



BOATYARD SLOE BOAT GIN IRISH SLOE GIN

70cl | 29.8% | RRP £29.50



RICH AND FRUITY SLOE GIN FROM IRELAND

Developed and distilled by the Boatyard team in Co. Fermanagh, Ireland. Made by steeping wild-grown, handpicked sloe berries for six months in a bespoke gin. 420 grams of sloe berries are used per bottle, ensuring a rich, intense and completely natural flavour.

SWEET PLUM, CASSIS AND DRY JUNIPER

Notes of juicy plum, cassis, hints of honey and almond and tartness from the sloe berries. Natural sweetness from the sloes mean that only a tiny amount of organic, unrefined sugar is needed to make a perfectly balanced sloe gin.

SIX MONTHS MACERATION TIME

The sloe berries are frozen before maceration (so the skins are broken gently by the water inside expanding), which allows the high-strength, juniper-heavy gin to penetrate and absorb all the juicy flavours. Filtration is minimal, so the maximum amount of flavour can be delivered.

FAMILY-RUN DISTILLERY

Boatyard is an award-winning distillery located inside an old boatyard on the banks of Lough Erne in North West Ireland. The first legal distillery built in County Fermanagh in 130 years, Boatyard is genuinely different - innovative, open, transparent, obsessed with quality, family-run and passionate about distillation.



IDEAL FOR SIPPING NEAT, MIXING WITH TONIC OR INTO COCKTAILS

Boatyard Sloe Boat Gin is a joy to sip neat, especially in the cold winter months. It can also be mixed with tonic for a fruity, lower ABV Gin & Tonic, or used as a base for cocktails. Our favourite is a Charlie Chaplin, where you shake it with apricot brandy and fresh lime juice and serve straight up.

