



SUMMER 2024

*The D. Byrne & Co
Newsletter*

edition twenty

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CLITHEROE FOOD FESTIVAL

SATURDAY 10TH AUGUST

STARTED IN 2011 CLITHEROE FOOD FESTIVAL HAS GROWN YEAR BY YEAR AND THIS YEARS IS LOOKING SET TO BE BIGGER AND BETTER THAN EVER WITH AROUND 100 PRODUCERS OF FOOD/DRINK FROM ACROSS THE RIBBLE VALLEY SET TO EXHIBIT - INCLUDING OURSELVES!

WE WILL HAVE OUR USUAL STALL ACROSS THE ROAD FROM OUR KING STREET SHOP WHERE A WIDE RANGE OF WINES AND SPIRITS WILL BE OPEN FOR YOU TO TRY, INCLUDING OUR ALL NEW WINES OF THE YEAR FOR 2024

PLEASE NOTE THAT BOTH OUR KING STREET SITE AND SHAWBRIDGE STREET SITE WILL BE OPEN AS USUAL DURING THE EVENT.





The BARBECUE Case:

Terrazze della Luna Pinot Grigio Rosato 12.5%
TRENTINO, ITALY

The traditional 'ramato' style of rosé produced exclusively from Pinot Grigio.

A pretty, delicate, copper-coloured rosato. An attractive, lifted nose with fresh lightly floral aromas, and hints of white peach. Gently rounded palate with ripe orchard fruit and a hint of redcurrants. Zesty citrus fruit on the finish with lively acidity.

Food recommendations: Great with salads, seafood and white meats

Vegetarian and Vegan



Ca' di Ponti Grillo 13%
SICILIA, ITALY

Full-flavoured, rounded Sicilian white with bags of character - fantastic value for money. A honeyed, floral and spicy nose with hints of ginger and stone fruit. Ripe, sun-dried citrus characters on the palate with savoury notes and a creamy texture. Fresh, balanced acidity and a bitter lemon twist on the finish.

Food recommendations: Particularly good with scallops, or salmon steaks with tarragon.

Vegetarian and Vegan



Pierre Chainier Sauvignon Blanc 11.5%
LOIRE, FRANCE

Zesty and bright with grapefruit notes and a pleasingly long finish. This is a great value, easy drinking French Sauvignon Blanc.

Food recommendations: Great to drink just as it is, but would work with young goats cheese, seafood and salads with a vinegarette dressing.

Vegetarian, and Vegan



False Bay Slow Chenin Blanc 13%
COASTAL REGION,
SOUTH AFRICA

Chenin crafted the wild way – old vine fruit, fermented with yeast found naturally on the grapes. Ripe citrus and green plum fruit on the nose, with lightly bready aromas and notes of dried herbs including fennel and aniseed. Good concentration of zesty fruit with a creamy lemon character offset by taught acidity. The finish is long with great textural complexity, attributable to the long, slow, wild yeast fermentation.

Food recommendations: A versatile wine equally well suited to partner lobster and other seafood, risotto or herb roast chicken. Can also handle spice very well.

Vegetarian, Vegan & Sustainable

Selon Létang Viognier 13%
LANGUEDOC, FRANCE

This Viognier is 'frais'; vinified dry, with honeysuckle and mandarin notes and a pithy and clean finish. This is a lively, peachy Viognier, deliciously moreish.



Food recommendations: Delicious with Thai or fusion food or meats cooked in creamy or fruity sauces.

Vegetarian and Vegan



Saddle Creek
Semillon/Chardonnay 12%
SOUTH EASTERN AUSTRALIA

A delicate blend of herbaceous Semillon and exotic tropical Chardonnay fruit characters with subtle oak complexity balanced by a crisp, fresh finish.

Food recommendations: Chicken or seafood with a touch of spice.



Broken Shackle Classic Red 14%
SOUTH EASTERN AUSTRALIA

An easy drinking, full-flavoured Australian red, showing aromas of ripe plum and redcurrant over toasty mocha and spicy oak. The palate is full flavoured, with notes of rich plum, blueberry and mocha underpinned by ripe tannins which impart great structure and length to the palate.

Food recommendations: Great with BBQed meats, pasta dishes or aged cheeses.



Sabina Tempranillo Tinto
NAVARRA, SPAIN

Beautifully rich and dark in colour, it has a lush, black fruit core with satisfying earthy structure. Juicy, structured and extremely quaffable.

Food recommendations: Ideal with spicy dishes, red meats and rich Mediterranean dishes.

Vegetarian and Vegan



Pierre Chainier Pinot Noir 13.5%
LOIRE, FRANCE

Bright and juicy, Pinot Noir bursting with crunchy berry fruit flavours. Well-balanced with a grippy, fresh finish. Gentle oak treatment gives a smooth character to the wine.

Food recommendations: Great on its own or with charcuterie, paté and goats cheese.

Vegetarian & Vegan



La Bacca Nerello Mascalese 14.5%
SICILIA, ITALY

Bright aromas of redcurrants and cherry. The palate is soft and juicy with ripe plum, red berry and cherry flavours, gentle tannins, and fresh acidity on the finish.

Food recommendations: Great with pork wrapped in prosciutto, sausages, and tomato-based pasta dishes.

Vegetarian and Vegan



Conviviale Primitivo 14%
PUGLIA, ITALY

Aromas of bramble fruit, black cherry and a hint of sweet spice. The palate is richly flavoured with plum and wild cherry fruit, a hint of dried figs, and ripe tannins balanced by fresh acidity.

Food recommendations: The perfect partner to grilled meats, pasta dishes with meat or spicy sauces and hearty stews.

Vegetarian and Vegan



Vellas Merlot 10.5%
VALLE CENTRAL, CHILE

A delicately complex and fruity Merlot, with notes of coffee and toffee on the nose, alongside the characteristic red plum flavours.

Food recommendations: Lovely alongside pizza, mushroom based dishes or sausages.

Vegetarian and Vegan

£89.99 if collected
from the shop

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a 30 mile radius

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01200 422281



The SUMMER Cage:



Adobe Reserva Rosé 12.5%
CHILE

A refreshing and delicious rose, predominantly from Emiliana's organic vineyards in Colchagua and Cachoploal valleys. Pale almost Provençale, pink in colour with gentle strawberry and red cherry aromas, with fresh summer fruits on the palate and a silky yet refreshing finish. Delicate and easy to drink.

Food recommendations: Ideal as an aperitif or with sushi or creamy cheeses

Vegetarian, Vegan, Organic & Sustainable



Vila Nova Arinto 12.5%
VINHO VERDE, PORTUGAL

Single varietal Arinto - Vinho Verde's zesty and freshest grape. Bright lemon citrus characters on the nose. The palate is fresh with zesty acidity, hints of peach and grapefruit, and a pleasant minerality on the finish.

Food recommendations: Perfect with all manner of fish and seafood - such as scallops, crab or lobster in a citrus butter.

Vegetarian and Vegan



**Meerestein Chenin Blanc
Pinot Grigio** 13%
WESTERN CAPE, SOUTH

A refreshing blend of Chenin and Pinot Grigio with broad appeal, displaying classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate well balanced by crisp acidity.

Food recommendations: Ideal with white meat and salads.

Vegetarian and Vegan



Zagare Vermentino 12.5%
SICILIA, ITALY

A vibrant and expressive Vermentino from Sicily's west coast, where many of the vineyards face the sea to benefit from light reflected from the waves. It's named after the delicate white flower of the lemon tree.

Ripe stone fruit aromas with preserved lemon characters and floral notes. The palate has apricot, citrus peel and grapefruit pith, an appealing texture and minerality, fresh acidity and a gently savoury finish.

Food recommendations: Delicious with fish and seafood, and simple pasta dishes.

Vegetarian and Vegan

Ordinal Piquepoul Roussanne 13%
LANGUEDOC, FRANCE

A wine of intensity & freshness. Nose of white flowers and white stone fruit, lifted by a bright lively acidity give a wonderfully refreshing, almost thirst-quenching summer white wine.



Food recommendations: Pairs well with a wide selection of fresh seafood or any summer salad.

Vegetarian



La Purísima Blanco 12%
MURCIA, SPAIN

A richly textured and aromatic blend delivering intense floral and citrus notes through balanced palate with lovely freshness on the finish.

Food recommendations: Lovely with seafood rice based dishes, intense soft cheeses, and white meat.

Vegetarian and Vegan



Terrazze della Luna Marzemino 12.5%
TRENTINO, ITALY

This variety, indigenous to Trentino, is fresh and elegant with bright sour cherry fruit and herbal notes, sometimes reminiscent of Cabernet Franc.

Vibrant cranberry and wild strawberry aromas with floral notes. The palate has juicy red cherry and raspberry fruit, lightly herbal characters, soft tannins and refreshing acidity.

Food recommendations: Great with grilled meat from the barbecue, even served lightly chilled if you wish.

Sustainable

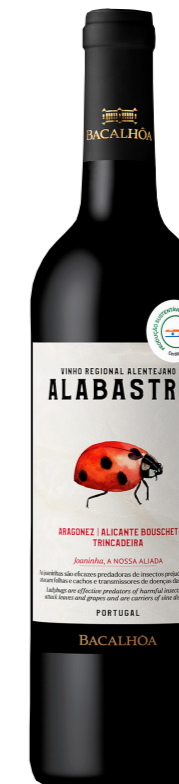


Broken Record Shiraz 14%
SOUTH EAST AUSTRALIA

Broken Record captures Southeast Australia's essential joy. Soft and juicy plummy fruit flavours are balanced by smooth, savoury tannins. The perfect BBQ crowd pleaser.

Food recommendations: Enjoy with spicy red meat dishes like kofta or tagine, or grilled vegetables and halloumi.

Vegetarian and Vegan



Alabastro Tinto 14.5%
ALENTEJO, PORTUGAL

A fruity, spicy Portuguese red - generous, fresh and approachable. Lifted aromas of black fruits, a rich, spicy palate with juicy ripe fruit, supple tannins and fresh finish.

Food recommendations: Drink with lamb stew or slow-cooked ratatouille drenched in fruity olive oil.

Vegetarian and Vegan



Bodegas Nodus, 'El Renegado', Bobal 13%
VALENCIA, SPAIN

A full-bodied and fruity red from the Bobal variety, with delicious notes of ripe fruits of the forest, strawberry and raspberry complemented by liquorice and a hint of smoky spice.

Food recommendations: Grilled meat or tapas.



Chevanceau, Marselan 13.5%
LANGUEDOC, FRANCE

Unpretentious, fruit-driven, Gallic in looks - hinting towards la Belle Époque and Gallic in taste, Chevanceau represents the very essence of French winemaking. Humble in origin, but certainly not modest in taste

Rich in brambly fruit, cassis and heady with the scent of garrigue.

Food recommendations: Works really well with relaxed meals such as sausage and mash or stews.

Vegetarian and Vegan

Ciel de Nuit Syrah 14%
RHÔNE, FRANCE



A luxurious silky Syrah with fresh and bright flavours of Tapenade and Violets. Textured and lifted on the mid-palate and with a smooth ripe finish.

Food recommendations: Perfect with roast lamb, hearty winter soups and grilled ribs. Finish with a mature cheese such as parmesan.

Vegetarian and Vegan

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The CONNOISSEURS
Case:



Juan Gil Dry Rosé 13.5%
JUMILLA, SPAIN

Fresh cherry, cranberry and red plum characters on the nose. The palate has a creamy weight, with stone fruit and juicy redcurrant acidity balancing lightly nutty, toasty hints from the barely perceptible oak. This adds texture and weight more than flavour to the palate. It has an appealing orange peel and lightly savoury note on the finish.

Food recommendations: Perfect with all manner of picnic and bbq foods and summer salads.

Vegetarian, Vegan, Organic & Sustainable



Imperatori Flo, Frascati 13.5%
LAZIO, ITALY

A very classy palate consists of delicate peach and apricot fruit meandering gently between herbal and almond notes. Spends 4 months on lees to add extra depth.

Food recommendations: Delicate fish and seafood dishes will work well here alongside Asian inspired cuisine.



Heaphy Sauvignon Blanc 12.5%
NELSON, NEW ZEALAND

A breezy, maritime nose of seagrass and salinity with pink citrus notes greets a palate of concentrated margarita zest, green and red apple notes with a rich mouthfeel, fine leesy texture and an intense finish of breadth, freshness and further telltale salinity. Feels like a breezy walk on a sunny beach.

Food recommendations:
Scallops seared in butter, chilli prawn linguine, goats cheese and roast red pepper salad.

Vegetarian, Vegan & Sustainable



Hennes Native Grace Barrel Chardonnay 12.5%
EAST SUSSEX, ENGLAND

Apple, lemon and stone fruit aromas with some toasty and buttery notes and a citrus streak. Delicate spice and creamy, textural richness from time spent in barrel.

Food recommendations: The freshness and natural acidity of the wine gives this excellent ageing potential and it is a great match for food. Pair with roast chicken, cheese souffle or grilled fish.

Vegetarian, Vegan & Sustainable

Ktima Gerovassiliou, Estate White, Epanomi 13%
MACEDONIA, GREECE

Expressive aromas of exotic fruits combine with hints of pepper, orange, jasmine, herbs and a touch of lemon. Lively, attractive and vivacious, with a rich and beautifully balanced palate.



Food recommendations: It probably comes as no surprise that this works brilliantly alongside Greek dishes, however it would be equally at home alongside Mediterranean and Asian cuisine.

Vegetarian and Vegan



**Château Lestrille,
Entre-deux-Mers** 13.5%
BORDEAUX, FRANCE

A fantastic blend bringing intense aromas of citrus, lime and pear on the nose and unveiling an expressive mineral character on the palate. This wine is lively with good length and shows remarkable balance.

Food recommendations: Seafood, shellfish or chicken.



**Domaine de Roquemale, 'Les
Terrasses'** 13%
LANGUEDOC, FRANCE

Vibrant in colour, this supple, approachable blend has vibrant aromas of wild blackberries, liquorice and rhubarb, a juicy palate and a bright, fruity finish.

Food recommendations: Grilled meats, roasted vegetables and aged cheeses.

Vegetarian and Vegan



**Bacalhóa Dão Touriga
Nacional** 13.5%
DAO, PORTUGAL

Bright and inviting aromas of blackcurrant and bramble fruit and fresh herbs. What's so appealing about this wine is the well-judged, balanced, subtle tannins which are really well integrated with bright acidity and an appropriate seasoning of oak and this juicy, persistent, fresh fruit character. They've done something often missing in Portuguese red wines, and have produced a wine with good intensity, but one that's very fresh rather than showy.

Food recommendations: Goes well with roasted meats and stews.

Vegetarian and Vegan



**Giravolta Primitivo di
Manduria** 14.5%
PUGLIA, ITALY

Giravolta has bags of ripe cherry and bramble fruit, alongside velvety, fine tannins, vanilla and spice from oak ageing.

Food recommendations: Enjoy with traditional Ragù alla Pugliese - made with chicken, beef, pancetta and pork sausage.

Vegetarian, Vegan, Organic & Sustainable



Lone Palm Grenache 14%
BAROSSA VALLEY,
SOUTH AUSTRALIA

Lone Palm Vineyard Grenache was hand picked from gnarly 80 year old vines, slowly naturally fermented to create an ethereal wine that pays full respect to it's place.

A nose of ripe black cherry juice, freshly squeezed, with some cinnamon and clove depth. This follows on the palate which is rich yet very bright and lifted with some gamey notes in the finish.

Food recommendations: Pink, seared duck, Chinese ribs, warm goats cheese and mutton curries.



**Kovács Nimród Monopole
Blues Kékfrankos** 13%
EGER, HUNGARY

Kékfrankos thrives in Hungary, especially in the Eger region. This single vineyard wine has lots of juicy red fruit and is given complexity from 17 months in oak.

This Kékfrankos shows a deep ruby colour. Aromas of blueberries, red currant and hints of tobacco. The medium bodied palate has deliciously refreshing acidity with lots of juicy red fruit character and a hint of salinity on the finish.

Food recommendations: Pairs well with cheese, pork, lamb, and sauces made of forest fruits.

Teliani Valley Winery 97 Unfiltered Saperavi 13%
KAKHETI, GEORGIA



Food recommendations: Pairs wonderfully with roast meats and hard cheeses such as Gouda.

This has just been awarded 96 points in the IWC Awards. Teliani Saperavi unfiltered is from specially selected grapes from the vineyards of Tsinandali. This is concentrated but fresh, with a moreish line of curranty, cakey fruit and gentle grip. Meaty but fruitful with a lovely line of acidity through the core.

Vegetarian and Vegan

**£164 if collected
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OUR KING STREET CELLARS ARE OPEN ONCE AGAIN!

After a very busy few months of painting, planning and restocking we've slowly brought our beloved King Street cellars back to life, and we're delighted to announce that they're now back open to the public - and with a slightly new look.

Our Shawbridge Street site will remain open as the main site with the King Street site being a quirky, sister site to the much larger premises. Up at King Street, we'll hold weekly barrel top tastings and regular intimate tasting evenings. We've also introduced around 300 new lines, so there's even more for you to choose from!





WITH A LOT *OF* HARD WORK,
WE'VE GONE FROM THIS...



TO THIS...



OUR NEW FOOD AND WINE PAIRING WALL



Whether you need something to take to a dinner party or perhaps you just fancy a bottle to pair with your tea, we've made it easier than ever to grab a bottle on the go.

Our recommendations will be changing around regularly, so there'll always be something new and exciting to try.

If you keep your eyes peeled to our social media pages, Kate will be picking some of her favourites from the wall and showing you what she's cooking to pair alongside them.





THE KING STREET OPENING HOURS

MONDAY: 9am - 5pm

TUESDAY: 9am - 5pm

WEDNESDAY: 9am - 5pm

THURSDAY: 9am - 5pm

FRIDAY: 9am - 5pm

SATURDAY: 9am - 5pm

SUNDAY: Closed

JUMILLA BOUND

Mid May I was lucky enough to be invited along on a two day, whirlwind trip to Jumilla, Spain to visit the Gil Family Estates. You may know them better as 'Juan Gil' and might be familiar with their 'yellow, silver and blue label wines', which we've stocked for as long as I can remember.

Over the course of the two days we worked our way through their entire, 48 strong portfolio! And I got the opportunity to reacquaint myself with these truly delicious wines...





The Terrain



It's tough being a vine in Jumilla, with very little annual rainfall and ever soaring temperatures due to climate change, these hardy little vines have to work extra hard.

However, despite this, high up in the hot, dry, almost desert like hills of Jumilla these old bush vines are producing characterful, fruit packed wines from the native Monastrell grape.

The vines are planted very far apart as the roots have to spread deep underground in search of water!

We were told that water in the area can cost up to 3 times more than the land itself, therefore Monastrell and Muscat make up the majority of Juan Gil's portfolio as they can thrive in arid conditions.

The soil is sandy with a thick layer of limestone, with some of their vines being up to 90 years old.

The majority of the winery is 750/780 metres above sea level, with the oldest vines (photographed) being at 850 metres altitude. There can often times a 25 degree difference between day temperature and night, which, whilst stressing the vines, arguably makes them more resilient to the ongoing affects of climate change.





At Juan Gil, they go above and beyond in their attempts to be sustainable. They've recently invested in a special kind of Californian red earthworm which they've had shipped over from the States, this allows them to create their own 'humus'; repurposing their own waste which would otherwise have been burnt or disposed of elsewhere.

These earthworms aren't cheap - however, with them being able to produce their own body weight in fertiliser during a day they're well worth the investment!



The humus farm at one end of the estate. They use goat manure, lees and leftovers from the harvest to create their own fertiliser which is then used on their vineyards.

Currently around 60% of their annual production is fully certified Organic, they hope to have this at 100% in the coming years.

To read more about their efforts towards full sustainability then follow this link:

https://gilfamily.es/bodegas_juan_gil/sostenibilidad/en

Juan Gil Dry Muscat 13.5%
JUMILLA, SPAIN

Juan Gil have made this a Muscat for the modern age. Dry, complex and textural - with a reined in floral, aromatic character. Aromas of fresh peach and kiwi with hints of jasmine and white pepper. The palate has ripe and juicy stone fruit and honeydew melon characters, refreshing acidity and a long spicy finish.

Food Pairing: Enjoy with shellfish, quiche and pasta salads. Or with lightly spicy Thai dishes.



£10.59

Juan Gil Dry Rosé 13.5%
JUMILLA, SPAIN

Fresh cherry, cranberry and red plum characters on the nose. The palate has a creamy weight, with stone fruit and juicy redcurrant acidity balancing lightly nutty, toasty hints from the barely perceptible oak. This adds texture and weight more than flavour to the palate. It has an appealing orange peel and lightly savoury note on the finish.

Food Pairing: Perfect with all manner of picnic and bbq foods and summer salads



Was: £13.99
£12.59

Juan Gil Comoloco 14.5%
JUMILLA, SPAIN

A fresh and fruity young organic red, which is low in histamine. Bright cherry and floral aromas lead to a palate of ripe bramble and blueberry fruit, supple tannins and fresh acidity.

Food pairing: Enjoy with pizza or vegetable lasagne.



Was: £10.59
£9.59

Juan Gil Yellow Label Monastrell 14.5%
JUMILLA, SPAIN

An easy style of Monastrell, the Yellow label tends more towards red fruit characters - fresh, juicy and bright. The nose has rich plum and bramble characters, with delicate vanilla spice and cedar. The palate has layers of ripe fruit, blackcurrant, blackberry, spicy plum and cherry, and fine tannins balanced by bright acidity.

Food Pairing: Hearty meat and vegetable stews, roast pork.



£10.59

Juan Gil Silver Label Monastrell 15%
JUMILLA, SPAIN

The Silver label represents Monastrell in a more serious, dark-fruited and powerful expression. Powerful aromas of baked strawberry, blackberry and a hint of chocolate. Spice and cedar are layered with juicy ripe plum. Full bodied with ripe fruit and supple tannins, but the palate is left with an overall sense of freshness thanks to the crucial bright acidity. A complex wine with great appeal, concentration and length.

Food Pairing: Paella or risotto.



£15.99

Juan Gil Blue Label 15.5%
JUMILLA, SPAIN

This is a superbly intense wine, rich and smooth, and as well as being very powerful initially, there is a long and complex finish. This wine is drinking very well now, but thanks to the fantastic concentration it will age comfortably for a further 10 years. Mocha, cherry, plum and chocolate characters

Food Pairing: Pair with rich pasta ragù and roast meats.



£25.59





OFFERS

Say thank you with a gift voucher

Choosing the perfect bottle for someone can be a bit intimidating, even if you know their taste very well. Gift Vouchers are a perfect opportunity to give them exactly what they want - as well as the chance to explore our labyrinthine cellars; which we think is a treat in its own right!

Our Vouchers can be made out to any sum you choose, put towards anything we sell, don't expire, and can be spent incrementally. They can be delivered by post or emailed - whichever is easiest for you!

To order, just give us a ring on **01200 422281**

SAVING OF £0.60 PER BOTTLE / £3.60 PER CASE

**Domaine Ménard-Gaborit
Nuit Blanche, AOP Muscadet
Sèvre et Maine NV** 12%
LOIRE, FRANCE

A blend of Folle Blanche and Chardonnay grown on gneiss soils - second fermentation in bottle for 18 months to add a layer of biscuity richness.

Dainty and poised on the palate with bright, light citrus notes. 18 months on lees adds texture but doesn't detract from the joyful easygoing nature of the wine.

Food pairing suggestion: Serve as an aperitif with gougères. Also works well with smoked salmon or crab canapés.

Vegetarian, Vegan & Sustainable



~~Was: £16.59~~
£15.99

WHITES
and the odd orange

~~Was: £15.99~~

£13.99

SAVING OF £2 PER BOTTLE / £12.00 PER CASE

Nicosia Contrada San Nicolò, Etna Bianco 13%
SICILY, ITALY

Etna is understandably renowned for its fine, perfumed reds but the high altitude whites, mainly from the local Carricante grape, can be remarkable. Pronounced and complex nose with savoury, nutty aromas and hints of fennel, ginger and white spice. The palate is fine, concentrated and textural, with lightly honeyed stone fruit balanced by minerality and sappy acidity. Long and savoury on the finish.

Food recommendations: Ideal as an aperitif or accompaniment to seafood, sushi, fried fish and vegetable tempura.

~~Was: £15.59~~

£13.99

SAVING OF £1.60 PER BOTTLE /
£9.60 PER CASE

Quinta do Sil Godello 123%
RIAS BAIXAS, SPAIN

This is a serious and 'grown-up' glass of wine - showing Godello, and Valdeorras, as a serious source of high quality white wine. Richly textured and intense white with citrus and stone fruit aromas, fennel and white pepper notes. Bright balancing acidity with a tight structure. Should mature well in bottle.

Food recommendations: Vibrant acidity and pronounced intensity of flavour make this versatile, but it's great with baked brill with nutty butter and caper sauce.

SAVING OF £0.70 PER BOTTLE / £4.20 PER CASE

Vila Nova Arinto 125%
VINHO VERDE, PORTUGAL

Single varietal Arinto - Vinho Verde's zesty and freshest grape. Bright lemon citrus characters on the nose. The palate is fresh with zesty acidity, hints of peach and grapefruit, and a pleasant minerality on the finish.

Food recommendations: Perfect with all manner of fish and seafood - such as scallops, crab or lobster in a citrus butter

~~Was: £8.99~~

£8.29

SAVING OF £1.60 PER BOTTLE / £9.60 PER CASE

Alpha Box & Dice Golden Delicioso (Orange wine) 13.5%
SOUTH AUSTRALIA, AUSTRALIA

Roasted nuts, spiced peaches, dried grass on the nose. The palate is oily, viscous, spicy, luscious, textured and chewy. Like caressing a crushed velvet couch in an apricot grove.

100% Semillon from Magpie Springs Vineyard, Hope Forest. Unknown clone planted on own roots in the late 90s. Orange/yellow gravelly clay-loam over sandstone. Managed with organic principles. Harvested in the cool of the morning. 50% destemmed, 50% fermented as whole bunches. Wild fermented for 10 days on skins. Gently pressed to seasoned barriques for 12 months. Racked to large format cask for a further 12 months.

Food recommendations: Crispy pork belly or miso glazed aubergine.

~~Was: £17.59~~

£15.99

SAVING OF £0.70 PER BOTTLE / £4.20 PER CASE

Ontañón Contrebia Tempranillo Blanco 125%
RIOJA, SPAIN

This is a natural mutation of the red Tempranillo grape - and only a handful of growers in Rioja have Tempranillo Blanco vines. Bodegas Ontañón saw its potential back in 2010 and planted 15 hectares - releasing the first vintage in 2016.

Delicate citrus and stone fruit aromas, white flower and a hint of orange blossom. The palate has texture, minerality and balance with stone fruit and citrus characters, crisp acidity and an elegant, lengthy finish.

Food recommendations: A good match for poultry, risotto and roasted vegetable dishes.

~~Was: £10.99~~

£10.29

SAVING OF £2.60 PER BOTTLE / £15.60 PER CASE

Akriotou, 'Orivatis'
Old Vine Savatiano 13%
STEREA ELLADA, GREECE

Made from the native Savatiano grape, this offers a complex and aromatic bouquet of ripe peach, quince, creamy vanilla and an intriguing hint of Turkish delight. Dry with perfectly balanced freshness, intense notes of grapefruit, pepper, ginger and wild mint lead to a long and spicy finish.



Was: £12.59
£9.99

SAVING OF £3 PER BOTTLE / £18 PER CASE

Ailala, Ribeiro, Treixadura 13%
GALICIA, SPAIN

A complex and layered expression of Treixadura, with vibrant aromas of lemon curd, apricot, white flowers and herbal overtones. Full and textured, juicy apricot and white peach flavours are balanced by tangy blood orange, lemon and grapefruit peel.



Was: £14.59
£11.59

SAVING OF £1 PER BOTTLE /
£6 PER CASE

Coterie by Wildeberg Semillon
Sauvignon Blanc 13.5%
COASTAL REGION, SOUTH AFRICA

A harmonious blend of barrel fermented, old vine Franschoek Semillon with Sauvignon Blanc from high altitude vineyards in Stellenbosch.

The nose has gentle, complex aromas of lemongrass and grapefruit with notes of hay and fennel. The palate has a concentrated, textural mouthfeel with lanolin and preserved lemons. Pithy, affirmatively tart with bright acidity on the refreshingly taut, appetising finish.

Food recommendations: Great with white fish, roast chicken dishes, or tiger prawns with chilli.



Was: £10.99
£9.99

SAVING OF £5 PER BOTTLE / £30 PER CASE!

Domaine Nadine Ferrand, 'Lise Marie',
Pouilly-Fuissé 13.5%
BURGUNDY, FRANCE

An elegant Pouilly Fuissé showing aromas of fresh mint, peach and citrus that carry through to a fresh and mineral palate. A rich, complex and well balanced wine with remarkable vivacity on the finish.



Was: £28.59
£23.59

SAVING OF £2 PER BOTTLE /
£12 PER CASE

Idaia Winery, Vidiano 13%
CRETE, GREECE

Delicate aromatic characters of ripe peach, apricot and melon, lead to a refreshing acidity which balances the rich and charming palate. With an impressively aromatic finish, this is the quintessential introduction to the Vidiano grape.



Was: £16.59
£13.59

SAVING OF £1.60 PER BOTTLE /
£9.60 PER CASE

Ramilo Branco 13.5%
LISBON, PORTUGAL

It might not be a blend you'd normally find in Lisboa, but here the Arinto brings acidity, structure, and citrus vitality, while the Viosinho and Alvarinho bring body, riper fruit, and aromatic elegance. The limestone soils bring minerality in the form of flintiness and a grassy, herbaceous note. The vineyards' proximity to the Atlantic influences the local climate and leaves the wine with a slightly savoury salinity and pithiness to the finish, which balances things and makes it very food friendly.



Was: £14.59
£12.99

SAVING OF £3.60 PER BOTTLE /
£21.60 PER CASE

Oenops, Vidiano 13%
GREECE

Quintessential Vidiano with abundant citrus notes and white floral, herbal and mineral overtones. Creamy and layered with a lively freshness and flavours of stone fruit, lime and subtle spice.



Was: £19.59
£15.99

SAVING OF £1 PER BOTTLE /
£6 PER CASE

Green Flash Sunset Chardonnay 12%
STELLENBOSCH, SOUTH AFRICA

Aged in a combination of J&B and Boutes oak to ensure the inherent brightness of this Chardonnay is complemented with broad toasty notes. This is a big, fruit forward style of Chardonnay with lovely, toasty, buttery notes.



Was: £13.59
£12.59

Was: £19.59
£15.99

SAVING OF £3.60 PER BOTTLE /
£21.60 PER CASE

Oenops, Limniona 13%
GREECE

Enticing aromas of cherry and gooseberry are layered with delicate notes of floral acacia and spice. Silky smooth, with a fresh and fruity palate together with a delicious spicy character and a velvety finish.



SAVING OF £2 PER BOTTLE /
£6 PER CASE

**Monemvasia Winery Tsimbidi,
Monemvasia 'White Dry'** 13%
LACONIA, GREECE

A full, rich and textured wine with lovely freshness with sweet notes of citrus fruit, stone fruit and wild flowers.

Was: £13.99
£11.99





Was: £12.99

£11.59

SAVING OF £1.40 PER BOTTLE / £8.40 PER CASE

Catalina Sounds Sauvignon Blanc 13%
MARLBOROUGH, NEW ZEALAND

On the nose there is a powerful explosion of guava and an aromatic mix of varietal herbal note and cracked bay, complemented with tropical fruits, citrus and stonefruits and a precise minerality. The palate is elegantly proportioned with lovely soft acid carrying the fruit flavours to a very long, mouthwatering aromatic finish.



Was: £14.99

£13.99

SAVING OF £1 PER BOTTLE / £6 PER CASE

Beyra Reserva Branco 13%
BEIRA INTERIOR, PORTUGAL

Very mineral and citrus, grapefruit, slightly smoky, vibrant acidity with a structure that promises good ageing in the bottle. The soul of this wine lies in the unique combination of the Siria and Fonte Cal native grape varieties, from vines planted in purely granite soils with quartz veins, in the Douro River's hydrographical basin, at an average altitude of 725 meters above sea level. Excellent with shellfish, fatty fish and cured goat cheeses.



Was: £11.99

£10.99

SAVING OF £1 PER BOTTLE / £12 PER CASE (12 IN CASE)

Lavradores de Feitoria Branco 12.5%
DOURO, PORTUGAL

A blended wine made from the grapes from farms of the different Lavradores de Feitoria's producers. Young, fruity and fresh, an excellent option for immediate consumption. Unoaked, expressive dry white, combining the weight of Malvasia and the freshness of Siria.



Was: £15.99

£14.59

SAVING OF £1.40 PER BOTTLE / £8.40 PER CASE

Vinhas Velhas Branco 13%
BAIRRADA, PORTUGAL

"This is a hugely interesting blend of Bical on clay-limestone and Cerceal and Sercialinho on sand. I loved its beeswax and honey flavours, with that green streak again, together with great concentration and balance. This is also relatively low in alcohol, but certainly not in impact."
- Jancis Robinson

ROSÉ



Was: £12.59
£10.59

SAVING OF £2 PER BOTTLE / £12 PER CASE

Coterie by Wildeberg Cinsault Rosé 12.5%
COASTAL REGION, SOUTH AFRICA

A pale, lightly savoury Rosé of depth and purity. The older oak wraps this dry, mineral wine in a delicate creamy veil leading to a bright, structured and fine finish. The slight touch of oak makes this elegant rose fantastically food friendly.



Was: £18.59
£15.59

SAVING OF £3 PER BOTTLE / £18 PER CASE

Feudi di San Gregorio, 'San Greg', Rosato 12.5%
CAMPANIA, ITALY

An elegant, pale-pink rosé, with delicate floral overtones layered with red berry notes. Crisp and refreshing, with nuances of cherry and wild raspberry through to an uplifting finish.



Was: £13.99
£10.99

SAVING OF £3 PER BOTTLE / £18 PER CASE

Oenops, 'Apla' Rosé 13%
GREECE

A complex and refreshing rosé from three Greek varieties showing elegant notes of tangerine, strawberry, raspberry and a subtle hint of tomato, one of the unique aromas of Xinomavro. Crisp and fruity with a long, refreshing finish.



Was: £13.59
£11.99

SAVING OF £1.60 PER BOTTLE / £9.60 PER CASE

Weingut Seehof Pinot Noir Rosé Trocken 12%
RHEINGAU, GERMANY

Very Pale and very attractive Rose. It's properly dry with less than 3g/l residual and has real charm. Fantastically refreshing, this is an rose to enjoy in the sun, great as an aperitif or alongside salads.



Was: £19.59
£16.99

SAVING OF £2.60 PER BOTTLE / £15.60 PER CASE

Alpha Estate, Single Vineyard Hedgehog, Amyndeo, Rosé 13%
MACEDONIA, GREECE

A pale and lively rosé with an aromatic and fresh bouquet of raspberry layered with rose petals, spice and mineral notes. Crisp with a creamy, fruity palate through to a long finish.

REDS

SAVING OF £1 PER BOTTLE / £6 PER CASE

Sivipa Serra Mae 13.5%

PENINSULA DE SETUBAL, PORTUGAL

The Serra Mãe is made from 100% Castelão, grown on the free-draining, sandy soils East of Palmela. It was naturally fermented (no added yeast), and then subsequently aged, in concrete vats. The wine shows cherry and bramble fruits, some green herbs, and a fresh and juicy texture. Its fresh acidity is a perfect match for slow-roast lamb or toad in the hole.

Was: £13.59

£12.59



SAVING OF £1.60 PER BOTTLE / £9.60 PER CASE

Ramilo Tinto 12.5%

LISBON, PORTUGAL

A traditionally made Portuguese blend, foot-trodden in granite lagars and bottled unfiltered and unfiltered. Touriga Nacional and Aragonez provide beautifully ripe, dark berry fruit, but it's the Castelão that brings this wine to life. IT adds acidity, freshness, and bright cherry with a sour edge. There's a lovely leafy herbaceous note and rusticity to the tannic structure that balances the more modern fruit component.

Was: £14.59

£12.99



SAVING OF £1 PER BOTTLE / £12 PER CASE (12 IN CASE)

Lavradores de Feitoria Tinto 13%

DOURO, PORTUGAL

Lavradores de Feitoria Red is an authentic expression of the Douro. It is a blend of carefully selected grape varieties grown in their vineyards along the Douro valley. This fruity and velvety wine is a great accompaniment to cheese, poultry or on its own.

Was: £11.99

£10.99



SAVING OF £1 PER BOTTLE / £6 PER CASE

Beyra Reserva Tinto 13.5%

BEYRA INTERIOR, PORTUGAL

This tempranillo-based blend is built for pleasure. Fruity berries and spice, subtle notes of vanilla and toast from a small proportion of barrel aging, with very elegant and discreet minerality.

The Beyra Reserva Tinto is good to go now, but has an excellent structure for a short stint in the cellar.

Was: £14.99

£13.99



SAVING OF £1.60 PER BOTTLE / £9.60 PER CASE

Uggiano Chianti, Chianti Colli Fiorentini 13%
TOSCANA, ITALY

A fresh and approachable style of Chianti from the hills south of Florence. Aged for 6 months in large oak casks, this has impressive depth of flavour for a Chianti at this price level.

Cherry and redcurrant fruit aromas with lightly oaky notes and a hint of spice. Impressive concentration of red berry and plum fruit on the palate with savoury notes, supple tannins and vibrant acidity giving a wine of real depth and interest.

Food recommendations: Match with flash-fried minute steak or beef carpaccio.



Was: £9.59
£7.99

SAVING OF £1 PER BOTTLE / £6 PER CASE

Smalltown Vineyards 'Clovella' Mataro Grenache 14.5%
SOUTH AUSTRALIA, AUSTRALIA

It starts with cassis, a nose full of promise. Clove and black pepper spice. The palate is dark and sultry with a dried fruit appeal. It finishes with a gentle lick of oak from the time the wine spends in oak.

Food recommendations: Braises and stews; long slow cooked roasts of pork or lamb.



Was: £13.99
£12.99

SAVING OF £1.60 PER BOTTLE / £9.60 PER CASE

Cabriola by Borsao 15.5%
CAMPO DE BORJA, SPAIN

A rich and impressive Grenache Syrah blend from Borsao's high altitude, low-yielding vineyards, produced in collaboration with renowned Syrah expert Chris Ringland.

Pronounced ripe red fruit aromas with a hint of vanilla and a lightly herbal note. The palate is full and well-structured with bramble and berry fruit alongside toasty notes and sweet spice. This is a juicy, rich style of red wine but with a really fresh vibrancy with bright strawberry fruit characters, round silky tannins and balancing acidity, to drive a long finish.

Food recommendations: Roast or grilled red meats, hearty sausage or lentil casseroles.



Was: £15.59
£13.99

SAVING OF £1 PER BOTTLE / £6 PER CASE

Ontañón Rioja Crianza 14%
RIOJA, SPAIN

Produced from 40 year old vines grown on the slopes of the Sierra Yergas, around Quel, just south of the River Ebro in Rioja Baja. Predominantly Tempranillo grown in the La Montesa vineyard, blended with Garnacha from Siete Caminos. Following a long maceration period, the wine spends 12 months in 60% American and 40% French oak barrels (both used and new). This is followed by a further 12 months in bottle prior to release.

Intense black fruit and warm spice on the nose. Good depth of flavour on the palate with ripe, plush fruit, balancing freshness and supple tannins. A very approachable yet classic Crianza.

Food recommendations: This wine pairs well with roast chicken and game, meaty pasta and hard cheeses.



Was: £10.59
£9.59

Was: £15.99
£11.99

SAVING OF £4 PER BOTTLE / £24 PER CASE

Kovács Nimród Monopole Blues Kékfrankos 13%
EGER, HUNGARY

Kékfrankos thrives in Hungary, especially in the Eger region. This single vineyard wine has lots of juicy red fruit and is given complexity from 17 months in oak. Owner, Kovács Nimród, loves jazz and this wine is named after his hankering towards the Blues.

This Kékfrankos shows a deep ruby colour. Aromas of blueberries, red currant and hints of tobacco. The medium bodied palate has deliciously refreshing acidity with lots of juicy red fruit character and a hint of salinity on the finish.

Food recommendations: Pairs well with cheese, pork, lamb, and sauces made of forest fruits.





Was: £8.59

£7.99

SAVING OF £0.60 PER BOTTLE /
£3.60 PER CASE

Selon Létang Cinsault 12.5%
LANGUEDOC, FRANCE

The perfect summer red, it's light, lower ABV and dangerously drinkable. Unoaked, vibrant redcurrant and raspberry fruit with a wild, delicately tannic herbaceous edge.

Food recommendations: Delicious slightly chilled, this Cinsault's bright, earthy notes and acidity marries beautifully with Asian duck dishes, beef or game.

SAVING OF £1 PER BOTTLE /
£6 PER CASE

Château l'Ermite d'Auzan
Gavroche Rouge 13%
RHÔNE, FRANCE

A natural, organic and now biodynamic cuvée from this dynamic estate - a great summer red that can be served lightly chilled. Aromas of red bramble fruits and woodland herbs. The palate has mature raspberry, blackberry and redcurrant fruit, juicy acidity and supple tannins.

Food recommendations: Enjoy with grilled or barbecued meats, or hearty vegetarian sausages.



Was: £9.99

£8.99

SAVING OF £1 PER BOTTLE /
£6 PER CASE

Cline Cellars Old Vine Zinfandel 14.5%
CALIFORNIA, USA

Classic Californian Zin. Always a winner. Oak ageing provides just the right amount of toasty vanilla character whilst the overtly ripe and luscious Zinfandel fruit envelops any tannin making this beauty big and bold.

Food recommendations: This wine will pair very well with roast belly pork and any spicy stew or chowder.



Was: £10.59

£9.59

SAVING OF £1 PER BOTTLE /
£12 PER CASE (12 IN A CASE)

LÍnea Kármán Rioja Tinto 13.5%
RIOJA, SPAIN

Lovely juicy and unoaked style of Rioja from old bush vine fruit. Though 2022 was a warm vintage, this wine has been tamed to a very moderate 13.5% which aids in the fresh and deliciously drinkable style. Aromas of bright bramble fruit leading to a palate with crunchy wild berries and appealing black pepper notes. Supple tannins balanced by fresh acidity.

Food recommendations: Drink with pork dishes, albondigas (meatballs) or paella.

Walter Bressia Sylvestra Malbec 14.5%
MENDOZA, ARGENTINA

Very largely unoaked, this is 25 year old vine Malbec from the Uco Valley. The wine is hugely aromatic with violet notes. The violet characters follow through to a fine, cedary palate with bags of soft bramble and red cherry fruit.

Food recommendations: A big, juicy steak, churrasco de chorizo marinated with garlic, parsley and olive oil, grilled vegetables with chimichurri sauce.



Was: £11.59

£10.99

Was: £13.59

£12.59





Was: £15.99
£13.59

SAVING OF £2.40 PER BOTTLE /
£14.40 PER CASE

Domaine de Roquemale, 'Les Terrasses' 13.5%
LANGUEDOC, FRANCE

Vibrant in colour, this supple, approachable blend has vibrant aromas of wild blackberries, liquorice and rhubarb, a juicy palate and a bright, fruity finish.



Was: £18.99
£16.59

SAVING OF £2.40 PER BOTTLE /
£14.40 PER CASE

Theopetra Estate, Meteora, Cabernet Sauvignon/Syrah/Limmiona 13.5%
METEORA, GREECE

An opulent blend showing black fruits, cherry and sweet aromas of quince paste layered with hints of black pepper, sandalwood and coffee. The flavours of dark fruits and sweet spice are echoed on the voluptuous palate, with rich tannins and a long, complex finish.

SAVING OF £1 PER BOTTLE /
£6 PER CASE

Laderas de Cabama Rioja 13.5%
RIOJA, SPAIN

Produced from 30 year old, 100% Tempranillo vines. Hand harvested grapes are aged in 80% French and 20% Russian oak for 12 months - so effectively a declassified Reserva. Pure, poised and dark-fruited with balsamic notes, elegance and a lightness of touch.

Food recommendations: Almost any kind of lamb dish from roast lamb to tender lamb cutlets.



Was: £18.59
£15.59

SAVING OF £3 PER BOTTLE /
£18 PER CASE

Alpha Estate, Single Vineyard Hedgehog, Xinomavro 14%
MACEDONIA, GREECE

A wonderful example of Xinomavro with its complex bouquet of small berried red fruits, leather, pepper, clove and vanilla spice showing great typicity. Structured and beautifully balanced with rounded tannins and well-integrated oak, with a touch of quince on the finish.



Was: £15.59
£14.59

SAVING OF £1.60 PER BOTTLE /
£9.60 PER CASE

Muses Estate, 'Clio, The Red Muse' 13.5%
GREECE

A rounded and velvety blend with ample notes of wild blackberry, mulberry, raspberry and ripe strawberry. Fine tannins and a juicy, berry-laden palate makes for a very moreish finish.



Was: £10.59
£8.99



LONE PALM VINEYARD

The winery in the hamlet of Marananga was established in 1992 and has sublime vistas over its old vineyards. Ancient gums, on rolling Barossa hills, overlook Greenock and Sepeltsfield. Behind the small, hands-on winery is a classic, old-time Barossa homestead built in the late 1800s over which a single palm tree stands. All fruit is hand-harvested and naturally-fermented, aged largely in older French barriques and some larger vessels, also some American oak which suits the generosity of the reds here too.

Lone Palm Vineyards Old Vine Grenache 14% BAROSSA VALLEY

A nose of ripe black cherry juice, freshly squeezed, with some cinnamon and clove depth. This follows on the palate which is rich yet very bright and lifted with some gamey notes in the finish. We're big fans of this wine here at D.Byrne & Co, and think it offers exceptional value for money.

Lone Palm Vineyards Riesling 12.5% EDEN VALLEY

A nose of green figs and ripe, green apple and lime zest emerges a palette of textural lime-leaf, greengage plum flesh and salted butter. Its a really delicious, leesy expression of this ancient dry-grown block in the Eden Valley, whose acid profile and texture makes it a great food-pairing Riesling.

Lone Palm Vineyards Hillside Shiraz 14.5% BAROSSA VALLEY

The nose climbs from the glass with classic Barossa ferrous tones and summer pudding notes. The palate is rich yet alive, with a breadth of cassis, cinnamon, allspice and leather.



Lone Palm Vineyard established in 1992, located at Marananga, the heart of Barossa Valley. A vineyard of vines and a lone palm tree standing next to the winery in the late 1800s from where the name originates. Our opulent sunshine, well-draining soil rich in quartz, soils. Grapes are hand-picked, with high-quality fruit. Traditional winemaking utilised to produce dark, fruity, full-bodied premium Shiraz.



64

65

HEAPHY

Heaphy Vineyard is a small winery in the north-west corner of New Zealand's South Island, a region named Nelson Tasman. Our winery is situated high above Tasman Bay on the Moutere Hills, where our 10ha of long-established vineyards are defined by Moutere's signature clay soils. First planted in 1973, our vines are amongst the very oldest productive vineyards in New Zealand.

£11.99

Heaphy Sauvignon Blanc 12.5%
NELSON, NEW ZEALAND

A breezy, maritime nose of seagrass and salinity with pink citrus notes greets a palate of concentrated margarita zest, green and red apple notes with a rich mouthfeel, fine leesy texture and an intense finish of breadth, freshness and further telltale salinity. Feels like a breezy walk on a sunny beach.

Food pairing suggestion: Scallops seared in butter, chilli prawn linguine, goats cheese and roast red pepper salad.

Vegetarian, Vegan & Sustainable

£11.99

Heaphy Riesling 12.5%
NELSON, NEW ZEALAND

Heaphy Riesling comes from 30 year old unirrigated vines grown on Moutere clay soils, the wine is a delightful red apple and lime combo whose generous body and lifted aromatics make it a perfect match for a multitude of Pan-Asian cuisine.

A nose of fresh ginger, cardamom and jasmine over a rich palate of juicy lime, red apple and stone fruit, with generous mouthfeel and texture in the finish. Feels like lounging in the sun.

Food pairing suggestion: Fish tacos with zesty lime and Pan-Asian cuisine.

Vegetarian, Vegan & Sustainable

new in

SPIRITS



£38.59

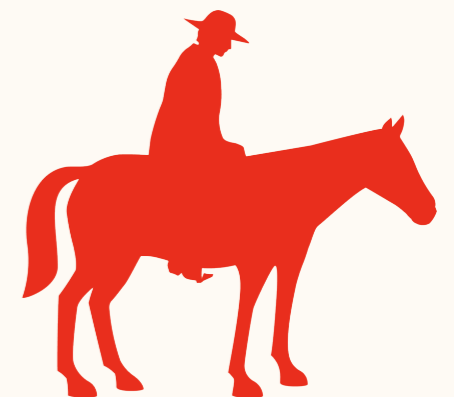
THE HORSE'S SPIRIT co.

HORSE WITH NO NAME

Horse with no Name Bourbon is made with yellow dent Texas corn, soft red winter wheat, six-row distiller's malt and a proprietary yeast strain that was captured from a Texas pecan. By law, all straight bourbon whiskey must be aged at least two years in charred oak barrels. Charring the inside of the barrel caramelises the natural wood sugars that will impart body, colour, and sweet and toasty flavours to the whiskey. It also breaks down the lignin, lipids, and tannins in the wood, which infuses vanilla, spice, oak, coconut, and floral flavours into the final product

To spice up their bourbon, they use a habanero distillate produced in the Black Forest using traditional and artisanal methods of flavour extraction. Habaneros are among the hottest chilies in the world. Their heat, flavour, and floral aroma making them a popular ingredient.

The heat caused by the capsaicin (the spicy substance in peppers) is kept out of the distillate, meaning you get the habanero experience without the intense heat.



TAKAMAKA

• DISTILLED AND BOTTLED •
LA PLAINE ST ANDRE

Takamaka Dark Spiced

Their flagship spiced rum. This has smooth top notes of local spice, papaya, vanilla and caramel with tones of grass and dry oak underneath.

Takamaka Koko

Exactly what it says on the bottle. Their white rum infused with pure coconut extract. It's clean on the nose with vanilla notes and all the coconut you'd expect from the tropics.

Takamaka Rum Zenn

Something slightly different, Rum Zenn is unaged rum that has then been pressed with fines of oak wood from ex-bourbon casks

Takamaka Zannannan

Bursting with sweet pineapple, Zannannan Rum captures the youthful spirit of the Seychelles. Tastes like an island paradise. Literally! The soft sweetness of ripe pineapple is tempered with crisp, sharp tones and a slow, lingering finish.

THE SPIRIT OF THE SEYCHELLES

£25.59



£19.99



£27.59



£19.99



TAKAMAKA

• DISTILLED AND BOTTLED •
LA PLAINE ST ANDRE

THE SPIRIT OF THE SEYCHELLES

Takamaka Extra Noir

Extra Noir is a blend of pot and column distilled molasses rum, soaked with French oak then pressed with both French and ex-bourbon wood. Finally, they let the rum settle in ex French cane rum casks for 60 days. A full bodied, punchy rum that retains some high ester funk and spicy elements from the French oak, and notes of vanilla and sweet undertones from the ex-bourbon. No sugar, non-chill filtered and bottled at 43% ABV.

Takamaka Pti Lakaz

This rum is full of rich fruit, such as dried apricot with notes of star anise and dried cocoa beans building into a complex finish full of dry spice. Traditional pot distilled Seychelles cane rum from four different barrels - including two port casks - is blended with pot and column distilled molasses rum that's been aged for three years in ex-bourbon, as well as an 8 year old Bajan Foursquare molasses rum. Bottled at 45.1% ABV with no colour or sugar added, and non-chill filtered.

Takamaka Zepis Kreol

Zepis Kreol draws its character from both oak and local Seychelles spices. A blend of pot and column distilled molasses rum, macerated with locally grown natural spices before being pressed with ex-merlot wood fines. We add an 8 year old Bajan Foursquare rum before finally letting it rest for 60 days inside very old ex-bourbon casks before bottling. A true depth of flavour with a rich oak character complimented by the local cinnamon, nutmeg, cloves and quatre

£36.59



£33.99



£47.99





£26.99

Rooster Rojo Blanco Tequila 38%

Rooster Rojo Blanco is a classic traditional white tequila, initially sweet but swiftly followed by a subtle yet distinct peppery spice.

Rojo Blanco excites the senses with its fresh, lively and citrus aromas which complement a sweetness that is tinged with a touch of pepper. Its finish is best described as medium length, smooth, and strong but pleasant.



£28.99

Rooster Rojo Reposado Tequila 38%

Aged for a minimum of two months in used bourbon barrels to give it a light oakiness. Rooster Rojo Anejo has vanilla and caramel notes on the palate, all leading to silky, rich finish.



£31.99

Rooster Rojo Smoked Pineapple Tequila 38%

Taking their Anejo Tequila, the Rooster Rojo team have infused the best Roasted Red Spanish Pineapples they can lay their hands on and then proceed to treat it to 12 months aging inside ex-Bourbon Barrels.

Plenty of the classic Rooster Rojo Anejo notes on the forefront before waves of refreshing Juicy Pineapple develop alongside hints of Banana and a Spicy finish.



£33.59

**Wolfe Bros of Yorkshire,
London Dry Gin** 42%

Their original London Dry Gin, made in the heart of Yorkshire and hand crafted in traditional, copper alembic pot stills. Bold and bright with big fresh herbs, warming citrus, and savoury elements from piney juniper and cedar wood.



£18.99

Wolfe Bros Orancello 28%

You've had limoncello, what about Orancello?

This liqueur is made by Wolfe Bros of Yorkshire using a byproduct of the distilling process and orange husks used in its bars.



£18.99

Wolfe Bros Lemoncello 27%

Wolf Bros of Yorkshire zero waste Limoncello is made using a byproduct of the distilling process and lemon husks used in their bars.

This is great for simply sipping over a few cubes of ice and a lemon twist. Or, you could make the ultimate summer spritz by mixing it with soda water and prosecco.

WOLFE BROS

Rum is aged in casks to impart flavour into the wood in preparation for the final stages of malt whisky maturation. After initial use, this spirit is often sold on or even disposed of. An undiscovered treasure which has now been repurposed to form the base of Discarded's next fruity-forward spirit.

The additional flavour profile comes from an unlikely source, banana peel. As an extract, banana peel provides a fresh toffee note with a fruity balance that perfectly complements the complexity of the base rum.

This Rum has flavours of banoffee pie and sticky toffee pudding, with the deep fruity milk chocolate raisins, accompanied by a crystallised ginger finish. Delicious served neat over ice, mixed with ginger ale, or used as the base to a Discarded Banana Peel Daiquiri.

DISCARDED BANANA PEEL RUM





£32.59

TARSIER SOUTHEAST ASIAN DRY GIN

From the white sands of Boracay to the street food of Bangkok, the bustling streets of Saigon and the majestic temples of Angkor Wat, Tarsier Gin takes you on a journey of adventure and discovery.

Inspired by the cuisine of Southeast Asia, Tarsier is a citrus forward gin with aromatic & savoury mid-notes and a long peppery finish.

SIGNATURE BOTANICALS:
Calamansi, Thai Sweet Basil, Galangal and Kampot Pepper

TASTING NOTES:
Lime and mandarin at the fore. Herbaceous notes and ginger spice linger underneath, with a long peppery finish.

PERFECT SERVE:
Premium Indian Tonic garnished with a slice of lime and slice of ginger

In case anything from this Newsletter takes your fancy

come down to the shop or brewery and see us, or...



If you wish to place an order, or simply have an enquiry then please give us a call on:

01200 422281

Alternatively you can email us on **dbyrneandco@gmail.com** with your order and we'll aim to get back to you as quickly as possible.



We offer free delivery within a 30 mile radius

We ask politely that this is for twelve bottles or over. If less than twelve bottles there may be a small delivery charge.

Beyond 30 miles your order will go on our courier who charge £12 per case of up to 12 bottles.

