

**PINKSTER**  
AGREEABLY BRITISH GIN



**Pinkster Gin**

Pinkster's 'Agreeably British Gin' has blazed a trail ahead of the recent explosion in the pink gin category, and continues to set the standard with its commitment to using delicious fresh fruit. The result is a quirky, uniquely high quality flavoured gin made in Cambridgeshire, which has developed a fantastic following since its launch in 2013.

Founder Stephen Marsh started producing Pinkster for his own consumption after developing a yeast allergy. Having served it to guests, he was persuaded to offer his creation on a commercial scale. Just a few years later, Pinkster has found a home behind discerning bars across the UK, as well as delighting both serious gin fans and more recent converts to this very British spirit in markets around the world.

The Pinkster process involves hand-steeping fresh raspberries – all farmed in the English counties of Kent and Cambridgeshire – in the brand's triple-distilled spirit. The result is deliciously dry, with a hint of raspberry and the smoothest of flavours.

Serve with tonic and a slice of spanked mint for a pink twist on the classic G&T or, for a bigger kick, shake up your Martini with 50ml Pinkster and 10ml Elderflower cordial to create a summery Pinkini. In winter, try Pinkster with Fever Tree's angostura-infused Aromatic Tonic water and a clove-studded orange slice.

And what happens to all those leftover raspberries? The gently inebriated fruit is reincarnated as Pinkster's Gin Jam and Boozy Berries for the perfect cocktail garnish, teatime indulgence or dessert-enhancing treat. The Pinkster team puts this British berry expertise to further good use in the form of its Prosecco-pimping Pinkster Royale and enticing range of Hedgepig fruit gin liqueurs.



**Pinkster Gin**  
Alcohol: 37.5%  
Formats: 70cl /  
35cl / 5cl bottle /  
3-litre Bag in Box

**Tasting note:** A deliciously dry grapefruit and orange-scented burst up front is followed by the subtle aroma of raspberry fruit. The rounded, delicately fruity palate is seasoned with a savoury dash of pepper and gentle spice that evolves into a seductively smooth, dry finish.

