



SYTYK

SO, YOU THINK
YOU KNOW

HENDRICK'S
DISTILLED and BOTTLED IN SCOTLAND

GIN

EST. 1886

“A MOST UNUSUAL GIN.”

– Hendrick’s describing their own gin.

Nothing tastes like Hendrick’s Gin because nothing is made quite the same way as Hendrick’s Gin. A handful of botanicals with the unique combination of juniper, rose and cucumber produce a gin that’s inspired by a quaint cucumber sandwich picnic in a beautiful garden.

Here are **6 fun facts** you need to know about this “oddly” made gin.



ORIGIN STORY

Born in Scotland

Introduced in the United States

first in 1999

LOVELY LITERS

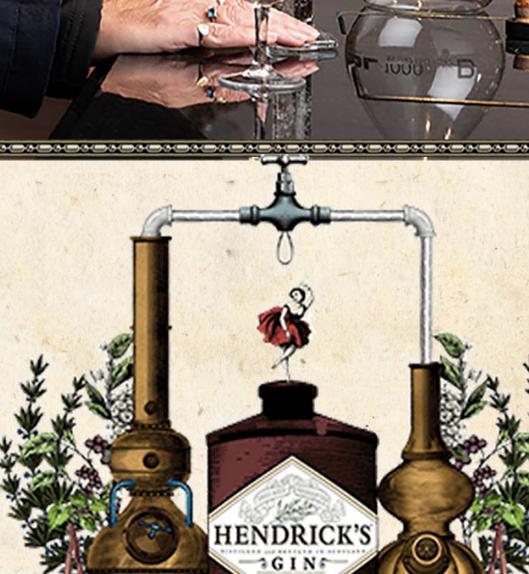
Master Distiller

Lesley Gracie only batches

500 liters at a time



THE TALE OF TWO STILLS



Uses two different spirits from two rare and unusual stills to produce its gin.

Bennett still: steeps the botanicals overnight

Carter-Head still: steams the botanicals in a basket at the top of the neck

A PERFECT PAIR

In addition to the juniper foundation in gin, Hendrick’s is unique with its infused duet of rose petal and cucumber.

AND SPEAKING OF CUCUMBERS...

Hendrick’s is a big advocate of World Cucumber Day and encourages gin fans to toast to the noble green fruit.

BOUNTY OF BOTANICALS

juniper | angelica root | caraway seeds |
chamomile | coriander seeds | cubeb
berries | orange peel | elderflower |
lemon peel | orris root | yarrow

