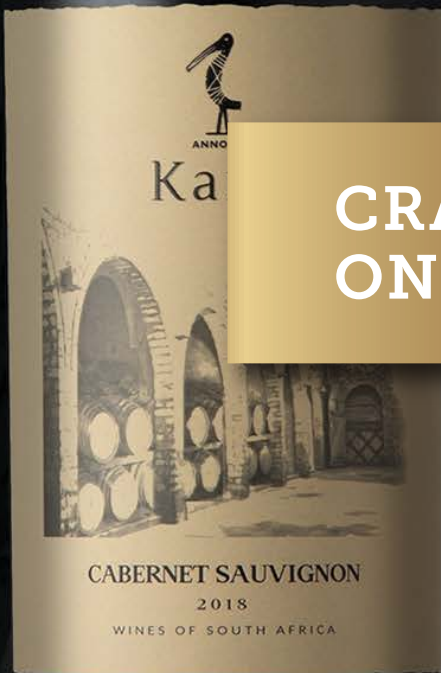




Connemara
WINE & DESIGN CO.

BROCHURE/ BRÓISIÚR

CRAFTING JOY
ONE GIFT AT A TIME



Signature Collection
Hand made, cut & stamped in small batches



ABOUT US / FÚINN

Connemara Wine and Design Company is a luxury gifting experience which combines superb, boutique wines from South Africa with artisan crafts and foods from the west of Ireland.

Founder and CEO Kate O'Callaghan Momberg has secured exclusive access to wines from the Little Karoo and the Stellenbosch region in South Africa, which she has used to curate signature gift sets – the Mountain Range, the Valley Range, the Seaward Range and the Heritage Range.



This female entrepreneur is inspired by the people, landscapes and cultures of both places. These luxury gift sets and superb wines will enhance every occasion.

The Valley Range is a tribute to Connemara's stunning Inagh Valley. The Mountain Range is inspired by Mweelrea – the highest peak in the province of Connaught while the Seaward collection pays homage to cherished beach walks along the Connemara coastline. Our Heritage range is informed, influenced and inspired by the centuries-old Irish craftspeople who have weaved their skills in our culture. We bring you the best of the best.



The crafts include candles, woodcrafts, pottery, chocolates, oils, vinegars, honey, beauty products and ceramics. The list of collaborations is curated and considered.

The wines are from the microclimate of Little Karoo in South Africa. They are well-balanced, complex and really do stand out as being more than a little bit special.

For making lasting memories and marking red letter days, the Angelina Brut has 24 carat gold flakes and a light in the punt.

Priced from €55 to €110 (excluding delivery), the current examples of the giftbox ranges are available to order online at www.connemarawinedesign.com

Bespoke, corporate, volume offers are right up her street. She gets such a kick out of helping clients come up with the perfect gift for their customers/employees.

OUR COLLECTIONS / ÁR MBAILIÚCHÁIN

MOUNTAIN RANGE



KISS (white wine option)

€65,00

Contents: Kanu Pinotage,
C Beauty Lip Balm,
Noo Artisan Chocolates,
The Home Moment Turf Candle



ADORE (white wine option)

€75,00

Contents: Kanu Pinotage,
One More Thing Everbloom
Flowers



CELEBRATE

€95,00

Contents: Kanu Angelina Brut,
The Home Moment Self Love
Candle, Grá Love Heart
Chocolates

SEAWARD RANGE



GLOW

€55,00

Contents: Phesantkraal Groot, The Seaweed Skin Company powder



BLUSH

€75,00

Contents: Kanu Pinotage Rosé, WASI Seaweed Bath, The Home Moment Self Love Candle



PAMPER (white wine option)

€95,00

Contents: Kanu Cabernet Sauvignon, C Beauty Lip Balm, Palm Free Irish Soap, Rose Botanical Sea Salts, Wild Atlantic Wicks Candle, Organic Seaweed Moss Face Mask, Airmid Body Butter

VALLEY RANGE



HEARTH (white wine option)

€65,00

Contents: Kanu Pinotage, Magill Bespoke Ash cheeseboard, C Beauty Lip Balm, Noo Artisan Chocolates, Home Moment Turf Candle



EMBRACE (white wine option)

€75,00

Contents: Kanu Shiraz, C Beauty Lip Balm, Magill Bespoke Ash cheeseboard



INDULGE (white wine option)

€95,00

Contents: Joubert-Tradauw Cabernet Franc, Sliding Rock Ceramics Decanter

HERITAGE RANGE (NO ALCOHOL)



CHERISH

€95,00

Contents: Cowfield design metal sign, Mood Design Heart, Rowan Beg Candle



FIRESIDE

€95,00

Contents: Born & Bred Wee Cottage Incense Burner, The Home Moment Turf Candle, Eriu Knit Set



TREASURE

€95,00

Contents: Magill Irish Map, McNutt Unisex Scarf

ARTISAN CUISINE RANGE

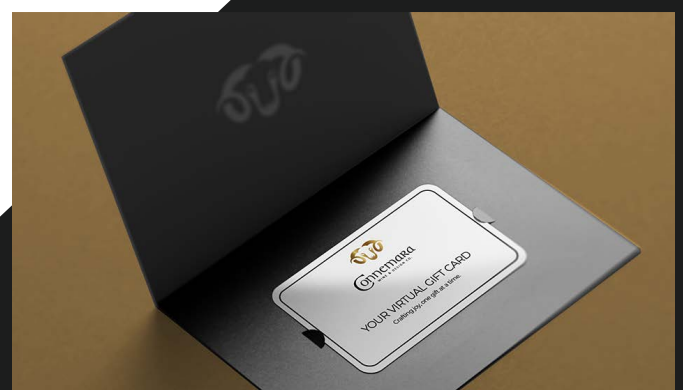


ARTISAN CUISINE

€110,00

Contents: Kanu Pinotage, Wildwood Balsamics, Leahy Beekeepers Honey, Bertha's Revenge Gin, Koko Kinsale Chocolates, Hazel Mountain Salted Honey Hot chocolate

GIFT CARDS



Gift cards are available for purchase on the website. Gift them to a friend so that they can redeem them to receive one of our gift boxes from our featured collection.



BESPOKE BRANDING / BRANDÁIL SHAINCHEADHTHA

This is the Mix and Match option, which will carry your stamp on it.

Corporate gifts are the perfect opportunity to show appreciation to a client or an employee. Send a unique gift with real WOW factor. The packaging is exquisite and can be easily tailored to include your brand logo. The accompanying thank-you card can include a personal message. Volume orders are welcome. Delivery can be to a premises in bulk, or to individual recipients. There is a 3 month lead time to apply your branding and a deposit is required.



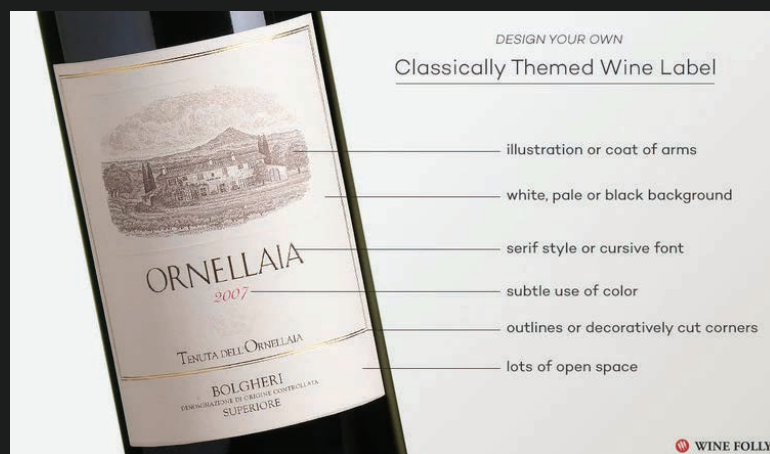
A WORD ABOUT OUR PACKAGING

Our boxes are made of strong, recyclable cardboard. They can be reused as storage. We are looking into using Irish wool as filler but at the moment, we use recycled paper. ESG practices are an important consideration for our business.



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

It's so simple. Call Kate direct on 086 028 6477 (Republic of Ireland mobile) or email info@connemarawine.ie.

She 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](https://www.mylovelyhorsescue.com).

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.



EXCLUSIVE TO
CONEMARA WINE & DESIGN CO.

JOUBERT-TRADA

2017

Reserwe
Cabernet Franc
unfiltered
SOUTH AFRICA

Kanu

EXCLUSIVE TO
CONEMARA WINE & DESIGN CO.

Angelina

ROSÉ BRUT
South Africa

EXCLUSIVE TO
CONEMARA WINE & DESIGN CO.

SAPPHYR

Kanu
2018
SOUTH AFRICA

WORLD-CLASS CROSS CONTINENT WINES

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, Franschhoek, 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 soupcon 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: Franschhoek, 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 Phesantkraal 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:

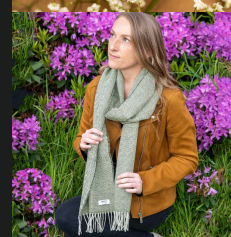
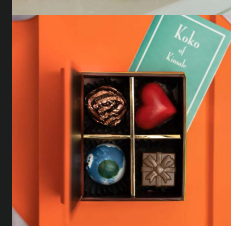
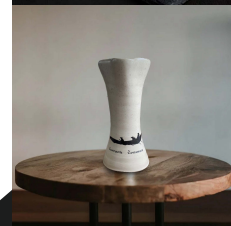
Fluffy passionfruit sponge cake served with poached pears, white chocolate pastry cream and a vanilla bean ice cream or crispy panko crumbed chicken breast served with pickled cucumbers, baby marrow and peas, topped with creamy brie and red onion.

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.



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www.wildrosebotanicals.co





TESTIMONIALS / TEISTIMÉIREACHTAÍ

Some of our customers shared why they get their Corporate Gifts from Connemara Wine and Design.

"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