BOATYARD SLOE BOAT GIN

29.8% ABV

"SWEET PLUM, CASSIS FLAVOURS AND TENDER NECTAR NOTES MARRY WITH SLOEBERRY TARTNESS AND DRY JUNIPER."

HOW IT'S MADE

Our Sloe Boat Gin has been made by steeping wild-harvested sloe berries for six months in a bespoke gin, developed and distilled by our team here in Co. Fermanagh, Ireland.

We use 420 grams of sloe berries to make the liquid in every bottle, which is then gently sweetened with our favourite sustainably sourced sugar. The natural fruit notes bring a harmony to the spirit.

One of the joys of sloe gin is to sip it neat, gently warming in the cold winter months. Alternatively shake up a Charlie Chaplin cocktail anytime of the year.

SLOE BOAT GIN & TONIC

50ml Sloe Boat Gin
100ml Tonic Water

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Method: Fill the glass to the top with ice and pour the Sloe Boat. Slowly then pour the tonic and add the lime garnish.

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Glassware: Highball
Ice: Cubed
Garnish: Lime wedge

CHARLIE CHAPLIN

30ml Sloe Boat Gin
30ml Apricot Brandy
(Bitter Truth preferred)
25ml Fresh Lime Juice

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Method: Add all ingredients to a shaker with ice and shake. Strain into a chilled coupe.

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Glassware: Martini
Garnish: A cheeky wink and a smile

420G SLOE BERRIES PER BOTTLE

SLOE DOWN

SIX MONTHS MACERATION TIME