



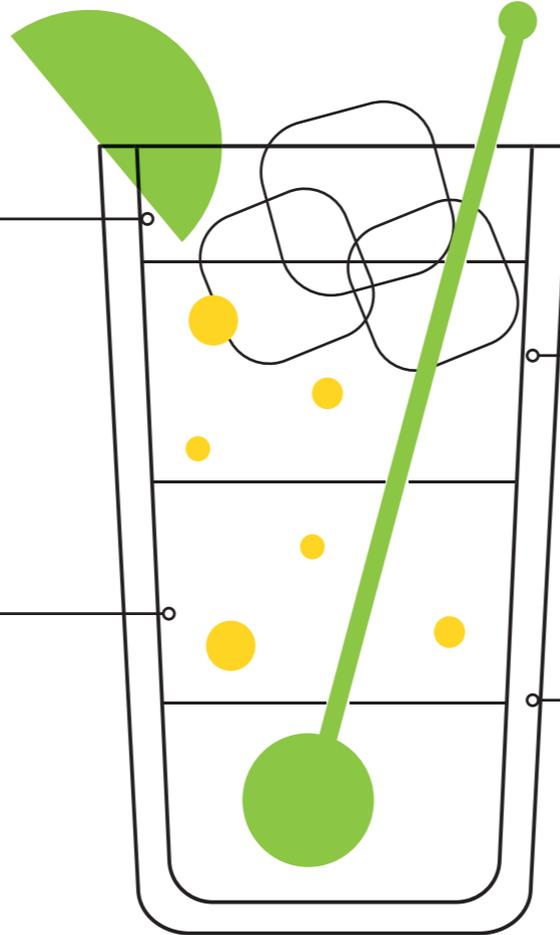
# FOUR STEPS TO HIGHBALL HEAVEN

## STEP ONE: CHOOSE YOUR GLASSWARE WISELY

When making a highball you need a 'tall' glass. Store the glass in the freezer or chilled in the fridge right before use.

## STEP THREE: COLD AS ICE

Use medium or large cubes straight from the freezer to slow dilution and further chill.



## STEP TWO: RAISE YOUR SPIRIT GAME

Never use room temperature spirits. Instead, keep your spirit chilled or ideally frozen for an icy cold highball.

## STEP FOUR: PROTECT YOUR BUBBLES

The key to carbonation is temperature! So for exceptional and sustained carbonation – keep mixers cold.

### TOP TIP:

Always add ice first, followed by your mixer. This helps achieve a more effervescent drink.

