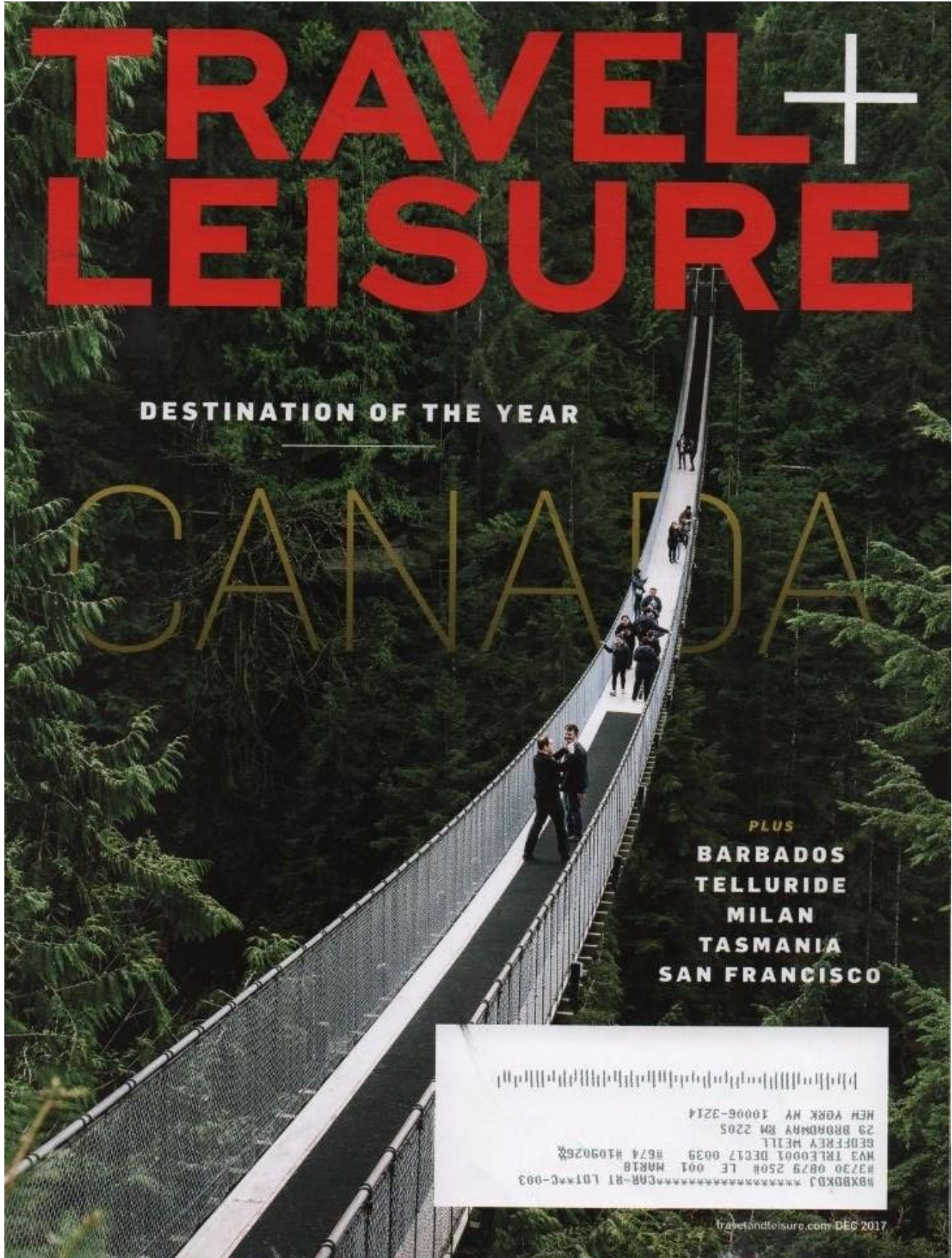


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# TRAVEL + LEISURE

DESTINATION OF THE YEAR

# CANADA

PLUS  
BARBADOS  
TELLURIDE  
MILAN  
TASMANIA  
SAN FRANCISCO

89XBKDJ \*\*\*\*\*CNR-81 L01KAC-003  
#3730 0879 2508 LE 001 MAR18  
#V3 TRLE0001 DEC17 0039 #674 #1090252  
GEOFFREY WEILL  
29 BRORWAY RM 2205  
NEW YORK NY 10006-3214

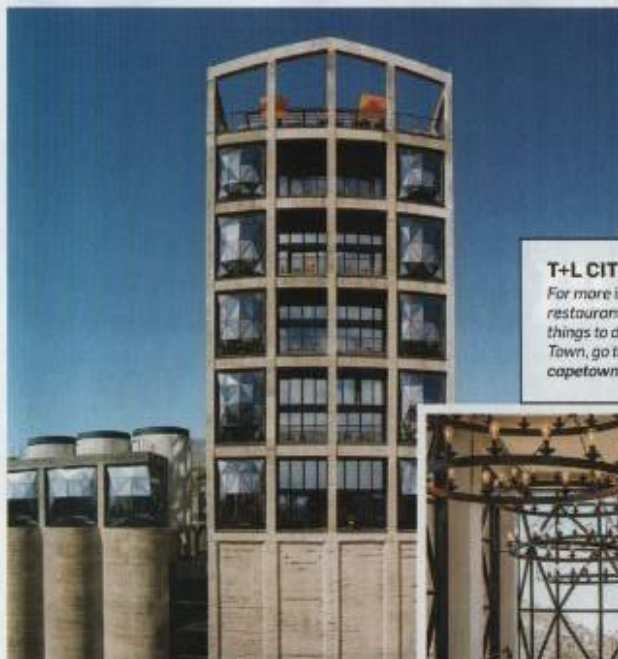




**Geometric Gin**

This liquor has a deep, complex flavor thanks to a grape-spirit base and buchu, an aromatic mountain shrub. [geometricdrinks.co.za](http://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](http://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](http://tandl.me/capetownguide).



From top: The Silo Hotel; the hotel's Willaston Bar; the Rose Ginvino, 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](http://musgravegin.co.za).

**TRY IT** in the Rose Ginvino, 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](http://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](http://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](http://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](http://hopeonhopkins.co.za).

**TRY IT** at Publik in a Local Negroni, a light, herbaceous cocktail that makes an ideal aperitif. [publik.co.za](http://publik.co.za). —MARY HOLLAND