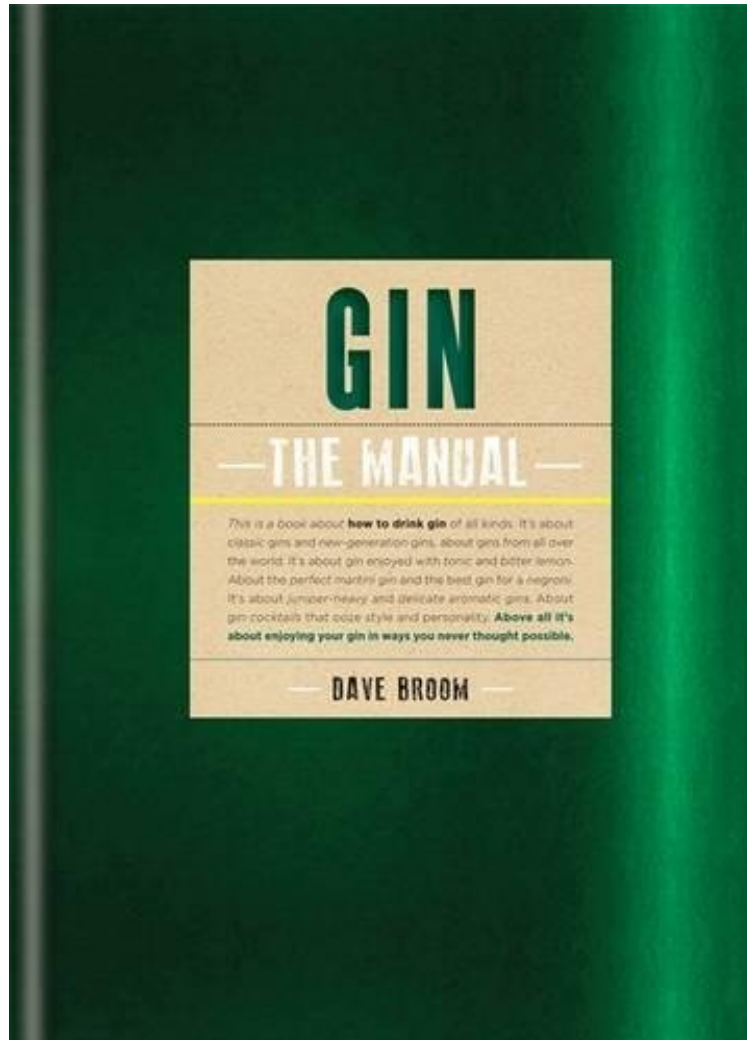


Gin: The Manual

Dave Broom

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#230616 in Books MITCHELL BEAZLEY 2015-10-06 2015-10-06 Original language: English PDF # 1 8.50 x .88 x 6.13l, 1.00 #File Name: 184533938X224 pages MITCHELL BEAZLEY | File size: 27.Mb

Dave Broom : Gin: The Manual before purchasing it in order to gauge whether or not it would be worth my time, and all praised Gin: The Manual:

2 of 2 people found the following review helpful. Great guide By wiredweird This book has lots to offer to aspiring gin students, of which I count myself one. Those around me have treated it more or less magically, as a necessity for their beloved gintonic or martini. I admit I've treated it in a perfunctory way when ordering an Orange Blossom - a Screwdriver with gin instead of vodka. But, of late, I've developed an interest in some more complex kinds of flavor profiles. And, given the number of flavorants now used in various gins, the genre certainly has plenty to offer. I certainly admire Broom's thoroughness in pursuing gin's history as a beverage and as a social phenomenon - actually, an ongoing and living sequence of phenomena. But, I must admit, history per se holds little interest for me. And, as

much as I enjoyed reading about the hundred-plus gins that Broom evaluates, I probably won't sample (or even find) more than a relative few of them, let alone the arcana of the cocktail recipes at the end. Then, as an inveterate DIY-er, Broom's convincing case for leaving it to the pros left me a bit let down. What I take away from this, despite its problems, is an approach to thinking about my experience of a fine product, finely presented. Although florid at times, it offers a language for describing the experience - but one that demands good familiarity with many of the flavorants in isolation. It reinforces the fact that a mouth feels as much as it tastes, and that matters to the drinking experience. Then there's the flavor analogy to a fact that colorists know well, that color can be perceived very differently according to other colors nearby. Likewise, experience of a flavor depends greatly on the flavors it's paired with. And, as you might experience a musical motif differently as a tune progresses, flavors also progress. Different elements present themselves in the first chilled sip, then as it warms in your mouth, then as you breathe it out through the nose's rich analytic senses. So, the direct content of this book didn't offer what I might have hoped - not that any book actually could have. Instead, its language and analytic approach gave me far more than I expected. Among other things, it caused me to reconsider a gin I found at a tasting just lately. It seemed to me inauthentic, too fruity and sweet. Well, if I taste it again, I might not like it any better. I will, however, take it more seriously, consider what goals it tries to achieve (even if not mine), and place it along a much broader spectrum than I knew gins could span.-- wiredweird

0 of 0 people found the following review helpful. Good starting point

By 808 Pineapple

Lovely companion to Whisky the Manual. It provides a good starting point for exploring gin and its combinations. I would like to see it progress into testing/tasting widely available gins with the various widely available mixers (how does Tanqueray taste with Scweppes vs Canada Dry vs Seagrams tonic water?).

0 of 0 people found the following review helpful. Fun and Informative

By sowljazz

Don't need to agree with all of Broom's tasting notes to make the definitive judgement that this a worthwhile and enjoyable addition to the intelligent drinking man's library. If I ever have the pleasure of meeting him, drinks are on me!

In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavors are and how to get the most out of the brands you buy. With this book as your guide, discover:

- How gin is made
- What a botanical is and how they impact a gin's flavor
- What the difference between Dutch, London, Scottish, Spanish and American gins is
- How you drink them to maximize your pleasure
- Whether there is life beyond the gin tonic (yes!)

The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorized according to an ingenious flavor camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it.

You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive *

Huffington Post

*About the Author

Award-winning author and whisky expert Dave Broom has been writing about whisky for 25 years as a journalist and author. He has written eight books, two of which (Drink! and Rum) won the Glenfiddich Award for Drinks Book of the Year. He has also won the Glenfiddich Award for Drinks Writer of the Year twice and recently won the extremely prestigious IWSC Communicator of the Year Award. Dave is editor-in-chief of Whisky Magazine: Japan, consultant editor to Whisky Magazine (UK, the USA, France, Spain), and a lead columnist on Whisky Advocate (USA). He is also editor of the Scotch Whisky and a contributor to a raft of national and international titles including the Spectator, Mixology, and Imbibe (Europe). He is a regular broadcaster on TV and radio. Over his two decades in the field, Dave has built up a considerable international following with regular training/educational visits to France, Holland, Germany, the USA and Japan. His remit has covered consumer features as well as business reports. He is also actively involved in whisky education, acting as a consultant to major distillers on tasting techniques as well as teaching professionals and the public. He was also one of the developers of Diageo's generic whisky tasting tool, the Flavour Map(TM).