

BOATYARD OLD TOM GIN

41% ABV

HOW IT'S MADE

It is slightly sweeter with a more rounded mouthfeel than a London Dry Gin, with the Pedro Ximénez casks used influencing our Old Tom Gin interpretation.

Old Tom is a style of gin that some say takes its name from an illicit method of dispensing gin in the 18th Century. A sign was erected outside Captain Bradstreet's premises in London carrying the image of a cat. Thirsty passers-by would deposit their penny in a slot and receive a slug of gin from a lead pipe under the cat's paw in return.

Boatyard Old Tom is made using a gin base that has been distilled in our Copper Alembic Pot Still, called 'Érainn'.

The collected spirit rests in hand-picked first-fill Pedro Ximénez sherry casks where the natural sweetness and richness of the sherry absorbs into our gin. To finish the process a small amount of PX sherry is added to give our spirit a velvety smooth mouthfeel.



1. Juniper	83%
2. Coriander	9%
3. P. Ximénez Sherry	5%
4. Liquorice	1.65%
5. Angelica	0.45%
6. Citrus	0.45%
7. Sweet Gale	0.45%



OLD TOM GIN & GINGER ALE

50ml Boatyard Old Tom Gin
150ml Ginger Ale

Method: Fill the glass to the top with ice and pour the Old Tom slowly. Then pour the ginger ale and add the apple garnish.

Glassware: Highball

Ice: Cubed

Garnish: Apple slices



MARTINEZ

40ml Boatyard Old Tom Gin
35ml Cocchi Vermouth
Di Torino
5ml Maraschino
1 dash Angostura Bitters

Method: Add all ingredients to a mixing glass/tin and stir with ice. Strain into a chilled Martini glass and garnish with an orange coin.

Glassware: Martini

Garnish: Orange coin