BOATYARD VODKA

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41% ABV

"A CREAMY SMOOTH CHARACTER, NOTES OF BLACK PEPPER, BANANA, ORANGE ZEST, BEESWAX AND A SWEET VANILLA FINISH."

HOW IT'S MADE

Field-to-bottle, organic vodka, made entirely on-site in our distillery. The Irish wheat for our vodka is carefully selected from what we consider to be the best growers in Ireland.

Our seed-to-sip ethos means that we can trace the wheat used in each individual bottle back to the farmer who grew it and even the field in which it was grown.

This approach gives our small batch Irish vodka a unique and complex flavour. We don't filter our spirit at all, we believe this allows you to enjoy the unique flavour of our Irish grain vodka in the way we intended it – pure and unedited.

1. Sowing	1 Day
2. Harvesting	1 Day
3. Malting	12 Days
4. Fermentation	5 Days
5. Distilling	3 Days
6. Minimum Ageing	30 Days

VODKA & SODA

50ml Boatyard Vodka
150ml London Essence Peach & Jasmine Soda

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Method: Fill the glass to the top with ice and pour the vodka slowly. Then pour the soda and add the lime garnish.

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Glassware: Highball
Ice: Cubed
Garnish: Lime wedge

ESPRESSO MARTINI

40ml Boatyard Vodka
10ml Mr Black Coffee Liqueur
25ml Fresh Coffee
10ml Oloroso Sherry
10ml Sugar Syrup (2parts sugar 1 part water)

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Method: Add all ingredients to a shaker without ice and shake. Then add ice reshaking the drink, finally straining into a chilled Martini glass.

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Glassware: Martini
Garnish: Coffee beans