



BERRY BROS & RUDD
3, ST. JAMES'S STREET, LONDON

WINE & SPIRIT MERCHANTS

Rejuvenate like Royalty this Summer with The King's Ginger 'Royal Teacup' Cocktail

To toast the Queen's Coronation celebrations this summer, Berry Bros. & Rudd have exclusively paired with The Cocktail Lovers to create The King's Ginger Royal Teacup cocktail. This rejuvenating tippie uses Berry Bros. & Rudd's very own King's Ginger liqueur, originally created for King Edward VII in 1903.

The King's Ginger liqueur is one of the spirits to be showcased by J.J. Goodman, the London Cocktail Club's leading mixologist, at The Coronation Festival on 11-14 July. This one-off event will be held at Buckingham Palace and will see Goodman demonstrating the best of British cocktails in the Food and Wine Theatre, where attendees can enjoy this sovereign solution to quenching ones thirst during the hazy summer days.



Rich and zesty, the uplifting secret to the cocktail is The King's Ginger, a seductively golden high-strength liqueur with a warming aroma of ginger, lemon, sherbert and golden syrup. The liqueur was created to stimulate and revivify His Majesty during morning rides in his new 'horseless carriage,' a Daimler, in 1903 and has been appreciated by bon viveurs, sporting gentlemen and high-spirited ladies ever since.



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Fresh, zesty and quintessentially English, The Royal Teacup is refreshingly easy to prepare and designed to be served in a teacup. The fizz in the drink lengthens the cocktail, giving a celebratory feel and making it perfect for special occasions.

The Royal-Tea Cup

Ingredients:

40 ml The King's Ginger
15 ml homemade rhubarb syrup*
25 ml Twinings Lemon & Ginger tea**

10 ml fresh lemon juice
25 ml English sparkling wine
Fresh ginger, raspberry and small sprig of mint to garnish

Method:

Place two big ices cubes in a tea cup. Add all the ingredients except the sparkling wine and stir. Carefully top with the sparkling wine and gently stir again. Garnish with a thin slice of ginger, raspberry and the mint sprig secured with a cocktail stick.

*** Homemade rhubarb syrup:**

Chop two sticks of rhubarb into one inch pieces. Place in a pan and cover with one cup of water, two tablespoons of caster sugar and a dash of vanilla extract. Bring to the boil and simmer until the rhubarb is mushy. Leave to cool then strain through a piece of muslin or strainer into an airtight jar. The liquid will keep for a few days in the fridge.

**** Lemon & Ginger tea**

Pour boiling water on to a single Twinings Lemon & Ginger tea bag. Leave to infuse for two minutes. Remove tea bag and allow to cool.

-ENDS-



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Notes to editors:

- In 1698 Berry Bros. & Rudd opened shop at 3 St. James Street, opposite St. James's Palace – and over 300 years on are still proud to call it home.
- Berry Bros. & Rudd continue to be owned and managed by members of the Berry and Rudd families, providing the closest link between those who make the wine and those who drink it.
- With two Royal Warrants for H.M. The Queen and H.R.H. The Prince of Wales, 300 years of history and six masters of Wine, Berry Bros. & Rudd is Britain's original wine and spirit merchant.
- Berry Bros. & Rudd continues to supply wine to the British Royal Family, as has been the case since King George VII's reign.
- The firm's range comprises over 3,000 wines and services include: The Wine Club, The Cellar Plan, Fine & Rare Wine Advice, comprehensive Wine Tastings, Fine Dining and Wine School. The cellars and Pickering Place are available for corporate entertaining, cocktail parties and wine tastings.
- Berry Bros. & Rudd has shops in London and Basingstoke, as well as businesses in Hong Kong, Singapore and Japan and duty free presence in Dubai.
- The King's Ginger - a liqueur specifically formulated by Berry Bros. in 1903 for King Edward VII.
- The King's Ginger liqueur, 50cl, RRP £22.00 is available from Berry Bros. & Rudd, Harvey Nicholls, Selfridges & Co., The Whisky Exchange and Waitrose.
- For further discussion on this and other topics with the wine merchants' experts please visit Berrys Bros. & Rudd's award-winning website www.bbr.com or the Berrys' Wine Blog <http://bbrblog.com/>
- To keep up-to-date with the latest wine news from Berry Bros. & Rudd as it happens, follow @berrysbro Rudd on Twitter. Become a fan on Facebook at www.facebook.com/berryswine.

Tasting Notes for The King's Ginger:

- **Appearance:** Seductively golden
- **Nose:** An instantly warming aroma of ginger, zesty lemon, sherbet and golden syrup
- **Palate:** Initial sweetness followed by bite of ginger and lemon tart. Deliciously satisfying and warming mouth feel
- **Finish:** Lingering and extremely long

The Coronation Festival:

- The Coronation Festival, taking place over four days in the Gardens of Buckingham Palace, will celebrate the 60th anniversary of The Queen's Coronation.
- This exciting and unique event, hosted by the Royal Warrant Holders Association, will bring together - for the first time on this scale - over 200 companies who hold Royal Warrants of Appointment. Promoting the very best of UK plc, the Festival will celebrate innovation, excellence and industry through trade and craft.
- The Festival will be open to members of the public who will be able to buy a ticket for the daytime event; giving visitors the opportunity to explore the Gardens and buy, sample and experience the wide range of products and services from the exhibitors.
- The Coronation Festival will be taking place between 11 - 14 July 2013