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**BIRKENSTOCK
South Africa**



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SUGARBIRD

Gin of origin Western Cape

CAPE FYNBOS GIN

INGREDIENTS, FYNBOS AND BOTANICALS: JUNIPER BERRIES, ROSE GERANIUM, ORANGE PEEL, LEMON PEEL, HONEY BUSH, ANGELICA ROOT, ROOIBOS, CARDAMOM, GRAPEFRUIT PEEL, CAPE MAY, CORIANDER AND A TINY DASH OF CINNAMON.

Sugarbird Gin

Sugarbird Gin, made in the Western Cape, is a tribute to this feisty little bird. Driven by floral notes, pine and spice, it has a raft of florals and botanicals and natural flavourings. The traditional juniper berries meld in a gin led by grapefruit, lemon and orange peels and rose geranium. Rose geranium is a pelargonium which is indigenous to South Africa, and one of many cultivated scented varieties. Others are Honey Bush and Rooibos, well known herbal infusions, angelica root [a relation of parsley], Cape May and the better known 'brown' culinary spices, cardamom, coriander and cinnamon.



Cape Sugarbird, *promerops cafer*

The Cape Sugarbird, *promerops cafer*, feeds off nectar from the mainly Protea fynbos of the western and southern Cape using its long furry tongue. It shows itself as a real character in that it also eats insect and spiders. It has developed long claws to cling on to the proteas in the traditional blustery Cape winds. These claws spoiled the flowers for export and an education of European customers was undertaken.



Barker and Quin – finest Indian Tonic Water

If you use an excellent tonic like the Barker & Quin, you will find that the citrus comes into prominence making for a truly refreshing G & T.

Buy Sugarbird Gin from Yuppie Chef – [CLICK HERE](#)





November 21st, 2017 | Categories: Michael's Writings | Tags: Botanical Gin, Craftgin, South African Gin, Yuppiechef

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about



As a young aspiring chef, Michael laid a solid foundation for his career at the Cordon Bleu Cooking School in London. Over the next 30 years he had a series of high profile hospitality management posts, was the Public Relations Manager for Boschendal and ran three successful restaurants in the Cape, one of which, Parks, featured in the national top 10 restaurants.

Michael is a family man, author and broadcaster.

A lifetime devoted to the promotion and appreciation of the South African wine and food industry has earned him many accolades, including the Lannice Snyman Lifetime Achievement Award at the 2013 Eat Out Awards.

Michael continues to be prolific, informative and entertaining on his wine and food website, michaelolivier.co.za

