RED WOLF

SUGARBIRD
ORIGINAL CAPE FYNBOS GIN

COUNTRY
South Africa

TECHNICAL
The base spirit used in our gins is cane, derived from the distillation of fermented sugar and water. South Africa has a large sugar cane industry, the majority of sugar cane production is done in Kwa-Zulu Natal, a subtropical area in the North East of the country.

Fynbos Botanicals:
Honeybush, Buchu, Rooibos, Rose, Geranium, Cape May
Other botanicals:
Juniper cones, Grains of paradise, Coriander, Grapefruit peel, Lemon peel, Orange peel, Hibiscus, Cardamom & Angelica root

TASTING NOTES
As the name suggests, this flavor is a true expression of the botanical diversity of fynbos. Apart from the lovely floral flavor you'd expect from a quality gin, there's also a rare, uniquely Sugarbird citrus twang along with the hint of Cape fynbos, for which Sugarbird is now famous.

COCKTAIL IDEAS
Watermelon & Lavender G & T
- Sugarbird Original Fynbos Gin
- A handful of ice
- 1 cup watermelon pieces
- 150ml tonic water
- 1g lavender flowers
Add all the ingredients to your blender, blend on high speed for 1-2 min.

GARNISHES
- Cinnamon stick
- Sliced strawberries
- Grapefruit peel
- Lavender

ABOUT SUGARBIRD
Sugarbird was founded at the end of 2017 with the goal of creating a gin with a perfect balance between floral and citrus notes, but with local ingredients bringing something unique and special.

Sugarbird is Cape Town's first distillery. The Cape Floral Kingdom is the smallest but is the richest of the world's six floral kingdoms in terms of plant, flowers, which are classified as "fynbos." The Sugarbird is one of 6 bird species that occurs only in this tiny part of the world where "fynbos" grows.

The goal was to augment the traditional gin ingredients with unique, flavourful and diverse "fynbos" plant species found in the mountains on our doorstep to create a truly special range of gins.

WEBSITE
SugarbirdDistillery.com

RED WOLF IMPORTS

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