

Introducing
RENDLE'S™
ORIGINAL
GIN

Throughout the Second World War, Captain Frank Edgcumbe-Rendle of the 16th Light Cavalry, Indian Army, fought bravely for the British Empire. Such exertions brought on a profound thirst, regularly slaked with a gin made by Captain Frank to his own secret recipe. The distinctive flavor of **RENDLE'S ORIGINAL GIN** comes from a heady blend of the finest herbs and spices originating in India and the Orient. To distinguish his gin from others, Captain Frank used hibiscus to give Rendle's an instantly recognizable and appealing pink hue. Rendle's Original Gin has been lovingly recreated by Captain Frank's son, Christopher, for the discerning taste of today's gin connoisseurs.

Experience the vivid, citrusy aromas of Indian coriander, fresh lime and undercurrent of young evergreen and warm spices. The sweet peppery note of cardamom come through slowly together with a higher note of mace followed by the subtle licorice signature of star anise.

Why **RENDLE'S**?

- Natural pink hue creates unique shelf and back bar presence, creating impulse purchases.
- Unique spice profile stands out from the gin crowd.
- Provides unique twist on classic gin cocktails and is a perfect base for a host of exotic cocktails.
- Silver Medal winner at SF Spirits Competition & Tastings.com.

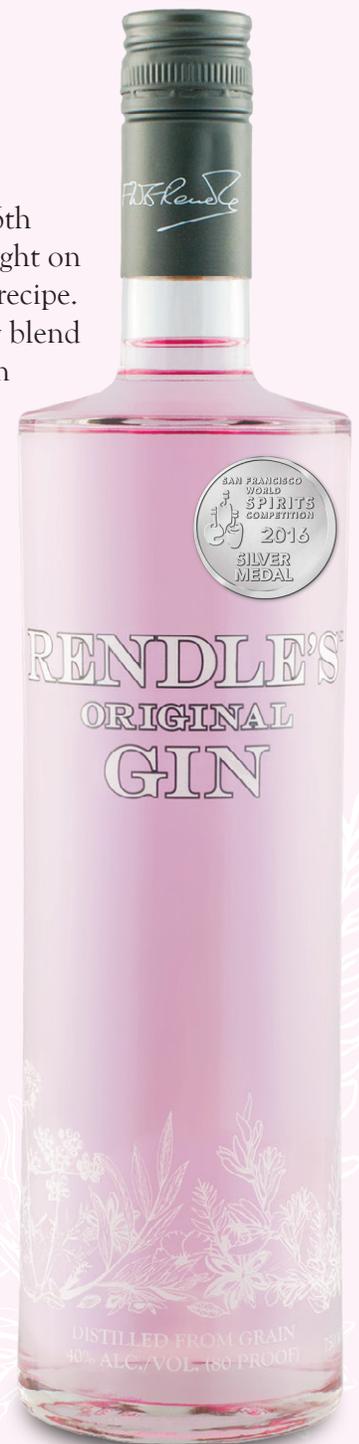
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Distributed by:
Intertrade USA



Cases of 12/750ml bottles

Bottle UPC



THINK PINK
October is
Breast Cancer
Awareness Month!

**SUPPORT
THE
FIGHT!**

RENDLE'S

Supports

Breast Cancer Awareness Month!

For every bottle sold during October,
**RENDLE'S
ORIGINAL GIN**
will make a donation to local breast cancer
awareness and treatment organizations.

RENDLE'S™ ORIGINAL GIN

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Recipe Suggestions:

Rendle's Negroni: 1.5oz Rendle's Original Gin 1.5oz Campari 1.5oz Vermouth. Fill a tumbler with ice and combine ingredients. Stir well. Pare the rind of an orange and twist to extract the oils into a glass then run it around the rim before using to garnish.

Pink Dry Martini: 2.5oz Rendle's Original Gin 1oz Extra Dry Vermouth. Chill a martini glass for 5 - 10 minutes before serving. Fill a cocktail shaker with ice, add the vermouth and stir well to coat the ice. Strain away the excess vermouth. Add the gin and stir well. Strain into the frozen martini glass. Pare the rind of a lime and twist to extract the oils into the glass then run it around the rim before using to garnish.

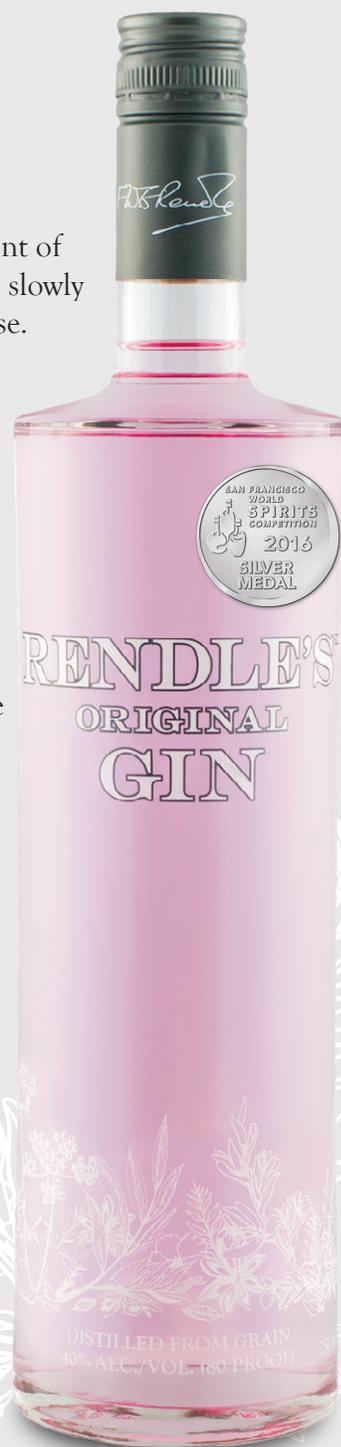
Rendle's Old Fashion: 2oz Rendle's Original Gin 1 Tsp simple syrup 2 dashes orange bitters 1 orange twist. Add all ingredients to glass with ice and stir. Strain mix over large ice cube in heavy bottomed glass and garnish with orange twist. (Option to add soda water)

Rendle's Pink Fizz: 1oz Rendle's Original Gin topped up with Champagne or Prosecco.

Rendle's Monsoon: 2.5oz Rendle's Original Gin 2.5oz Coconut Water. This works best with ice cold Rendle's and cold coconut water. Add gin and coconut water into chilled glass and garnish with lime.

Rendle's Gin and It: 2.5oz Rendle's Original Gin ½ oz Sweet Red Vermouth Marachino Cherry. Pour the gin and vermouth unchilled into a cocktail glass and garnish with cherry.

Rendle's Pink Citrus Blush: 1.5oz Rendle's ½ oz Limoncello ½ oz lime juice, ruby red grapefruit, lime twist. Half-fill a tall glass with crushed ice. Add the lime juice, Limoncello and gin. Stir well to combine, top up with ruby red grapefruit juice and garnish with a twist of lime.



● RendlesOriginalGin.com

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