BUCHU'S BEST

ELEPHANT GIN

Recipe:
60ml Elephant Gin
30ml Lemon Juice
20ml Buchu Syrup

Making of: shake & double-strain

Garnish: 2 mint leaves and optional coffee beans

How to make the syrup: Combine 5 grams of buchu with 500ml water and 500 grams of sugar in a saucepan. Stir over low heat until sugar has dissolved. Boil over moderate heat for 12 minutes. Strain syrup and allow to cool before using.

AFRICAN TASTE, GERMAN QUALITY

The idea for an African-inspired gin evolved while reminiscing about the so-called sundowner drinks after a day out in the African bush.

Sunset G&Ts are a big tradition and what better gin to encapsulate this sundowner moment than one that is made with exotic African botanicals? So while juniper is still a dominant flavour, Elephant Gin stands out by combining indigenous African plants, roots and leaves that not only burst with flavour, but are also packed with an array of tradition and stories.

BOTANICALS

14 botanicals make up Elephant Gin's flavour profile.

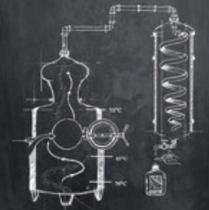
Examples are the citrusy flavours of the so-called super fruit baobab, the extraordinary buchu plant with its flavour similar to blackcurrant and the African wormwood with its sharp floral note. But it is the big load of freshly cut apples that really elevate the spirit's aromatic notes.

PRODUCTION

Location: one hour east of Hamburg, Germany
Method: traditional copper still distillation
Still: Arnold Holstein
Batch Size: around 600 bottles

Focussed on resolutely artisan production methods, all ingredients are carefully checked for any impurities guaranteeing the optimal flavour profile. Without any artificial flavouring, Elephant Gin only uses locally sourced spring water to bring its products to their required alcoholic volumes.

Each batch is named after a past great tusker or an elephant that Elephant Gin's partners currently help to protect.



SOCIAL RESPONSIBILITY

Gin and Elephants. As combinations go, it's not an obvious one. But Elephant Gin is more than just the obvious choice.

The founders were inspired to create Elephant Gin following their own adventures in Africa. They strongly believe that this generation has a responsibility to support the African wildlife today, so others can continue to enjoy it in the future. With every bottle sold, Elephant Gin contributes 15% of bottle profits to Big Life Foundation and Space For Elephants Foundation that are devoted to the conservation of the African elephant.

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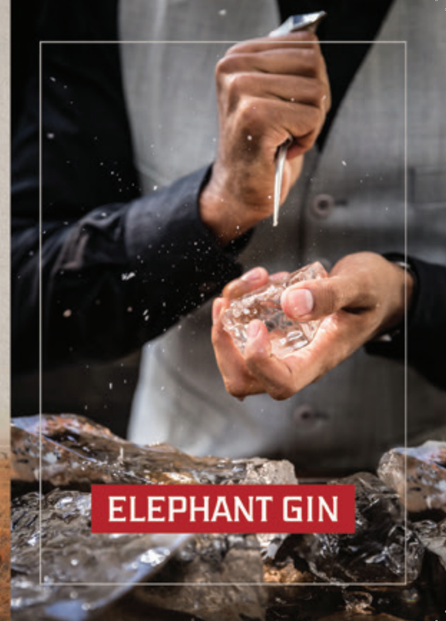

ELEPHANT GIN

Elephant London Dry Gin is a handcrafted premium gin of 45% ABV that captures the spirit of Africa.

Its innovative blend of 14 botanicals combines rare African ingredients with fresh apples that make Elephant Gin distinct from any other.

TRN1900

TRN1903

ELEPHANT GIN

Elephant Strength Gin is our take on a Navy Strength and based on the award-winning Elephant London Dry Gin.

With 57% ABV, it is stronger and richer than the original encompassing twice the quantity of botanicals and a focus on the extraordinary African buchu, sweet orange peel and herbaceous mountain pine.

It is a gentle giant!

TRN1902

ELEPHANT GIN

Elephant Sloe Gin combines the taste of the premium London Dry Gin with the classic flavour of fresh sloe berries.

The wild fruit is harvested by hand and carefully selected; keeping only the best berries for the sloe gin production.

Compared to other sloe gins, it has a relatively low sugar content paired with a higher alcohol volume of 35% ABV. This makes it ideally suited to mixing in cocktails as well as enjoying it neat.

Elephant Sloe Gin has a richly rounded, lightly sweet and exquisitely fruity bouquet as well as a typical warm red colour. The deliberately discreet addition of sugar triggers a perfect balance between tart and sweet notes.