



## How Gin met Tonic?

The gin and tonic is the go-to drink for something refreshing and easy. It's been a favorite around the world for decades, and it's changed a lot over the last 10 years. But this classic combo has a history that goes back hundreds of years. It started as a medicine and then became a hit in British society.

Let's explore how the gin and tonic became one of the world's most loved drinks.

# WHAT'S THE ORIGIN STORY OF GIN AND TONIC?

There are a few different stories about how gin and tonic came together. Gin's roots go back to the 17th century when Dutch alchemists made a juniper-flavored spirit called "Jenever". But it wasn't until a couple hundred years later that Gin and Tonic became a thing. Tonic water, made bitter by quinine, was used to treat malaria. British soldiers in India started mixing it with gin to make it taste better, and that's why we now call it "Indian Tonic Water".

Winston Churchill once said that Gin and Tonics "saved more Englishmen's lives, and minds, than all the doctors in the Empire". With that kind of praise, it's no wonder the G&T took off, with people adding their own twists. By the 1950s, Gin and Tonic had become a popular cocktail, with more Gin and less worry about the original health benefits.

# SO, WHO ACTUALLY INVENTED THE GIN AND TONIC?

We don't know who exactly invented the gin and tonic, but the earliest mention of it is from 1868 in the *Oriental Sporting Magazine*. It was described as a popular drink at horse races—refreshing, light, and great for preventing malaria. No wonder it became a Victorian favorite!

# WANT TO KNOW HOW GIN AND TONIC HAS EVOLVED?

Originally, it was served in a basic rocks glass with a few ice cubes and a lime wedge. It was straightforward, but effective. Fast forward to today, and Spain has taken the gin and tonic to a whole new level. They're now served in large, elegant copa glasses with creative garnishes like thyme, olives, and grapefruit, making the drink as stylish as it is refreshing.

These days, you can customize your gin and tonic with all kinds of tonics and garnishes. Whether you stick with classic Dry Gin or go for something like Banda Spiced Negroni Gin, there's a G&T for everyone. You can even serve it frozen for a cool twist or warm it up with unique garnishes like kecombrang, lime, thyme, rosella, or mace.

