

Tutored Tasting:  
What's New & Retro Revival  
*Ginposium 2023*

David T Smith  
SummerFruitCup / Craft Distilling Expo

# Who?

Author of various books, The Gin Annual, and other publications



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# Judge

World Drinks Awards, IWSC, Spirits Business, American Distilling Institute  
& others



ADI  
International  
Spirits  
Competition

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# Co-founder of the Craft Distilling Expo

**CRAFT**  
DISTILLING  
**EXPO**



Tuesday 21<sup>st</sup>  
&  
Wednesday 22<sup>nd</sup>  
May 2024

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# El Bart Gin

*Everything Except the Ice to  
Make Unsurpassed Cocktails*

*A Cocktail to  
be right must be  
freshly made.*



*To make you better acquainted with **EL-BART** Dry Gin, the above complete Cocktail Outfit will be sent to you, for a limited time only, on receipt of \$5.00 in postage stamps, money-order, check or cash (express prepaid) to any point east of Omaha, Neb.*

*For particulars of package see back of slip*

## We Will Not Increase the Price!

Whether the war continues a month or a year—or longer—the price of **EL-BART** Dry Gin remains exactly the same, by the bottle or by the drink.

Imports of Gin have decreased, and the small supply of English Gin in this country is now held at fantastic prices.

This makes it almost impossible to serve London Dry Gins—with one exception. This exception is **EL-BART** Dry Gin.

From 1784 until 1904, **EL-BART** was made at the famous Camberwell Distillery, Addington Square, London, England.

Since then **EL-BART** has been Triple Distilled at Baltimore, Maryland, after this same Camberwell formula and under the same supervision.

There is no lack of this Fragrant, Straight Dry Gin, and remember—no change in price.

So insist upon this dryest of Gins in your Rickey, or Cocktail, or other Gin Drink.

Or, at home, with this glass shaker, make the best Cocktail you ever tasted.

This shaker is worth a dollar, but for a limited time will be sent postpaid, or delivered upon application, for one label from an **EL-BART** Dry Gin Bottle and 25 cents in cash or stamps. Recipes on the glass for delicious cocktails  
Address, **EL-BART**, 7 East 31st St., New York.

SEND OR BRING THIS ADVERTISEMENT



# El Bart Gin

## AVIATION COCKTAIL

$\frac{1}{3}$  Lemon Juice

$\frac{2}{3}$  El Bart Gin

2 dashes Maraschino

2 dashes Crème de Violette

Shake well in a mixing glass with cracked ice, strain and serve.

Hugo Ensslin Recipe from *Recipes for Mixed Drinks* 1916



# El Bart Gin



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# El Bart Gin



Gin-Note.com™ *flavour guidance*

Graceful and Creamy

*El-Bart has three very clear taste levels, the creamy follow being the most notable.*

**Ideal mixer:** Classic tonic

**Recommended garnish:** Violet, Rose, Berries

Juniper

Citrus

Floral

Fruit

Herbal

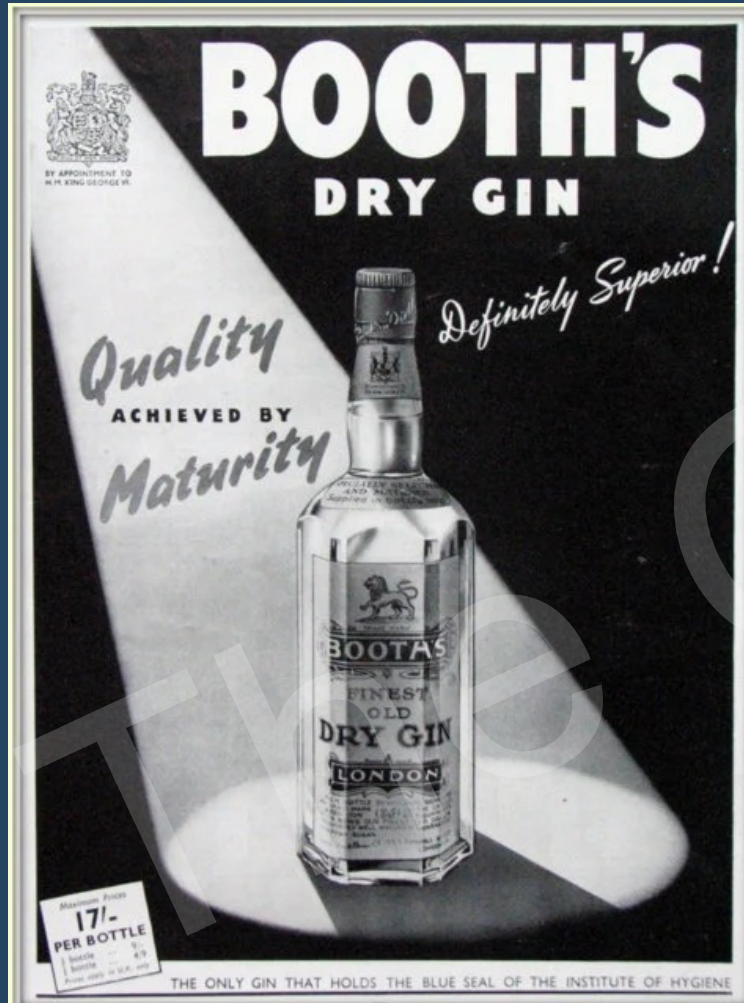
Spice

Graceful

Creamy



# Booth's Finest Old Dry Gin



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# Booth's Finest Old Dry Gin



2016

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# Booth's Finest Old Dry Gin



2022

david@summerfruitcup.com

# Booth's Finest Old Dry Gin



Gin-Note.com™ *flavour guidance*

Refined and Woody

*Booth's Gin is crafted using the world's finest botanicals and exquisite sherry cask maturation.*

**Ideal mixer:** Classic tonic

**Recommended garnish:** Classic citrus lemon or orange

**Ideal serve:** Sipped neat or cut with sparkling spring water

Juniper

Juniper

Citrus

Floral

Fruit

Herbal

Spice

Sherry Cask



# Beefeater Crown Jewel Gin



1993



2009



2016

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# Beefeater Crown Jewel Gin



david@summerfruitcup.com

2022



# Beefeater Crown Jewel Gin



# Beefeater Crown Jewel Gin



Gin-Note.com™ *flavour guidance*

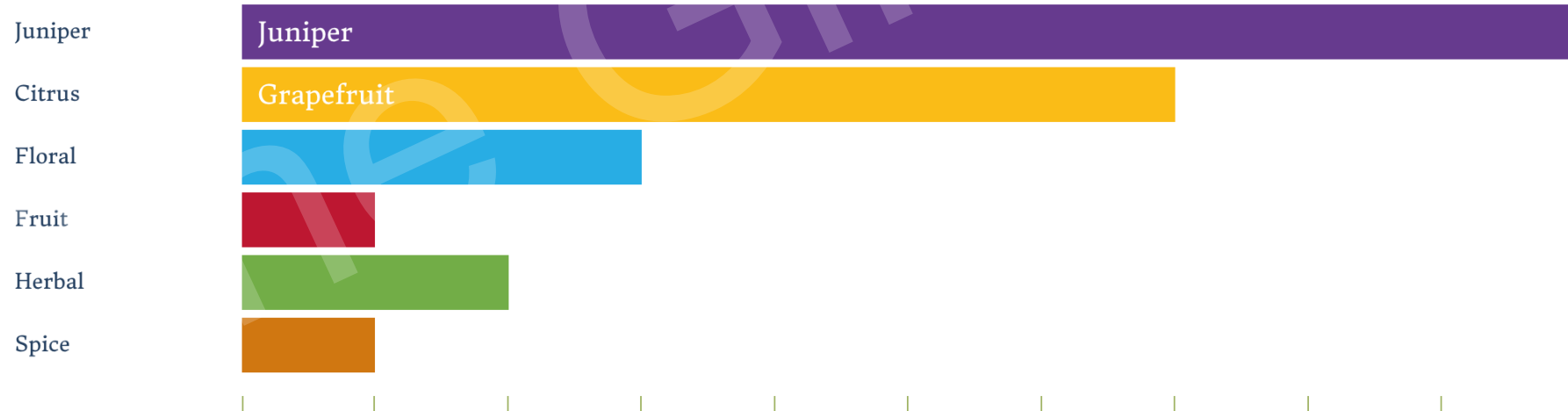
Elegant and Classic

*Super-premium London Gin relaunched in new packaging but retaining one-litre bottle at 50% ABV. A strong, complex, gentle giant of gins.*

Ideal mixer: Vermouth

Recommended garnish: lemon peel

Ideal serve: Martini



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(50.0% ABV)



# Hayman's *Singapore Airlines* Connoisseur Dry Gin



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# Hayman's *Singapore Airlines* Connoisseur Dry Gin



Gin-Note.com™ *flavour guidance*

Elegant and Citrus

*A distinctive and captivating gin – perfectly balanced to enjoy with tonic or in a cocktail.*

**Ideal mixer:** Classic tonic

**Recommended garnish:** Citrus wheel

**Ideal serve:** Delicious in a Gin Fizz and a Red Snapper with Asian spices





# Greater Than Broken Bat Gin



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# Greater Than Broken Bat Gin



Gin-Note.com™ *flavour guidance*

**Bold and Woody**

*Greater Than Gin from India aged in Kashmir Willow*

**Recommended garnish:** Orange peel

**Ideal serve:** Neat over ice





# Warner's X Four Pillars Harrington Shiraz Gin



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# Warner's X Four Pillars Harrington Shiraz Gin



Gin-Note.com™ *flavour guidance*

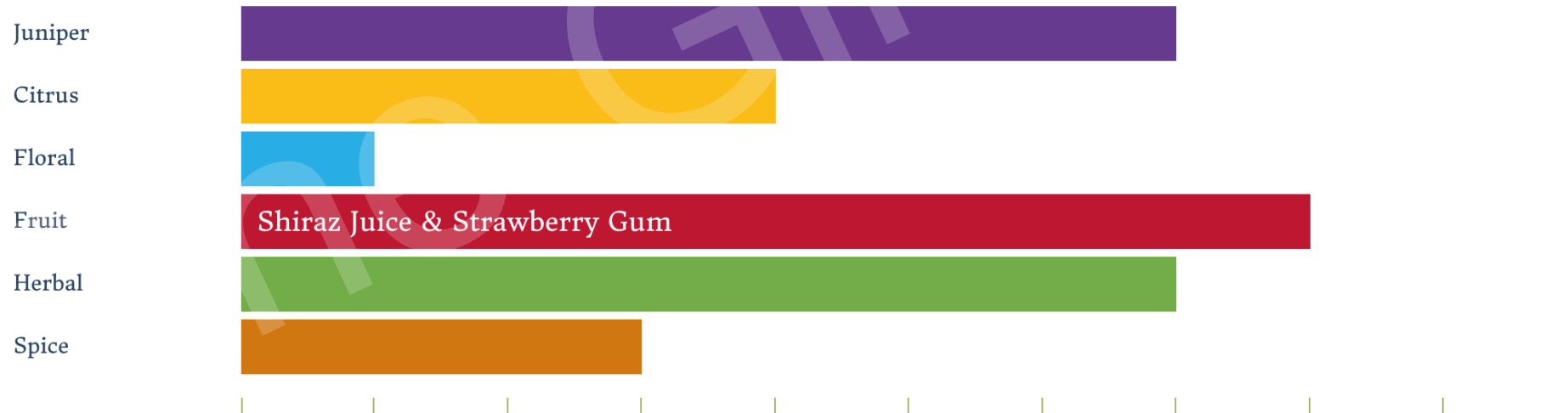
**Bold and Aromatic**

*A collaboration which spans the world from the UK to Australia, using shared botanicals*

**Ideal mixer:** Classic tonic

**Recommended garnish:** Wedge of orange

**Ideal serve:** Stonking in a savoury martini, or sparkling in a gin spritz





# Four Pillars X Warner's Green Apple & Rhubarb Gin



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# Four Pillars X Warner's Green Apple & Rhubarb Gin



## Gin-Note.com™ flavour guidance

### Bold and Fruity

*A beautiful flavoured gin with a backbone of juniper and brown spices enriched with Yarra Valley apple juice and beautiful English Rhubarb.*

**Ideal mixer:** Classic Ginger Ale

**Recommended garnish:** Apple wedge

**Ideal serve:** G&T, Highball, 50/50 Martini, Rhubarb Crumble Sour, Fruit Cup

Juniper



Citrus



Floral



Fruit



Herbal



Spice





# Hernö Slow Sloe Gin



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# Hernö Slow Sloe Gin



Gin-Note.com™ *flavour guidance*

Nuanced and Jammy

*Hernö Sloe Gin is added to juniper casks that have been used to mature Hernö Juniper Cask Gin.*

**Ideal mixer:** Bitter Lemon / Lemon Tonic

**Recommended garnish:** Twist of Lemon Peel

Juniper

Woody Resinous

Citrus

Floral

Fruit

Sloe

Herbal

Spice

# Special thanks to:

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Billy Abbott

Pal Gleed

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Thanks for your time

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