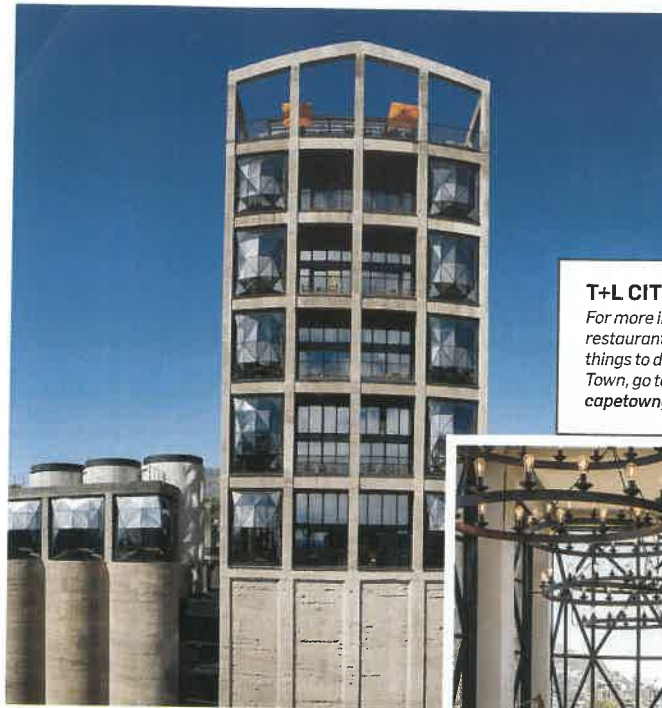




Geometric Gin

This liquor has a deep, complex flavor thanks to a grape-spirit base and buchu, an aromatic mountain shrub. geometricdrinks.co.za.

TRY IT at the Gin Bar, a speakeasy hidden behind a chocolate shop. Order the Spice GG&T, with Geometric Gin, Symmetry Spicetonic, grapefruit zest, and foraged citrus buchu. theginbar.co.za.



T+L CITY GUIDE

For more info on shops, restaurants, and things to do in Cape Town, go to tandl.me/capetownguide.



From top: The Silo Hotel; the hotel's Willaston Bar; the Rose Ginivino, made with Musgrave Pink Gin.



Musgrave

The brand's signature Musgrave Pink Gin uses a blend of 11 African botanicals (including citrus, coriander, and rose) to create a flower-forward spirit that's softer and rounder than most. musgravegin.co.za.

TRY IT in the Rose Ginivino, served at the Silo Hotel's Willaston Bar. The cocktail uses Chenin Blanc, lime, grapefruit, and rose syrup to highlight the gin's floral notes. theroyalportfolio.com.



Pienaar & Son

Master Distiller Andre Pienaar, one of the youngest and brightest minds in Cape Town's drink scene, makes his zesty, English-style Empire Gin with corn, cucumber, and native botanicals. pienaarandson.co.za.

TRY IT in the gin-based Old-Fashioned at Hank's Olde Irish on Bree Street, which plays up the spicy notes of Pienaar & Son. hanks.co.za.

ARTISANAL GINS IN...

CAPE TOWN

Local gin distillers have taken advantage of fynbos—a group of plants found only in the Western Cape—and other native flowers and spices to make complex, aromatic liquors. Fueled by the demand for these distinctive spirits, bartenders are crafting fragrant cocktails to showcase their elixirs of choice. These are the bottles to look for on your next trip, plus the drinks that highlight them best.



Hope on Hopkins

Having seen interest in gin rocket while living abroad, Lucy Beard and Leigh Lisk moved back to Cape Town to launch this distillery. Their floral Salt River Gin is infused with hand-picked *kapokbos* (wild rosemary) and buchu. hopeonhopkins.co.za.

TRY IT at Publik in a Local Negroni, a light, herbaceous cocktail that makes an ideal aperitif. publik.co.za.

— MARY HOLLAND