



ROYAL AUSTRALIAN  
**SPIRIT  
AWARDS**

## Gin Style Guidelines

1. **CLASSIC DRY GIN** – (Australian) – Often referred to as London Dry Gin) – should be produced using a clean base spirit with a neutral taste which allows the distilled flavours of the botanicals to come through. The gin should be juniper forward where all the botanicals are distilled either soaked in the neutral spirit inside the still or placed in a basket within the still or along the lyne arm. The botanicals may be distilled individually or together in a single batch. Must be bottled at a minimum of 37.0 % a/v. Classic Dry Gin cannot be coloured or flavoured artificially.
2. **CONTEMPORARY GIN** – (New age or new wave gins) - Juniper should still be discernible but flavours from other botanicals such as citrus, spice and floral notes are more prominent than in a traditional gin. Must be bottled at a minimum of 37.0% a/v. Contemporary Style Gin cannot be coloured or flavoured artificially.
3. **OLD TOM GIN** - A distilled gin produced to replicate the historical style of “Old Tom” either botanically intense or botanically sweetened. Nowadays Old Tom is a very good gin quite often sweetened by the distillation of larger than normal amounts of liquorice or the like but not added after distillation. It is generally considered richer in flavour than London Dry gin. Must be bottled at a minimum of 37.0% a/v. Old Tom Gin cannot be coloured or flavoured artificially.
4. **NAVY GIN** - A Distilled Gin bottled at a minimum of 44% a/v. Traditionally “Navy Gin” is bottled between 57% and 58% a/v as per the World Gin Awards however these awards recognise the opportunity for producers to showcase their gin at a strength above 44% a/v which best highlights a gin’s characteristics, typical of a higher strength.
5. **OTHER/FLAVOURED GIN** - A Distilled Gin that has been flavoured with fruit or other botanicals, typically via infusion or maceration and may be sweetened such as Sloe Gins or Gin Liqueurs. Must be bottled at a minimum of 20% a/v and exhibitor must identify intended style/flavour.