

COLD BREWED

JUMPING
GOAT

COFFEE LIQUEUR

BRAND OVERVIEW

THE GOAT

Our story begins in ancient ethiopia, with a goat herder named kaldi. Legend as it that kaldi's goats loved munching berries – the kind that inexplicably made them bounce about. Kaldi accidentally roasted the berries, and coffee was discovered. Fast forward a couple thousand years, where a professional drinker/visionary from kiwi-land had a dream: to concoct a tasty elixir that would stick a firecracker up your nether regions. He set to work, experimenting with vodka and espresso from a \$10 coffee machine. Much imbibing and innovating later, jumping goat was born. A refined, palate pleasing coffee liquor for shot takers and cocktail makers. Sip it in an espresso martini, an espresso cup, or shoot it. You will not prance. You will jump. You might even bleat and make the sign of the beast. Tomorrow starts tonight. Adventures after dark beckon. Who knows where you'll end up? Maybe ancient ethiopia.

LATE NIGHTS
NIGHTS LAST
LONGER



THE LIQUID

Jumping goat is a cold brewed coffee liquor made using the finest quality, batch roasted coffee beans, and a damn lot of them. Sugar and spices and the purest of nz mineral water give the final product a smooth taste. Our vodka product uses a pure New Zealand whey vodka and our whisky product uses a blend of our New Zealand whey vodka, and a high proof scotch whisky. At 33% abv this liquor proves extremely versatile and provides similar awakening effects you come to expect from a quality coffee.

HARD HOOVES, SOFT HEARTS

We've had a lot of fun nights out on the goat, which is part of the reason we give to charity. (the other part is that our mums raised us right). From 1 september 2019, jumping goat has pledged to donate 10% of gross profits from every bottle sold worldwide to the good people at farm africa. We guarantee at a minimum we will donate nzd\$10,000 which could help cover the costs of more than 300 goats for woman in ethiopia, supporting them to set up sustainable, small scale goat-rearing enterprises that will help them generate an income and provide their families with a more nutritious diet. Keeping the goats, and our mums, happy. Winner.

SEE OVERPAGE FOR MORE INFO.



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JUMPING GOAT COFFEE INFUSED VODKA LIQUEUR

Very real and freshly ground coffee upfront with a hint of chocolate. Unlike traditional coffee 'flavoured' liqueurs, the coffee infusion lingers, whilst the higher ABV warms the cockles like a good spirit should.

SERVING SUGGESTIONS:

Best served over ice with milk, coke or coconut water or shaken with espresso coffee for the most delicious and simple espresso martini you will ever make.



JUMPING GOAT COFFEE INFUSED WHISKY LIQUEUR - BLACK BATCH

With an initial nose of smoky whisky, this spirit tastes of a very real and freshly ground coffee upfront. Produced for the whisky lovers a smooth & smoky whisky taste lingers and the higher ABV gives drinkers a nice warming of the insides. A perfect flavour fusion of coffee and whisky.

SERVING SUGGESTIONS:

Best served on the rocks or mixed with high quality ginger beer as our take on a dark and stormy. Used in an espresso martini this gives the drinker something a little different to the average recipe.



PRODUCTION PROCESS

COFFEE INFUSED VODKA LIQUEUR

Roast Coffee Beans + Coffee Beans + water + natural flavours & spices (seeped cold for 24 hours) + Filtering + Add double distilled NZ Whey Vodka + NZ spring water

COFFEE INFUSED WHISKY LIQUEUR - BLACK BATCH

Roast Coffee Beans + Coffee Beans + water + natural flavours & spices (seeped cold for 24 hours) + Filtering + Add double distilled NZ Whey Vodka + blended Scotch Whisky + NZ spring water

10% of the gross profits from this bottle will go towards the great work the goat people at Farm Africa do.

WWW.JUMPINGGOATLIQUOR.COM/GOATSFORGOD

 **FARM AFRICA**



Scheme member receives two goats

Scheme member gives two of the goats' kids to the next member, who will also give two kids to another

