



Pinot Negroni Cocktail

Discover this unique take on a classic cocktail. 'Old school' flavours of sweet vermouth and Campari combine with our Singlefile -x- Spirit of Little Things Pinot Noir Gin to create a beautifully bitter-sweet result.

DIRECTIONS

Beautiful and elegant in its simplicity, a Negroni is one of the easiest cocktails to make. It uses a simple 1:1:1 ingredient ratio – a bitter-sweet mix of Campari, red vermouth and gin. Because there's only three ingredients, you want to invest in high quality spirits.

In this recipe, we're bringing you a twist on this classic cocktail with our Pinot Noir Gin. A slightly sweeter gin made in the vein of a 'sloe' style, it perfectly balances the aromatics and sweetness of the pinot noir grapes with dry gin characteristics.

Here's how to make Patrick's favourite Pinot Negroni:

Add the gin, Campari and vermouth to a mixing glass filled with ice, and stir until well-chilled – about 30 seconds or so.

Strain into a rocks glass / lowball glass over a large ice cube. (If using fresh orange or orange zest, rub wedge or peel around the rim of the glass to impart flavour and fragrance.)

Garnish cocktail with a slice of dehydrated orange (or an orange wedge and/or orange peel twist).

Serve and enjoy!

1 COCKTAIL 10 MINS

INGREDIENTS

25ml Singlefile -x- Spirit of Little Things Pinot Noir Gin

25ml Campari

25ml Antica Formula Vermouth, or quality red vermouth of choice

ice cubes, for mixing

1 large ice cube or ice sphere

slice of dehydrated orange, to garnish (or substitute with a fresh orange wedge or twist of orange peel)

FEATURED

Singlefile -x- Spirit of Little Things Pinot Noir Gin

We crafted a base gin that delivered notes of native saltbush, sea parsley, juniper and native aniseed, perfect to receive the robust pinot noir grapes.

After hand harvesting, the fresh grapes were then macerated in the base spirit for approximately 12 weeks, until the natural sugars, aroma and tannins were extracted to produce a flavour-packed gin. Once maceration was complete, the spirit was filtered and the remaining grapes, including skins and stems, were basket-pressed by hand to extract the maximum pinot noir characteristics.

The result is a jammy, robust gin with pepper notes and a beautiful tannic finish. Ideal for this Negroni, it also drinks as a sipping gin, or mixed with dry ginger ale.

