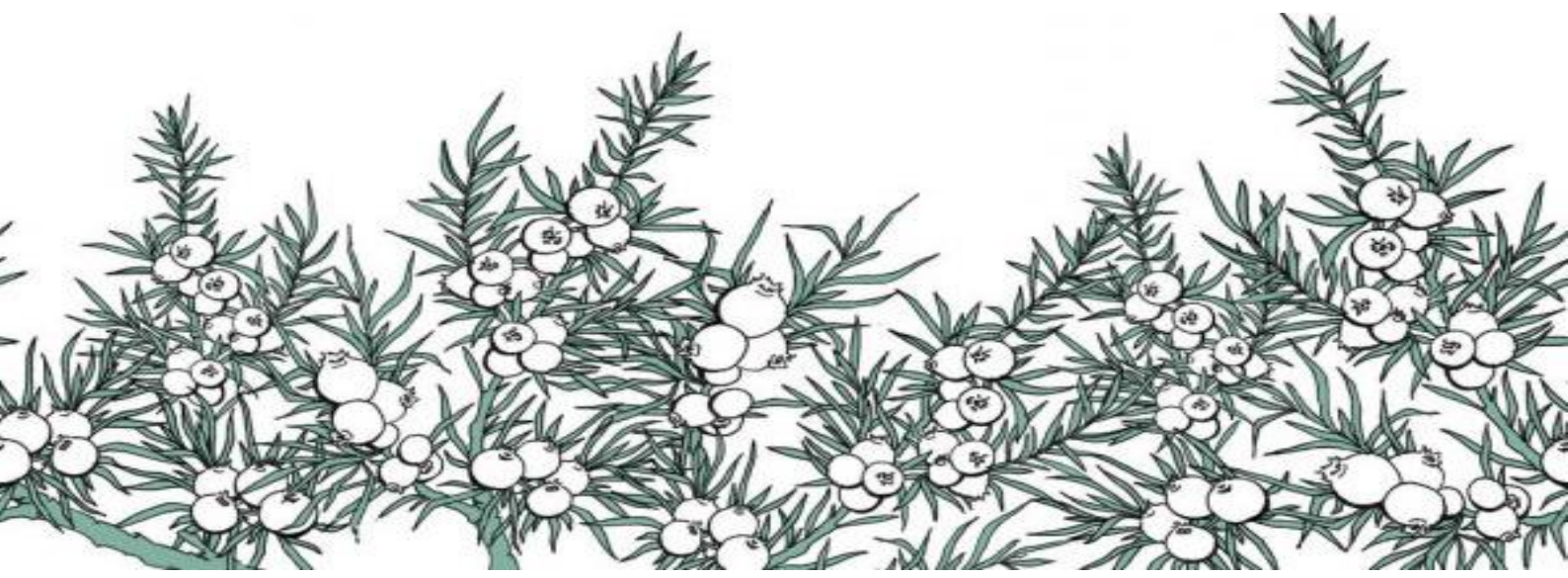




deep south
DISTILLERY

Cocktail Recipe Book





Cape Dry Gin

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Gin Bluebird



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A beautiful, refreshing gin cocktail with a hint of spice and blueberries. A sweet cocktail, perfectly lightened with the grapefruit garnish. Catches the eye at every party!

This eye-catching contemporary cocktail showcases the range of flavours that craft gins are capable of. Blueberries pay tribute to the blueberry and cardamom tonic, while the sweet bitterness of the ruby grapefruit balances out the sweetest of the tonic.

Ingredients

- 50ml Cape Dry Gin
- 200ml Fitch & Leedes Blueberry and Cardamom tonic
- Slice of sweet ruby grapefruit
- 2 T fresh blueberries

To make

1. Pour gin into glass over 3-4 blocks of ice.
2. Add blueberries, and pour in blueberry tonic
3. Garnish with a slice of ruby grapefruit





Classic Gin Martini



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The perfect Classic Gin Martini, made with Cape Dry Gin, a dash of vermouth and the traditional citrus and olive garnish. The herbal fynbos profile of the Deep South Cape Dry Gin is spectacular in this iconic gin cocktail.

For best results this drink should be served very, very cold, in chilled glasses. The smooth ice-cold Cape Dry Gin will release beautiful botanical aromas as it warms, pairing beautifully with the garnishes and faint herbal aromas from the vermouth. Preparation and swiftness are key to making and enjoying this cocktail

Ingredients

- 60ml Deep Cape Dry Gin
- 10 ml Dry Vermouth to taste or less
- Lemon zest spiral
- 2-3 savoury olives on a cocktail stick
- Optional – Orange or aromatic bitters
- Ice

To make

1. Place martini glasses into the freezer for 10 minutes to chill.
2. Prepare your garnishes before you make the cocktail
3. Pour gin into a shaker filled with lots of very cold ice (not melting!)
4. Stir (or shake!) well, 20-30 seconds, and briefly set aside
5. Pour the vermouth into a chilled, dry glass, swirl it around to coat the glass well, and then discard the vermouth (!)
6. Slowly pour the gin into the glass
7. Add freshly peeled spiral of lemon zest and (if you must!) a splash of bitters
8. Add olives





Pineapple Gin and Rosemary



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This sweet/savoury gin cocktail made with Deep South Cape Dry gin, pineapple and lime juice makes a sophisticated, delicious evening cocktail or sundowner in any season.

Ingredients:

- 50ml Deep South Cape Dry Gin
- 25ml pineapple juice
- 25ml lime juice
- 25ml sugar syrup (infused with rosemary is great)
- Pinch of salt

To Make:

1. Shake all ingredients together with ice and strain into a chilled cocktail glass.
2. Garnish with a sprig of burnt rosemary





Gin Rickey



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A refreshing, light, sugar-free cocktail with Deep South Cape Dry Gin, tart lime and a touch of fizz, the Gin Rickey is a perfect summer cocktail.

Ingredients:

- 50ml Deep South Cape Dry Gin
- 25ml Freshly squeezed lime juice
- 100ml chilled club soda
- Option: splash of simple syrup

To Make:

1. Squeeze lime into in a Collins glass filled with ice, reserving a wedge or slice of lime for a garnish.
2. Add gin and soda with a splash of syrup to taste and give it a quick stir.
3. Garnish with a lime wedge.

Variation:

Wipe lime around the rim of glass, and frost with castor sugar instead of adding simple syrup





Pineapple Gin Fizz



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Pineapple and Basil add a fruity and floral flavour to the classic gin and tonic. Deep South Cape Dry Gin infused with fresh basil and ripe pineapple create a fruity summer cocktail you will love!

This is a bold flavoured cocktail, with heady aromas of the tropics.

Make a batch (without the basil and soda) and let it infuse a while before serving for a beautiful party punch. Add garnishes, ice and soda to the infusion when compiling the cocktail.

Ingredients

- 50ml Deep Cape Dry Gin
- 75ml (half a cup) of fresh pineapple, crushed and juiced
- Juice of ¼ lime
- 25ml simple syrup (optional)
- 100ml club soda
- 3 basil leaves (rolled and cut into strips if the leaves are large)
- Lime wedge or slice of kiwi fruit to garnish

Method

1. Muddle lime in a glass.
2. Add pineapple juice, gin and 3-4 ice cubes.
3. Top up with club soda and stir.
4. Garnish with lime wedge, kiwi fruit and the sprig of basil





Watermelon Gin Fizz



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A beautifully refreshing summer gin cocktail made with Deep South Cape Dry Gin infused with fresh watermelon, lemon juice and mint

Because watermelon is quite watery, this cocktail is quite light and dry and refreshing on a hot day. If you prefer sweeter cocktails, pair with skewers of fresh deciduous fruit chunks like watermelon, kiwi fruit, strawberries, or pineapple.

Ingredients

- 50ml Deep South Ruby Gin
- 75ml (half a cup) of pulped, seedless watermelon
- 25ml simple syrup
- 100ml club soda
- 2 lime slices and a sprig of mint

To make

1. Pour gin into glass with 3-4 ice cubes
2. Stir in crushed watermelon.
3. Add soda to taste.
4. Garnish with 2 lime slices and a sprig of mint





Vanilla Fig Gin Fizz



Our Vanilla Fig Gin Fizz is a delicious gin cocktail recipe that perfectly marries the sumptuous flavour of fresh ripe fig with tropical vanilla and our premium award-winning Cape Dry gin. Beautiful to look at; beautiful to taste

This cocktail is an explosion of flavours in the mouth. The vanilla flavours lift and enhance the ripe fig aromas and taste. Go light on the soda water for a fruitier cocktail.

Ingredients

- 50ml Deep South Cape Dry Gin
- 100ml Soda Water
- Two slices Ripe Fig
- 1 tsp Vanilla Syrup* (or to taste)
- Mint to garnish
- Vanilla Pod (Optional)

To make

1. Pour gin over ice in a cocktail glass.
2. Drizzle vanilla syrup over top
3. Stir to dissolve syrup
4. Add ripe fig slices and soda water to taste
5. Stir gently to infuse fig flavours
6. Garnish with mint and/or Vanilla pod

* See vanillaman.co.za for stockists of Vanilla Syrup infused with Madagascan vanilla pods, which have a lovely smoky flavour





Deep Southside



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This wickedly delicious Southside Gin Mojito cocktail is a great alternative to the standard Gin & Tonic, especially for gin lovers who are tired of the bitter-sweet taste of Indian Tonic. Perfectly pairs gin, mint and fresh lime.

Ingredients

- 50ml Cape Dry Gin
- ½ fresh lime, diced
- 6-8 fresh mint leaves
- 25ml sugar syrup

To make

1. Muddle the lime pieces, sugar syrup and the mint leaves in a shaker.
2. Add gin and ice, and shake.
3. Strain into martini glass leaving the pieces of lime and mint behind
4. Garnish with a slapped mint leaf and a wheel of fresh lime.

Variation:

For a Dirty Southside, empty the entire contents of the shaker into a tall glass (mint and crushed lime included) and top up with soda and ice.

[Simple Syrup Recipe: Mix 250g of sugar, 250ml water and ½ tsp lemon juice in a saucepan. Simmer (not boil) for 5 minutes, cool and store in fridge for up to 2 weeks.





Gin Hot Toddy



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Our Gin Hot Toddy is a wonderfully warming hot drink made with Cape Dry Gin, fresh lemon juice and honey, topped with boiling water and spices.

The ultimate winter fireside drink, this lemony, spicy hot drink will conjure up memories of childhood, but with an adult zing from the gin. The herbal profile of the Deep South Cape Dry Gin opens up beautifully with the hot water. Make a batch and enjoy with your friends at a mid-winter braai!

A toddy should be served piping hot to allow the garnishes to infuse into the drink until it is cool enough to sip. Find your own perfect balance of sweet and sour by adjusting the honey and lemon content to your taste.

Ingredients

- 50ml Deep Cape Dry Gin
- 40 ml freshly squeezed lemon juice (approximately half a lemon)
- 40ml of light honey (or to taste)
- 3 cloves
- Stick of Cinnamon
- Slice of orange or lemon
- Boiling water

To make

1. Pour gin, lemon juice and honey into a warmed glass (If ingredients are cold, pop them into the microwave for 15 seconds)
2. Add cloves and cinnamon stick (the longer these infuse, the more intense the flavour)
3. Add boiling water to taste. Stir very well.
4. Add your choice of citrus garnish

Options: Give your toddy an extra lift by adding one of the following

- Slice of fresh ginger
- 1 Star Anise
- All spice berries
- Dash of orange or Angostura Bitters
- Dried chilli





Classic Gin & Tonic



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A refreshing, timeless cocktail, made with Deep South Cape Dry Gin, lots of ice and our favourite Indian tonic, garnished with lemon zest and a sprig of rosemary

Ingredients

- 50ml Deep South Cape Dry Gin
- 200ml Indian Tonic (low sugar if you prefer)
- Twist of thinly peeled lemon zest
- Sprig of fresh rosemary
- Juniper Berries (optional)

To make

1. Pour gin over ice in a Copa or Ballon glass.
2. Add Indian tonic to taste (don't drown the gin!)
3. Bruise rosemary and stir into drink, leaving it in the glass.
4. Garnish with twist of lemon zest and sprinkle 3-4 juniper berries





Gin Dragonfly Cocktail



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A lovely, spicy, refreshing cocktail made with herbal Deep South Cape Dry Gin, ginger ale and a hint of aromatic fresh lime.

One of the easiest Gin cocktails one can make, the Dragonfly is best made with a gin with a herbal or spicy profile to complement the ginger in the ale. In this recipe, some lime offsets the sweet mixer. For an extra boost, add a sprig of fresh gingery rosemary.

Ingredients

- 50ml Cape Dry Gin
- 200ml ginger ale
- 2 lime wedges
- Sprig of fresh rosemary (optional)
- ice

Method

1. Pour gin into a glass with 3-4 blocks of ice.
2. Squeeze juice of one lime wedge into glass
3. Top up with ginger ale.
4. Garnish with second wedge of lime and the rosemary.





Ruby Gin

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Berry Mint Gin Smash



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Loaded with your favourite fresh berries, mint with a double shot of fragrant floral Ruby Gin, this cocktail is a favourite. Try it with strawberries, blackberries, blueberries, or raspberries

Ingredients

- 75ml Deep South Ruby Gin
- 75ml (half a cup) of mixed berries
- 25ml Simple Mint Syrup
- 100ml club soda
- Fruit garnish and a sprig of mint
- ice

To make

1. Muddle berries in a cocktail shaker. Pour gin and simple syrup into cocktail shaker with 3-4 ice cubes and stir well. Strain mixture into a glass with crushed ice. Add soda to taste. Garnish with a skewer of berries and a sprig of mint





Ruby Negroni



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A classic pre-dinner gin cocktail, Ruby Gin perfectly lifts the bitter Italian Campari and sweet vermouth, with a touch of sweetness from the fresh orange, for an elegant, sophisticated, and timeless gin drink.

Ingredients:

- 25ml Deep South Ruby Gin
- 25ml Martini rosso sweet vermouth
- 25ml Campari red bitter liqueur
- Slice of orange or twist of orange peel for garnish

To make:

1. Pour the gin, sweet vermouth, and Campari into your favourite rocks glass over ice.
2. Stir it down to your preferred taste.
3. Add slice of sweet orange, or just the peel if you prefer a dryer Negroni





Ruby Valentine Gin and Tonic



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Unashamedly romantic, this is a floral pink gin and tonic cocktail uses Deep South Ruby Gin enhanced with fresh strawberries and rose petals for a delicious, great looking cocktail for that special day

The secret is to use very ripe strawberries gently crushed to release their aroma and flavour into the drink, and to pair this with your favourite flavoured tonic.

Ingredients

- 50ml Deep South Ruby Gin
- 200ml rose, hibiscus or elderflower tonic
- 3-4 fresh sweet strawberries, halved
- Dried or fresh rose petals (or other edible blossoms)

To make

1. Add cut strawberries to glass and crush them very slightly.
2. Add 3-4 blocks of ice.
3. Pour in gin, and top up with your favourite flavoured tonic
4. Garnish with a pinch of dried rose petals or float a fresh petal or two from edible flowers





Ruby Pomegranate Dragonfly



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A little spicy, a little sweet, a little pink and very refreshing: Deep South Ruby Gin with ginger ale, pomegranate, and mint

Fresh pomegranate seeds enhance the sweet spiciness of this cocktail. Keep pomegranate seeds in the freezer and add them to the cocktail as needed. They will rise and fall like bubbles in a lava lamp as the ginger ale bubbles catch them, a very attractive effect.

Ingredients

- 50ml Deep South Ruby Gin
- 200ml ginger ale
- 2 T of pomegranate seed
- Sprig of mint

To make

1. Add pomegranate seeds to glass containing 3-4 blocks of ice
2. Pour in gin, and top up with ginger ale, giving it a quick stir to lift pomegranate seeds.
3. Garnish with fresh mint





Ruby Hibiscus Gin & Tonic



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A contemporary floral takes on the classic Gin and Tonic. Deep South Ruby Gin and a hibiscus-flavoured tonic, garnished with orange and thyme make a beautiful brunch cocktail

The gorgeous Ruby Gin, which is infused with hibiscus blooms and rose pelargoniums, has a lovely floral aroma, which pairs perfectly with floral tonics like hibiscus or rose. The combination makes a perfect pink drink, which is enhanced by sweet orange and the dry herbal aromas of the fresh thyme

Ingredients

- 50ml Deep South Ruby Gin
- 200ml floral tonic (hibiscus or rose)
- Slice of sweet ripe orange
- Sprig of fresh garden thyme

To make

1. Pour gin over ice in a gin glass
2. Add chilled floral tonic
3. Garnish with slice of orange and float a generous sprig of thyme on top





Spice Island Gin

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Zanzibar Sunset

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Inspired by sunsets on Zanzibar, this cocktail features Deep South Spice Island Gin, paired with Indian Tonic, sweet ruby grapefruit and just a touch of cranberry juice to create a spicy, delicious tropical cocktail.

A simple but delicious cocktail that perfectly balances the sweet spicy citrus of the gin with the touch of bitterness from the garnish and tonic.

Ingredients

- 50ml Deep South Spice Island Gin
- 25ml Cranberry Juice
- 200ml good Indian Tonic
- 4-6 blocks of ice
- Slice of sweet, pink grapefruit

To make

1. Pour Gin over ice cubes into tall glass
2. Add tonic to taste.
3. Float cranberry juice over the top
4. Garnish with slice of pink grapefruit

Variation:

Add a dash of Angostura Bitters for extra zing





Gin Bokkie



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Our take on the classic Gin Buck: a gin and ginger ale with your own creative mixology. See how a simple change of garnish brings out the extraordinary range of the Deep South Spice Island Gin and creates quite a different drink.

Made with award-winning Deep South Spice Island Gin, our South African version of the Gin Buck is called the Gin Bokkie. This complex versatile gin displays different flavours depending on the garnishes you add as they draw your attention to the various components in the gin.

Ingredients

- 50 ml Deep South Spice Island Gin
- 200ml Ginger Ale
- 4-6 blocks of ice

To make

1. Pour Gin over ice
2. Float Ginger Ale on top
3. Garnish with one of the following delicious combinations:
 - Christmas Bokkie: Slice of orange and a cinnamon stick
 - Chilli Bokkie: Single dried chilli floated on top
 - Spiced Bokkie: Angostura bitters & a single clove or broken cardamom pod
 - Ginger Bokkie: Slice of fresh ginger
 - Pepper Bokkie: Sprinkle of red peppercorns and slice of grapefruit

Variation:

Boost your Bokkie with a dash of matching liqueur such as Grand Marnier (orange) or Ginger liqueur.





Celebration Spiced Gin Punch



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Combine the sweet spice aromas of Spice Island gin and selected garnishes with fresh fruit juice of your choice for a festive party punch. Always delicious! This recipe is for a single serving. Can be multiplied to create a punch bowl – in which case add ice just before serving to avoid dilution

Ingredients

- 50ml Deep South Spice Island Gin
- 50ml pineapple juice (fresh if possible)
- 50ml orange juice (fresh if possible)
- 25ml simple syrup or to taste
- 50ml soda water or Indian tonic
- 4-6 blocks of ice
- Cinnamon stick
- 3 cloves
- 1 star anise
- Angostura or orange bitters

To make

1. Combine all ingredients except tonic/soda water in a shaker with ice and shake very well
2. Strain into a glass with fresh ice
3. Add soda water or tonic to taste
4. Garnish with cinnamon, star anise
5. Splash bitters on the top

Options

Put your creativity to work!

1. Make a spiced simple syrup by adding spices when making the syrup. Strain before bottling and fast-track your cocktail making!
2. Try other fruit juices: any citrus, mango, or peach work well.

Try any of the ingredients from the gin, including ginger, pimento, chilli, or cardamom instead of cinnamon and cloves





Something Old, Something New



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"Something Old Something New" combines sweet and sour flavours with a sublime gin, aromatic lime, and fresh lemonade for an unforgettable cocktail

Combining traditional gin, lime, and cucumber with piquant sweet flavours from the Spice Island Gin, and hot aromatic paprika, this refreshing cocktail will lift your mood.

Ingredients

- 50ml Deep South Spice Island Gin
- 200ml lemonade (fizzy)
- 4-6 blocks of ice
- 4-6 slices thinly cut cucumber
- 2 wedges of lime
- Pinch of cayenne pepper
- Optional (mint to garnish)

To make

1. Pour Gin over ice cubes into tall glass
2. Add cayenne pepper, cucumber, and the juice from one lime wedge & stir (don't crush cucumber).
3. Pour in lemonade and give a quick stir
4. Garnish with slice or twist of cucumber skin and lime wedge
5. Float a sprig of mint for extra fresh taste

