



FOUR PILLARS BLOODY SHIRAZ

Australian Dry Gin

Four Pillars Bloody Shiraz Gin is crafted at an Australian winery renowned for producing Shiraz and Sainee wines, produced from grapes grown in the Yarra Valley. Every year, Victorian Shiraz grapes are harvested and soaked in grain based gin for eight weeks. Once the steeping process is complete, the grapes are then pressed and distilled in small batches. The botanicals include juniper, pepper berry, coriander, green cardamom, cassia, star anise, lavender, angelica root, lemon myrtle & Orange. Four Pillars Bloody Shiraz is not a sloe gin but a dry gin filled with loads of flavour! Serving recommendation: Add a splash of tonic and a squeeze of fresh lemon. Gin Tonic Recommendation: Four Pillars Bloody Shiraz + Fever Tree Mediterranean Tonic + Lemon Thyme

Tasting notes

Color

Intense reddish purple.

Aroma

Fresh pine needles, citrus, spice, pepper and raspberry.

Taste

The palate has a pleasant sweetness, and a long juniper-spicy finish.

