

You won't find many gins crafted from the grape and we are Yorkshire's first.

Inspired by our home county's breathtaking natural beauty. Sing Gin captures **the spirit of the Yorkshire Dales** in mood, method, ingredients and flavour.

Grape, used in juniper spirits back in the 1400's, gives our gin a **silky smooth finish** that blends beautifully with our **seven hand-crushed botanicals** including mint, orange peel and flax, an historic Yorkshire crop.

The **award-winning** result is a gin of rare and tantalising freshness with distinct floral undertones. And being a **proud Yorkshire gin-making family**, we named it after Kettlesing, the village where we live.

> **ASSEMBLAGE** Grape Spirit

Airen and Macabeo

ABV Sing Gin 40% ABV



On the nose, there are pronounced juniper notes followed by subtle sweet and citrus notes with a hint of spice, and floral after-tones.

On the palate, Sing is a big flavoured gin with lots of juniper balanced with sweet notes and a long finish, leaving a subtly pleasurable tingle on the edges of the tongue.



AVAILABLE IN 200ml | 700ml | 750ml 200ml RRP £14.95 700ml RRP £38.50

WEBSITE AND BRAND VIDEO

www.singgin.com www.youtube.com/watch?v=4jVtuxnOq3o



35ml Sing Gin, Top with Mediterranean Tonic

GLASSWARE / GARNISH

Stem Glass or Highball Glass Garnish with a Mint Sprig or an Orange Twist





•PREMIUM SMALL BATCH GIN• NSPIRED BY THE BEAUTY OF THE DALES MADE FROM THE FINEST BOTANICALS