

results



These are the winning cocktails from this year's Drinks International Cocktail Challenge. The three Gold medal winners will compete for the overall Trophy at this year's Spirits Awards Dinner, which will be held Thursday, 23rd September at the Gibson Hall, 13 Bishopsgate, London.

WHITE SPIRITS
GOLD MEDAL WINNER
North Sea Breeze (Martin Miller's Gin)
 2 shots Miller's Gin
 3 shots lychee juice
 3 shots grapefruit juice
Build and serve in Highball glass Garnish with a squeezed lime wedge

BROWN SPIRITS
GOLD MEDAL WINNER
Crimson Crush, created by Wayne Collins, Maxxium UK (Famous Grouse)
 6 fresh raspberries
 25 ml fresh lemon juice
 10 ml runny honey
 10 ml Bols raspberry
 10 ml Plymouth Damson
 35 ml The Famous Grouse
 Ginger beer
Shake all ingredients, except ginger beer, together with ice. Strain and pour into a 12 oz Collins glass filled with crushed ice. Top up with ginger beer and garnish with a sprig of mint and a raspberry

LIQUEURS & SPECIALITIES
GOLD MEDAL WINNER
Overboard, created by Dimitri Lezinska, IBR, London (Chambord Liqueur)
 25 ml Havana Club 3 Year Old
 25 ml Chambord Liqueur
 37.5 ml pineapple juice
 37.5 ml apple juice
 2 pineapple wedges
 6 Raspberries
Muddle pineapple and raspberries. Add other ingredients. Shake with ice and strain into a Highball glass filled with crushed ice. Garnish with 2 apple slices

Judges' comments
North Sea Breeze
Salvatore Calabrese
 Good, excellent drink. Interesting after-taste, bitter and sweet with a hint of sharpness.
Sophie Silver
 A good, simple and attractive presentation. Good nose, clean taste and well balanced. A great drink.
Ian Wisniewski
 Nice balance of citrus and sweetness, and in terms of presentation, excellent use of straw – a nice touch.

Judges' comments
Crimson Crush
Salvatore Calabrese
 One of my favourite cocktails. Great complexity, truly refreshing drink with a hint of spiciness on the finish. Brilliant.
Dale DeGross
 Good flavour matches. A nice job.
Sophie Silver
 Fantastic. Well balanced, all flavours came through equally. Great raspberry taste on the finish. A great drink.

DI Bartenders Challenge 2004 – the winners

Aperitifs					
Bartender	Cocktail Name	Brand/Spirit	Company	Total Score/160	Average Score/40
Jamie Stephenson	Mayaheul Martini	Porfidio Plata	Harvey Nichols, Manchester	120	30.00 Gold
Sam Jevons	Mara	Havana Club Anejo Blanco	Havana Club	115	28.75 Silver
Giancarlo Mancino	Grandpepper Martini	Vodka	The Lanesborough Hotel	109	27.25 Bronze
After Dinner					
Bartender	Cocktail Name	Brand/Spirit	Company	Total Score/120	Average Score/40
Julien Escot	Casse Noisette	Monin	The American Bar, Sète	105	35.0 Gold
Per Holmberg	Cookie Cocktail	Absolut Vodka	V&S Absolut	92	30.7 Silver
Declan McGurk	Eastern Finish	Stolichnaya	Trio Bar	91	30.3 Bronze
Long Drink					
Bartender	Cocktail Name	Brand/Spirit	Company	Total Score/160	Average Score/40
Kevin Armstrong	The Row Six Fizz	Finlandia Vodka	Sosho, London	114	28.5 Gold
Jamie Stephenson	The Razor's Edge	Zubrowka Vodka	Harvey Nichols, Manchester	114	28.5 Gold
Jamie Terrell	Indian Summer	Plymouth Gin	V&S Plymouth Gin	112	28.0 Silver