IRELAND'S **MOST** AWARDED GIN.



















SHORTCROSSGIN.COM



Our Gin

We aspired to create a gin unique and reminiscent of our surrounding forests and gardens.

Rademon Estate is dense, lush, verdant and alive with nature, it's a playground of botanicals.

We forage wild clover, elderflowers, elderberries and apples which combine to create a classical juniper forward gin with uplifting floral notes, smooth and sweet flavours with a long smooth finish.

Our Still House

Our Still stands proud in the heart of our distillery, we like to think of her as something very beautiful.

We have combined the best of old & new technology, with our 450L Copper Pot Still & two Enrichment Columns, a beauty to behold that distills a very smooth and aromatic spirit.

Your Experience

Our carefully curated tours at our distillery and visitors centre are now available to book online via our website.

Shortcross Gin was launched in 2014 to critical acclaim and has since been awarded over 21 awards for its unique smooth taste and aroma.

Everything is crafted and perfected by our founders

Fiona and David Boyd Armstrong.

RADEMON ESTATE DISTILLERY, CO DOWN. NORTHERN IRELAND



Ultimate Shortcross Serve

SOML SHORTCROSS GIN
ELDERFLOWER TONIC WATER
ORANGE PEEL
SPRIG OF FRESH MINT

Fill a copa glass with ice. Add Shortcross followed by elderflower tonic water. Garnish with a twist of orange peel and a sprig of fresh mint.

The Saintly Shortcross

50ML SHORTCROSS GIN
25ML LEMON JUICE
20ML SUGAR SYRUP
15 MUDDLED BASIL LEAVES

Add Shortcross, sugar syrup and basil to a shaker, muddle the basil. Add lemon juice and ice and shake vigorously. Strain into a chilled rocks glass filled with ice. Serve with a fresh basil sprig.

Cheers | Slainte!

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