

BEST ENJOYED

Neat: Over ice, with a twist of lemon with your feet up.

Mixer: Wide tumbler packed with ice, and a quality dry ginger ale

Cocktail: Magical in a dry martini, as dirty as you like

DIRTY DRY MARTINI

Ingredients:


- 60ml gin
- 15ml Piano Rock Bianco
- 15ml olive brine
- Ice
- 2-4 Green olives for garnish

Instructions:

1. Fill a mixing glass or cocktail shaker with ice.
2. Pour in the gin, dry vermouth, and olive brine.
3. Stir or shake the mixture well until chilled.
4. Strain the mixture into a chilled martini glass.
5. Garnish with green olives on a cocktail pick.
6. Serve and enjoy your dirty martini!



PIANO ROCK VERMOUTH BIANCO

 Made with Semillon

The Piano Rock Vermouth Bianco's Semi-sweet nature tantalises the palate with its citrus-forward profile, presenting a delightful interplay of flavours. A symphony of complexity unfolds with each sip, as layers of spice weave intricately with hints of tropical fruits, including the luscious essence of passionfruit and the subtle sweetness of banana. Undertones of velvety vanilla add depth and sophistication, creating a sensory experience that captivates and delights with every indulgent moment.



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