

2025 Bartender of the Year Exam Answers

Section 1: General Alcohol & Bar Knowledge

1. 2 years
 2. The Savoy Cocktail Book
 3. Little Cooler, Maybe Group
 4. Beer ~4.5% / Wine ~13% / Spirits ~40%
 5. Yeast converts sugars into alcohol and CO₂ / Sugar and yeast
 6. From May issue – but will accept others: Monique Sutevski, DNA; Ally Ayres, Karu; Holly Klintworth, Bass & Flinders; Carlie Dyer, Starward
 7. Hendrick's
 8. Wormwood
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Section 2: Classic Cocktail Knowledge

1. Japanese Slipper
 2. 30ml London Dry Gin / 30ml Suze / 30ml Lillet Blanc / Pink grapefruit zest
 3. 60ml Rye / 15ml Punt e Mes / 15ml Maraschino liqueur / Maraschino cherry
 4. You swizzle to incorporate ingredients into a drink with crushed ice, you shimmy when adding an already incorporated drink into ice.
 5. (C) Build in Old Fashioned glass, then add ice
 6. Ada Coleman / Savoy Hotel London / 1903
 7. Punch
 8. Celery / Pineapple & maraschino cherry / Candied ginger
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Section 3: Gin Knowledge

1. Rob Dolan Wines
2. One (Cameron Mackenzie)
3. One (Cameron Mackenzie, Four Pillars)
4. Juniper / Orange / Lemon myrtle / Coriander / Green cardamom / Cassia / Star anise / Lavender / Angelica / Pepperberry
5. Prohibition Liquor Co / Juniperus Gin
6. Coriander seed / Angelica root / Orris root
7. London Dry Gin has no artificial flavourings or sweeteners post-distillation, distilled gin may include them.
8. 15ml lemon / 15ml sugar / 45ml gin / Named after French 75mm field gun

Section 4: Bourbon Knowledge

1. Frankfort Distilling
2. 50ml bourbon / 10ml sugar / 3 dashes bitters / Maraschino cherry
3. (A) The US
4. True
5. Brent Elliott
6. (C) Kentucky / 95%
7. Bourbon / Lemon / Sugar / Angostura / Ginger beer / Strawberries
8.
 - Made in US
 - Min 51% corn
 - Distilled $\leq 80\%$ ABV
 - Aged in new charred oak $\leq 62.5\%$ ABV
 - Bottled $\geq 40\%$ ABV (only water added)

Section 5: Whisky Knowledge

1. 1992
2. Blackwoods Distilling Co
3. Brian Kinsman / Glenfiddich

Section 6: Agave Knowledge

1. Jalisco / Guanajuato / Michoacán / Nayarit / Tamaulipas
2.
 - Tequila must be made with the blue weber agave species in the five regions in Question 1.
 - Mezcal can be made from more than 40 species of agave in nine different provinces (Oaxaca, Durango, Guanajuato, Guerrero, Michoacán, Puebla, San Luis Potosí, Tamaulipas, and Zacatecas).
 - Tequila is made from steaming agave hearts (pinas) in above ground ovens.
 - Mezcal is roasted in wood-fired, rock-lined pits.
3. Don Cenobio Sauza
4. Margarita has triple sec, a Tommy's uses a 1:1 agave syrup instead. / Julio Bermejo

Section 7: "The Rest"

1. Shochu distilled / Sake brewed
 2. Plum / grape / apricot
 3. 27 herbs, spices and roots / Saffron / Myrrh / Chamomile / Aloe
 4. It incorporates fats and oils from fruits, meat, and dairy into spirits to infuse them with new flavour.
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Section 8: Bonus

1. 400 g/L
2. Unforgettables / Contemporary Classics / New Era Drinks
3.
 - Unforgettables: Gin Fizz / Sidecar / Negroni
 - Contemporary: Cosmopolitan / Sex on the Beach / Black Russian
 - New Era: Espresso Martini / Vesper / Dark 'n' Stormy