

SLOE GIN



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cocktail
inspiration

Bols Sloe Gin isn't technically a gin; it's a liqueur made by infusing gin with fresh sloe berries. Bols Sloe Gin, in particular, has a light red color and delivers a rich flavor from ripe sloe berries harvested from the blackthorn bush. Bols enhances this with freshly-squeezed juice, creating a superior mouthfeel and a smoother taste. 24% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Tart and Sweet	Light red	Rich, Fruity and Tart	Ripe, Dark Berries

How to Enjoy:

Best served in one of our delicious cocktails.

Easy Mix

- 1/4 Bols Sloe Gin
- 3/4 Tonic Water

Pour over cubed ice.



Mixologist's Choice

The Blackthorn

- 2 oz Bols Sloe Gin
- 1 oz Dry Vermouth
- A dash of Orange Bitters
- Lemon twist

Strain into a chilled cocktail glass. Garnish with a lemon twist.



Popular Choice

Sloe Gin Fizz

- 1½ oz Bols Sloe Gin
- 1 oz Lemon juice
- ¾ oz Simple Syrup

Top with club soda.

Garnish with a lime wedge and a cherry.



Sloe gin, made from gin and sloe berries, is celebrated for its rich, berry-forward flavor.

Here are some of the top trending cocktails in the USA that feature sloe gin liqueur:

1. SLOE GIN FIZZ

This classic cocktail has remained popular and continues to see resurgence in many craft cocktail bars. It's made with sloe gin, lemon juice, simple syrup, and soda water, creating a refreshing and effervescent drink that is both tart and sweet.

2. ALABAMA SLAMMER

Often served as a party drink or a fun cocktail at bars, the Alabama Slammer combines sloe gin, amaretto, Southern Comfort, and orange juice. This cocktail offers a fruity and slightly nutty flavor profile that makes it a perennial favorite.

3. SLOE GIN NEGRONI

A twist on the traditional Negroni, this version substitutes sloe gin for some or all of the standard gin, pairing it with Campari and sweet vermouth. The result is a deeper, fruitier take on the classic, which has gained popularity for its complex flavors and stunning deep red color.

4. BLACKTHORN

An old classic that's gaining traction once more, the Blackthorn cocktail mixes sloe gin with dry vermouth, a dash of absinthe, and a few dashes of Angostura bitters. It's typically stirred and served straight up, making it a strong and herbaceous drink that highlights the sloe gin's unique characteristics.

5. CHARLIE CHAPLIN

This pre-Prohibition cocktail, which has seen a revival in speakeasy-style bars, combines sloe gin, apricot brandy, and lime juice. The Charlie Chaplin is known for its balanced, sweet-and-sour profile and its approachable, fruity flavors.

6. RED LION

The Red Lion is a lesser-known but increasingly popular cocktail that features sloe gin alongside gin, orange liqueur, and lemon juice. This drink showcases a harmonious blend of citrus and berry flavors, making it a refreshing choice for sloe gin lovers.