

## THE SYRUP

Bristol Syrup Company Strawberry Shrub cocktail syrup balances juicy, jammy strawberry with cider and apple balsamic vinegars and a hint of black pepper to create a deep complex flavour. Both sweet and sharp, it's the perfect ingredient for alcoholic and non-alcoholic cocktails. Top with sparkling wine for a super easy flavoured fizz option or try it in stirred drinks for a fruity twist. This syrup complements dark spirits beautifully and is a simple way of adding depth to drinks.

Shrubs have made a long awaited comeback in cocktails in recent years. Traditionally used as a way to preserve seasonal fruit, they then went on to become popular in the American cocktail scene of the 19th century. Traditionally, fruit was steeped in vinegars, infused, then strained and blended with sugar. These could be either alcohol-based or non-alcoholic and flavoured with added herbs and spices.

Bristol Syrup Company is a collaboration between Bristol based syrup experts and award-winning cocktail bartenders. The syrups are all made in Bristol and created specifically for cocktails. They range has been designed by Dee Davies (creator of Jinzu gin) and Danny Walker (co-creator of Psychopomp & Circumstance distilleries) to replicate the homemade syrups made in good cocktail bars.

[BRISTOLSYRUPCOMPANY.COM](http://BRISTOLSYRUPCOMPANY.COM)



## NUTRITIONAL

Nutrition	Per 100ml
Energy kJ / kcal	1295 / 305
Carbohydrate	72.6
of which sugars	72.3
Salt	0.03

Contains negligible amounts of Fat, Saturated Fat, Fibre and Protein. Suitable for vegan and vegetarian diets.

INGREDIENTS: Sugar, Water, Strawberry Juice from Concentrate (10%), Cider Vinegar, Apple Balsamic Vinegar, Natural Flavouring, Acids: Citric Acid, Malic Acid, Fruit & Vegetable Concentrates: Black Carrot & Elderberry, Black Pepper Extract.

## INFO

Case size: 6 x 750ml glass bottles

Serving size: 37 x 20ml servings per bottle

## COCKTAILS



### STRAWBAE

- 20ml Strawberry Shrub syrup
- Sparkling wine

Add syrup to flute or coupette. Top with sparkling wine and garnish with fresh strawberry.



### GOOD WIFE

- 10ml Strawberry Shrub Syrup
- 40ml cognac
- 15ml sweet vermouth
- 1 dash absinthe

Stir down and serve up in a pony glass. Garnish with lemon twist.



{non-alcoholic}

### TEA-TOTALLY

- 20ml strawberry shrub
- 10ml rosewater
- 50ml cooled green tea
- 3 small basil leaves

Churn over crushed ice in a rocks glass. Garnish with extra basil and a strawberry.