



A traditional English liqueur made by infusing gin with the sloe berries of the Blackthorn tree which grows throughout the British Isles. Hayman's Sloe Gin is made from a family recipe dating back many generations. Wild English sloe berries are gently steeped for several months with Hayman's London Dry Gin before blending with just a little natural sugar to create this rich liqueur. Hayman's adds no additional colors, vanilla, or other flavors. To the taste it is a rich ruby with bittersweet berry flavors and hints of cinnamon, clove and ginger. Drink in classic cocktails, sparkling wine, or with soda in a traditional fizz.



SLOE
GIN
England
26% Alc/Vol

750 ml | 5021692650330 12 x 750 | 5021692650347

Highlights:

- ✦ Traditional English liqueur from sloeberries of the Blackthorn tree
- ✦ Sweetened with natural sugar; no additional colors or vanilla
- ✦ Bittersweet berry flavors; hints of cinnamon, clove and ginger
- ✦ Essential in classic cocktails such as the Blackthorn
- ✦ Mixes with lemon juice and sparkling wine, or ginger beer and lime
- ✦ Hayman family has made gin since 1863



The resurgence of classic bar ingredients has brought sloe gin back into the spotlight. For brunch, add lemon juice and sparkling wine to Hayman's Sloe Gin in a flute. This effervescent cocktail complements savory dishes like Eggs Benedict or bridges its brambly fruit flavors with sweeter dishes like berry-filled pancakes. Coast into happy hour with Hayman's Sloe Gin, ginger beer and a squeeze of lime over ice. And when guests begin to grow hungry, a Blackthorn is a suitable mid-ABV classic.

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.



Sloe Royale

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Build in a flute:

- 1 oz Hayman's Sloe Gin
- 4 oz chilled sparkling wine

Garnish with lemon peel.

Moll

Stir with ice:

- 1 oz Hayman's Sloe Gin
- 1 oz Hayman's London Dry Gin
- 1 oz Dolin Dry Vermouth de Chambéry
- 1 dash orange bitters

Strain into a coupe.
Garnish with lemon peel.

Post Modern

Prepare a coupe rinsed with absinthe.

- Shake with ice:
- 1.5 oz Scotch whisky
- 1 oz Hayman's Sloe Gin
- 0.5 oz lemon juice
- 0.25 oz honey syrup (2:1)

Double-strain into the prepared glass.

Thorny Affinity

Stir with ice:

- 1.5 oz Hayman's London Dry Gin
- 0.75 oz Hayman's Sloe Gin
- 0.75 oz Cocchi Vermouth di Torino
- 2 dash orange bitters

Strain into a coupe.
Garnish with orange peel.