

THE SYRUP

Bristol Syrup Company Grapefruit Sherbet matches well with tequila, white rum, highballs and raspberry syrup.

Sherbet has been a popular cocktail ingredient since the 19th century; the perfect blend of sharp and sweet, created to bring balance to your mixed drinks without any fuss. Grapefruit sherbet is a great ingredient for bringing a fresh citrus punch to cocktails, bringing together a natural pink grapefruit flavour and aroma with aromatic zest followed by sharp juice. Use it in place of fresh grapefruit juice and simple syrup to balance mixed drinks.

Some of the best classic cocktails rely on the flavours of grapefruit. Our Grapefruit Sherbet syrup has the dry acidity of grapefruit juice, the aromatic hit of zest and just enough sweetness to help you make a beautiful drink every time.

Bristol Syrup Company is a collaboration between Bristol based syrup experts and award-winning cocktail bartenders. Designed by Dee Davies (creator of Jinzu gin) and Danny Walker (co-creator of Psychopomp & Circumstance distilleries) to replicate the homemade syrups made in good cocktail bar, the syrups are all made in Bristol and created specifically for cocktails.

BRISTOLSYRUPCOMPANY.COM



Case size:
6 x 750ml glass bottles

Serving size:
37 x 20ml servings per bottle

INFO

- Contains real pink grapefruit and lemon juice
- Free from artificial colours, flavours and preservatives
- Very sharp acidity and bright grapefruit flavour
- Suitable for vegan and vegetarian diets.

NUTRITIONAL

Nutrition	Per 100ml
Energy kJ / kcal	1038 / 245
Carbohydrate	57.8g
of which sugars	57.2g
Salt	0.04g

INGREDIENTS: Sugar, Water, Lemon Juice from Concentrate (9%), Acid: Citric Acid, Natural Pink Grapefruit Flavouring, Stabiliser: Acacia Gum, Coconut Oil, Fruit & Vegetable Concentrates: Black Carrot and Elderberry.

THE COCKTAILS



HEMINGWAY DAIQUIRI

- 20ml Grapefruit Sherbet syrup
- 20ml Lime Sherbet syrup
- 50ml white rum
- 20ml maraschino liqueur

Shake over ice and strain into a cocktail glass.
Garnish with a cherry.



EASY PALOMA

- 30ml Grapefruit Sherbet syrup
- 50ml tequila
- Pinch of sea salt
- Top with soda

Built in a hi-ball filled with ice. Garnish with a lime and grapefruit wedge. For a touch more sweetness add a teaspoon of agave.



BROWN DERBY

- 30ml Grapefruit Sherbet syrup
- 2 teaspoons honey
- 50ml bourbon

Shake over ice and strain into a cocktail glass.
Garnish with a grapefruit twist.