



RAISTHORPE
M A N O R

Raisthorpe Manor, Wharram,
Malton, North Yorkshire, YO17 9TF

Tel: 01377 288 295

Email: enquiries@raisthorpemanor.com

www.raisthorpemanor.com



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The Raisthorpe Collection

LOVE

Our Fruity Serving Suggestions



Our Gin tasting notes and serving suggestions

RAISTHORPE DRY GIN

Lovingly handcrafted by master distillers in the traditional way using water from the ancient chalk Gypsy streams beneath Raisthorpe on the Yorkshire Wolds. Has the right balance of juniper, including watercress to give a unique fresh slightly peppery finish, Classic Dry Gin.

<i>Botanicals</i>		<i>Abv</i>		<i>Paired With:</i>	Fever Tree Mediterranean Tonic & Double Dutch Tonic
7		40%		<i>Garnish:</i>	Raspberries, Blueberries, Lime

RAISTHORPE OAK AGED GIN

Using water from the Gypsy stream beneath Raisthorpe on the Yorkshire Wolds.

After being infused with aromatic botanicals in the copper still, the Gin is rested in Whisky barrels to give it a wonderfully smooth and mellow character with hints of vanilla, spice, pepper and piney juniper. A sophisticated twist on a Gin and tonic.

<i>Botanicals</i>		<i>Abv</i>		<i>Paired With:</i>	Fever Tree Indian Tonic
7		42%		<i>Garnish:</i>	Vanilla pod or orange

SLOE GIN

An Award Winning Gin made with handpicked sloe berries from Yorkshire hedgerows. With an exciting bitterness and intensely fruit flavour of the sloes, bursting with notes of almonds and not overly sweet.

<i>Botanicals</i>		<i>Abv</i>		<i>Paired With:</i>	Champagne, sparkling white wine or Prosecco
		25%		<i>Garnish:</i>	Raspberries



RASPBERRY GIN

Hand made at Raisthorpe from a traditional family recipe using locally sourced raspberries, matured with Raisthorpe Gin and sugar for 9 to 12 months, with its wonderful fresh smell of raspberries combined with the smoothness of the Gin results in a deep raspberry semi-sweet liqueur.

Award Winning Gin which can be drunk on its own with ice, as an aperitif or as a digestif after supper.

<i>Botanicals</i>		<i>Abv</i>		<i>Paired With:</i>	Champagne, Prosecco or sparkling white wine
		18%		<i>Garnish:</i>	Raspberries

DAMSON GIN

Raisthorpe Manor use the age-old traditional methods to produce this 2 Gold Star Award Winning Gin.

Using summer ripened damsons grown on the Wolds seeped in Raisthorpe Gin and sugar and left to mature at Raisthorpe for 9 months.

Raisthorpe Manor's Damson Gin is smoother and fruitier to taste than the traditional Sloe Gin. The Damsons are grown on the estate and are helping to restore a forgotten fruit.

<i>Botanicals</i>		<i>Abv</i>		<i>Paired With:</i>	Champagne, sparkling white wine and Prosecco
		22%		<i>Garnish:</i>	Blueberries

GOOSEBERRY GIN

This winning tittle is handmade using local gooseberries, sugar and Raisthorpe Gin and spends nine months in their tanks before being filtered, polished and labeled.

The flavour of gooseberries is wonderful and the character of the fruit comes through with little bursts of green acidity.

<i>Botanicals</i>		<i>Abv</i>		<i>Paired With:</i>	Elderflower tonic and ice, Champagne and Prosecco
		23.5%		<i>Garnish:</i>	Rosemary and lavender

RHUBARB GIN

A classic Rhubarb Gin, made in the traditional way with Raisthorpe Gin.

Using Yorkshire ripe pink rhubarb creating a unique pinkish coloured Gin.

A fresh summery taste with just enough sugar added to balance the acidity from the rhubarb. A great refreshing drink.

<i>Botanicals</i>		<i>Abv</i>		<i>Paired With:</i>	Ginger ale, ginger beer, pomegranate & basil soda, Champagne, Prosecco and tonics
		24%		<i>Garnish:</i>	Pomegranate seeds, rhubarb shavings





Our Vodka tasting notes and serving suggestions



TOFFEE VODKA

This glamorous 9ct Shimmering Toffee & Caramel Vodka Liqueur has proved to be worth its weight in gold – as it grabbed a Gold Star at Great Taste.

It has a lovely golden colour, good toffee aroma on the nose and pleasant vanilla note. Very smooth and easy to drink, made with real edible gold leaf.

The shimmering liqueur can be poured over ice-cream or into coffee, but best served chilled over ice. Great to mix with cocktails and Prosecco.

A sweetie treat.

| Abv: 18% |



BLOOD ORANGE 9CT SHIMMERING VODKA

Blood Orange Shimmering Vodka is a smooth and tangy shot bursting with flavour and a hint of shimmering sparkle. This is a very versatile drink, it can be served as a long drink with lemonade, ginger ale, tonics with lots of ice and with Prosecco, Champagne and added to cocktails.

Super addition to cocktails and a great alternative to Pimms.

| Abv: 24.5% |



GREEN APPLE VODKA

Our Green Apple Vodka is a wonderful green colour bursting with apple flavours sometimes compared to an Apple Sour. Great as a long drink with lemonade or tonics, best served chilled over ice and can be added to the Toffee Vodka to make a great toffee-apple vodka.

A fabulous addition to cocktails.

| Abv: 23.5% |



STRAWBERRY VODKA

A lovely summery flavour, fresh strawberry aroma, delicious when served with crushed ice and lemonade. A real thirst quencher!

Pairs well with Prosecco and Champagne and a great addition to cocktails, a sweet liqueur.

Serve with fresh strawberries or lime.

Garnish with fresh mint leaves.

| Abv: 24.5% |



RASPBERRY AND APPLE VODKA

This has a wonderful bright blue colour; a very trendy drink with full flavours of the raspberries and apple coming through. A great mixer with other spirits and with lemonade and crushed ice as a long drink.

Super for parties, for Blue Lagoons topped off with lemons.

Serve with fresh lemon, cherries and oranges.

| Abv: 25% |



CHOCOLATE VODKA

With an intense chocolate aroma on the palate and a smooth finish on the tongue, it is the ideal tippie for all the chocoholics. Great in cocktails and long drinks as well as fruit juices. Can be added to coffee or great by itself over ice. A chocoholic's indulgence.

| Abv: 21% |



Our Vodka, Port and Whisky tasting notes and serving suggestions



CHOCOLATE ORANGE VODKA

A luxury chocolate vodka with the addition of oranges makes this drink great to be drunk by itself with ice.

A smooth and tasty shot bursting with flavour, a delightfully different drink, super for an after dinner tippie.

| Abv: 21.7% |



IRISH COFFEE CREAM VODKA

This delightful delicious liqueur is smooth and bursting with flavour, the coffee and cream blend extremely well together. Very much like a Baileys Irish Cream but not as thick.

Best served over ice or added to your cup of coffee.

| Abv: 20.5% |



MINT CHOCOLATE VODKA

A mint chocoholic's favourite! Serve over ice for a refreshing palate cleanser instead of the usual after dinner mints. Smooth, cool and delicious.

| Abv: 24% |



SLOE PORT

A delicious and versatile drink that can be enjoyed all year round. Bursting with fruit flavours. Sloe Port is a delightfully different drink, here the smoothness of the port cuts through the bitterness of the sloes. Sloe Port is perfect as an after dinner drink, a great companion to any cheese board or simply on its own as a winter warmer.

A smooth and fruity exceptional drink!

| Abv: 21% |



DAMSON PORT (UK'S FIRST)

A 3 Gold Star Great Taste Award Winner.

A gorgeous deep damson shade, lovely aromas of fruit skin with a hint of damson stone, the palate is fabulous - pure, clear, simple in the sense of having great fruit clarity, yet complex from the hint of the fruit stone. A wonderful balance of sweetness - just enough to carry the fruit flavours through to a glorious finish.

Unique to Raisthorpe.

| Abv: 22.3% |



SLOE WHISKY

A unique flavour, Raisthorpe's Sloe Gold Whisky is made using quality selected blends of malt and grain whiskies, sloes and sugar. With a high concentration of sloes to whisky, tasting predominantly of aromatic cherry from the sloes, a touch of smokiness from the whisky with a good gentle burn, super rounded finish.

Awarded a Gold Star in 2014 Great Taste Awards.

It is great as an after dinner digestif or as a warming shot on a winter's day and can be used in cocktails and wonderful added to ginger ale.

The impact is perfectly pleasant!!! Delicious.

| Abv: 27.7% |