



# Connemara

EXCLUSIVE

Connemara Exclusive's mission is to showcase artisan crafts and designs in bespoke, exquisitely-packaged gift sets.

The company offers a genuine Irish luxury gifting experience while supporting Irish makers and small family run businesses.



## Cherish Collection

(Personalised branding on candle available)

# Authentic Irish Gifts

Each authentic gift set is thoughtfully put together, curating the finest in Irish craftsmanship, chosen meticulously to represent the essence of Ireland. Perfect for individual or corporate gifting.



Cottage Collection

Turf Collection



Treasure Collection

Map Collection  
(Personalised branding available)



**Heart Collection**  
 (Personalised branding on candle available)



**Marble Collection**  
 (Personalised branding available)



**Shamrock Collection**



**Galway Hooker Collection**



**Celebrate Collection**



**Hearth Collection**



Pamper Collection



Chef Collection



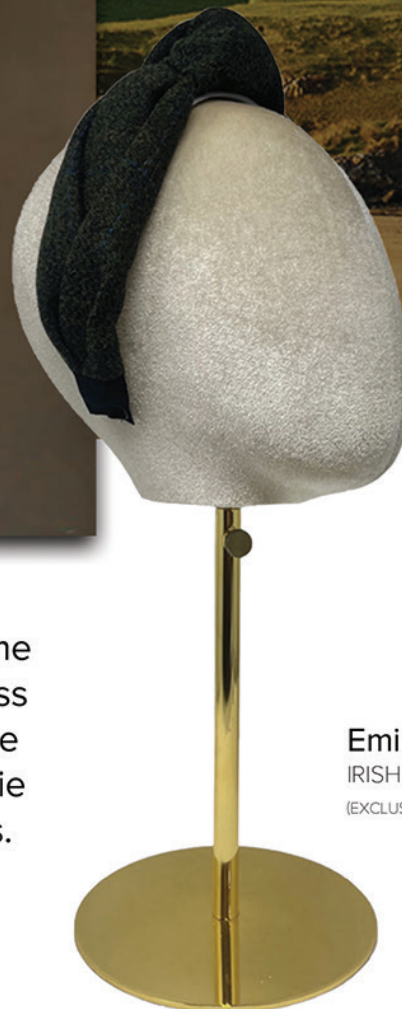
Celebrate Collection



# Premium Irish Gifts

Connemara Exclusive showcases genuine authentic makers across Ireland.

Our collaborators adhere to the ESG corporate requirements.



Our exclusive gift sets come with a 100% Irish linen moss green tote bag, handmade by the Irish designer Bernie Murphy exclusively for us.

Emily Jean - Irish Designer  
IRISH TWEED TURBAND  
(EXCLUSIVE TO CONNEMARA EXCLUSIVE)



Bernie Murphy - Irish Designer  
CARRICK BOW CAPE



Cathy & Frank Coghlan - Irish Designers  
CELTIC TWEED



Cian Magill - Irish Artisan  
IRELAND MAP

Connemara Exclusive was inspired by a region in the West of Ireland. The company also offers the same gifts under Adare Exclusive, Dublin Exclusive and Wild Atlantic Exclusive depending on your clients preference.





Ériu - Irish Designer  
FAMILY BLANKET



McNutt - Donegal  
GALWAY WOOL THROW



Isabel Marinot Millinery  
- Irish Artisan  
FEATHER COUTURE ART



Connemara Exclusive can custom design your packaging to incorporate your business logo, to give it that extra personalised touch.



Ciara Silke - Irish Designer  
100% SILK SCARF



WORLD-CLASS CROSS CONTINENT WINES



# Angelina

ROSÉ BRUT  
South Africa

PRE-ORDER NOW  
TO SECURE  
YOUR BOTTLE  
FOR CHRISTMAS



Kanu  
Wines South Africa

There may not be a pot of gold at the end of the rainbow, but Kanu Wines on the outskirts of Stellenbosch has made it possible for everyone to enjoy “gold in a glass” with the introduction of their premium Angelina Gold Cap Classique.



Connemara  
EXCLUSIVE

What makes this bubbly unique and exceptional is the fact that it contains 24 carats of edible gold flakes, the first for sparkling wine in South Africa, and now available to Connemara Exclusive. The bottle includes an LED light in its punt to help show off its golden treasures.



# PRODUCTS / TÁIRGÍ

MIX AND MATCH YOUR PREFERRED SOUTH AFRICAN WINE WITH A SELECTION OF CURATED IRISH CRAFTS TO CREATE YOUR OWN BESPOKE GIFT BOX.

## Wines of South Africa



### Kanu Saphyr

Varietal: 19% C/S, 17% Durif, 17% Sangiovese, 13% Shiraz, 13% Merlot, 9% Grenache, 9% Mourvedre, 3% Tempranillo  
Origin: Stellenbosch, Franschoek, Paarl, Wellington  
Harvest: February-April 2018  
Alcohol: 14%

#### Tasting Notes:

Deep garnet with gradation to the rim. Restrained nose with little initial primary fruit, but when decanted, opens to show cassis, sweet woodsmoke, herbal scrub and fine pencil shavings. Full bodied and intricate on the palate. Development in the glass highlights varietal characteristics in the guise of red and black fruit, together with dark chocolate, leather, prominent spice, and pleasant savouriness. The palate is supported by a fine backbone of acidity, grippy tannins and a trace of minerality. The wine will benefit with additional cellaring

#### Suggested Food Pairing:

Meat, glorious meat, in all its forms.



### Kanu Cabernet Sauvignon

Varietal: Cabernet Sauvignon  
Origin: Stellenbosch, South Africa  
Harvest: March 2018  
Alcohol: 14%

#### Tasting Notes:

Medium intense, ripe plum red in colour. Forthcoming, layered nose of vanilla, black fruit and fine pencil shavings. Playful hints of Maraschino cherries, black tea leaves and old-fashioned rope tobacco. A focused palate, revealing baked Christmas pudding, earthiness, cassis and fine gravelly tannins.

#### Suggested Food Pairing:

Medallions of Kudu fillet with a Stilton, preserved fig and pistachio stuffing, prime rib with a wild mushroom jus, dry-aged, thickly cut T-bone steaks with rosemary salt.



### Kanu Angelina GOLD Brut

Varietal: 100% Pinot Noir  
Origin: Stellenbosch, South Africa  
Harvest: January 2018  
Alcohol: 13%

#### Tasting Notes:

Vivid pale salmon pink with a beautiful mousse train. A pronounced fruit structure of pomegranate and cranberries invites further exploration. The palate shows depth of fruit, raspberries in particular, with a balanced tartness. The finish is long and dry with lingering berry notes.

#### Suggested Food Pairing:

A natural compliment to freshly sliced salmon sashimi, sushi in its many guises, freshly shucked Saldanha oysters with a soupçon of raspberry vinaigrette and Pavlova topped with summer berries.



### Kanu Shiraz

Varietal: Shiraz  
Origin: Stellenbosch/Paarl/Wellington, South Africa  
Harvest: February & March 2018  
Alcohol: 14%

#### Tasting Notes:

Medium intense with vivid purple hues. A warm nose of alluring spice, black fruit, vanilla and crushed black peppercorns. Full palate with spice and berry fruit, youthful tannins backed by a fresh acidity. The mid-palate has a wonderful sweet spot but finishes dry and savoury with warm spice.

#### Suggested Food Pairing:

Serve at 19°C. Succulent dry-aged Prime rib and soy glazed root vegetables, braised Brisket and herb dumplings or Gemsbok loin with snowy mash potatoes.



### Kanu Pinotage

Varietal: 100% Pinotage  
Origin: Stellenbosch, South Africa  
Harvest: February 2019  
Alcohol: 14%

#### Tasting Notes:

Crushed red velvet in appearance. Upfront red fruit, seductive spice and velvety tannins gives a definite nod to its Pinot Noir parentage. Ripe plums, berries, hints of earthiness and floral notes round out the pallet. A clear-cut line of acidity keeps the wine fresh and ensures good maturation potential. A touch awkward in its youth, maturity promises elegance and poise.

#### Suggested Food Pairing:

Serve with your favourite cut of meat, pan-seared duck breast or lamb casserole.



### Kanu Nu Era

Varietal: Shiraz & Mourvedre  
Origin: Western Cape, South Africa  
Harvest: March-April 2017  
Alcohol: 14%

#### Tasting Notes:

A wine with a stunningly crushed red cherry colour. Multi-faceted nose showing perfume, hints of black peppercorns, lavender flowers and toasty vanillins. Beautiful follow through onto palate highlights gorgeous fruit and a solid tannin structure with a long finish.

#### Suggested Food Pairing:

Serve at 19°C. Dry aged Prime rib and soy glazed root vegetables, braised Brisket and herb dumplings or Stilton and crackers.



### Kanu Keystone

Varietal: 60% Cabernet Sauvignon, 17% Cabernet Franc, 23% Petit Verdot  
Origin: Stellenbosch, South Africa  
Harvest: March-April 2017  
Alcohol: 14%

**Tasting Notes:**  
Medium intense, redolent of December picked cherries. Multi layered nose of pencil shavings, rich, dense Christmas cake, black fruit, crushed chocolate mint leaves and black tea. The palate is full bodied with grippy, but ripe tannins and a definitive line of acidity. Dark chocolate with touches of allspice, ripe plums and Logan berry.

**Suggested Food Pairing:**  
Serve at 19°C. Dry aged Prime rib and soy glazed root vegetables, braised Brisket and herb dumplings or Stilton and crackers.



### Kanu Pinotage Rosé

Varietal: 100 % Pinotage  
Origin: Paarl  
Harvest: 11 February 2021  
Alcohol: 13.5%

**Tasting Notes:**  
Vibrant pomegranate pink. Juicy red apples crushed rose petals and freshly cut strawberries dusted with black pepper. Notes of Turkish delight, roasted marshmallows and old-fashioned red lolly pops. The palate is jam-packed with red berry fruit, a crisp acidity and a long finish.

**SUGGESTED FOOD PAIRING:**  
A very accessible wine which would pair wonderfully well with sushi, rosy pink duck breast, pan-fried salmon steaks or fine cheese.



### Kanu Old Vine Chenin Blanc

Varietal: 100% Chenin Blanc  
Trellising: Bush Vines-39 years old  
Origin: Stellenbosch, South Africa  
Harvest: February 2019  
Alcohol: 13%

**Tasting Notes:**  
Pale gold with almost translucent green tinged rim. Multi-layered nose of citrus peel, freshly cut mango, peach kernel, mandarin and hints of spearmint. Powerful entry onto the pallet with nuances of stone fruit, a wet pebble minerality and mouth coating vanillin's. A certain degree of waxiness attributed to malolactic fermentation in barrel. A fresh line of acidity keeps the wine in balance.

**Suggested Food Pairing:**  
Serve at 15–18°C. Rolled pork loin stuffed with wild fennel and mushroom.



### Joubert-Tradauw Cabernet Franc

Varietal: Cabernet Franc  
Origin: Klein Karoo, South Africa  
Harvest: March 2017  
Alcohol: 14%

**Tasting Notes:**  
A classic, well-balanced thinly layered wine with brooding garnet of sweet red and black hedgerow fruit combined with stewed apples and cranberry. Hints of spice with cigar box aromas. Tannins are re-assuring with a cedar plum finish.

**Suggested Food Pairing:**  
Complimentary hearty meat dish like oxtail, cog a vin, spicy foods and pulled pork. It plays well with spicy undertones but is more suitable for neutral dishes like bouillabaisse and a tom yum soup.



### Kanu Viognier (Wooded)

Varietal: 100% Viognier  
Origin: Franschoek, South Africa  
Harvest: 19 February 2019  
Alcohol: 14%

**Tasting Notes:**  
The Viognier is a wine with the complex aromas of peaches, sweet spring blossoms, apricots, hints of orange zest, fresh lime and Turkish delight. A floral wine which opens up to subdued oak notes. Sundried apricots, orange blossom, citrus and hints of tropical fruits caress the palate, underpinned by a balanced acidity.

**Suggested Food Pairing:**  
This wine is a true Charlatan as it can be enjoyed on its own without the influence of food. Fragrant lime and saffron infused scallops, cured loin of tuna drizzled with a fruity olive oil or the perennial favourite, freshly prepared sushi, alternated of course with sips of this lovely wine.



### Joubert-Tradauw Chardonnay

Varietal: Chardonnay  
Origin: Klein Karoo, South Africa  
Harvest: March 2022  
Alcohol: 12.5%

**Tasting Notes:**  
Made from delicious fruit grown in the beautiful Tradouw Valley. Elegant and feminine with fynbos floral. Hints of toasted almonds, honey and vanilla. Lively and a full mouth Chardonnay fruit, complemented by citrus burst on finish. Drink now to 2028.

**Suggested Food Pairing:**  
Enjoy this wine as aperitif with friends. The fresh fruit-driven style will complement a fresh green salad with camembert and citrus; fresh fish, prawns, crayfish/lobster, a seafood risotto and asparagus. Decant before drinking.



### Kanu KCB Barrel Fermented Chenin Blanc

Varietal: 100% Chenin Blanc  
Origin: Paarl  
Harvest: February-March 2017  
Alcohol: 14%

**Tasting Notes:**  
Rich gold with lime green hues. Peach kernel, beeswax and spicy nutmeg on the nose. Powerful entry onto the pallet with nuances of stone fruit, the tartness of green apples and mouth coating vanillins. The KCB is a rich and rewarding wine with a long finish and will benefit from cellaring, should temptation be conquered. Kanu KCB was made with minimal interference, including natural fermentation and as such, harmless crystals may precipitate in the bottle over time.

**Suggested Food Pairing:**  
Serve at 12 – 15°C. The KCB pairs well with classical spicy dishes, grilled Langoustines or a mussel hotpot.



### Groot Pheasantkraal Marizanne Sauvignon Blanc

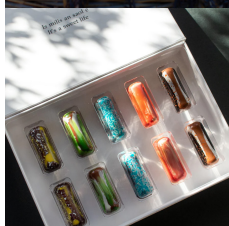
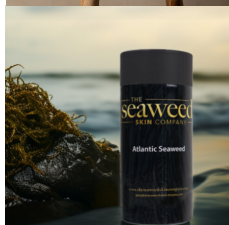
Varietal: Sauvignon Blanc  
Origin: Durbanville, South Africa  
Harvest: February 2022  
Alcohol: 14%

**Tasting Notes:**  
Inviting aromas of quince, kumquat and orange blossom which follow through on the palate with hints of mango, nutmeg, and vanilla bean. The complex, round palate carries weight on the mid-palate together with a silky, well integrated acidity.

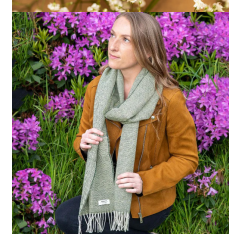
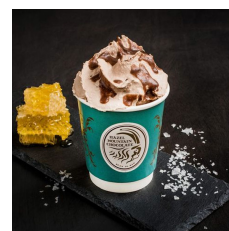
**Suggested Food Pairing:**  
Fluffy passionfruit sponge cake served with poached pears, white chocolate pastry cream and a vanilla bean ice cream or crispy panko crumbed chicken breast served with pickled cucumbers, baby marrow and peas, topped with creamy brie and red onion.

# PARTNERSHIPS / COMHPHÁIRTÍOCHTAÍ

VISIT THE SITES OF THE ARTISTS BEHIND THE CRAFTS. IF YOU SEE SOMETHING YOU LIKE, CONTACT CONNEMARA WINE & DESIGN CO. AND WE'LL CURATE THE CRAFT FOR YOUR BESPOKE GIFT BOX.



- [www.grachocolates.com](http://www.grachocolates.com)
- [www.cbeauty.ie](http://www.cbeauty.ie)
- [www.kokokinsale.com](http://www.kokokinsale.com)
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- [www.rustechwood.com](http://www.rustechwood.com)
- [www.facebook.com/artseame](http://www.facebook.com/artseame)



# TESTIMONIALS / TEISTIMÉIREACHTAÍ

Some of our customers shared why they get their Corporate Gifts from Connemara Exclusive.



“Connemara Wine and Design is a one-stop-shop for branded, quality corporate gifts which are beautifully packaged and much more special than the norm. We are sold.”

**Larry Kavanagh**

GCL Fabrication-, Dublin, Ireland

"Kate looked after our staff gifting for Christmas '23. Nothing was too much trouble, every individual request was looked after calmly and professionally. Kate is a pleasure to work with and kept me updated throughout the entire process, which was greatly appreciated. I wish Connemara Wine & Design Company every success and look forward to working together on future corporate gifts."

**Michelle Anderson**

Topflight Travel Group

“The quality and authenticity of these gift sets was exceptional. With the discerning tastes of our higher-end clients, it can be difficult to get it right, but these were perfect! “Kate was an absolute pleasure to deal with. Her professionalism and support throughout was fantastic. I would definitely recommend this company.”

**Geraldine Sheil**

Executive Helicopters, Galway

“Our business depends on our reputation for top notch service and quality. I was delighted to discover this company. Connemara Wine & Design wines are like drinking chocolate”

**James Kean Senior**

Kean's Claremorris

COMING SOON  
TO THE CONNEMARA EXCLUSIVE  
FAMILY.



Adare  
EXCLUSIVE

COMING AUGUST 2024



Wild Atlantic  
EXCLUSIVE

COMING SOON



Dublin  
EXCLUSIVE

COMING SOON



Belfast  
EXCLUSIVE

COMING SOON



# Connemara EXCLUSIVE

CONTACT US TO CURATE AND PERSONALISE YOUR 100%  
AUTHENTIC IRISH HAND-CRAFTED GIFTSET.

STEP 1. SELECT YOUR REGION:



Dublin  
EXCLUSIVE



Wild Atlantic  
EXCLUSIVE



Adare  
EXCLUSIVE



Belfast  
EXCLUSIVE



Connemara  
EXCLUSIVE

STEP 2. PICK & CHOOSE YOUR FAVOURITE IRISH GIFTS

STEP 3. PERSONALISE YOUR CUSTOM GIFT BOX WITH  
YOUR BRANDING (IF REQUIRED)

STEP 4. LET US DO THE WORK



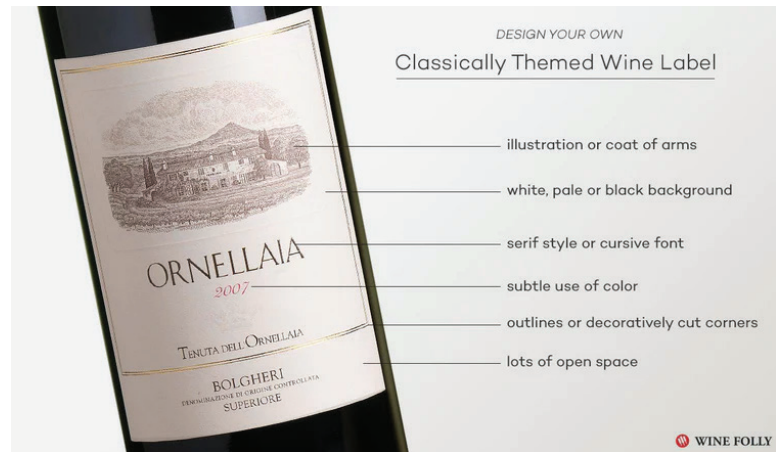
PLACE YOUR ORDER NOW / CUIR D'ORDÚ ANOIS

Call Kate direct on 086 028 6477 (Republic of Ireland mobile) or  
email [info@connemaraexclusive.com](mailto:info@connemaraexclusive.com)



## CUSTOM MADE

Have a custom-made wine label designed by our in-house graphic designer. Minimum order quantities apply.



## PLACE YOUR ORDER NOW / CUIR D'ORDÚ ANOIS

Kate will be delighted to talk through your requirements, suggest options and make the magic happen.

New collaborations come on board regularly and we can include a collaboration of your choice from your county. At the heart of the brand is a firm commitment to showcasing the superb work of Irish artisans and producers along the Wild Atlantic Way and all over Ireland. Each one has a story and each story bears repeating.

Our chosen charity to support for 2024 is mylovelyhorsescue.

## TERMS AND CONDITIONS

DPD is our standard service for all domestic customers. All international orders are shipped via DPD or An Post.

Shipping charges. Ireland €7.50, UK €25, Europe €35, USA €50, Rest of World- We do ship internationally (crafts only. Our sets with alcohol cannot be shipped internationally). Please check the shipping calculator at checkout for shipping costs to the rest of the world and for deliveries weighing more than 5kg.