

ow in its 17th year, the Drinks International Cocktail Challenge has built a reputation in the industry as being the world's only truly independent cocktail competition, attracting the highest calibre of entries from global brand owners, brand ambassadors and bar professionals.

It's the best possible way for spirits producers to showcase how their brand can perform at the cutting edge of the business – mixed in original recipes by some of the world's top bartending names.

This year for the first time, the Cocktail Challenge was opened out beyond its traditional focus on a single cocktail category, to include new recipes in each of the Aperitif, Long Drink and After Dinner categories.

With the prospect of tasting and assessing 28 cocktails, the judges (pictured right) at the finals – held at May's Distil show in London's Docklands – were faced with a daunting task. Well, someone's got to do it.

As it turned out though, the standard of the entries was so high (quite possibly the best ever) that the panel's palates were kept tantalised and refreshed right through to the 5pm finish.

At this point, discussions ensued to select the three category winners from among the various Gold medalists. While this was not a clear-cut exercise, with so many high-scoring efforts, there was, unusually, a unanimous choice for the overall winner – each judge giving it their top individual score.

The Drinks International Cocktail Challenge Champion will be revealed in the presence of some of the spirits industry's most influential names at the International Spirits Challenge awards dinner at the Marriott Grosvenor Square hotel, London, in November.

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The Drinks International Cocktail Challenge in association with







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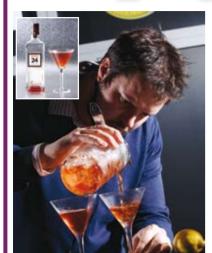
Neil Lowrey Co-founder, Bar Wizards International



Thanks to Nick Wykes and IPBartenders for providing the equipment

## **Cocktail Challenge**

# phy winners



#### **Aperitifs**

**Beefeater 24: Lapsang Martinez Mixed by Timothy Stones** Ingredients

Lapsang Martinez 35ml Beefeater 24 25ml Dubonnet 5ml Maraschino 5ml Lapsang Souchong syrup

#### Method

Stir and strain into a cocktail glass. Garnish with an orange twist.



### **Long Drinks**

**Volare: Gyaos Mixed by Jamie Stephenson** 

#### Ingredients

25ml Volare Green Melon 25ml Volare Peach 25ml Lemon juice 2 Dash Regans' Bitters 75ml Monster Ripper

#### Method

Shake all ingredients except Monster Ripper. Strain into a tall glass over cubed ice. Top with Monster Ripper. Garnish with a slice of melon and lemon twist.



**After Dinner** 

Bénédictine: Monk's Sour Mixed by Ludovic Miazga

Garnish with grated nutmeg.

#### Ingredients

50ml Benedictine 25ml freshly squeezed lemon juice 2 bar spoons of organic honey syrup (homemade) 1 dash of orange bitters 15ml egg white

#### Method

Add all ingredients in a shaker then ice (egg white last). Strain into a Monk's wooden cup.



**GOLD** Aperitifs - White Spirits

Bols Genever: Genever Diva (Alex Kratena)



### GOLD

**After Dinner** - Liqueurs & **Specialities** Gabriel Boudier: The Maximilian Affair (Danny Smith for Oskar Kinberg)



#### **SILVER** Aperitifs -

Beefeater 24: English Breakfast (Timothy



# White Spirits

Stones)



# **SILVER**

Long Drinks - Brown **Spirits** Mekhong: Mekhong Lady Boy (Matt

Ronald)



## **BRONZE**

**Aperitifs-**Brown **Spirits** Buffalo Trace: King Kong (Jamie Stephenson)







GOLD
Aperitifs
- White
Spirits
Siwucha:
The Bimber
Cocktail
(Charles
Vexenat)



Aperitifs Liqueurs &
Specialities
Gabriel
Boudier:
Sage In
Private Peach
(Danny Smith
for Oskar
Kinberg)



GOLD
After
Dinner
- Brown
Spirits
Wild Geese:
Five Points
(Nick
Wykes)



GOLD
After
Dinner
- Brown
Spirits
Admiral
Rodney:
The Lucian
Solution
(Jack
Rackham)





SILVER
Aperitifs
- White
Spirits
Siwucha:
1946
(Charles
Vexenat)



SILVER
Aperitifs
- White
Spirits
Bacardi:
Vicentico
(David
Cordoba)



SILVER
Aperitifs
- White
Spirits
Herradura
Blanco:
Puerto
Bello
(Thomas
Bartram)



SILVER
Aperitifs
- White
Spirits
Bacardi:
Bajofondo
(David
Cordoba)



SILVER
Aperitifs
- White
Spirits
Caorunn:
Good for
the Gander
(Ervin
Trykowski)



SILVER
Aperitifs Liqueurs &
Specialities
Averna:
The Liberal
(Karin
Engele)



SILVER
Long Drinks
- White
Spirits
Finlandia:
Finlandia
Ginger
Snap
(Pekka
Pellinen)



SILVER
Long Drinks
- Liqueurs &
Specialities
Gabriel
Boudier:
Boudier's
Spring Thyme
(Danny Smith
for Oskar
Kinberg)



SILVER
After Dinner
- Brown
Spirits
Herradura
Reposado:
Mayanhattan
(Thomas
Bartram)



SILVER
After
Dinner
- Brown
Spirits
Santa Teresa
Selecto:
Muchas
Caracas
(Thomas
Bartram)



SILVER
After
Dinner Liqueurs &
Specialities
Frangelico:
Frangelico
Choc-Chip
Martini
(Stefanie
Holt)



BRONZE
Aperitifs Liqueurs &
Specialities
Midori:
Shogun
Assassin
(Michelle
Smith)



Long Drinks
- Brown
Spirits
Chivas
Regal:
Summer
Wind (Phil
Huckle)

**BRONZE** 



BRONZE
Long Drinks
- Liqueurs &
Specialities
Wodka
Zoladkowa
Gorzka
Traditional:
Green Line
(Michelle
Smith)



BRONZE
Long Drinks
- Liqueurs &
Specialities
Wodka
Zoladkowa
Gorzka
Mint:
Red Mint
(Michelle
Smith)