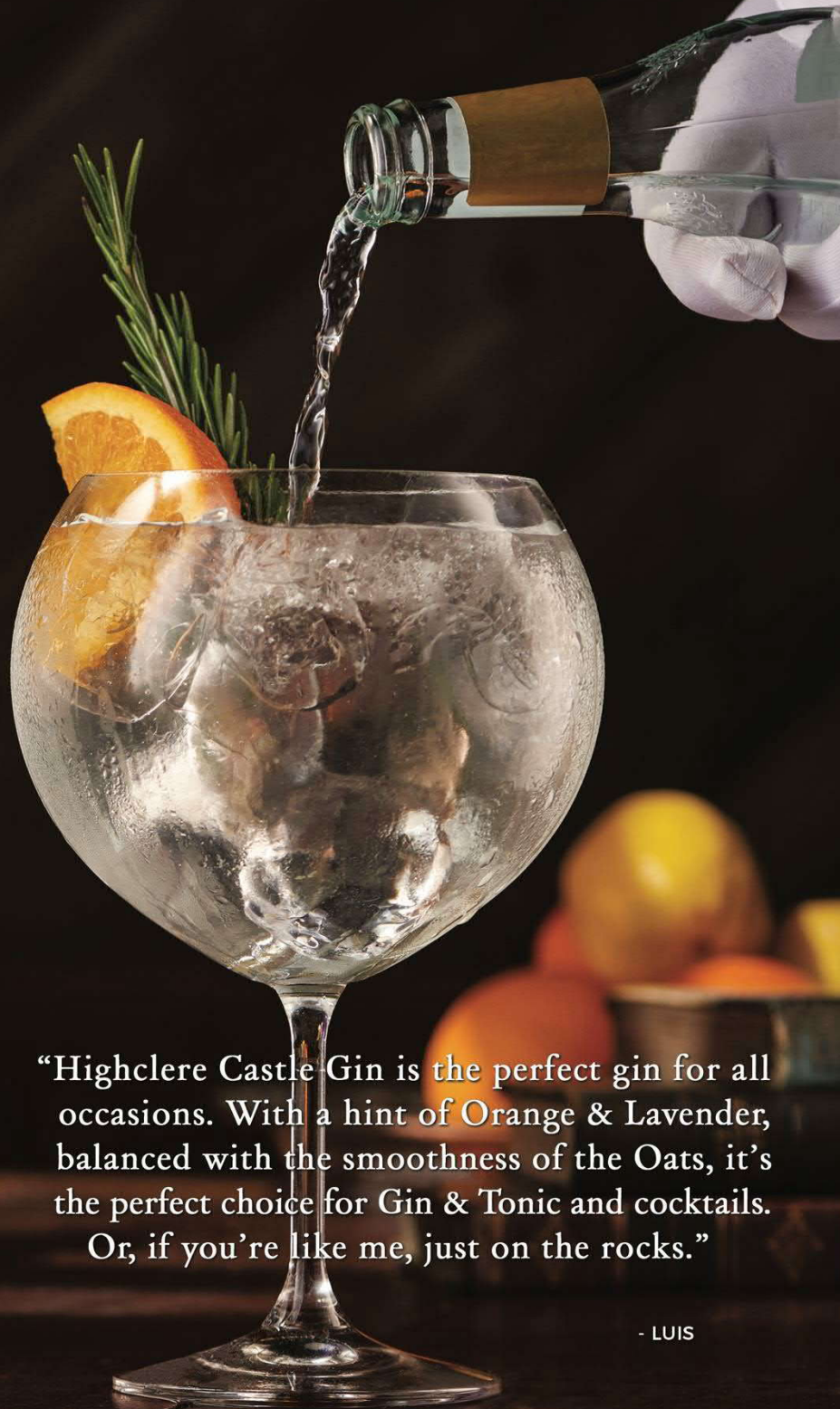
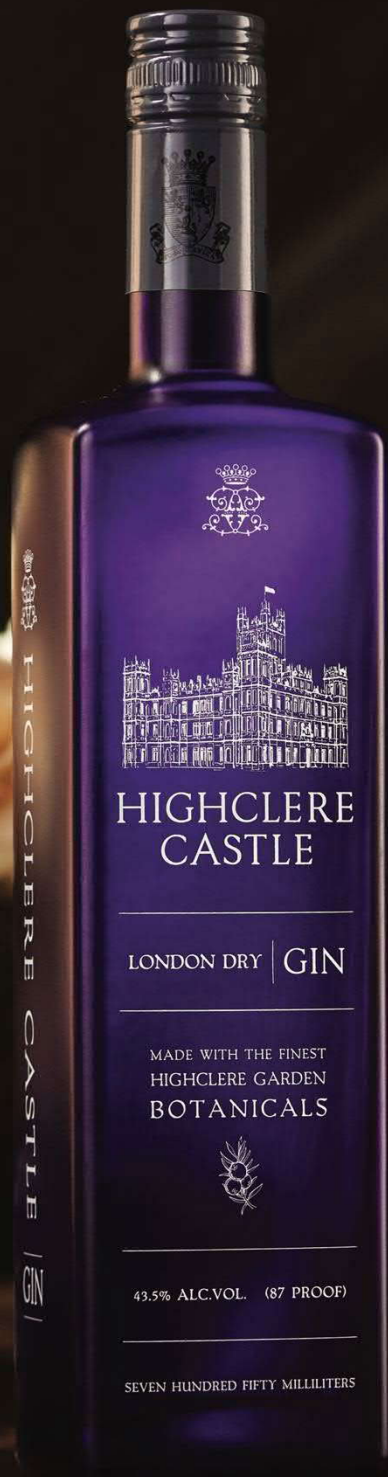


A photograph of Highclere Castle, a grand Gothic Revival mansion, under a dramatic, cloudy sky. A large, dark green tree is in the foreground on the left. A flag flies from a pole on the right side of the castle.

HIGHCLERE
CASTLE | GIN

THE COCKTAIL MASTERS
COLLECTION

2021



“Highclere Castle Gin is the perfect gin for all occasions. With a hint of Orange & Lavender, balanced with the smoothness of the Oats, it’s the perfect choice for Gin & Tonic and cocktails. Or, if you’re like me, just on the rocks.”

- LUIS



LUIS
COELHO

HIGHCLERE HEAD BUTLER

GIN & TONIC
THE HIGHCLERE WAY

50ML HIGHCLERE CASTLE GIN

ARTISANAL TONIC WATER

GARNISH WITH ORANGE PEEL
& FRESH ROSEMARY SPRIG

Fill the glass with ice, followed by the gin, and slowly pour the tonic into the glass along with a fresh sprig of rosemary.

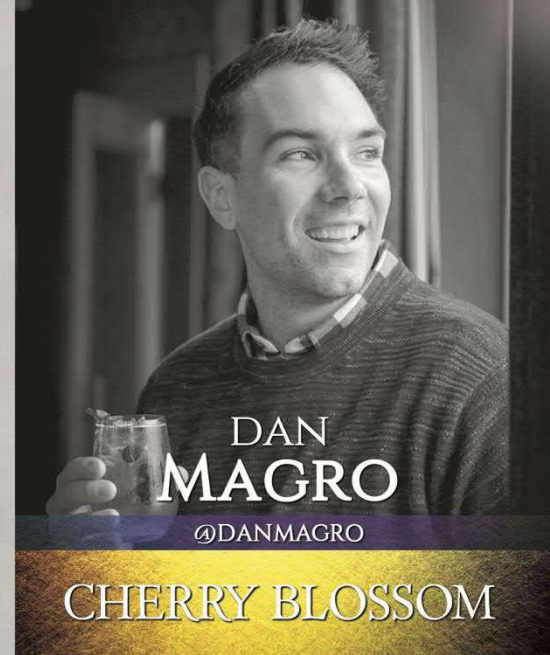
This delicious masterpiece deserves a well chilled highball or balloon glass.

COCKTAIL PERSONALITY
INVENTIVE • CRAFTED • MEMORABLE



“Highclere is a great gin ... The citrus and subtle lavender notes set up for great bright citrus cocktails, and I adore how it pairs especially well with fresh cherry!”

- DAN



2 OZ HIGHCLERE CASTLE GIN

1 FRESH PITTED CHERRIES

.5 OZ LEMON JUICE

ROSE GARNISH

Muddle the cherries, and add to shaker with gin and lemon juice.

Shake, serve and garnish.

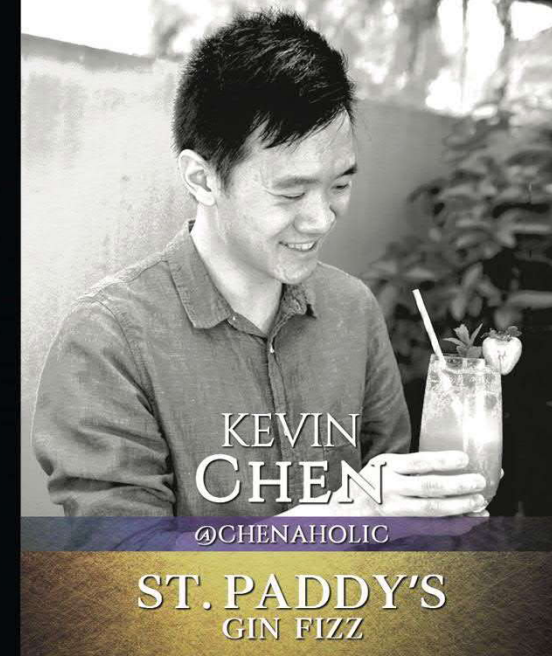
COCKTAIL PERSONALITY
EFFERVESCENT WIT • 80-PROOF





“Highclere Castle Gin has been my go-to London Dry Gin. It’s light and crisp, yet warm like springtime. It tastes great on its own, and pairs beautifully in cocktails.”

- KEVIN



KEVIN
CHEN

@CHENAHOLIC

ST. PADDY'S
GIN FIZZ

1.5 OZ HIGHCLERE CASTLE GIN
1 OZ MELON LIQUEUR
1 OZ HEAVY CREAM
.5 OZ LEMON JUICE
.5 OZ LIME JUICE
3 DASHES ORANGE FLOWER WATER
EGG WHITE
CLUB SODA

Add all ingredients except soda into a shaker. Dry shake first for one full minute. Then add ice and shake until chilled. Strain into a Collins glass.

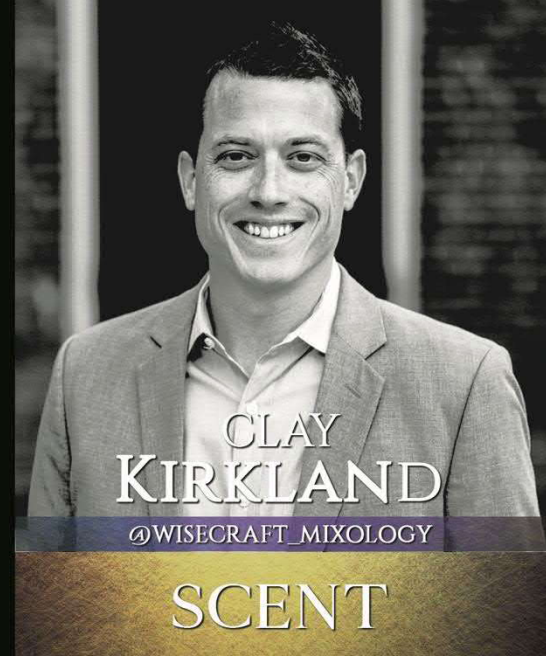
Top with club soda and garnish with edible gold leaf.

COCKTAIL PERSONALITY
COLORFUL • VIBRANT • INVITING



“I love Highclere Castle Gin for so many reasons. The gin itself is so smooth and refreshing. It can be enjoyed neat but also does so well when mixed. The bottle is stunning, and the history of the setting where it’s distilled is second to none.”

- CLAY



2 OZ HIGHCLERE CASTLE GIN
1 OZ FRESH PEACH SYRUP
.5 OZ LEMON JUICE
.25 OZ GARDENIA LIQUEUR

FOR GARDENIA LIQUEUR

Fill a quart sized jar loosely with gardenia blooms. Cover them with 2 cups of Highclere Castle Gin, place lid on jar, and let sit for 24 hours. Strain liquid into a clean jar, add 1/4 cup of simple syrup, and shake well.

FOR DRINK

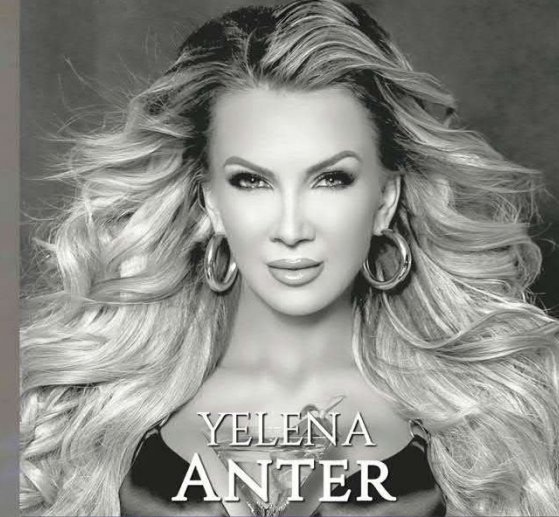
Combine all ingredients in a shaker filled with ice. Shake well and strain into a glass. Garnish appropriately.

COCKTAIL PERSONALITY
CREATIVE • APPROACHABLE • DEEP



“The cocktail ingredient you can’t live without:
Highclere Castle Gin!”

- YELENA



YELENA
ANTER

@COCKTAIL.VISION

THE BUTTERFLY EFFECT

2 OZ HIGHCLERE CASTLE GIN

5 OZ LAVENDER BUTTERFLY
PEA FLOWER HONEY SIMPLE SYRUP

5 OZ FRESH MEYER LEMON JUICE

PINEAPPLE DRY BOTANICAL
BUBBLY SODA

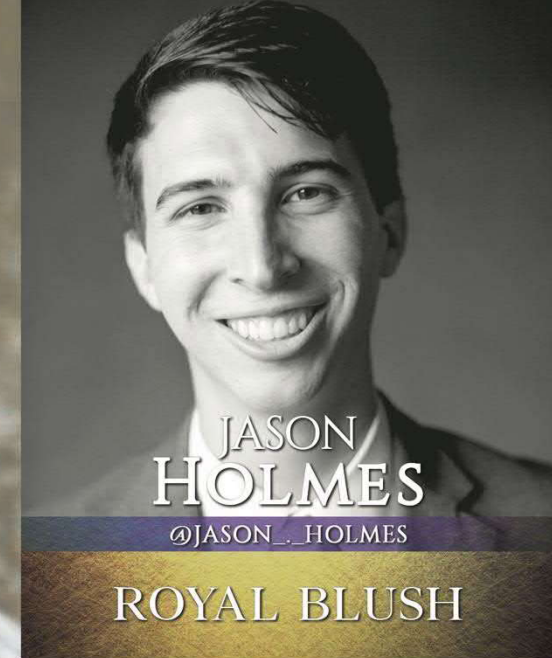
Stir ingredients together over ice,
top with soda, and garnish with
lavender blossoms.

COCKTAIL PERSONALITY
DELICATE • ALLURING • INVIGORATING



“Highclere Castle Gin is every bit as elegant and intricately layered as the name and bottle design would suggest-- a harmonious union of juniper, florals and citrus.”

- JASON



ROYAL BLUSH

2.25 OZ HIGHCLERE CASTLE GIN

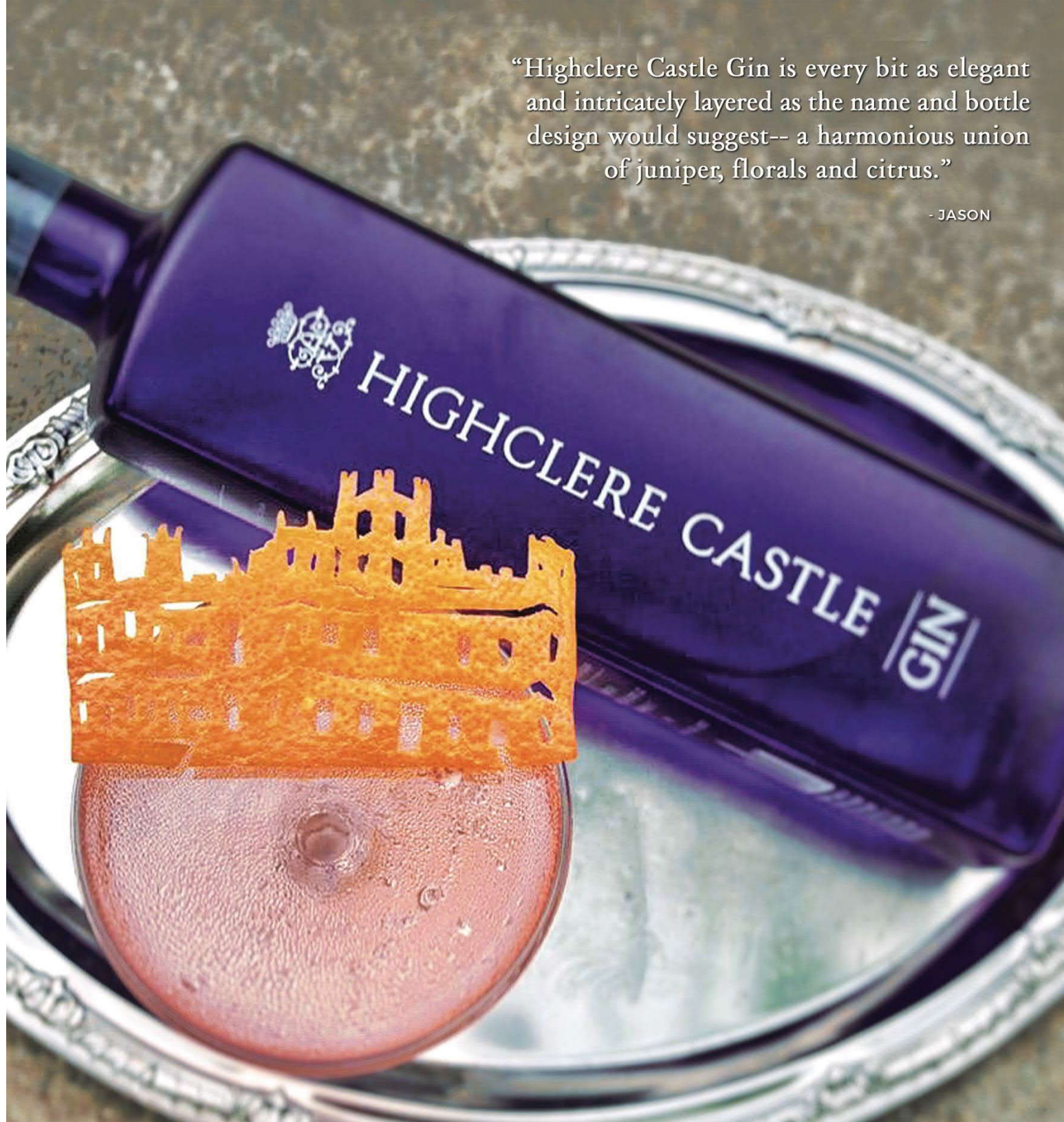
1 OZ CLARIFIED CITRUS JUICE BLEND (ORANGE, LEMON, GRAPEFRUIT)

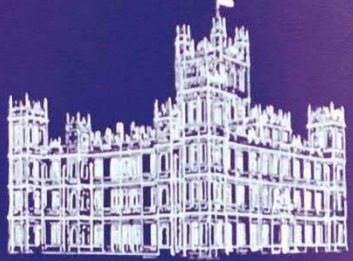
2 BARSPoons
PAMA POMEGRANATE LIQUEUR

2 DASHES
ST. GEORGE ABSINTHE VERTE

Shake well over ice, and strain into glass. Garnish with grapefruit peel 'Highclere Castle'. Enjoy!

COCKTAIL PERSONALITY
CREATIVE • INTENTIONAL • VARIED





HIGHCLERE CASTLE

LONDON DRY | GIN

MADE WITH THE FINEST
HIGHCLERE GARDEN
BOTANICALS

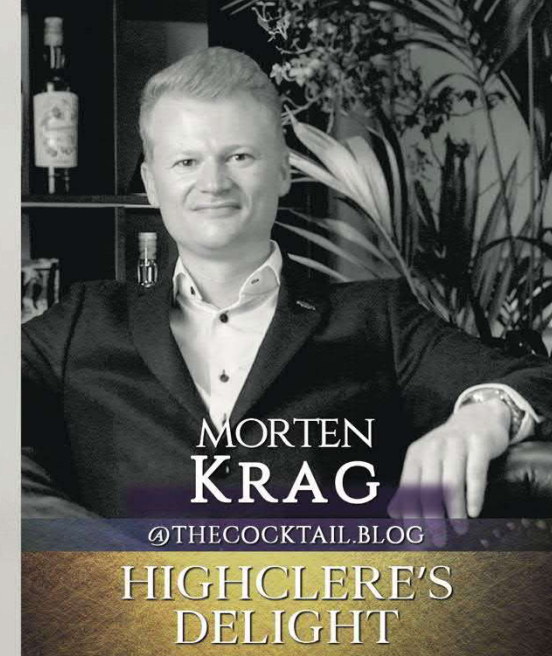


43.5% ALC.VOL. (87 PROOF)

SEVEN HUNDRED FIFTY MILLILITERS

“The brilliant Mixologist studies the world, which is reflected in their drinks and choice of ingredients. For me, Highclere Castle Gin is an evident choice when it comes to cocktail ingredients.”

- MORTEN



MORTEN
KRAG

@THECOCKTAIL.BLOG

HIGHCLERE'S
DELIGHT

1.5 OZ HIGHCLERE CASTLE GIN

.75 OZ COFFEE-INFUSED
ORANGE TORINO APERITIVO

.5 OZ COLD BREW COFFEE

.25 OZ CHERRY MARASCHINO
AMARO

Stir, strain, and garnish with pink
grapefruit & rose buds.

COCKTAIL PERSONALITY
SOPHISTICATION • ELEGANCE • IN-BALANCE



“From the moment I held Highclere Castle Gin,
it felt poetic to me. Its looks, its flavors and how
it blended in with other ingredients.
It's a gentle, but steadfast spirit.”

- MATTHIAS



MATTHIAS
SOBERON

@SERVEDBYSOBERON

THE CHATEAU
VIOLETTE

2 OZ HIGHCLERE CASTLE GIN

.5 OZ DELORD BLANCHE
D'ARMAGNAC

.25 OZ THE BITTER TRUTH
VIOLETTE LIQUEUR

.25 OZ CITRIC WATER*

1 BARSPOON GOMME SYRUP

1 SAGE LEAF

Stir all ingredients (including sage leaf)
until properly diluted and chilled. Strain
into glass. Garnish with lemon peel and
Sage flowers.

*Citric Water: Take .25 oz of water and
dissolve a tiny pinch of citric acid in
it. Balance is everything, be careful.

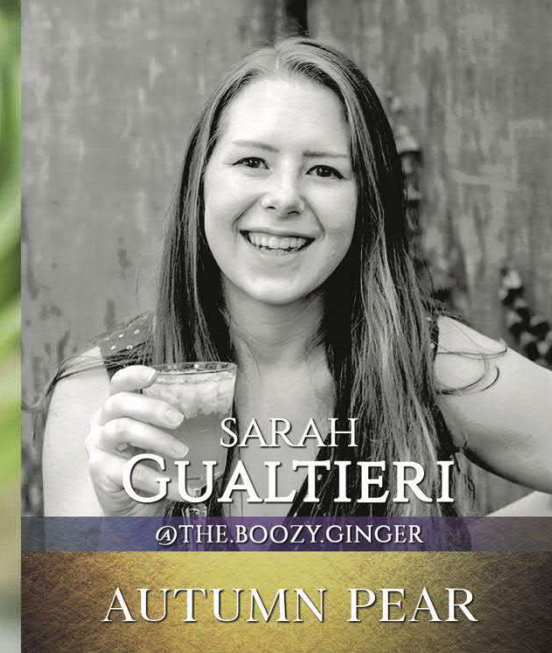
COCKTAIL PERSONALITY
COMPLEX • LAYERED • MOODY





“Highclere Castle Gin is the perfect gin for making classic cocktails or new creations. I love that it's made from botanicals grown at the Highclere gardens.”

- SARAH



SARAH
GUALTIERI
@THE.boozy.ginger

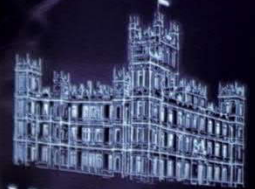
AUTUMN PEAR

- 2 OZ HIGHCLERE CASTLE GIN
- 1 OZ PEAR PUREE
- .5 OZ APPLE CIDER
- .5 OZ CINNAMON SYRUP
- .25 OZ GINGER SYRUP
- 1 OZ TONIC WATER

Add all ingredients (except tonic) to a cocktail shaker filled with ice. Shake and strain into a glass with crushed ice. Top with tonic water. Garnish with a pear slice and cinnamon stick.

COCKTAIL PERSONALITY
SIMPLE • FRESH • DELICIOUS





HIGHCLERE CASTLE

LONDON DRY GIN

MADE WITH THE FINEST HIGHCLERE GARDEN BOTANICALS

45.5% ALC.VOL. (91 PROOF)

HUNDRED FIFTY MILLILITERS



"Wow, that's delicious!"
A perfect quote about Highclere Castle Gin,
upon giving a taste to a friend who claims to
'not like gin.'

- CAROLYN



CAROLYN SIMS

@CAROLINAVERBENA

WITCH'S BREW

- 2 OZ HIGHCLERE CASTLE GIN
- 5 FRESH OR FROZEN RASPBERRIES
- .75 OZ FRESH LEMON JUICE
- 5 OZ ORGEAT
- 5 OZ EGG WHITE
(HALF AN EGG WHITE)
- .25 OZ RASPBERRY SYRUP
-OR- SPOONFUL OF RASPBERRY JAM

Shake all ingredients vigorously with ice for 10 seconds.

Fine (double) strain to serve in a coupe glass.

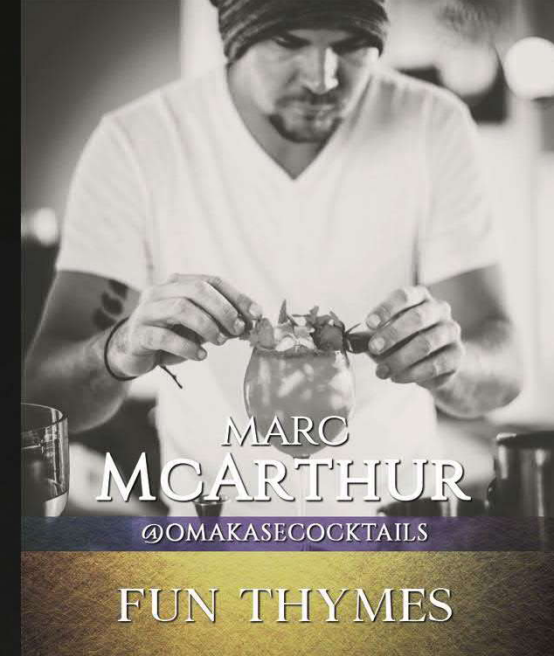
COCKTAIL PERSONALITY

ELEVATED • APPROACHABLE • INVITING



“Highclere is a classic, classy gin, boasting quality and stands up strongly to cocktail ingredients, shining through to stamp its personality on any drink it finds itself in.”

- MARC



1.5 OZ HIGHCLERE CASTLE GIN
1 OZ THYME INFUSED TRIPLE SEC
1 OZ LEMON JUICE
ROSEMARY FOAM

Add all ingredients (except the rosemary foam) to a shaker with ice. Shake for 12 seconds and strain into a glass. Top with Rosemary foam.

ROSEMARY FOAM

Make a strong Rosemary tincture by filling a jar with fresh Rosemary and topping with gin. Leave for a few days. Add a few drops to an egg white and a few of ice cubes. Shake hard until the mixture has foamed up.

COCKTAIL PERSONALITY

ADVENTUROUS • FUNKY • SIMPLE



“We are delighted to be working with many of the world’s top mixologists to bring the spirit of Highclere to life. Highclere is a magical place during the holiday season and we wish everyone a happy and healthy Christmas.”

- LORD CARNARVON



LORD
CARNARVON
@HIGHCLERECASTLE
**CHRISTMAS
CAROL**

1.5 OZ HIGHCLERE CASTLE GIN

.75 OZ LEMON JUICE

.75 OZ ROSEMARY SYRUP

1 TEASPOON CRANBERRY SAUCE

1 EGG WHITE (OPTIONAL)

Dry shake all the ingredients together. Add ice and shake until chilled. Double strain into a coupe glass and garnish with fresh cranberries and a sprig of fresh rosemary.

COCKTAIL PERSONALITY

RICH • NOSTALGIC • FLAVORFUL



HIGHCLERE CASTLE | GIN



@highclerecastlegin

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COME EXPLORE THE CASTLE
WWW.HIGHCLERECASTLE.COM