



IF  $\frac{3}{4}$  OF YOUR DRINK IS THE MIXER, MIX WITH THE BEST

# FEVER-TREE TONICS

# PREMIUM INDIAN TONIC WATER

(20 kcal/100ml)

Uniquely fresh tasting with subtle and supportive citrus notes, perfectly balanced by naturally sourced quinine from the Rwanda Congo border.

## REFRESHINGLY LIGHT INDIAN TONIC WATER

(15 kcal/100ml)

Made using Fructose (fruit sugars) and naturally sourced quinine from the Rwanda Congo border, with 46% fewer calories than Fever-Tree Indian Tonic Water.

#### LEMON TONIC WATER

(35 kcal/100ml)

Made with only the finest Sicilian lemons, using the 'sfumatrice' extraction method to produce a refreshing citrus taste.

#### FLDERFLOWER TONIC WATER

(34 kcal/100ml)

Soft, subtle flavours of handpicked English elderflowers give a perfect balance to the tonic's natural quinine.

### MEDITERRANEAN TONIC WATER

(36 kcal/100ml)

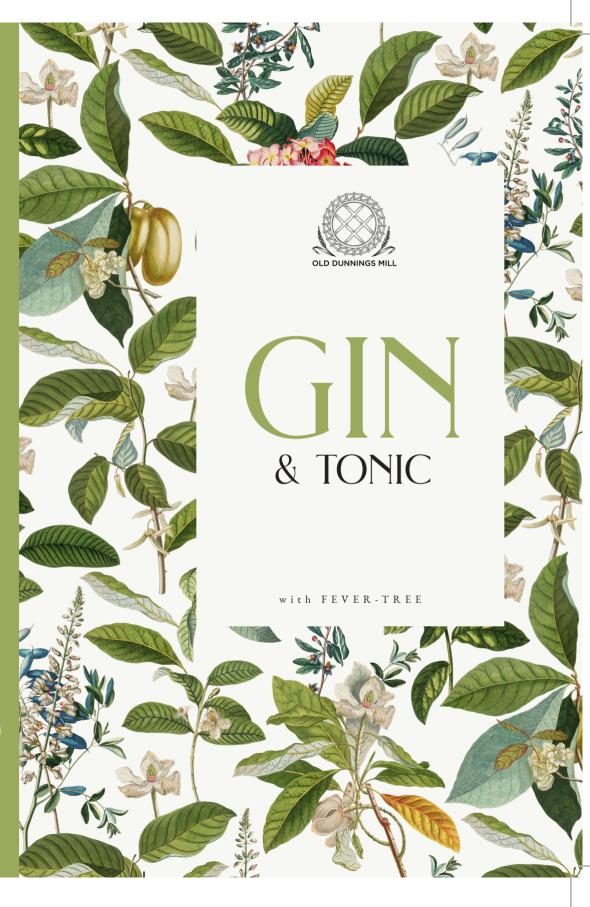
By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.





fevertreemixers TeverTreeMixers







#### MALFY CON ARANCIA GIN

Sicilian blood oranges, Italian juniper, and five additional traditional botanicals to give it a zesty citrus flavour. Paired with Fever-Tree Indian Tonic.

Garnished with orange.

#### WARNERS RHUBARB GIN

A big hit of rhubarb, soft citrus, pecans and caramel. This could easily be a sipping gin served ice cold. Paired with Fever-Tree Refreshingly Light Indian Tonic. Garnished with rhubarb.