

IF 3/4 OF YOUR DRINK IS THE MIXER, MIX WITH THE BEST

FEVER-TREE **MIXERS**

PREMIUM INDIAN TONIC WATER (20 kcal/100ml) Uniquely fresh tasting with subtle and supportive citrus notes, perfectly balanced by naturally sourced quinine from the Rwanda Congo border.

REFRESHINGLY LIGHT INDIAN TONIC WATER (15 kcal/100ml)

Made using Fructose (fruit sugars) and naturally sourced quinine from the Rwanda Congo border, with 46% fewer calories than Fever-Tree Indian Tonic Water.

REFRESHINGLY LIGHT CUCUMBER TONIC WATER (19 kcal/100ml)

Light, crisp notes of American cucumber are balanced with the gentle bitterness of Fever-Tree's signature quinine, with Fructose (fruit sugar) for 32% fewer calories than Fever-Tree Indian Tonic.

REFRESHINGLY LIGHT SWEET RHUBARB & RASPBERRY TONIC WATER (19 kcal/100ml)

A blend of sweet British rhubarb and juicy Scottish raspberries are balanced with Fever-Tree's signature quinine, with Fructose (fruit sugar) for 32% fewer calories than Fever-Tree Indian Tonic.

LEMON TONIC WATER (35 kcal/100ml)

Made with only the finest Sicilian lemons, using the 'sfumatrice' extraction method to produce a refreshing citrus taste.

ELDERFLOWER TONIC WATER (34 kcal/100ml)

Soft, subtle flavours of handpicked English elderflowers give a perfect balance to the tonic's natural quinine.

MEDITERRANEAN TONIC WATER (36 kcal/100ml)

By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

AROMATIC TONIC WATER (37 kcal/100ml)

Made using South American angostura bark, perfectly balanced with sweet, spicy notes of cardamom, ginger, vanilla and pimento berry.

GINGER BEER (37 kcal/100ml)

A blend of three different rare and unique ginger roots from Cochin, Nigeria and Ivory Coast, have been used to make an authentic fiery ginger beer.

GINGER ALE (34 kcal/100ml)

Made with a blend of three rare and unique gingers from Cochin, Nigeria and Ivory Coast, to give an incredibly aromatic ginger ale











