

# THE DRUMSHANBO GUNPOWDER IRISH GIN CURIOUS COCKTAIL COMPETITION

WITH ITALIAN FIG & LAUREL:  
BRUNO VANZAN EDITION

## THE WINNER WILL RECEIVE:

- A 2 night trip to Milan
- A day training with 2X World Champion Mixologist Bruno Vanzan at his Elite Bar Academy in Milan
- €1,000 Cash Prize
- & A Year Long Cocktail Feature on the Honey Badger Bar cocktail menu at The Shed Distillery of PJ Rigney

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FROM THE CURIOUS MIND OF PJ RIGNEY

*Patrick J. Rigney*

*Bruno Vanzan*

THE  
SHED  
DISTILLERY  
OF PJ-RIGNEY  
• DRUMSHANBO •  
IRELAND

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## ROUND 1: JULY 1<sup>ST</sup>-31<sup>ST</sup>

*Digital entry of videos via email: [cocktails@thesheddistillery.com](mailto:cocktails@thesheddistillery.com)*

- Must use 50ml Drumshanbo Gunpowder Irish Gin with Italian Fig & Laurel
- Drink must include 1 homemade creation (syrup, cordial, shrub, etc)
- Based off your Curious Journey in Mixology
- Top 10 selected for Semi Finals

Drinks will be judged on:

Skill, Presentation, Innovation, Brand Awareness

## ROUND 2: AUGUST 1<sup>ST</sup>-31<sup>ST</sup>

*In-person visit to your account to witness your creation*

- Top 3 Selected for Finals

## ROUND 3: OCTOBER TBC

*Final held at The Shed Distillery*

- Hosted & Judged by Twice World Champion Mixologist: Bruno Vanzan
- You will recreate your original drink
- You will also create one additional drink that will be assigned on the day of the final

