



No.3 WINS 3 TIMES

Berry Bros. & Rudd Spirits is proud to announce that **No.3 London Dry Gin** has been awarded a gold medal in the International Spirits Challenge for the third year running.

With juniper at its heart, No. 3 unashamedly celebrates the integrity and character of traditional London Dry Gin, featuring just three fruits and three spices distilled in traditional copper pot stills.

- *Juniper*, from Italy, gives the unmistakable gin taste of pine and lavender.
- Sweet Spanish *Orange peel* provides freshness in the form of clean, crisp citrus.
- *Angelica root* adds an earthy quality and helps to make the gin dry.
- Moroccan *Coriander seed* releases a lemon flavour during distilling as well as adding a spicy, slightly peppery finish.
- *Grapefruit peel* gives an extra lift of citrus.
- *Cardamom pods* add a spicy, aromatic, yet warm bite.

Great care has been taken to determine the right recipe, source the finest ingredients and work with highly experienced distillers and experts to produce an impeccable gin at 46% ABV.

Now in its 19th year, the International Spirits Challenge is the most authoritative, respected and influential spirits competition in the world. Winning an ISC award is an impressive achievement for any spirit that passes the blind assessment of the experienced panel of specialist judges.

Samuel Smith & Son distributes No.3 in Australia.

<END>



Further information

Daniel Hutchins-Read

dhread@bbrspirits.com.au

0477 702 667

www.no3gin.com

Specifications:

6 x 750ml at 43%abv.

Pricing:

RRP: \$80.00



CONTINUED

Editors' notes

Tasting notes

- Nose:** Bright, crisp and fresh with an uplifting welcome of juniper.
- Palate:** Juniper to the fore, supported by floral, summery notes and spicy, warm flavours of cardamom. There is plenty of citrus zing; grapefruit and sweet orange contribute a sharp fruitiness, complemented by the soft gingery spiciness of coriander.
- Finish:** The earthy dryness of angelica kicks in.
- Comment:** The texture and mouth-feel demonstrate No. 3's credentials as a gin of exquisite pedigree and superlative breeding.

Awards

- Gold Medal, International Spirits Challenge 2014
- Trophy & Gold Medal, International Spirits Challenge 2013
- Gin Master, The Spirits Business 2013
- Trophy & Gold Medal, International Spirits Challenge 2012
- Silver Medal, International Wine & Spirits Competition 2012
- Best Overall Product, Harpers Design Awards 2011
- Best White Spirit, Harpers Design Awards 2011
- Winner Design & Packaging at FAB Awards 2011
- Best Gin in the World, Wine & Spirits Wholesalers of America 2011
- Best in Show, Wine & Spirits Wholesalers of America 2011
- Double Gold Medal, Wine & Spirits Wholesalers of America 2011
- Chairman's Trophy, Best Gin for a Negroni, Ultimate Cocktail Challenge 2011
- Finalist, Best Gin for a Martini, Ultimate Cocktail Challenge 2011
- Finalist, Best Gin for a Gin & Tonic, Ultimate Cocktail Challenge 2011
- Finalist, Best Gin for an Aviation, Ultimate Cocktail Challenge 2011
- World's Best Super Premium Gin, The Spirits Business 2010
- Gin Master, Design and Packaging, The Spirits Business, 2010
- Number One for Botanical Intensity, Imbibe, 2010



Further information

Daniel Hutchins-Read
dhread@bbrspirits.com.au
0477 702 667

www.no3gin.com

Specifications:

6 x 750ml at 43%abv.

Pricing:

RRP: \$80.00

No.3 LONDON DRY GIN