

# 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.