



RED WOLF



ABOUT SUGARBIRD

Sugarbird was founded at the end of 2017 with the goal of creating a gin with a perfect balance between floral and citrus notes, but with local ingredients bringing something unique and special.

Sugarbird is Cape Town's first distillery. The Cape Floral Kingdom is the smallest but is the richest of the world's six floral kingdoms in terms of plant, flowers, which are classified as "fynbos." The Sugarbird is one of 6 bird species that occurs only in this tiny part of the world where "fynbos" grows.

The goal was to augment the traditional gin ingredients with unique, flavourful and diverse "fynbos" plant species found in the mountains on our doorstep to create a truly special range of gins.

WEBSITE

SugarbirdDistillery.com

SUGARBIRD

JUNIPER UNFILTERED GIN

COUNTRY

South Africa

TECHNICAL

The base spirit used in our gins is cane, derived from the distillation of fermented sugar and water. South Africa has a large sugar cane industry, the majority of sugar cane production is done in Kwa-Zulu Natal, a subtropical area in the North East of the country.

Fynbos Botanicals: Cape Chamomile, Burgundy Sunset, Conebush, South African Geranium, Scarlet Erica, Rose Geranium, Cape May

Other Botanicals: Crimson-eyed hibiscus, Pink Grapefruit peel, Blueberry skins, Namibian myrrh and Grains of paradise

TASTING NOTES

This is Africa's first unfiltered gin and celebrates the vibrant purple of ripe female juniper cones. We've always added signature fynbos botanicals to augment the juniper, cape chamomile and cape may, which add to the balance and enhance the deep color hues.

COCKTAIL IDEAS

Thyme and Guava G & T

- Sugarbird Unfiltered Gin
- Fresh thyme
- Tonic water
- Guava

Cut two small guavas into thick discs, skewer a stick of thyme through three or two discs. Pour Sugarbird Juniper Unfiltered Gin over some ice in a tall glass. Place your guava and thyme skewer in the glass.

Top with tonic water.

GARNISHES

- Strawberries
- Blackberries
- Blueberries
- Squeezed lime

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