

**FOR IMMEDIATE RELEASE**

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## **BARENZ BARTENDER TO REPRESENT AUSTRALIA IN WORLD COCKTAIL CHAMPIONSHIP 2014**

Thousands of bartenders entered their best cocktail recipes from all over Australia, to earn selection for the *Australian Bartenders Guild – National Cocktail Championship 2014*. Two Barez Bartenders were selected and competed at Shark Hotel on 25<sup>th</sup> May 2014. Both placed in the top five; Shahir Galal placed fourth, and Brendon Hill won the competition! Brendon will now represent Australia at the *International Bartenders Association – 40<sup>th</sup> World Cocktail Championship* in South Africa on 28<sup>th</sup> September 2014.

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Brendon Hill first worked at Soho Bar in Sydney at the age of 18, picking up glasses. However Brendon's passion into mixology began at Barez, when he got his first job working behind the bar about five years ago. With a steady course of Cocktail Master Classes and in-house mentoring from Shahir Galal at Barez, Brendon is close to becoming a world master of mixing drinks.

*Australian Bartenders Guild – National Cocktail Championship 2014* saw 22 finalists prepare their best drinks for five judges. Drinks were judged on method, taste and aroma, with one overall Champion being announced and awarded an expenses-paid trip to the *International Bartenders Association – 40<sup>th</sup> World Cocktail Championship*, held in Cape Town, South Africa.

Having won the *National Cocktail Championship*, Brendon Hill is preparing for some strict competition. "Last year the Australian representative came fourth out of 64 countries, I've got some big shoes to fill", he said. The winner receives International recognition, and sponsorship to travel the world meeting the best bartenders in the business.

**For information, please phone Brendon Hill: 0450 909 038**

*National Cocktail Championship 2014*

*Brendon Hill's WINNING Cocktail*

***"Emerald in the Rough"***

***Ingredients***

- *45ml Suntory Hakushu Distillers Reserve Whisky*
- *10ml Fernet-Branca Liqueur*
- *20ml 1883 de Philibert Routin Kiwi Syrup*
- *20ml 1883 de Philibert Routin Apple Syrup*
- *15ml Finest Call Premium Lime Sour*

***Method***

- *Shake ingredients in a Boston Shaker*
- *Strain into Tall Glass with ice*
- *Top with a dash of Perrier Sparkling Mineral Water*

