

BROADBENT SELECTIONS PORTFOLIO

SPIRITS

Experience artistry in every bottle with our celebration
of unique spirits.





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BROADBENT SELECTIONS

RAISING SPIRITS SINCE 1996

Welcome to the enchanting world of Broadbent Selections Spirits, where every bottle tells a story and every sip takes you on a journey. This isn't just a collection of spirits; it's a celebration of craftsmanship, heritage, and the art of distillation. As you flip through these pages, prepare to embark on a flavorful adventure across continents and centuries, from the lush vineyards of South Africa to the wildflower meadows of Wales, and the historic cellars of Italy to the ancient distilleries of Lebanon.

Our portfolio is brimming with treasures like the revived Caperitif, a once-lost gem now sparkling anew with South African vibrance, and the whimsical Dyfi Gin, meticulously crafted with hand-foraged botanicals from a UNESCO World Biosphere Reserve. Discover the elegance of Chazalettes & Co. Vermouths, steeped in Italian tradition and royal heritage, and savor the unique smoothness of Chateau Musar Arak, a Lebanese spirit distilled with a centuries-old passion.

Cheers to new adventures and unforgettable flavors!



CHATEAU MUSAR L'ARACK

Chateau Musar Arack is made from grape alcohol with an average age of five years. Traditionally, arak is distilled twice, then anis seeds are added in the third distillation. L'arack de Musar is unique in that it is distilled four times with the addition of anis seeds during the fourth distillation. After distillation, it is aged for one year in terracotta amphoras which contribute to its liquorice aroma.

It is customary to add water to arak when serving it as a digestif, but L'Arack de Musar can be enjoyed without water. It is surprisingly smooth, sweet, and very easy to drink. The additional distillation results in a very pure and sophisticated spirit.

Serve as is or chilled over ice!







BADENHORST CAPERITIF

Originally created by Dutch explorers to preserve wine on long voyages and infused with quinine to combat malaria, Caperitif became a popular recreational drink by the late 1800s. The original company disappeared in the 1930s, making Caperitif a "ghost ingredient" in cocktails, often substituted with French vermouths. Nearly 100 years later, Adi Badenhorst and Danish mixologist Lars Lyndgaard revived Caperitif with their unique version.

Using a high-quality white wine base primarily from Chenin Blanc (produced on the A.A. Badenhorst farm, Kalmoesfontein), a neutral grape-derived alcohol spirit is added for fortification. Once the desired alcohol level (around 16% ABV) is achieved, 35-45 ingredients, including indigenous flowers, fruits, herbs, spices, bitters, and fynbos, are added.

A portion of each batch is matured in old oak casks and blended back into the fresh Caperitif, enhancing its complexity. Caperitif can be enjoyed on ice or mixed into various cocktails, combining European vermouth inspiration with distinctive South African flavors.



Adi Badenhorst and his famous fynbos beard. A few fresh Caperitif ingredients on show...spot the fennel, lavender, and wilde als!



CAPE APERITIF

THE GRANDE QUINQUAINE
CAPE APERITIF

FLAVORED WITH QUINCHONA AND 43 BOTANICALS, INCLUDING FYNBOS, KALMUS AND MARTEL



FROM THE SWARTLAND

KAAPSE DIEF

The Original Recipe Cape Aperitif™

PRODUCT OF SOUTH AFRICA

CAPERITIF RECIPE INSPIRATION

THE BUSH RANGER

A timeless gem from The Savoy London's cocktail book, The Bush Ranger evokes the essence of a South African summer, where the warm, dry bushveld sings with life.

Ingredients:

- Caperitif
- Rum
- Bitters
- Ice

Optional: Add a splash of sparkling water for a refreshing twist, perfect for those pre-sundown sips.



CAPE MARTINI

Experience the allure of the Western Cape with this sophisticated martini, blending the unique flavors of the region using Caperitif!

Ingredients:

- Gin
- Caperitif
- Capers

A toast to elegance, with each sip capturing the spirit of the Cape.





DYFI GIN

Pete and Danny Cameron founded the Dyfi Micro-Distillery in 2015 within Wales' only UNESCO World Biosphere Reserve. They hand-forage botanicals for 10.5 months each year, capturing the essence of wildflower meadows, the estuary, and Dyfi Forest. These botanicals are cryo-vac preserved for precise, small-batch production. Using the London Dry method, Dyfi Gin is distilled with over 25 botanicals, resulting in a whimsical, enchanting gin with a progressive flavor profile.

Dyfi Gin offers aromas reminiscent of grassy fields and summer meadows. It's a modern take on gin, leaning towards a grassy juniper spectrum. This botanically-rich, naturally-flavored spirit stands out with its distinct aroma. When mixed with tonic, it yields a savory G&T with hints of rocket and bramble leaves. The juniper remains green and clean, creating a vibrant and impactful flavor experience.

91 points Wine Enthusiast



DYFI GIN RECIPE INSPIRATION



NEGRONI

Embrace the harmonious blend of flavors in this distinctive cocktail, perfect for any occasion.

Ingredients:

- 2 parts Dyfi Gin
- 1 part Cynar (or Campari for a different twist!)
- 1 part Red Vermouth

Method: Stir ingredients together. Strain into a generously iced tumbler.

Garnish: Traditionally, a twist of orange graces this cocktail. For a bold alternative, try adding a rinsed pickled pepper, such as Guindillas, for a unique and exciting twist.

APRICOT GIN SOUR

A delightful blend of citrus and apricot flavors, this gin sour is both refreshing and sophisticated.

Ingredients:

- 2 oz Dyfi Gin
- 1 oz Lemon Juice
- 1 oz Apricot Liqueur
- 2 dashes Black Tea & Citrus Bitters
- 1 Egg White

Method: Dry shake all ingredients to combine. Add ice and shake to chill. Double strain into a chilled coupe glass.

Garnish with a dehydrated Lemon





CHAZALLETTES & C.

Since the late 19th century, Vermouth di Torino has been renowned worldwide for its traditional and historical production, closely associated with Piedmont and Turin. Vermouth is an aromatized wine, and in the case of Chazallettes, it is made using a wine base infused with natural extracts of herbs and spices, along with alcohol and sugar.

Crafted from handwritten family recipes and side notes accumulated over decades, Chazallettes Vermouth uses a meticulous process. Spices and herbs are dried, diced, and macerated separately in a solution of alcohol and water, with each ingredient undergoing a unique process in terms of solution composition, temperature, and duration (ranging from a few days to a month). The extracts are then individually added to the wine, which constitutes 75% of the final product, to create the unique formula.



CHAZALLETES & CO. VERMOUTH DI TORINO

'VERMOUTH DELLA REGINA' BIANCO

This Vermouth boasts an intense floral and fruity perfume, featuring prominent notes of sweet citrus, coriander, angelica, and cardamom, alongside Piedmont artemisia.

A touch of gentian and rhubarb balances the natural sweetness of this Vermouth Bianco. It is dedicated to Queen Margherita of Savoy, who in 1907 granted Chazalletes & Co. the right to bear the Royal House emblem.

“Expect a bright, pale-straw appearance and mild pear and white floral aromas. The slightly sweet palate echoes the floral note, finishing long with vanilla, orchard fruit and a suggestion of candied lemon peel.”

— *Wine Enthusiast*, 93 points



CHAZALLETTES & C.
VERMOUTH DI TORINO
BIANCO





**CHAZALLETES & CO.
VERMOUTH DI TORINO**

EXTRA DRY

An authentic and original Extra Dry Vermouth di Torino produced according to the recipe of Chazalletes family, who in 1860 moved from Savoy to Torino and here started the production of its vermouths and spirits in 1876.

“With a pale-straw hue and mild orchard fruit aroma, this vermouth opens with bright fruit, including lemon and juicy green apple. A breeze of fresh tarragon adds to the light, refreshing finish.”

– *Wine Enthusiast, 93 points*



CHAZALLETES & C^o
VERMOUTH DI TORINO
EXTRA DRY





CHAZALETTES & CO. VERMOUTH DI TORINO

ROSSO

A red wine based Vermouth di Torino produced according to the authentic recipe of Clemente Chazalettes, which dates back to 1876.

The Vermouth Rosso is named after Queen Margherita, who granted the Chazalettes the royal patent and use of the Savoy Royal House coat of arms.

“Look for a bright garnet hue and bold red fruit and dried herb aromas. Each sip opens with a brief burst of dried cherry, leading into bracingly bitter grapefruit peel and pith, bitter orange peel and dried herbs. Sip over ice with a curl of citrus peel.”

— *Wine Enthusiast*, 95 points





CHAZALLETES & C.

VERMOUTH DI TORINO
ROSSO

VERMOUTH
REGINA

D. BAR

CHAZALETES & CO. RECIPE INSPIRATION



ADONIS #2

Ingredients:

- 1 1/2 oz Chazalletes Bianco
- 1 1/2 oz Sherry Fino
- Dash of Lemon Bitters

Stir ingredients well in a mixing glass with ice. Strain into a chilled cocktail glass and enjoy!

BRONX TERRACE

Ingredients

- 1 oz of Chazalletes Extra Dry
- 1 oz of London Dry Gin
- 1/2 oz of fresh lime juice

Shake or stir ingredients well until the mixture is thoroughly chilled. Strain into a chilled cocktail glass. Garnish with a lime peel.



TORINO MILANO

Ingredients

- 1 1/2 oz of Chazalletes Rosso
- 1 1/2 oz of Campari Bitter
- 2 dash of cherry bitter

Garnish: Two black cherry and a lemon peel.

Serve over ice!



CHEERS!



BROADBENT
♦ SELECTIONS ♦

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