

# ELDERFLOWER GIN LIQUEUR



**A CELEBRATION OF  
SCOTLAND'S VIBRANT  
COUNTRYSIDE - A GIN  
LIQUEUR THAT IS  
BRIGHT, BOLD AND  
FULL OF SUNSHINE.**

A highly aromatic gin liqueur with an exquisitely sweet, floral bouquet. Elderflower blossom has a distinctive floral aroma and flavour that marry beautifully with the crisp citrus peel, fruity mulberries and piney juniper in our Classic London Dry. It is subtle yet complex.

Floral aromas on the nose, delicately silky sweet with a hint of citrus fruit on the palate. Lingering hints of honeyed summer fruits and citrus zest on the finish. It is a flavourful libation.

A fresh, floral liqueur that perfectly complements bright sparkling wine or light tonic garnished with a sprig of mint.

## NATURAL INGREDIENTS



ELDERFLOWER



ORANGE PEEL



JUNIPER



## USPs

- Edinburgh Gin is the #1 gin liqueur in the UK and the world.
- Award Winning Edinburgh Classic Gin is the base to the liqueurs
- 100% naturally flavoured
- Edinburgh Gin pioneered flavoured gin with the launch of Raspberry Gin Liqueur in 2011.

*"Our Elderflower Gin Liqueur was the second liqueur we released, and was an instant hit. Inspired by the huge crops of white flowers that grow all over Scotland in May and June, it is evocative of the season. Best served in long refreshing drinks."*

DAVID WILKINSON, HEAD DISTILLER

— FILLED WITH —  
**WONDER**



# ELDERFLOWER GIN LIQUEUR

## PERFECT SERVE

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### ELDERZEST

#### Ingredients

25ml Edinburgh Gin

25ml Elderflower Liqueur

15ml fresh lemon juice

Lemonade

Garnish - lemon twist and mint leaves

#### Method

Pour the gin, liqueur and fresh lemon juice into a glass filled with cubed ice. Top up with lemonade and garnish with lemon twist and mint leaves.

## FLAVOUR STORY AND TASTING NOTES

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## AWARDS

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