

Radisson Red launches new botanical gin blending bar

Radisson Red's has launched its own botanical gin blending bar which offers those wanting to formulate their own distinct flavour of gin, a step-by-step blending guide, including measuring equipment and reduced-sugar tonic water.



The bar, situated in RED's OUIBar + KTCHN provides botanical gin flavours which comprise juniper, citrus naartjie, grapefruit, nutmeg and clove, cardamom, cinnamon, fynbos, honeybush, sage and thyme, rose pelargonium and lavender.

Each botanical gin flavour profile has been distilled and blended with water to be 43% alcohol proof (the legal minimum bottling strength in South Africa).



"Infused with botanicals that are grown right on our hotel rooftop, Khoi Cloud combines citrus peels and herbs to give it an earthy tone," says Dale Simpson, RED curator. "Skinny Dip, on the other hand, is a simple gin with a profusion of pink peppercorns that make for a surprisingly sweet, yet peppery gin."

RED has also crafted its own tonic water – Atonic Blonde, which is completely natural and finely balanced ensure the actual taste of the gin it accompanies isn't masked. tonic water.



Combining lime and grapefruit for a citrus aroma topped with a lemongrass perfume, Atonic Blonde is also lower in sugar than commercial tonic water, which allows the gin to shine through, resulting in a light and zingy, mildly fruity

RED offers gin tasting sessions at R250 per person.

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