



**SEEDLIP**  
DISTILLED NON-ALCOHOLIC SPIRIT



### Seedlip

Introducing a compelling new drinks category are the highly original, beautifully executed and carefully targeted creations of Seedlip, the world's first non-alcoholic spirit.

Founder Ben Branson drew on his family's 300-year farming background and a 17<sup>th</sup> century apothecary's distillation manual to develop a range of spirits with impeccable heritage yet distinctly modern day appeal.

The result is a sophisticated, alcohol-free pair of spirits, each offering its own seasonally inspired character derived from high quality botanicals.

Presented in an eye catching, elegant bottle, the Seedlip spirits have proved an immediate hit among some of the UK's most dynamic, trend setting bars, restaurants and high end retailers.

Enjoy simply poured over ice to savour the pure flavours of this spirit, serve long with an array of mixers or explore the intriguing cocktail options opened up by this boundary breaking addition to the drinks scene.

[www.seedlipdrinks.com](http://www.seedlipdrinks.com)



### Seedlip Spice 94

Alcohol: 0% ABV  
Format: 70cl bottle

#### Tasting note:

An aromatic nose led by woody, autumnal character gives way to a palate bursting with all spice, cardamom, oak, lemon and grapefruit.

#### Serving suggestions:

With tonic and a twist of grapefruit peel or stirred with olive brine and verjuice in a martini.



**\*\*NEW\*\***

### Seedlip Garden 108

Alcohol: 0% ABV  
Format: 70cl bottle

#### Tasting note:

A summery expression bursting with herbal, grassy, floral aromas. On the palate come notes of pea, fresh hay, spearmint, rosemary and thyme.

#### Serving suggestions:

With bitter lemon and a cracked sugar snap pea pod garnish or stirred with cucumber shrub and a pinch of salt then finished with a lemon thyme sprig.



## WHAT THEY'RE SAYING...

"This is such an exciting product. Some of our customers don't drink and we want to give them the same experience of those who do."

*Rob Simpson, head barman,  
The Clove Club*

"You could replace gin with Seedlip and no one would know."

*The Evening Standard*

"One of the most innovative products we've seen for a long time"

*The Whisky Exchange*



"This is not a trend, it's a conscience movement – long may it continue."

*GreatBritishChefs.com*

"Seedlip is a brand of non-alcoholic spirits that are revolutionising the way we consider alcohol and social drinking."

*Great Drams*

"Soft drinks just got serious."

*TheCocktailLovers.com*

## HOW THEY'RE SERVING...



### Seedlip Raspberry Martini

#### Ingredients:

60ml Seedlip Spuce 94  
20ml Raspberry Shrub  
5ml dash of sugar  
Lemon twist to garnish

#### Method:

Stir and serve in a coupe



### Seedlip Garden Sour

#### Ingredients:

50ml Seedlip Garden 108  
35ml cloudy apple juice  
15ml lemon juice  
5ml cider vinegar (optional)  
Sprig of rosemary & thyme  
Dash of sugar & egg white  
Rosemary needles to garnish

#### Method:

Shake

## WHERE THEY'RE POURING...

- Served in 30+ Michelin starred restaurants – The Ledbury, The Clove Club, The Fat Duck, Story and Pollen Street Social
- Sold in London's leading luxury retailers – Selfridges, Harvey Nichols, Fortnum & Mason and Berry Brothers & Rudd
- Presented in London's finest cocktail bars – The Savoy, Claridges, Browns, Dandelyan, London Edition

