

FENTIMANS



Fentimans - Who we are...



Botanical Brewing is at the heart of what we do



Over 100 years since Fentimans started brewing botanical drinks, the business is still in the Fentimans family and is owned by the Great Grandson of Thomas Fentiman. We have been awarded numerous awards and have been leading the way in the development of the premium soft drinks and mixer categories, but most importantly we constantly delight our consumers with our delicious natural drinks. All of our artisanal drinks are brewed for seven days using the time honoured botanical brewing process. The result is a drink that tastes simply delicious.



The time-honoured art of Botanical Brewing

Botanical brewing is the time-honoured 3 step process which extracts flavour out of botanical ingredients. The result is an authentic drink that delivers flavour complexity and superior taste.



After the milling and crushing of natural ingredients, they are added to water and gradually heated until the release of a flavoursome botanical extract.



Water, natural flavours, sugar and brewers yeast are then added to the botanical extract. The live liquid is then left to ferment for 7 days.



It is this process that produces the depth of flavour, complex mouthful an rich texture which are the hallmark of Fentimans drinks today.

Fentimans Today...



- 70+ employees (4 Export + 1 France dedicated Brand Ambassador).
- In-house flavour formulation and production from all natural ingredients.
- 46 Tons of flavours produced in Fearless house in 2017.
- Selling over 53 million bottles around the world.
- Exporting in 70+ countries.
- +50% growth vs 2017 for Export

FENTIMANS AROUND THE WORLD



A Brand with premium credentials

3rd best selling Tonic **UK's leading exporter** Water globally* of premium soft drinks Winner **Sunday Times Export Fast Track award 2017 Best selling premium** adult soft drink in UK Top trending mixer brand on-trade globally*

Fentimans.

Botanically brewed drinks.

































Botanically Brewed · Exquisitely Crafted



----- 500ML MIXERS -----



— @&**@@ —

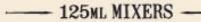


- 275ML SOFT DRINKS -

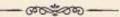














ALSO AVAILABLE IN 200ml 4-PACK SIZE



250ML CANS -







- coo ≈ coo -

150ML CANS









COD ...







COCKTAILS & MOCKTAILS

HOUSE OF BROUGHTON FINEST SYRUP









500ml SYRUPS

House of Broughton – Bartenders Guide









KEY FLAVOURS





TASTING NOTES

A pale, cloudy liquid with a distinctly ginger aroma. Requires upending before pouring. The overall impression is of a full-bodied, warm but not spicy ginger flavour. Pleasant, warm aftertaste. Less fiery than Fentimans Traditional Ginger Beer. A subtle lemon character with a fullness of flavour and mouth feel, achieved by the addition of pear juice.

Gin – Vodka – Rum - Spiced Rum Whisky – Cognac – Bourbon - Sloe Gin







TASTING NOTES

A pale, blush pink colour. A sweet, citrus aroma, infused with a hint of pure rose oil. A crisp, sharp and delicate balance of flavours: the rose is evident but subtle. A three dimensional texture is achieved through the botanical brewing process and the balance of the sweetness of pear with the sharpness of lemon.

MIX WITH

Gin - Vodka – Tequila – Vermouth - Pimms Mezcal – Bourbon - Whisky - Prosecco







TASTING NOTES

A clean and crisp flavour that has been blended to amplify the delicate botanical flavours of premium gin. This versatile tonic has been specially created with a delicate flavour profile that allows the spirit to be the star of the show, and not be overpowered by the tonic. The finish is refreshingly dry and crisp.

MIX WITH

Gin - Sloe Gin - Vodka – Tequila – Chartreuse Cognac – Jägermeister – Whisky - Campari







Ginger Beer



PERFECT **STORM**

Fill a high ball glass with ice.

Add 50ml of The Kraken Spiced Rum.

1½ tbsps of lime juice.

Top up with Fentimans Ginger Beer.

Add a slice of lime to the rim of the

glass to garnish.

Rose Lemonade



Mediterranean Orange Tonic Water



MEDITERRANEAN ORANGE FIZZ

Fill a tumbler glass with ice with generous zest of an orange Add 50ml of Tanquray Gin. **Top up with Fentimans Mediterranean Orange Tonic Water.** Add a few wedges of orange to the glass to garnish.

Pink Grapefruit Tonic Water



PINK RUSSIAN

Fill a high ball glass with ice.

Add 50ml of your preferred Vodka. Top up with Fentimans Pink **Grapefruit Tonic Water.**

Add thin slices of kiwi to the glass to garnish.

Connoisseurs Tonic Water



THE PERFECT G&T

Put 5/6 ice cubes in a balloon glass.

Add 50ml of your preferred gin.

Top up with Fentimans Connoisseurs

Tonic Water.

Garnish with botanicals associated with the gin.

House Of Broughton Syrups



MY SHARONA

50ml white rum

30ml lemon juice

4 fresh raspberries

10ml simple syrup

10ml raspberry syrup

125ml Fentimans Ginger Beer

DIRECTIONS

Shake the rum, syrups and lemon juice briskly with ice and double strain into a double Collins glass filled with ice.

Add Fentimans ginger beer.

Garnish with raspberries and blackberries.



House Of Broughton Syrups



CUCUMBER MULE

50ml premium vodka
15ml cucumber syrup
20ml lime juice
125ml Fentimans Ginger Beer

DIRECTIONS

Add the vodka, syrup and lime juice to a copper mug filled with ice and stir.

Top up Fentimans ginger beer.

Garnish with sliced cucumber and candied ginger.





THANK YOU

For more information visit www.fentimans.com or contact our sales team to discover how we can help you grow your sales.

Get in touch:
Call 01434 609847 / Email info@fentimans.com

