

The Hayman family was the first gin distiller in London to use citrus as a key botanical more than 150 years ago. Hayman's Vibrant Citrus Gin has a rich juniper backbone complemented by the vivid aromas and flavors of distilled citrus: mandarin, pomelo, kumquat and Persian lime. The depth and brightness of this gin is the result of distilling the sun-dried fruit peels together with the classic ten Hayman's botanicals, as part of a unique two-day process. Hayman's Vibrant Citrus adds zest to a Martini, a burst of freshness to a Gin and Tonic or Gin and Soda, or citric depth to any gin sour.





VIBRANT CITRUS

GIN

England

44.4% Alc/Vol

750 ml | 5021692001484

12 x 750 | 05021692001491

Highlights:

- Rich juniper backbone complemented by distilled citrus peel
- > Vivid flavors of mandarin, pomelo, kumquat, and Persian lime
- Adds zest to a Martini, Gin and Tonic or Gin and Soda
- * The Haymans are London's longest-standing gin-producing family



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.

Gin is a neutral spirit flavored with juniper and various botanicals, including coriander, angelica and lemon and orange peel. It is rooted in the 15th-century Dutch juniper spirit Genever, whose malt-forward character contrasts with descendant gins such as Old Tom (lightly sweetened, rounded) London dry (sharp, angular, dry), Plymouth (mild, flavorful), Navy (potent and intense) and New West/Modern (neo-classic to unique).





50/50 Bright Martini

50/50 Bright Martini

Stir with ice:

1.5 oz Hayman's Vibrant Citrus Gin 1.5 oz Dolin Dry Vermouth de Chambery

Strain into a coupe. Garnish with lemon twist.

Fleming's Wish

Stir with ice:

1.5 oz Hayman's Vibrant Citrus Gin 1.5 oz Cocchi Americano Bianco

Strain into a coupe. Garnish with a lemon peel.

Vibrant 75

Shake with ice:

2 oz Hayman's Vibrant Citrus Gin 0.25 oz lemon juice 0.25 oz rich syrup

Fine strain into flute or coupe. Top with 3 oz dry sparkling wine. Garnish with lemon twist.

Vibrant Highball

Build in collins glass over ice:

1.5 oz Hayman's Vibrant Citrus Gin 4.5 oz club soda