



LONDON DRY **GIN** HANDCRAFTED

PRESS RELEASE

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Darnley's View Cocktails to Make You Swoon this Valentine's Day

To celebrate Valentine's Day, Darnley's View Gin have taken inspiration from the cocktail masters of the past with a choice of three classic cocktails with a twist. Share some love and shake up a French 75, Raspberry Fizz or Ramos Gin Fizz using Darnley's View Elderflower & Citrus London Dry Gin.

William Wemyss, Managing Director commented: "We looked to New Orleans, New York and master bartenders like Jerry Thomas when creating our Valentine's Cocktails using Darnley's View Elderflower and Citrus Gin. These drinks have stood the test of time and we've added a few twists as a nod to this romantic date in the calendar."

French 75

45 ml Darnley's View Elderflower & Citrus Gin
15ml Lemon juice
7.5ml Sugar syrup
Top up with Champagne

Method: Shake the gin, lemon juice and sugar syrup with cubed ice. Strain into a chilled champagne flute and top with Champagne.

Raspberry Gin Fizz

45 ml Darnley's View Elderflower & Citrus Gin
handful of raspberries
10ml Lime juice
20ml Sugar syrup
Soda water

Method: In a cocktail shaker, add the raspberries and muddle with the back of a wooden spoon, or similar. Add ice, then pour in the gin, sugar syrup and lime juice. Shake. Strain into a glass with ice, and top with soda water.

Strawberry Ramos Gin Fizz

45 ml Darnley's View Elderflower & Citrus Gin
15ml Lemon juice
15ml Lime juice
handful of strawberries
25ml double cream
1 egg white
soda water

Method: Combine all ingredients except the ice and soda in a cocktail shaker and shake vigorously for 1 minute. Then add ice to shaker and shake a further minute. Strain into a tall chilled glass and top up with soda.

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