



1. In a classic Pink Gin cocktail, what ingredient gives the drink its distinctive pink hue?
2. In naval slang, "Nelson's Blood" is a nickname for which alcoholic spirit?
3. What is the name of the traditional Greek and Cypriot wine flavoured with pine resin?
4. What type of grape is primarily used to make Sancerre wine?
5. What style of beer is Burton-on-Trent historically known for producing?
6. Which colourful female member of a religious order gave her name to a popular German wine of the 1970s and 1980s?
7. What is the Guinness drinking challenge called, where your first sip is perfectly sized so the beer line cuts through the middle of the "G" on the glass?
8. Vodka and orange juice are the main ingredients in which classic cocktail?
9. Which evergreen tree's berries are used to flavour gin?
10. Riesling wine is typically what colour?
11. If someone orders Kirsch at the bar, which fruit are they really toasting?
12. Order a "Black and Tan" — what exactly lands in your pint glass?



QUIZMASTER

Food and Drink Alcohol #03

Wooden Spoon Quizzes

Questions

Answers

One for the Bar!

1. In a classic Pink Gin cocktail, what ingredient gives the drink its distinctive pink hue?
2. In naval slang, "Nelson's Blood" is a nickname for which alcoholic spirit?
3. What is the name of the traditional Greek and Cypriot wine flavoured with pine resin?
4. What type of grape is primarily used to make Sancerre wine?
5. What style of beer is Burton-on-Trent historically known for producing?
6. Which colourful female member of a religious order gave her name to a popular German wine of the 1970s and 1980s?
7. What is the Guinness drinking challenge called, where your first sip is perfectly sized so the beer line cuts through the middle of the "G" on the glass?
8. Vodka and orange juice are the main ingredients in which classic cocktail?
9. Which evergreen tree's berries are used to flavour gin?
10. Riesling wine is typically what colour?
11. If someone orders Kirsch at the bar, which fruit are they really toasting?
12. Order a "Black and Tan" — what exactly lands in your pint glass?

1. Angostura bitters
2. Rum
3. Retsina
4. Sauvignon Blanc
5. Pale ale
6. Blue Nun
7. Split the G
8. Screwdriver
9. Juniper
10. White
11. Cherries
12. A mix of stout and pale ale (or bitter)

1. 🍷 Pink Gin gets its signature color from Angostura bitters, a concentrated herbal concoction invented in the 1820s. Originally, it was used as a digestive aid to ease sea sickness.
2. ⚓ The term "Nelson's blood" comes from the legend that Admiral Nelson's body was preserved in a barrel of rum after his death.
3. 🌲 Retsina is a unique aromatic wine from Greece and Cyprus, known for its distinctive piney aroma— thanks to pine resin added during fermentation. This ancient tradition helped preserve wine in amphorae and remains a hallmark of Middle Eastern flavor.
4. 🍇 Sancerre, located in France's Loire Valley, is famous for its Sauvignon Blanc wines, prized for bright acidity and their signature flinty, mineral notes.
5. 🍺 Burton-on-Trent became world-famous for its pale ale, thanks to the mineral-rich water of the River Trent, which gave the beer its distinctive clarity and taste.
6. 🍷 Blue Nun was one of the first wine brands to be marketed globally, especially in English-speaking countries. It became a staple of dinner tables during the 70s and 80s boom in sweet white wines.
7. 🍺 "Splitting the G" is a social media drinking challenge and a test of pint-pouring perfection — requiring precision and a confident first sip.
8. 🍷 The drink got its name from American oil workers in the Middle East who stirred their drinks with actual screwdrivers!
9. 🍷 Juniper berries give gin its distinctive piney, aromatic flavour, and the plant has been used in spirits since the Middle Ages.
10. 🌸 Riesling grapes are known for their intensely floral and fruity aromas, often likened to peach, jasmine and honey. Many wine experts consider Riesling the most expressive of all white grape varieties.
11. 🍒 Kirsch literally means "cherry" in German — and authentic Kirsch is made using whole cherries, stones included, giving it that distinctive almond-like kick.
12. 🍺 The trick is in the pour — done properly, the layers sit separately like a pint-sized science experiment.

