

Hayman's Royal Dock Navy Strength Gin

ENGLAND



The Hayman family and its forebears have supplied this very same bright and robust gin to both the British Admiralty and trade from 1863. The family delivered to the Royal Dock of Deptford, the largest of the three Admiralty Victualling Yards. Bottled at "Navy Strength," 100 proof by weight equating to 114 by volume, Royal Dock delivers flavor with efficiency where other gins wither in dilution, such as at outdoor patios or poolside. Enjoy with tonic or in a Gimlet with lime, sugar and ice. From the 10 Hayman's botanicals, Royal Dock emphasizes angelica and coriander for pepperiness, and licorice root for a creamy texture.



NAVY STRENGTH

GIN

England

57% Alc/Vol

750 ml | 5021692900756 12 x 750 | 5021692900763

Highlights:

- ✦ Bright and robust gin with peppery notes
- ✦ A gin supplied to the British Royal Navy from 1863
- ✦ Bottled at "Navy Strength;" flavor does not wither in dilution
- ✦ Enjoy with tonic, in a gimlet, or tiki cocktails
- ✦ The Haymans are London's longest-standing gin-producing family



When incorporating Royal Dock into drinks, shift focus from its higher proof to the flavor profile. In a Royal Dock and tonic, notice how the peppery notes of the gin harmonize with the tonic. Those same dry spice notes complement cocktails that emphasize sweet notes, like a Gimlet. Talking Tiki may evoke images of rum barrels, but Tiki's history includes the British Royal Navy and gin. Make a superior Singapore Sling, Royal Hawaiian, Saturn or Tradewinds with Royal Dock. The higher proof adds structure and minimizes the effect of dilution.

The Hayman family is the oldest gin-distilling family in London, dating to 1863. Company founder James Burrough, the great grandfather of the current chairman, Christopher Hayman, created the world-renowned Beefeater Gin. All of Hayman's gins are true English gins—produced just as they would have been over 150 years ago. The defining characteristics of Hayman's Gin include: use of three small copper-pot stills; 24-hour maceration of botanicals, for extra concentration; and the use of 10 classic botanicals in varying proportions depending upon style. (The "Hayman 10" are juniper, lemon, orange, cassia cinnamon, Ceylon cinnamon, nutmeg, angelica root, orris root, coriander seed and licorice root.) Intense juniper notes prevail in each versatile and balanced gin: London Dry Gin, Old Tom Gin, Sloe Gin and Royal Dock Navy Strength Gin.



Gimlet

Gimlet

Shake with ice:

2 oz Hayman's Royal Dock Navy Strength Gin
0.75 oz lime juice
0.75 oz simple syrup

Strain into a coupe.
Garnish with lime wheel.

Haus Negroni

Stir with ice:

1 oz Hayman's Royal Dock Navy Strength Gin
1 oz Aperitivo Cappelletti
1 oz Dolin Rouge Vermouth de Chambéry

Strain into a double rocks glass filled with ice.
Garnish with orange peel.

Royal Gin & Tonic

Build in a collins glass or goblet:

2 oz Hayman's Royal Dock Navy Strength Gin
6 oz Fever Tree Tonic

Garnish with lime wedge or grapefruit peel.

Royal Hawaiian

Shake with ice:

1.5 oz Hayman's Royal Dock Navy Strength Gin
0.75 oz pineapple juice
0.75 oz orgeat syrup
0.5 oz lemon juice

Double-strain into a coupe.
Garnish with pineapple wedge.