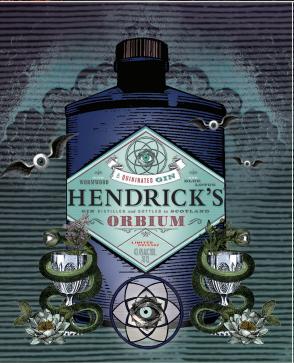
HENDRICK'S ORBIUM

A Quininated Gin

ORBIUM is a re-imagining of Hendrick's Gin by our Master Distiller, Lesley Gracie. It is what Hendrick's might taste like in a parallel universe. Instilled with additional extracts of Quinine, Wormwood and Blue Lotus Blossom, the result is an oddly exquisite gin that sits roundly on the palate.

HENDRICK'S





BREAKING CONVENTIONS

Orbium contains the same distillates as Hendrick's Gin, however, the same remarkable mind that broke conventions –infusing gin with essences of cucumber and rose—has now taken gin in an altogether new direction by infusing flavours that are traditionally associated with classic gin libations; quinine found in tonic (G&T) and wormwood found in Vermouth

(Martini's). But it is not yet quite Orbium. The addition of Blue Lotus Blossom exquisitely balances the overall flavour; but, the trinity of essences create a complex gin with surprising brightness and a finish that is uncommonly long. The result is an unfamiliar taste that is oddly familiar in character, designed to open up previously unexplored dimensions of gin as it spirals from floral into an altogether deeper and alluringly bitter place.



ORBIUM MARTINI

60ml HENDRICK'S ORBIUM

3ml Dry Vermouth

Serve in coupette, garnish with discarded lemon zest.



ORBIUM MARTINEZ

40ml HENDRICK'S ORBIUM

20ml Dolin Sweet Vermouth

5ml Maraschino Liqueur Dash Angostura® Bitters

Serve in coupette, garnish with orange zest.



ORBIUM AND SODA

50ml HENDRICK'S ORBIUM
150ml Soda Water

Serve in ice-filled highball, garnish with cucumber slices.

