

SIX DOGS

Blue Gin

Six Dogs Blue embodies the freshness of a classic dry gin with the addition of two infusions that, when combined, were previously unknown in the world of gin: the blue pea flower which provides an earthy 'cut-grass' layer as well as the gin's naturally blue hue; and rose pelargonium which gives our gin its refreshing lightness and slightly floral character.

Fun fact: The blue pea flower reflects the pH (acidity or alkalinity) of the mix and, as tonic is more acidic, the colour will change to a light pink when it's added to the gin.

This magical flower is regarded as an aphrodisiac within the realm of Ayurvedic and natural medicine and also known for its health benefits, claiming to detoxify the body, lessen stress and balance hormones.

Perfect serve: Slowly add good quality Indian tonic water to the gin and watch the magic unfold. Carefully add a few ice blocks to retain the fizz followed by your choice of garnish such as seasonal berries, fresh herbs, spices and rose petals. Let your imagination run riot!



COCKTAIL SUGGESTION:

Blue Martini

INGREDIENTS:

- 62.5ml Six Dogs Blue gin
- 15ml dry vermouth
- Garnish: 1 lemon peel or 1 slice dehydrated pineapple

METHOD:

- Stir the vermouth and gin over ice for 10 to 15 seconds.
- Double strain into martini glass.
- Place garnish on rim of glass. Do not immerse in the drink.