

COPPER HOUSE DRY GIN

All Adnams Gins are distilled with high levels of juniper. We just love that ‘true gin’ taste. In considering the recipe for Copper House Dry Gin our head distiller, John McCarthy, thought the crunchy cranberry flavours in hibiscus flowers would be bolstered by the citrus elements in Juniper and sweet orange peel, and that the gentle floral spice of cardamom and coriander would lift its more flowery characteristics. You wouldn’t immediately associate hibiscus with fruit, but it has real berried quality about it and cranberries are a well-known partner of orange cooking. Simple gins like Copper House are easier to balance than complex gins, but those select botanicals really need pull their weight and more importantly, they really have to work together.



This aromatic gin is fruity and floral with classic notes of citrus juniper, zesty sweet orange peel and the crisp cranberry crunch of flowery hibiscus. Cardamom pods, coriander seeds and orris root add underlying hints of floral spice. Serve with Indian Tonic Water and the zest of an orange.

COUNTRY	UNITED KINGDOM
INGREDIENTS	Juniper, Orris Root, Sweet orange Peel, Hibiscus, Coriander, Cardamom
MALTS	100% Malted BARLEY