Blackbird

Blackbird Bird Cherry Liqueur with Honey and Woodland Spice

Blackbird began with bird cherries gathered from the nearby forest, where the dark clusters ripen among the trees at the end of summer. Their tart, slightly tannic fruit and subtle almond-like character seemed perfect for a liqueur with a darker edge. Vodka keeps the fruit at the centre, while white sugar and honey soften its natural sharpness. Vanilla adds roundness, cinnamon and cloves bring restrained warmth, and black peppercorns provide a dry, spicy lift. The result is a woodland-inspired liqueur that feels rustic yet refined — dark, aromatic and quietly complex, with the wild character of the forest fruit still clearly present.

Ingredients



- Bird Cherries — 1 kg
- Vodka — 1 L
- White Sugar — 180 g
- Honey — 60 g
- Vanilla — ½ pod
- Cinnamon — ½ small stick
- Cloves — 4
- Peppercorns (Black) — 6

Preparation

1. Sort the bird cherries carefully, removing stems, leaves, unripe fruit and any damaged berries. Rinse gently in cold water and allow them to drain and dry thoroughly.
2. Freeze the cleaned bird cherries overnight, then thaw completely. Freezing helps break down the fruit and encourages better colour and flavour extraction.
3. Place the thawed bird cherries in a large sterilised glass infusion jar. Gently crush a small portion of the fruit to release some juice while leaving most berries intact.
4. Add the white sugar and honey, then gently rotate the jar to distribute them through the fruit.
5. Add the split vanilla pod, cinnamon stick, cloves and lightly crushed black peppercorns.
6. Pour in the vodka, ensuring the fruit and aromatics are submerged. Seal the jar tightly and store in a cool, dark place.
7. Gently rotate the jar once a day during the first week to help dissolve the sugar and distribute the flavours evenly.
8. Begin tasting after about three weeks. Remove the cloves, cinnamon or peppercorns individually if their flavours begin to dominate, while allowing the bird cherries to continue infusing.
9. After about four weeks, strain through a fine sieve and then filter until clear. Bottle the liqueur and allow it to rest for several weeks before serving so the fruit, sweetness and spices can integrate.

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