



## HENDRICK'S GRAND CABARET GIN

£37.60

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Categories: Gin

Created by Master Distiller Lesley Gracie, Hendrick's Grand Cabaret is inspired by a 17th-century fruit-based libation known for its odd tendency to show up at the liveliest of parties. This limited-release gin is crafted with a sense of untamed exuberance and poetry. Its sensuous cabaret of flavours will seduce your taste buds with pirouettes of decadent stone fruit an shimmies of sweet herbs. Utterly refreshing with tonic and a slice of cucumber.

Hendrick's Distillery, nestled in Girvan, Scotland, is a sanctuary of innovation and tradition. Founded in 1999, it embodies a unique approach to gin-making, blending traditional methods with avant-garde techniques. With its iconic copper stills and meticulous craftsmanship, the distillery produces small batches of gin renowned for its exceptional quality and distinctive character. Hendrick's Distillery stands as a testament to the brand's commitment to creativity, pushing the boundaries of what gin can be while honouring its rich heritage.

Hendrick's Grand Cabaret Gin entices with a symphony of botanicals. Delicate floral whispers intertwine with zesty citrus notes, creating a harmonious melody on the palate. Juniper dances elegantly with hints of spice, while a subtle sweetness lingers, reminiscent of a summer breeze. The smooth texture caresses the tongue, leading to a satisfyingly long finish. It offers a refined and balanced drinking experience that captivates the senses. With each sip, Grand Cabaret Gin unveils layers of complexity, inviting you to indulge in its exquisite flavours and embrace the artistry of Hendrick's craftsmanship.

Hendrick's Grand Cabaret is a bright, bold gin that has a rich depth and layers of flavour and yet is still refreshing

and light – it's ideal in a Hendrick's Grand Cabaret and Tonic. If you want to be a little more fancy, the Hendrick's Grand Cabaret Royale is an indulgent way to toast tantalising celebrations and combines Hendrick's Grand Cabaret, cranberry, lime and a touch of sugar syrup which is topped with Champagne or sparkling wine for added decadence.

