

A Showcase of Irish Drinks Producers

Meet the Makers

2nd March 2023



BORD BIA
IRISH FOOD BOARD



Welcome

BORD BIA
IRISH FOOD BOARD

Ireland has a rich world-renowned heritage in the drinks industry. Our producers have a deep understanding of the tradition and craftsmanship in their trade and have married this with an inherent creative spirit. This fine balance of old and new brought with it a new era of fantastic Irish drinks producers.

The companies you meet today champion the natural diversity and abundance of the Irish landscape, evident from the richness of our cream liqueurs to the malts, blends, barrels and botanicals in our spirits.

Today Ireland is home to over 40 distilleries compared to just four in 2010. This renaissance of Irish spirits has led to a vibrant sector of producers in Ireland that can meet the needs of trade customers and consumers across the globe.

Irish drinks exports rose +16% to €1.9 billion in 2022. Globally, Irish whiskey exports rose +19%, cream liqueurs +3% and beer +27% representing an extraordinary recovery and now growth of the industry. Premiumisation was one of the key factors in this growth, along with consumers demanding “less but better” drinks. The UK continues to be a strong market despite the challenges caused by Brexit, accounting for 14% of total Irish drinks.

For further information on the Irish drinks industry please contact: estelle.alley@bordbia.ie



Sustainability

At the heart of Irish drinks production



The companies you will meet today are participating on the Origin Green programme which means they are making, and most importantly delivering on, key sustainability targets to lessen their impact on the environment and enhance society. Origin Green is Ireland's national food and drink sustainability programme.

It is the only programme in the world that operates on a national scale, uniting government, private sector and food producers through Bord Bia. With Origin Green, Irish food drink and horticulture companies are well paced to address the sustainability challenge. These companies have long terms, independently verified sustainability plans in place through the programme and work towards achieving measurable goals year on year.

The growing international demand for sustainably sourced raw materials, manufacturing processes and social sustainability initiatives presents excellent opportunity to showcase Origin Green verified members protecting Ireland's pure environment and achieving shared sustainable goals.

Find out more about our suppliers' sustainability credentials and how they can benefit your business. Please visit: www.origingreen.ie

Blackwater Distillery

Blackwater Distillery is situated on the banks of the Blackwater River, in the village of Ballyduff Upper in beautiful West Waterford. Established in 2014, they craft a range of spirits including their award-winning gins, vodka and traditional pot still Irish whisky.

Blackwater Distillery is a manual distillery; meaning it is filled to the brim with handles, levers, taps and dials. Everything is done by hand and eye. This invariably takes longer but is in keeping with the traditions the Blackwater team are working to emulate. The distillery takes its name from the nearby blackwater river. Its Irish name is 'An Abhainn Mhor' which means 'The Big River'. And big it certainly is.



For Enquiries Please Contact:
Tim Garde
tim@blackwaterdistillery.ie

BORD BIA
IRISH FOOD BOARD

Boann Distillery

In the heart of the Boyne Valley, the Cooney family is reviving the time-honoured traditions of Ireland's master distillers. It is here, in Boann Distillery, that they have set about creating the finest whiskeys. Their specially designed and distinctive nano-copper pot stills and fine oak cask cellars, ensure they produce a whiskey of distinct character with a real sense of place.

Born of bravery. In pursuit of excellence. Boann is more than a whiskey. It is a measure. A measure taking inspiration from the past and gathering knowledge from the now, to breathe new life into an ancient Irish craft. And in a quest for sustainability everything is locally sourced, and they operate a closed loop system for water.



For Enquiries Please Contact:

Stephen Randles

stephen.randles@boanndistillery.ie

BORD BIA
IRISH FOOD BOARD

Carlow Craft Brewery

At Carlow Brewing Company, also known as O'Hara's Brewery, they craft brew traditional Irish beers and their own interpretation of international beer styles, including their stouts and ales, wheat beers and lagers, all carrying the brewery founders family name, O'Hara's.

Each beer is crafted using classic brewing methods to create the traditional Irish beers styles that have long since been forgotten by many of the larger breweries. They use just four main ingredients; water, malts, hops and yeast to produce the highest quality craft beer range. "We hope you share in our passion, taste our beers and enjoy the experience."



For Enquiries Please Contact:
Joshua Kenny
joshua.kenny@carlowbrewing.com

BORD BIA
IRISH FOOD BOARD

Coole Swan

Coole Swan was born of a vision to reinvent Irish Cream Liqueur for a modern world. It is an unruly re-creation of a classic Irish product, a perfect blend of whiskey, chocolate and cream.

On the 231st attempt, the recipe was perfected. Smooth, soft Irish whiskey, fresh cream and silky Belgian white chocolate combine to create Coole Swan. Every batch is blended with care in Co. Cavan by makers driven by a fierce love of the liquid. It's more than a drink, it's a passion.

“We love ours neat or over ice but always chilled and we're also quite partial to it in a cocktail.”

COOLE SWAN



For Enquiries Please Contact:
Mary Sadlier
mary@cooleswan.com

BORD BIA
IRISH FOOD BOARD

Five Farms

Five Farms Irish Cream Liqueur is a US-Irish joint venture between the long-established McCormick's Distilling company in Western Missouri and Johnny Harte. The drink, co-created by Raphoe native Johnny Harte, is the world's first premium Irish Cream Liqueur.

Along with the most Irish whiskey we can include in a cream liqueur, Five Farms contains cream from five family-run dairy farms in Co. Cork (hence its name). The bottle design is a nod to milk containers of old and a reminder of the quality of ingredients and farm-to-table ethos. The liqueur has already been awarded the highest score ever given an Irish cream, winning the Chairman's Trophy at the Ultimate Spirits Challenge, the prestigious global wine and spirits' contest.



For Enquiries Please Contact:
Daniel Beadell
dbeadell@mccormickdistilling.com

BORD BIA
IRISH FOOD BOARD

J.J. Corry

Curator of a diverse library of Irish whiskey flavours and blender of an award-winning portfolio of Whiskeys, J.J. Corry works with established historic and new craft distilleries to gather a collection of whiskey stocks and then matures and blends them in the J.J. Corry House style.

This art of bonding and blending was once widespread in Ireland but vanished in the early 1900's when the Irish whiskey industry almost collapsed. Founded by Louise McGuane, who returned to her family farm to revive this lost craft, J.J. Corry showcases, in its unique cask selections and blends, the best whiskey Ireland has to offer



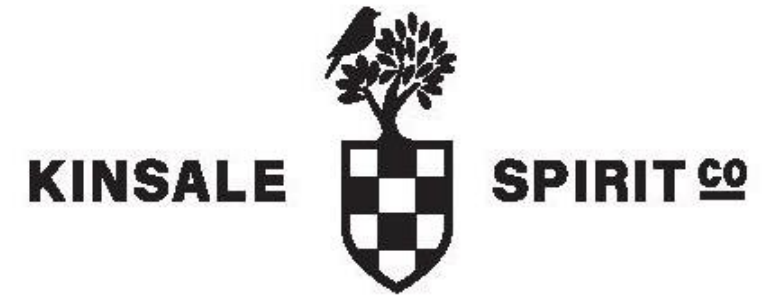
For Enquiries Please Contact:
Niamh McMahon
niamh@jjcorry.com

BORD BIA
IRISH FOOD BOARD

Kinsale Spirit Company

Kinsale Spirit Company characterises what is best about Kinsale, one of Ireland's most vibrant and beautiful coastal towns. A working port, renowned for its food, drink and active leisure pursuits, Kinsale has a proactivity and sense of community that inspires our products.

Founder and resident of Kinsale, Tom O'Riordan, drew on this to establish the Kinsale Spirit Company and began work on our award-winning brands. He recruited his sister Clodagh, a qualified distiller, to assist and they went about foraging botanicals, sourcing exotic ingredients and after many iterations, produced the multi award-winning recipe that is now Kinsale Gin.



For Enquiries Please Contact:
Gordon Ratcliffe
gordon@kinsalespirit.com

BORD BIA
IRISH FOOD BOARD

Lough Ree Distillery

Lough Ree Distillery was founded by the Clancy family, where the idea started during a dinner conversation.

After thinking and planning about it for long, they finally decided where to build their new venture: Lanesborough, where they grew up.

It was the bridge connecting East and West, the roads and river that connect Lanesborough to the rest of the region. Lough Ree Distillery is all about connection: connecting whiskey tradition with modern technology. Connecting the gentle pace of rural Ireland with the confidence of a new generation.



For Enquiries Please Contact:
Norman Loughrey
norman@starpacific.co.uk

BORD BIA
IRISH FOOD BOARD

Outcast Brands

Outcast Brands launched in 2020 with a vision to reinvigorate the Premium Irish Spirit offer in both domestic and export markets. Their portfolio includes Two Shores Rum and Blood Monkey Craft Gin. Two Shores Rum is the only rum brand that is cask-aged on Irish shores.

Blood Monkey Craft Gin is the multi award winning and winner of the Best Contemporary Gin in Ireland at the 2023 World Gin Awards. It is a unique new Irish Craft Gin with a bold character. One of only a few gins in the world smooth enough to be sipped neat or drunk straight. No bull. No false pretensions. Just big, bold flavours – Lime Leaf, Szechuan pepper and Irish Rosemary.

TWO
SHORES.



For Enquiries Please Contact:
David Rose
david@salegurusuk.com

BORD BIA
IRISH FOOD BOARD

Powerscourt Distillery

Powerscourt Estate is located half an hour south of Dublin in Co. Wicklow and is one of Ireland's most treasured gardens. Here you will find the Powerscourt Distillery in the old mill house on the grounds. The distillery boasts three extravagant pot stills, six separate tasting rooms, a gift shop, a cafe, a screening room, and adjoining maturation facilities.

They have the capacity to produce an annual output of one million litres a year. Currently the team lay down about 100 casks a week in their purpose-built maturation warehouse. While their triple distilled spirit matures, Powerscourt Distillery has released a sourced range of whiskeys named 'Fercullen'.



For Enquiries Please Contact:
Grant Cunningham
grant@indiebrands.co.uk

BORD BIA
IRISH FOOD BOARD

Skellig Six18 Distillery

Skellig Six18 is an independently owned Irish distillery and visitor experience producing Irish whiskey & gin. Located on the edge of the Atlantic Ocean, the distillery sits on the rugged Skellig Coastline in Cahersiveen, Co. Kerry which is on the Wild Atlantic Way and Ring of Kerry tourism routes.

Skellig Six18 came to be after a group of people with deep connections to Cahersiveen were inspired by the grit, resilience and muinín of the 6th century monks of Skellig Michael and the people of this place. So much so that they decided to return home and pursue a vision of opening a distillery and establishing a global premium spirits brand.



For Enquiries Please Contact:

Cathal O'Conner

cathalm.oconnor@skelligsix18distillery.ie

BORD BIA
IRISH FOOD BOARD

Sliabh Liag Distillers

Sliabh Liag Distillers is located on the Sliabh Liag peninsula in Ireland's northwestern-most county of Donegal. The establishment of Sliabh Liag Distillers marks the first time in 175 years that legal distilling has happened in Donegal.

The distillery was founded by husband and wife team James and Moira Doherty. They uprooted their family from Hong Kong to pursue a passion and continue a family tradition. Their brands are inspired by James's grandfather's old poteen and whiskey recipes that were given to him by his grandmother. They are passionate about authenticity, and they've set out to recreate the rich liquids and smoky Irish whiskeys from before the industrial revolution.



For Enquiries Please Contact:
Luke Brown
luke@oakandstill.co.uk

BORD BIA
IRISH FOOD BOARD

Stafford Spirits

Jackford Irish gin comes from the rich dark soil of Co. Wexford. Carefully crafted and beautifully balanced, their unique gin delivers the earthy tones of the rich Wexford soil complemented by delicate fruit, herbs and warm spice. This is the unbroken story of a landscape tended by the same family for generations. A story of careful stewardship, of years spent nourishing and protecting the rich soil in this fertile corner of Ireland.

The Stafford Family is as rooted in county Wexford as the harvest they lovingly produce. They are potato growers, famed for the quality and consistency of their crops. Theirs is the proud heritage of a humble staple. And now that has produced another yield – of premium, locally sourced, locally distilled spirits.



For Enquiries Please Contact:
Aisling Boggan
aisling@slaneyfarms.com

BORD BIA
IRISH FOOD BOARD

Stillgarden Distillery

At Stillgarden they make modern Irish spirits for the modern spirit drinker. Based in the buzzing area of Dublin 8 they are passionate spirit lovers who are facing forward not backwards. “Enjoying spirits should be more modern, more fun and more vibrant with more flavours and more positive impacts on the planet & people.” They call this pro-social disruption (or modern craft).

They make modern Irish spirits using as many fresh, local & sustainably grown botanicals as they can and capture those amazing flavours through some very cool science. Their spirits aren't just focused on high ABV but have a range of alcohol to allow you to match the drink to the mood & occasion. And they make their spirits in a way that has positive impacts on the planet, communities and people around ...always.



STILLGARDEN
DISTILLERY



For Enquiries Please Contact:
Viki Baird
viki@stillgardendistillery.com

BORD BIA
IRISH FOOD BOARD

The Shed Distillery

The Shed Distillery in Co. Leitrim is so named because its team took to calling the dilapidated building “the shed” when they began construction. Founded in 2013 by serial entrepreneur P.J Rigney, who has spent three decades in the drinks industry. His credits include being on the team that “invented” Baileys.

Drumshanbo Gunpowder Irish Gin is slow-distilled by hand in a gleaming medieval copper pot still fired by steam; the method combines vapour distillation of fresh citrus fruits with a special selection of oriental botanicals including gunpowder tea and local Drumshanbo meadow sweet. Every bottle is uniquely hand filled, labelled and sealed, by our team at The Shed Distillery.



For Enquiries Please Contact:
David Donnelly
info@thesheddillery.com

BORD BIA
IRISH FOOD BOARD

Waterford Distillery

Waterford Distillery are on a quest to unearth whisky's most natural flavours. Unashamedly influenced by the world's greatest winemakers, they obsessively bring the same intellectual drive, methodology and rigour to barley – the very source of malt whisky's complex flavour.

Extolling a hundred exclusive farms of Irish-grown barley, they search for natural flavours via three paths: their Single Farm Origins pursue the individualism of terroir-derived flavour; they are the building blocks of our Cuvées, where the whole is greater than the sum. Finally, their Arcadian Barley expresses the intensity of flavour from exploring the old ways of organic, biodynamic, heritage and even Irish-peated barley.

WATERFORD
IRISH SINGLE MALT WHISKY



For Enquiries Please Contact:
stef@waterfordwhisky.com

BORD BIA
IRISH FOOD BOARD

The Bord Bia UK Team



Estelle Alley
Category Manager, UK
Alcohol, Dairy & Seafood
Estelle.alley@bordbia.ie



Donal Denvir
Manager, UK
donal.denvir@bordbia.ie

BORD BIA
IRISH FOOD BOARD

