

MONKS: Holy, Jane – now that weed is (more?) legal, expect to see herbal flavours pop up in everything. It's a trend! This is the first South African gin to be infused with hemp and it gets really wild with Fitch & Leedes Pink Tonic (try the sugar-free version, R46 for 6 x 200ml). From R450 (750ml), MonksGin.co.za

Sugarbird Fynbos Gin tastes of the Cape. Three bushy, rooibos, honeybush, citrus and cardamom. We're obsessed with the new gin, bottles that have launched just in time for the festive season. Because who doesn't want a gin tree? They've also released a one-litre bottle. From R449 (1L), SugarBirdGin.com

Cocktail lover? Tanqueray London Dry Gin has been a household name since 1830 and, because of its versatility, it's a great cocktail gin. Think rosemary and sageons (35ml gin, 25ml Campari, 25ml Varnish and a slice of orange zest). From R230 (750ml), Tanqueray.com

The trick isn't to overdo the sugary mixers. Opt for sugar-free or lite mixers (many brands are doing sugar-free tonics, like Schweppes) and add extra flavour with healthy garnishes, like fresh citrus, cucumber, berries, rosemary, mint and thyme. Or try Secco's infusion packs containing freeze-dried fruit and spices to infuse your G&T (R149, Yuppichef.com).

Bonus: the herbs used to create gin can increase stomach acid and digestive enzymes, meaning it can improve your digestion.

The Duchess has launched a new herbaceous addition to the family of non-alcoholic G&Ts: the Greenery. Infused with rosemary, lime and cucumber, it's the ideal drink for restaurants or OOs. From R18 (275ml), TheDuchess.co.za

Want fresh, zesty and zesty? Then Inverroche Gin Classic, served with some fresh lime and pomegranate will become your new summer go-to. Inverroche was really the pioneer of local craft gin and we love them for adding in it becoming the trend it is today. From R350 (750ml), Inverroche.com