Fruit Brandies and Fruit Spirits in the modern bar culture
Foreword by Philipp Schladerer .......................... 7
A brief history of fruit brandy cocktails ............. 8
The history of Schladerer ................................. 14
Production .................................................. 18
Black Forest Cherry ........................................ 22
Wild Raspberry ............................................. 26
Williams Pear ................................................ 30
Apple and Pear Brandy .................................... 34
Black Forest Cherry Liqueur ............................ 38
Black Forest Raspberry Liqueur ....................... 40
Homemade recipes ......................................... 42
Index ......................................................... 46
Notes ........................................................ 47

Flowering cherry tree
For me, a good bar is a place that engages all your senses, whether it be in the company of good friends or in a solitary setting with only one's thoughts. This calls for a fitting drink that authentically reflects the love and professionalism with which it has been prepared.

Fruit brandy is one of the most authentic spirits in existence. It combines old traditions and a strong affinity towards nature. Carefully selected fruits and expert manipulation are the foundation of good fruit brandy. My staff and I embody this combination every single day, as our company has done for more than 170 years and six generations.

With this book, I would like to demonstrate that the classic fruit brandy generates as much enthusiasm in the rustic bar as in today's modern bar culture. After all, what could be nobler than combining the art of distilling fruit spirits with masterful drinks for the ultimate enjoyment of your guests?

Cheers,
Although the world first encountered fruit brandy thanks to French alchemist Arnaud de Villeneuve in the 1200s, giving birth to grape-based spirits such as armagnac and brandy it took some time for fruit brandy to become an essential element in mixed drinks and especially cocktails. Pure distillates ranging from fruit and grain to sugar beet and sugar cane, eaux-de-vie have always been at forefront of mixology. But let’s focus our attention on spirits made from morello cherries, pears, raspberries.

Fruit brandies made an early appearance in the story of the cocktail. The story begins in the United States during the 1800s when German bartenders and bar owners made their way to America. Bringing their beer garden traditions as well as their talent for making long and short drinks to an audience that already knew the essentials ingredients used in these new recipes. Kirschwasser, Himbeergeist, and other fruit eaux-de-vie joined the roster along with gin, rum, whiskey, and brandy to create this new repertoire that had taken the western hemisphere by storm.

William Terrington’s 1869 *Cooling Cups & Dainty Drinks* prescribed Kirschwasser for classic British wine cups, blended with claret or Rhenish wines, spices, and sometimes sparkling water. Punches were another place that barmen Jerry Thomas, Harry Johnson, and others combined fruit brandy with gin or whisky and champagne to brighten the occasion.
Fruit brandies were an essential component in pousse café and Brandy Champerelle: drinks that layered liqueurs and fruit brandies in a specific order based on gravitational density. Mazagrans were another place that fruit brandies were commonly included in the formula. Coffee plus a fruit brandy with a nominal amount of sweetening made their way across all of Europe: their popularity centered on the Mediterranean, but found its way to the Caribbean, central and northern Europe, even to central and south Americas.

Kirschwasser was offered as an alternative to using cognac or brandy when blending ratafias and liqueurs by “The Only William”, barman Willy Schmidt in his 1891 book The Flowing Bowl: When and What to Drink.

It was during the European Golden Age of Cocktails (1920s through 1950s) that Kirschwasser found itself a new role as a cocktail ingredient. In the 1936 Italian cocktail tome Mille Misture, a 1922 version of the Dempsey Cocktail called for Kirschwasser and Vermouth di Torino in a 50/50 mix with a dash of bitters. William J Tarling’s 1937 compendium Café Royal Cocktail Book presented dozens of uses for fruit brandies shaken and stirred by members of the United Kingdom Bartenders’ Guild.

The Cuban Golden Age of Cocktails during that same period also served up a few gems including a Mazagran variation called a Black Jack that was simply equal parts cold coffee, brandy, and Kirschwasser shaken with a lemon twist and a touch of sugar.

Fascination in fruit brandies did not cease as the Cocktail Revival of the 1990s led us to today’s new and daring mixing heights. Mixologists such as Jacques Bezuidenhuit has experimented with pairing single malt scotch with poire william eau-de-vie accentuated with nutmeg, clove, and cinnamon. Revisited recipes such as The Rose – a soft, elegant apéritif combining Kirschwasser, cherry brandy liqueur, and dry vermouth – are also making appearances on menus around the world. Now it’s time to contribute a new chapter to the history of these classic spirits.
The History of Schladerer

How do you start a story that spans more than two centuries? Perhaps the best way is to capture and express the spirit of the story particularly well – in both senses of the word. The famous Schladerer bottle contains the spirit of the very best fruit along with the spirit of the eponymous family so well known for its popular Fruit Brandy specialities. It also embodies the enthusiasm for pristine nature, carefully selected fruit, solid craftsmanship and the highest possible quality.

This story actually starts in Bamlach on the upper Rhine, near Switzerland: this is where Sixtus Balthasar Schladerer was born in 1790. By 1813, he had begun experimenting with the art of distilling fruit brandy in his family home. In 1844, his son Sixtus moved to Staufen im Breisgau, married the innkeeper’s daughter of the inn at the crossroads and took over the restaurant.
A post station was located in the adjacent building, from which the later name of “Kreuz-Post (cross post)” was derived, and which to this day accounts for the post horn on the Schladerer coat of arms. Like his father, Sixtus also harboured a passion for the distilling of fruit brandy: with his brandies, he knew how to entertain his guests. In 1876, Sixtus’ son Hermann Schladerer took over the inn whose reputation reached far beyond the region, together with the attached farmland, vineyard and distillery. At the same time, he continued to refine the art of distilling fruit brandy, so that his “Chriesiwässerli” became an acclaimed house drink.

From simple peasant schnaps to an international brand

The next generation firmly connected the name Schladerer with fruit brandy: Hermann’s son Alfred continued the family business and, in 1919, devoted himself completely to the expansion of the home distillery. As a skilled restaurateur with training in France and England, the “marketing pioneer” knew how to help his products gain wide public recognition, not least through the development of a square bottle, patented in 1932. When he died prematurely in 1956, his wife Greta Schladerer took over. She helped the brand acquire international recognition. After Greta, her adopted son, Nicolaus Schladerer, became Managing Director in 1980. With charisma, commitment and a keen sense for high quality, he cemented the reputation and the success of the brand until his death in 2004. Subsequently, Heinrich Ulmann, a co-shareholder and cousin to Nicolaus Schladerer who was active in management, became solely responsible for the family-owned company.

Today, Philipp Schladerer represents the sixth generation of the family and has been Managing Director since 2010. Philipp, son of Nicolaus Schladerer, feels that the love for local nature and its fruits and the passion for the art of distilling fruit brandy were instilled in him from childhood. His ambition is to preserve traditional values while attending to modern needs in order to lead the company to an equally successful and sustainable future.
The Production Process

Explanations
1. Maturing and harvesting of mature fruit in exceptional growing areas
2. Delivery, quality control of the fruit, sorting the fruit by hand
3. Mashing and controlled fermentation / maceration of low-sugar fruits
4. Distillation of the brandies and spirits by experienced master distillers
5. Partly multi-annual storage and maturation of high-proof spirits in ventilated stainless steel tanks, earthenware jugs or ash wood barrels
6. Analysis by independent specialists
7. Lowering to drinking strength + cold filtration
8. Bottling
**Pip Fruit**

The fruits of the rose family are known as pip fruits. These include apples, pears, quince, medlar and mountain ash among others. Most of the pip fruit species are located in the temperate regions of Central Europe, where their cultivation has a long tradition. Apples and pears have been cultivated in Europe for over 2,000 years.

**Soft Fruits**

Soft fruits are understood as fruits that have the following properties in common: They are usually soft, small, and roundish. The genus Fragaria (strawberry) and Rubus (raspberry, blackberry) are associated with the more comprehensive Rosaceae family.

**The art of making fruit brandies**

These are not industrially manufactured products, but rather old, manmade crafts with new technical enhancements.

A centrifuge is used for processing some fruits such as mirabelles. This separates the flesh completely from stalk and seeds in order to obtain the purest possible fruit aroma.

The controlled cooling of the mash during the fermentation process, which helps to maintain the fine aromas in Williams pears during fermentation and distillation, is equally sophisticated and expensive.

---

**Genuine Fruit Brandy**

A true fruit brandy must include at least 37.5% alcohol by vol. and be made solely from the distillate of fruit and generated fruit flavours. It may not be flavoured, nor is the addition of neutral alcohol permitted after distillation. In a fruit brandy, the addition of 10 g of sugar per litre in Germany and 20 g of sugar per litre in France and Italy is legally allowed. Sugar enhances the flavour of fruit brandy and can even cover small deficiencies. Schladerer manufactures only real fruit brandies and strictly rejects the addition of sugar.

**Obstgeist (Fruit Spirit)**

The point of difference here is the manufacturing process. Obstgeist may only be distilled from low-sugar fruits, which are precisely defined in the EU regulation on spirit drinks. The fruits are inserted in ethyl alcohol of agricultural origin, which extracts the aromas (maceration or cold extract method). The mixing ratio of fruit to alcohol is not precisely defined (this is a trade secret), but must be at least 20 liter of alcohol to 100 kg of fruit.

**Stone Fruit**

The term stone fruit refers to plant species, the fruits of which form drupes. The inner part of the pericarp is lignified, while the exterior is meaty and juicy. Stone fruits include cherries, apricots, nectarines, plums and mirabelles.
The sweet cherries for this brandy are grown in the foothills of the Black Forest at altitudes of 200-300 m. The Southwest-facing slopes offer protection from cold easterly winds, and the slight altitude prevents excessive heating of fruits during the ripening period from May to July. In order to achieve the specific taste of bitter almonds, the cherries are distilled with their stones.

The Black Forest Kirschwasser is powerful, full-bodied, smooth and round in taste. The fruit is long-lasting and is complemented by a bitter almond note.
**Black Forest Negroni**

**Stir**
- Tumbler
- Ice rock
- Orange zest

1 ½ oz Black Forest Kirschwasser  
1 ½ oz Red vermouth  
1 ½ oz Campari  
1 Orange zest

Stir the ingredients, including the orange zest on ice and strain into a tumbler glass onto an ice rock. Garnish with fresh orange zest.

---

**Cherry Buck**

**Build**
- Red wine glass
- Cubes
- Apples, cherries, mint, cucumber

1 ⅓ oz Black Forest Kirschwasser  
⅓ oz Lemon juice  
4 oz Ginger ale

Fill the red wine glass with ice, add the ingredients, mix carefully. Garnish with apple slices, cherries, mint and cucumber.

---

**Black Forest Cherry Cake**

**Shake**
- Cocktail glass
- No ice

1 oz Black Forest Kirschwasser  
2/3 oz Cherry liqueur  
2/3 oz Crème de Cacao white  
1 oz Cream

Shake the Kirschwasser, liqueur and Crème de Cacao on ice cubes long and vigorously, then strain into the glass. Shake the cold cream on ice in the shaker until thickened. Pour gently onto the drink, garnish with chocolate shavings.
Black Forest Himbeergeist

Wild Raspberry Brandy (Fruit Spirit)

These tiny, aromatic fruits from the high altitudes of the Carpathian Mountains are harvested by hand, immediately chilled (but not frozen) and transported in this condition to Staufen within 2 days. Due to soil conditions, climate and the ratio of flesh to sugar, the unique aroma of this wild raspberry and its taste make the long journey worthwhile. During the maceration, in order to preserve the flavour intensity, as little neutral alcohol as possible is added.

The raspberry flavour is clearly defined, intensely aromatic and longlasting.
**Raspberry Mule**

Build

Goblet glass

Cubes

Wedge of lime

1 1/3 oz  Black Forest Himbeergeist

1/3 oz  Lime juice

4 oz  Ginger beer

Fill the Highball glass with ice and add Wald Himbeergeist.
Squeeze the wedge of lime into the glass, allow to settle, and top up the highball with ginger beer.

**Raspberry Smash**

Shake

Goblet glass

Crushed ice

Sprig of mint, raspberries

1 2/3 oz  Black Forest Himbeergeist

1 oz  Dry white wine

2/3 oz  Sugar syrup

6  Mint leaves

1/2  Lemon, in wedges

Bruise mint leaves and lemon gently with bar pestle. Add remaining ingredients and ice cubes and shake vigorously. Doublestrain over crushed ice. Garnish with a sprig of mint and a lemon wedge.

**Raspberry Mojito**

Build

Highball glass

Crushed ice

2 oz  Black Forest Himbeergeist

Sprig of mint, raspberries

2 bs  White cane sugar

2/3 oz  Lime juice

6–8  Raspberries

10  Mint leaves

Top up  Lemonade

Muddle raspberries with sugar, then add mint and gently bruise it.
Add remaining ingredients, top up with crushed ice and stir well.
Garnish with two mint leaves.
Our pears come from our local region as well as from France and Italy. The valley basins of the Markgräflerland region offer favourable conditions similar to those of the valleys in the Alps. The pears are grown at altitudes of 300-800 m and harvested while still firm. They are stored in the distillery for another 2 to 3 weeks until they reach perfect maturity. To preserve the delicate aroma, the stems, cores and blossom appendages are removed with a centrifuge.

The Williams Pear Brandy is very intense and fruit-driven. The first mild taste spreads significantly and evolves into a spicy, ripe pear flavour.
Pear Gimlet

Build
Tumbler
Cubes

1 oz Black Forest Williams-Birne
1 oz Vodka
2/3 oz Roses Lime Cordial
1/6 oz Lime juice

Place all ingredients in the glass, fill with ice cubes and stir for about 15 seconds. Fill with fresh ice cubes and garnish with a pear slice.

Williams Sour

Shake
Tumbler
Cubes

2 oz Black Forest Williams-Birne
2/3 oz Sugar syrup
1 oz Lemon juice
1 oz Egg white

Shake all the ingredients on ice, then vigorously shake without ice and strain into a tumbler filled with ice cubes.

Dewy

Shake
White wine glass
Cubes

1 oz Black Forest Williams-Birne
1 oz Belsazar Rosé Vermouth
2/3 oz Sugar syrup
2/3 oz Lemon juice
Top up Quality sparkling wine

Shake all ingredients on ice except for sparkling wine and strain into glass with ice cubes. Top up with quality sparkling wine and garnish with fine pear slices.
Black Forest Obstwasser

Apple and Pear Brandy

Only selected quality fruit from the Markgräflerland, the Black Forest and Lake Constance region go into this distillate. When our balanced ratio of apples and pears is artfully distilled, the result is a classic, fruity and striking Obstwasser.

The apple and pear flavours are immediately present in the mouth; the Obstwasser is down-to-earth and clear in character. The brandy spreads freshness and fruitiness on the palate.
**Fields of Gold**

- **Shake**
  - **Highball glass**
  - **Cubes**
  - 2 oz Black Forest Obstwasser
  - 1 oz Hay syrup (see homemade recipes)
  - 1 oz Lemon juice
  - Top up Soda water

Shake Obstwasser, hay syrup and lemon juice with ice. Strain into the highball glass on ice and fill with soda water.

---

**Cross-Country**

- **Build**
  - **Tumbler**
  - **Crushed ice**
  - **No garnish**

1 2/3 oz Black Forest Obstwasser
2/3 oz Sugar syrup
2/3 oz Pear puree
2/3 oz Unfiltered apple juice
1/4 Lemon, in wedges
1/4 Orange, in wedges

Place lemon and orange wedges in the glass and muddle with bar pestle. Add remaining ingredients and crushed ice and stir well. Top up glass with crushed ice.

---

**Fruit Spritzer**

- **Build**
  - **Highball glass**
  - **Cubes**

1 1/3 oz Black Forest Obstwasser
2 2/3 oz Rhubarb juice
1 1/3 oz Soda water

Apple and pear slices

Fill the glass with ice cubes, add Obstwasser, rhubarb juice and soda water and stir gently. Fill with ice if necessary, garnish with apple and pear slices.
Black Forest Edelkirsch Liqueur

Cherry Liqueur

In this dark red and rich flavoured black forest cherry liqueur premium quality Black Forest Kirschwasser distillates are combined with the juice of aromatic sweet cherries based on a passed down family recipe.

Death Bed

Shake

Highball glass

Cubes

4 Mint leaves
2 Slices of cucumber
1 oz Cognac
2/3 oz Red vermouth
2/3 oz Black Forest Edelkirsch Liqueur
1/2 oz Lemon juice

Top up Ginger beer

Muddle mint leaves, cucumber and orange with bar pestle in shaker. Add other ingredients and ice cubes and shake vigorously. Doublestrain into highball glass over fresh ice cubes and fill with ginger beer. Garnish with a sprig of mint and an orange wedge.

Death Bed

Shake

Tumbler

Cubes

1 oz Aged Rum
1/2 oz Rhum agricole
1 oz Black Forest Edelkirsch Liqueur
1/2 oz Lime juice
2/3 oz Pineapple juice
1/3 oz Sugar syrup

Shake all the ingredients on ice and strain into a tumbler filled with ice cubes. Garnish with pineapple and cherry.
**Blinker**

**Shake**

**Cocktail glass**

**No ice**

**Grapefruit zest**

- 1¼ oz Rye Whiskey
- ¾ oz Grapefruit juice
- 1¾ oz Black Forest Himbeer Liqueur
- ½ oz Sugar syrup

Place all of the ingredients on ice cubes and shake vigorously.

Strain into chilled cocktail glass and garnish with grapefruit zest.

**No Name**

**Shake**

**Highball glass**

**Cubes**

**Sprig of oregano**

- 1¾ oz Gin
- 1¾ oz Black Forest Himbeer Liqueur
- ¾ oz Sugar syrup
- ¾ oz Lemon juice
- 2 Twigs of fresh Oregano
- Top up Soda water

Shake all ingredients on ice except for soda water and double-strain into highball glass with fresh ice cubes. Top up with soda water and garnish with a fresh sprig of oregano.

---

**Black Forest Himbeer Liqueur**

**Raspberry Liqueur**

This aromatic raspberry liqueur is produced in the black forest from premium quality Himbeergeist distillates and the juice of delicate fresh raspberries according to a traditional family recipe.
Thoroughly wash the cherries. Add all liquid ingredients and spices in a saucepan and bring to a boil, then add the cherries and remove the pan from the heat. Let sit for 5 minutes. Place the cherries and liquid in a large, clean, air-tight jar, seal it and let cherries steep for at least one week.

Due to the high alcoholic content by volume, when stored in a dark and cool location, the cherries have an almost unlimited shelf life.

When all the cherries are consumed, the liquid can also be used as a cocktail. Add some fresh Bourbon and stir cold—you’re done!
Honey water

500 g Honey
6 1/3 oz Water

Heat the water. Mix the hot water with the honey until a homogeneous liquid is formed. Bottle it and let it cool.

Shelf life in the refrigerator is between 2 and 4 weeks.

Demerara sugar syrup

1 Part Demerara sugar
1 Part Still water

Bring both ingredients to a boil until the sugar has completely dissolved, let the mixture cool, and pour it into clean containers.

Shelf life in the refrigerator is between 2 and 4 weeks.

Hay syrup

750 g Hay
42 1/3 oz Water
1 kg Sugar

Let the hay steep gently in the water for 30 minutes. Cover and steep for another 30 minutes in the pot, strain the hay and pour. This should provide 1 litre of liquid. Add sugar, stir until it dissolves and bring to a boil. Let the hay syrup cool and pour into clean bottles.

Shelf life in the refrigerator is between 2 and 4 weeks

Oleo Saccharum (Lemon oil sugar)

500 g Sugar

Peel from 8 lemons

Place the lemon peels in an air-tight, lockable and stable container, add sugar and press with a pestle. Mix everything thoroughly and steep for half a day to a day.
Index

#3 Cup ............... Black Forest Cherry Liqueur . . . 39
Black Forest Cherry Cake ........ Black Forest cherry . . . 24
Black Forest Negroni .......... Black Forest cherry . . . 25
Blinker .................. Black Forest Raspberry Liqueur . . . 40
Cherry Buck ................. Black Forest cherry . . . 24
Cocktail cherries ............. Homemade recipes . . . 43
Cross-Country ............... Apple and Pear Brandy . . . 36
Death Bed .................. Black Forest Cherry Liqueur . . . 39
Demerara sugar syrup ........ Homemade recipes . . . 44
Dewy ......................... Williams pear . . . 33
Fields of Gold ............... Apple and Pear Brandy . . . 37
Fruit Spritzer ................ Apple and Pear Brandy . . . 36
Hay syrup .................... Homemade recipes . . . 45
Honey Water ................ Homemade recipes . . . 44
No Name ...................... Black Forest Raspberry Liqueur . . . 40
Oleo Saccharum ............. Homemade recipes . . . 45
Pear Gimlet .................. Williams pear . . . 32
Raspberry Mojito ............ Wild raspberry . . . 28
Raspberry Mule ............... Wild raspberry . . . 28
Raspberry Smash ............. Wild raspberry . . . 29
Williams Sour ............... Williams pear . . . 33
Imprint/Legal Notice

*Shortend 2nd edition, Staufen im Breisgau 2018*

Publisher and copyright © 2015

*Alfred Schladerer, Alte Schwarzwälder Hausbrennerei GmbH*

*Germany*

Recipes: *Steffen Lohr*

Photography cocktails: *Katja Hiendlmayer with Olaf Matthey*

Illustration, design, cover: *Katja Hiendlmayer*