

# SUNTORY WHISKY

THE ART OF JAPANESE WHISKY  
SINCE 1923

## MEDIA INFORMATION

# Five Fabulous Japanese Whisky Cocktails for Christmas

London, November 14, 2011 – Suntory Japanese whisky proposes a quintet of flavoursome cocktails to make the Christmas festivities go with a swing.

Created by top mixologist Zoran Peric, two of the cocktails celebrate the winter months of the traditional 24-season Japanese year. Three have been created by Zoran especially for a British Christmas with a Christmas Eve cocktail to set the mood, a Christmas Day aperitif in preparation for lunch and a Boxing Day Banger to make the party start.

Zoran has chosen ingredients likely to be found on Christmas drinks trolleys up and down the land for simple, easy-to-make drinks.

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### Christmas Eve cocktail

#### Recipe:

- 50ml Hibiki 17 YO blended whisky
- 25ml Mandarine Napoleon
- Vanilla pod (opened)
- Mandarin orange peel/
- Tangerine peel

### Name: HIBIKI HOLIDAY TOAST

#### Method:

- Pour all ingredients into a mixing glass
- Add vanilla pod and mandarin zest
- Strain over ice into a whisky glass
- Garnish with curled tangerine peel



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### Christmas Day aperitif

#### Recipe:

- 50ml Hakushu 12 YO single malt whisky
- 20ml dry sherry
- 6ml sugar syrup
- lemon peel.grapefruit peel

### Name: SMOKEY HAKUSHU MARTINI

#### Method:

- Pour all ingredients into a mixing glass
- Stir 30 times with lemon peel
- Strain into a martini glass
- Garnish with curled grapefruit peel



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### Boxing Day Banger

#### Recipe:

- 50ml Yamazaki 12 YO single malt whisky
- 15ml sweet sherry
- Orange peel

### Name: YAMAZAKI YELL

#### Method:

- Pour ingredients over ice in a mixing glass
- Stir 30 times
- Strain into a chilled martini glass
- Garnish with curled orange peel



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The refined flavours and meticulous attention to detail of Japanese whisky are echoed in the subtle variations of the 24 Japanese seasons. Harmony with nature is a defining characteristic of Japanese culture. The cocktails for the month of December echo the seasons and their names. The first two weeks of December are called Taisetsu – the period of the large snows. The second two weeks are called Toji – the winter solstice – for which Zoran has created a flaming Christmas Blazer.

In celebrating these two seasons, Zoran has chosen elaborate symbols of Japan to create cocktails with a touch of luxury.

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## Early December

### Recipe:

- 40ml Hibiki 17 YO blended whisky
- 20ml Umeshu plum sake
- 2 drops of chocolate bitters
- 20ml hot water
- Green tea
- Orange Zest
- Dried tea flower

## Name: HIBIKI TAISETSU

### Method:

- Stir all ingredients with green tea
- Strain into a warm balloon glass
- Place flower into an old-fashioned glass topped up with hot water
- Place balloon glass on top of warm old-fashioned glass and serve



## Winter Solstice (Christmas Blazer)

### Recipe:

- 50ml Yamazaki 12 YO single malt whisky
- 15ml Mandarine Napoleon
- 6ml absinthe
- Brown sugar, vanilla pod, cinnamon,
- Cloves, star anise
- Orange peel

## Name: YAMAZAKI TOJI

### Method:

- Stir half the whisky and all ingredients into a wide-topped glass and flame for 15 seconds
- Warm rest of Yamazaki in a balloon glass
- Pour flaming mix into the balloon glass for 5 seconds then extinguish by placing a napkin over the glass



Zoran, who is Brand Ambassador of Suntory whiskies, says: *“The whiskies are exquisite and in these simple and adventurous recipes they add a new dimension to Christmas pleasure”*.

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### Note: Pronunciation of the whiskies' names

- Yamazaki – (Ya-ma-zarkee)
- Hakushu – (Ha-koo-shoe)
- Hibiki – (Hee-bee-kee)

Suntory single malt and blended whiskies are available from: Selfridges, Harvey Nichols, The Whisky Exchange, independent specialist retailers and drinkon.com priced from:

Yamazaki 12 year old	£42
Hakushu 12 year old	£49.95
Hibiki 17 year old	£70



The Yamazaki range of single malt whiskies from Suntory is distributed in the UK by Cellar Trends. For all sales enquiries contact: [sales@cellartrends.co.uk](mailto:sales@cellartrends.co.uk)



For further information and photographs of the cocktails contact:

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