

## THIS WORLD GIN DAY CAORUNN GIN REVEALS THE 5 UK FINALISTS SET TO COMPETE IN INTERNATIONAL COCKTAIL COMPETITION: 10-YEAR-SWITCH

*In celebration of their 10-year-anniversary, Caorunn Gin has revealed the five regional UK finalists that will compete in NYC to showcase their cocktail creativity to the world*

Following a countrywide hunt to find some of the nation's most talented bartenders, five leading mixologists from across the UK have been named as the regional finalists in an international cocktail competition curated by Caorunn Gin, the *10-year-switch*, and are now set to compete in the competition's final in New York City this July.

The regional heats took place in leading bars across Edinburgh, Glasgow, Leeds, Manchester and London with the cocktails judged against four distinct categories: the fusion of Scottish heritage and American influence, accentuation of the character of Caorunn Gin by taking inspiration from at least one of five of its Celtic botanicals, its well-balanced and crafted taste profile and finally, the distinctiveness of serve through its visual appeal and creative presentation.

The following five bartenders were chosen as finalists from each city:

- **Edinburgh**, Declan Coffey from *Bramble* created the 'Verdant Tuxedo'
- **Glasgow**, Jack Docherty from *Alston Bar and Beef* created 'The Chicago Clansman'
- **Leeds**, Elysa McGuire from *Below Stairs* created 'Along the River Spey'
- **Manchester**, Nathan Larkin from *Speak in Code* created 'Wee the Hope'
- **London**, Karol Perz from *Dirty Martini* created 'Uncle Sam's 21st Century Cocktail'

Paloma Alos, Managing Director of *Difford's Guide*, one of the world's largest and most visited drinks guides, was a key judge for the five regional finals in the UK, alongside Caorunn Gin Master, Simon Buley. On the regional finals she noted:

*"So far, the 10-year-switch has put a spotlight on the number of hugely talented mixologists we have here in the U.K and we've truly been blown away with the enthusiasm, creativity and passion we've come across in the five regions we've been to. It was tough to choose winners in each of the cities following some inventive cocktail creations but in the end it was the creativity, distinctiveness, taste and also the story of inspiration behind the winning creation's that shone through. That, and of course the feeling that you wanted another one was always a good sign of a delicious cocktail!"*

Marking their official 10-year-anniversary this year, Caorunn Gin created the *10-year-switch*, an international cocktail competition, to give bartenders across the United Kingdom and the United States a once in a lifetime opportunity to build their personal profile on an international platform by showcasing their cocktail creativity to the world.

The five regional finalists from Edinburgh, Glasgow, Leeds, Manchester and London will compete for the winning UK title in New York City on 31 July. One winner will be chosen from the U.K and the U.S with both receiving an international prize – the opportunity to switch countries and to work in one of the coolest bars in NYC and London to experience American and British culture at their finest.

The UK winner will also receive the honour of seeing their *10 Year Switch* cocktail named as Caorunn's signature serve in bars across the UK.

Ryan Chetiyawardana (also known as 'My Lyan'), Founder of Dandelyan and Cub, and one of the world's most influential bartenders, has been named as the Head Judge of the *10 Year Switch* and is set to judge the international final in New York City on 31 July, 2019.

Ryan will be joined by Caorunn Gin Master, Simon Buley on the judging panel in NYC as well as U.S head judge, Gaz Regan, an acclaimed author of 10-books and well-known to many as the 'Godfather of Cocktails'.

#### **More about the finalists:**

##### **Edinburgh, Declan Coffey from Bramble who created the 'Verdant Tuxedo'**

- To create his winning cocktail, Declan used rocket and fresh apple flavours to boost the dandelion and coul blush flavours of the Caorunn Gin base. He then used absinthe vermouth and sherry to dry out the fresh ingredients to bring a more classic martini balance. Declan said he researched the ingredients extensively to maximise their profile in the drink, but stuck to simple and reproducible techniques. He believes the drink typifies the American cocktail culture in always pushing boundaries and creating new twists on classics.

##### **Glasgow, Jack Docherty from Alston Bar and Beef who created 'The Chicago Clansman'**

- Jack said his winning cocktail, 'The Chicago Clansman' is a quirky, pizza-inspired cocktail that captures a different kind essence of a traditional tomato-based cocktail – a far cry from a Bloody Mary. Jack says his creation is a light, refreshing, sweet and herbaceous cocktail and a toast to migrants and multiculturalism. On the inspiration behind 'The Chicago Clansman' he says this was derived from the integration of Italian cuisine within Scottish and American culture.

##### **Leeds, Elysa McGuire from Below Stairs who created 'Along the River Spey'**

- A passionate bartender working across Amsterdam and London, Elysa said her winning cocktail, 'Along the River Spey' was inspired by the unique blend of botanicals in Caorunn Gin, leading her to create a cocktail that bridges the gap between a martini and whisky classics such as the smoky Rob Roy

##### **Manchester, Nathan Larkin from Speak in Code who created 'Wee the Hope'**

- Nathan said his winning cocktail, 'Wee the Hope' was inspired by the Celtics' historical love and understanding of nature. To create the winning cocktail Nathan personally foraged for dandelion flowers which he used to create his own fermented honey. He noted that his cocktail is a stirred down drink which includes a collection of spices to enhance the honey, seaweed salt and of course, Caorunn Gin.

##### **London, Karol Perz from Dirty Martini who created 'Uncle Sam's 21st Century Cocktail'**

- To create his winning cocktail, Karol incorporated ingredients including: crème de cacao, a self-made 'Big Apple' cordial comprising fresh apple, dandelion, lemon juice, citric acid and sugar, Angostura Bitters and of course Caorunn Gin. The cocktail was served in a traditional whisky glass, first lined with a kefir lime spray that provided the perfect base for the cocktail.

#### **About the *10 Year Switch*:**

To celebrate their 10-year-anniversary, earlier this year Caorunn Gin invited participants across the UK and the US to share a personally curated cocktail online that celebrates the Scottish heritage of Caorunn Gin and embraces the creative influence of American Culture.

Cocktails submitted online were judged against four distinct categories: Fusion of Scottish heritage and American influence, accentuating the character of Caorunn Gin, well-balanced and crafted taste profile and finally, distinctiveness of serve.

Caorunn's judging panel selected the very best of the online entries, and successful UK bartenders were invited to attend one of the regional finals in either London, Edinburgh, Glasgow, Manchester or Leeds. Finalists were asked to prepare and present their *10 Year Switch* cocktail and this World Gin Day, a winner has been chosen from each city.

The regional finals took place between 21 - 29 May with four local bartenders competing in each region for a spot in the NYC final.

The five hand-picked finalists from each UK city will be flown to New York City on an all-expenses paid trip to compete in the international final on 31 July, 2019.

One overall winner from each country will be selected. Both will be awarded the honour of seeing their 10 Year Switch cocktail named as Caorunn's signature serve in their respective countries and will receive a once in a lifetime opportunity to switch countries, working in one of the coolest bars in NYC and London and the chance to experience American and British culture at their finest.

For more information about the Caorunn *10 Year Switch* competition, please visit:

[www.caorunn10years.com](http://www.caorunn10years.com)

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## **Notes to Editors**

### ***About Caorunn***

Caorunn Gin is handcrafted infusing five locally foraged Celtic botanicals including dandelion, heather, coul blush apple, bog myrtle and rowan berry along with six traditional gin botanicals. Fresh and floral on the nose, this gin is clean, sweet, full-bodied and aromatic with a long-lasting dry and crisp finish.

Gin Master, Simon Buley, passionately handcrafts Caorunn in small batches in a unique Copper Berry Chamber. The round chamber contains four large trays on which the botanicals are spread and as the vapour passes through the trays it picks up the flavours of all the botanicals in a long, slow process. When it cools and returns to liquid, now gin, the botanical flavours are firmly embedded in the spirit.

The doors of their iconic Balmenach Distillery are open to the public, where visitors are invited to experience the distilling process first-hand. For more information on Caorunn and their Highland distillery, please visit: <https://www.caorungin.com>

Caorunn Highland Strength is the latest instalment in a range which includes the original and iconic Small Batch Scottish Gin, the recently released Caorunn Scottish Raspberry and the Travel Retail Exclusive, Caorunn Gin Master's Cut.

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