SET THE BAR

July | August 2023

drinkwarehouseuk.co.uk

03301 220 800

By Drink Warehouse UK



Welcome

to our July | August 2023 edition of Set The Bar.

I think we can all agree that Summer is now in full swing, not only is the weather truly glorious; on the business front, Drink Warehouse UK couldn't ask for more. This means that we are all working even harder at HQ to provide a service that you can really rely on in your busiest of months.

In an effort to bring our customers even further added value from a partner who cares about your business; we are holding an Industry Trade Show on Monday the 17th of July at The Pullman Hotel, St Pancras, London.

There will be wine tasting for over 350 exceptional wines from across the world, in addition, our drink partners will also be showcasing all they have to offer including new and innovative products for the hospitality industry. This fantastic show will all be wrapped up by our in-house experts providing Wine 'Tasting Masterclasses' to inform and educate our customers on everything Drink Warehouse UK can provide to a forward-thinking venue. Please come along and meet us all, drinks are on us! (See page 7 for details)

This edition of Set the Bar includes so many great offers to tempt your customers with alongside our usual expert recommendations, key trends and all of the important fixture dates so that you can focus on making the most of this Summer.

To keep the Summer vibe alive, DWUK will later be holding a special (VIP) Summer BBQ for a selection of our customers as a thank you for all of the support given, we'll be in touch nearer the time with more detail.

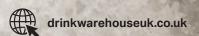
I want to thank everyone who took part and was involved in our fantastic Golf Day, without your participation it wouldn't be the great day it is. A special thank you goes to all of the companies who donated prizes for our Raffle and Auction in support of our Charity, The Big Cat Sanctuary and of course Team HQ who made it all happen.

Finally, we are so happy that our customers are reaping the benefits of this wonderful weather meaning that everyone can enjoy some good old British hospitality.... And to complete this business circle, it is OUR pleasure to serve YOU.

Mick Curtis
Managing Director

Mrd CIMB

Ways to buy:





sales@dw-group.co.uk

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Terms & Conditions

All promotional offers are valid on deliveries from 1st July 2023 up to and including 31st August 2023, unless otherwise stated. However, the promoter reserves the right to cancel any promotional offer without prior notice. Merchandise/rewards will be delivered up to 28 days from the close of the promotion unless otherwise stated but the promoter cannot guarantee this delivery time and shall not be liable for the acts or omissions of third parties. All qualifying purchases must be made in a single order. All multiple cases must be for complete unmixed cases, excluding offers on wines and spirits. The promoter reserves the right to refuse any order. All promotional offers are subject to availability of both qualifying purchase products and respective rewards/free stock/merchandise/non-stock rewards. If an advertised reward is not available, the promoter reserves the right to offer an alternative. Benefits from these promotional offers may affect your tax liability, please check with your tax advisor or accountant. All prices quoted are exclusive of VAT. Your own price may be subject to your agreement. All prices are subject to change from time to time. Images used are for promotional purposes only. Products are subject to stock and availability. Any install offers require purchasing a keg on install to receive another keg free of charge, free stock will be supplied after a 12 weeks pouring period, unless stated otherwise. Any promotional offers are not valid in conjunction with any other privileges, promotions, discounts or retrospective discounts agreed with the brands.

The publishers cannot accept responsibility for errors in advertisements, articles, photgraphs or illustrations. All prices and promotions are correct at time of going to press and are subject to change.



Diageo to build 'advanced' recycling plant in the UK

Diageo will build an 'advanced' aluminium recycling and manufacturing plant in the UK as part of a 'ground-breaking' project to reduce carbon emissions. They have provided funding to establish the British Aluminium Consortium for Advanced Alloys (Bacall). Bacall is a collective of industry experts who have united to create a circular economy supply chain for aluminium in the UK. The collective will build a plant that will roll hundreds of thousands of tonnes of aluminium sheet in the UK. Diageo said this is more than enough for more than 400 million cans of its pre-mixed Gordon's and tonic, and Guinness beer. The new plant will aim to 'cement the UK's position as a leader in the adoption of carbon reduction and manufacturing'.

1 in 4 Brits will choose rum over beer this summer

New research by rum brand Bacardi has claimed that more than one in four Brits will choose a rum-based cocktail instead of a pint of beer this summer. According to Bacardi, the Pina Colada is the top summer cocktail in the UK with 9% choosing it, followed by 7% for Sex on the Beach and 5% for a Mojito. Regionally, Londoners are particularly keen on a rum-based cocktail with more than a third choosing rum as their spirit of choice across the summer. Only 15% of pub-goers said they would prefer to enjoy a cold pint of lager this summer.



Comité Champagne invest in becoming net-zero carbon by 2050

Looking to the future of Champagne, the group announced plans to increase its annual budget by an additional €10 million, with investments set to be made in sustainable development as the region aims to achieve net-zero carbon by 2050. Maxime Toubart, co-president of the Comité Champagne, said "ensuring the productivity and sustainability of the Champagne vineyards" is one of the region's main goals at present. David Chatillon, co-president of the Comité Champagne, added: "The investment we make embodies the social responsibility of our sector...it is an absolute priority that Champagne remains an exceptional wine supported by a united, responsible and committed industry."



Sheridan Coopers Wine & Drink Warehouse UK Golf Day 2023

Another year, and another successful golf day at the prestigious North Foreland Golf Club in Broadstairs. Venues from all over Kent, Sussex, and London ventured down to Broadstairs for great weather, great company and great golf. We had multiple suppliers join us on the day, providing some fantastic drinks to keep our players' thirst quenched.

We also supported The Big Cat Sanctuary with a raffle and an auction at the end of the night, as well as some friendly competitions for the players to enter.

Thank you to everyone that joined us!





Ascot Competition: another happy winner

We are happy to announce that the winner of the March | April edition of Set The Bar is the Botley Hill Farmhouse! Congratulations!

They are the lucky winners of 2 VIP tickets for a day of racing at Ascot Race Course. They will also receive a dinner and drinks package for the day.

Thank you to Asahi UK for sponsoring our competition!

Sheridan Coopers Wine Training at Deal Pier Kitchen

Wine Development and Training Manager, Scott Malyon, has been taking his training on the road with educational tastings and workshop sessions.

"At Sheridan Coopers, we see training and education as a key pillar of our business. In order for you to provide exceptional wines with an exceptional service to match, we believe that offering staff training is essential. Our strengths lie in the depth of knowledge and know how of our team, which enables us to really create training and education plans, totally suited to your needs." - Scott Malyon

Book a session with Scott today! Email scott.malyon@dw-group.co.uk.

Successful training session with Deal Pier Kitchen to right.







COMPETITION TIME @ DWUK!

The BLADE has a compact footprint. The refrigerated dome does not demand pub cellar space or chilling facilities. The compression system and carbonated kegs do not require C02 or additional hardware. All you need to do is plug in the machine and you're ready!

Birra Moretti is a quality beer made in the traditional way. It is the result of a production process that has remained almost unchanged since 1859. The best raw materials are used to make Birra Moretti, as well as a special blend of high quality hops that gives it a unique taste and fragrance, enhancing its perfectly balanced bitter taste.



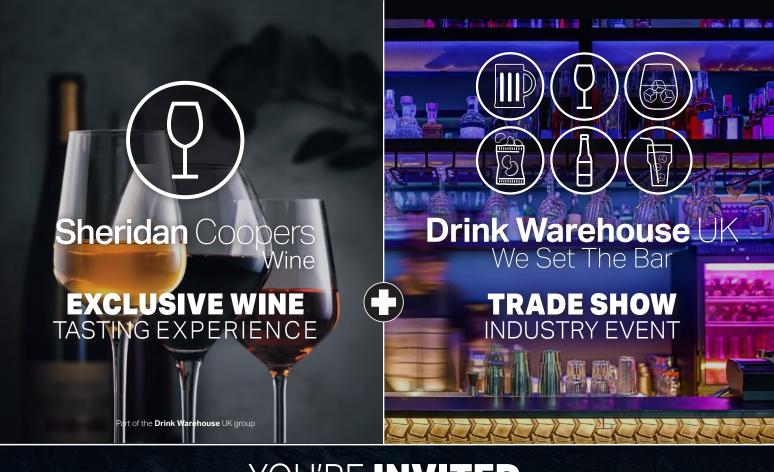
HOW TO ENTER

Buy 2 x 50L Birra Moretti Kegs throughout July & August and be in with a chance to win:

A HEINEKEN BLADE MACHINE WORTH OVER £400!

Terms & Conditions

Automatic entry into prize draw following a completed purchase of 2 x 50L Birra Moretti kegs throughout July & August 2023. Competition open to Drink Warehouse UK customers only. Drink Warehouse UK reserves the right to change or withdraw the competition and/or prize at any time. Submitting your entry constitutes your consent for us to use your entry, name and photos for editorial or publicity purposes, should you be the winner. By entering the competition, entrants are deemed to have accepted these terms and conditions.



YOU'RE INVITED

1 VENUE | 2 FANTASTIC EVENTS

MON 17TH JULY 2023 | THE PULLMAN HOTEL | LONDON ST PANCRAS | 11:00 - 17:00

WHAT TO EXPECT

Over 100 industry-leading brand exhibitors.

Taste over **350 exceptional wines** from around the world.

Sample new Spirits, Beers and Soft Drinks.

On the day competitions include a chance to win up to £1000*.

*On the day prizes include a wide range of products and not to missed experiences worth up to £1000.

Enhance your drink lists with FREE advice from the experts.

Wine tasting masterclasses*.

We have 3 classes available on the day. 2 of our masterclasses will take you through 4 wines that are all completely different to one another, with each being paired with different dishes. The whole premise of this experience is for you to understand both the complexities of how the taste profiles of both wine and food, can be congruent or complimentary, or, perhaps even both. We will also guide you through the relative simplicity of recreating these ideas, in your own establishment, giving your customers that true food and wine experience.

Our third masterclass features Sheridan Coopers very own Master of Wine, Clive Barlow, who will guide you through a selection of fine English wines. Clive's charm, passion, knowledge and infinite wisdom will ensure that you learn more about our English wines, whilst having fun doing so.

RSVP to find out more...

FIND THE VENUE

THE PULLMAN HOTEL | LONDON ST PANCRAS 100 - 110 EUSTON ROAD, LONDON NW1 2AJ





Alternatively

RSVP: events@dw-group.co.uk CALL: 01843 307 027 RSVP by
Monday 10th July 2023
to register your
FREE ENTRY

Please complete the form for all attendees. (Max 4 attendees per venue)

DWUK SUSTAINABILITY SPOTLIGHT NC'NEAN ORGANIC SINGLE MALT SCOTCH WHISKY



Intent on pushing the boundaries of the whisky industry with major heritage and prestige, Nc'Nean's mission began with a series of distillery visits, consulting veterans and renegades of the craft. While appreciating the traditions of whisky and craft spirit distillation, Annabel Thomas had an awareness for innovation and development. In 2013, she set off to Scotland to join an esteemed collection of scotch distillers to create her own in the idyllic hills of Glen Coe. They are now officially verified as net zero carbon emissions by Environmental Strategies Limited.

Sustainability has always been of paramount importance to the team at Nc'Nean, starting from the ingredients that go into each and every batch. The most important ingredient in Nc'Nean products in Scottish barley which is organically sourced and has a 42% lower carbon footprint than average conventional barley. Nc'Nean also sustainably use the plentiful land around them for the botanicals that go into their products and are certified by the Biodynamic Association who inspect the business every year to ensure all practices are conforming to organic standards.

100% of all operations are powered by renewable energy with their two copper pot stills powered solely by their very own biomass boiler using wood chip from the local forest for its power; all the trees that are harvested are also replanted. Nc'Nean have also partnered with Highland Carbon's sustainable forest planting project to offset the remaining few carbon emissions.

Water recycling and efficiency is also extremely important in Nc'Nean's mission to protect nature. They reuse all the water that is used for cooling the vapour in the stills by using a natural cooling pond to cool and keep the water free of chemicals. All the water that goes into the product is sourced from just behind the distillery from a spring that

is beautifully clean without treatments and chemicals. Finally, Nc'Nean have done everything they can to have sustainable packaging including making their bottles from 100% post-consumer recycled glass and creating a beautiful design on the bottle so they can be upcycled and reused again and again. The bottle stoppers and tampers are made from a biodegradable, renewably sourced wood pulp and natural cork that can go in compost heaps and food waste bins.

Explore Nc'Nean Organic Single Malt Scotch Whisky at **Drink Warehouse UK**

> Available at: drinkwarehouseuk.co.uk



Cask Ales Beer & Cider

With a wide range of cask ales, draught beers, cider and packaged beverages, **Drink Warehouse** UK has it all, ready for your business.



DWUK OFFERS





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drinkwarehouseuk.co.uk 🕻 03301 220 800

> sales@dw-group.co.uk



JULY / 07

M	T	W	T	F	S	S
26	27	28	29	30	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31	1	2	3	4	5	6

AUGUST / 08

М	Т	W	Т	F	S	S
31	1	2	3	4	5	6



Birra Moretti

11G, 30LTR, 24x330ml Bottles & 24x330ml Cans



THE ASHES - ENGLAND TEST GAMES 2023

WHAT & WHEN:

2ND TEST 28^{TH} JUNE - 2^{ND} JULY ENGLAND VS AUSTRALIA 3RD TEST 6^{TH} - 10^{TH} JULY ENGLAND VS AUSTRALIA 4TH TEST 19^{TH} - 23^{RD} JULY ENGLAND VS AUSTRALIA 5TH TEST 27^{TH} - 31^{ST} JULY ENGLAND VS AUSTRALIA

WATCH IT ON: SKY SPORTS

The 2023 Ashes series is an ongoing series of Test cricket matches being played between England and Australia for The Ashes, in June and July 2023.

The five venues are Edgbaston, Lord's, Headingley, Old Trafford and The Oval.



Heineken

11G, 24x330ml Bottles & 24x330ml Cans



F1 BRITISH GRAND PRIX 2023

WHEN: 9TH JULY

WATCH IT ON: SKY SPORTS F1 / CHANNEL 4

The first Grand Prix held at Silverstone was 1950; however, the fastest lap recorded was in 2020 by Max Verstappen at 1:27.097. Lewis Hamilton compares driving on the Silverstone track similar to flying a fighter jet due to it being one of the fastest tracks on the F1 calendar. Drivers will complete 52 laps of this circuit during the race.



Foster's

11G, 22G & 24x440ml Cans



THE OPEN CHAMPIONSHIP 2023

WHEN: BEGINS 16TH JULY

WATCH IT ON: SKY SPORTS

The Open, named as such due to being 'open' to all amateur and professional golfers, is the oldest golf tournament in the world. Originally held in Prestwick Gold Club in Scotland after being established in 1860, the tournament then moved to the Old Course at St Andrews with a par of 72. The reigning champion is Cameron Smith from Australia who won the tournament in 2022.



Brewdog Hazy Jane

30LTR



FIFA WOMEN'S WORLD CUP FINAL 2023

WHEN: 20TH JULY

WATCH IT ON: BBC / ITV

Hosted in the same stadium that held the 2000 Summer Olympics, the final of the 2023 FIFA Women's World Cup is the most highly anticipated event of the year. This will be the ninth final of the FIFA Women's World Cup. Find out more about the 2023 FIFA Women's World Cup on page 19.



Jake's Kentish Cider 50LTR, 12x330ml Cans



NETBALL WORLD CUP 2023

WHEN: 28TH JULY - 6TH AUGUST

WATCH IT ON: SKY SPORTS

This will be the 16th staging of this international tournament which takes place every four years; however, this is the first time the Netball World Cup will be held in Africa. The International Netball Federation wanted to hold it in Cape Town to 'deliver a greater impact on the development of global netball'.



Born in Italy, brewed in UK

Promotion valid for duration of brochure promotional period.
One deal per install. Indicative POS package includes:
3 x Birrificio Angelo Poretti Pint Glassware (PK24), 1 x Drip Mat (PK500)
and 1 Wooden Bar Runner. Contents subject to change. Available while stock lasts.

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50LTR
ONLY
£139.99



WHAT IF IT'S BETTER?









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POUR CONSISTENTLY GREAT QUALITY, GREENER PINTS THAT SAVE WATER AND REDUCE $C0_2$.

CONTACT YOUR SALES MANAGER OR VISIT: SMARTDISPENSE.HEINEKEN.CO.UK



PROUD TO SERVE GREAT QUALITY BEER AND CIDER

*Remote storage may require a chilled cellar - dependent on factors such as distance from the taps and products served

drinkaware.co.uk for the facts

GREAT BEER THAT'S GREAT FOR THE PLANET













Contact your **Drink Warehouse** UK rep for more information on BrewDog's Headliners, POS and sales driving support.

IONG INE PUNK

THE BEER THAT STARTED IT ALL



PLUS FREE GLASSWARE



Contact your **Drink Warehouse** UK Sales Rep for more info on POS and outdoor support





PORTFOLIO FROM CMBC



Carlsberg Marston's Brewing Company (CMBC) is one of the newest yet historic brewers in the UK. Formed of a joint venture between Carlsberg UK and Marston's PLC, we combine over 300 years of shared values, history and heritage in UK brewing.



Promotion valid throughout July and August 2023. Qualifying products include Erdinger Alkoholfrei 12 x 500ml and San Miguel 0,0 24 x 330ml. Whilst stocks last



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FIRST CLASS

With the FIFA Women's World Cup on the horizon, we are all super excited to cheer on the England team going 'down under' to play some first-class football. This year's games are going to take place in Australia and New Zealand where FIFA are recognising and honouring the unique stories and cultures of First Nations people in Australia, and Māori as Mana Whenua in Aotearoa New Zealand. This binational tournament is also promoting a stellar team of local stars to be known as 'Beyond Greatness™ Champions' to support and promote the FIFA Women's World Cup 2023™ across Australia and Aotearoa New Zealand.

INSPIRATIONAL

The Beyond Greatness™ Champions are a group of inspirational trailblazers who represent the best of Australia and Aotearoa New Zealand across sport, entertainment, media, arts, politics and business. They will be using their passion for women's sport, inclusivity and unity to build anticipation for the tournament through their social channels, representing FIFA Women's World Cup 2023 at key milestones and events, and sharing the excitement within their industries and networks. They are a team who are united by their achievements and commitment for change, history makers who exemplify what it means to go Beyond Greatness™.

Ellie Cole, Australia's most successful female Paralympian and cancer survivor, is one of these fantastic representatives alongside Chloe Dalton, famously a member of the first ever Women's Rugby Sevens Olympic gold

medal-winning team in Rio 2016 and has since blazed a trail as founder of the Female Athlete Project; a podcast and news outlet shining a light on women's sport and female athletes in an industry dominated by male headlines. Both ladies will change the face of the tournament alongside other great champions, enabling a greater audience to be reached and to provide even more education and get passion back into female sport.

IT'S OFFICIAL

Another member of the FIFA Women's World Cup is Tazuni, the official mascot! Tazuni is a fun, football-loving penguin who will be capturing the spirit of an event that will go Beyond Greatness $^{\mathsf{TM}}$.

Based on the 'Eudyptula minor' species endemic to Aotearoa New Zealand and Australia, Tazuni is the perfect representative of the host region and will help to bring the excitement of the highly anticipated tournament to a new generation of fans. Tazuni will stand for everything that makes the tournament unique and will help to inspire the next generation of women's football.



DWUK RECOMMENDED WORLD CUP BREWS



Foster's Lager

- Easy drinking
- Refreshing
- Universally loved
- Well-balanced



Yeastie Boys Bigmouth

- Tropical notes
- Hoppy
- Refreshing
- Very moreish



Old Mout Berries & Cherries

- Juicy
- Fruity
- Colourful
- Sweet



Kentish PiP High Diver

- Sharp
- Bright
- Fizzy
- Tart

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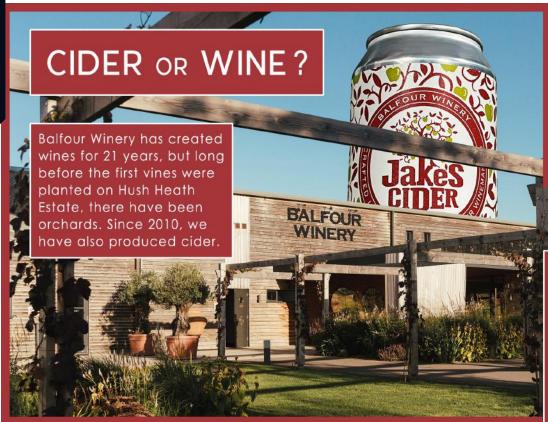
BUY ANY 6 FROM THE PERONI NASTRO AZZURRO RANGE TO RECEIVE A FREE CASE*



be drinkaware.co.uk

Terms and Conditions apply, visit www.asahibeer.co.uk/promotional-terms-and-conditions

Peroni Nastro Azzurro Stile Capri (24x330ml) Peroni 0.0% (24x300ml) Peroni Nastro Azzurro (Blue) (24x330ml) Peroni Gluten Free (24x330ml)



A SIMILAR PRODUCTION PROCESS

Late summer our winemakers assess the harvest and determine the best day to pick the apples. Like the grapes they are all hand picked.

The apples are separated by variety and then pressed. Carefully selected wine yeasts are paired to each apple to extract the full flavour potential during fermentation.

Matching the wine, the cider is blended to taste and then allowed to mature before filtering and packaging.

The dessert apples, Queen Cox and Egremont Russet, bring a natural sweetness, body and aromatics, which is balanced with the vibrant acidity of Bramley cooking apples. This unique approach and fastidious attention to detail drives Jake's ciders' unique taste profile and growing reputation.



AWARDS

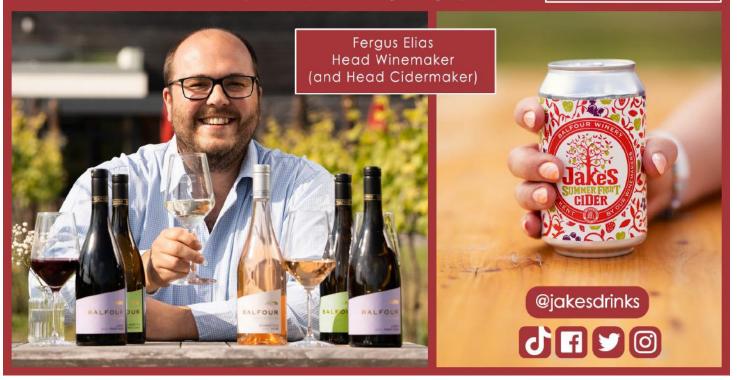
JAKE'S CIDER won the trophy for the best medium dry cider at the International Cider Challenge competition.



JAKE'S FRUIT CIDER has also been awarded two silver medals.









DWUK ONLINE ONLY OFFER

JAKE'S LAGER

JAKES

A PISLNER STYLE LAGER WITH AN ENGLISH TWIST.

A TRADITIONAL ENGLISH IPA WITH A MODERN TOUCH.

JAKE'S IPA

AN AROMA OF CARAMEL AND THE TASTE OF LEMON RIND MERGES WITH A HINT OF SWEETNESS FROM THE MALTS.



CAN SIZE: 330ml

CASE SIZE: 24 cans





Install Cornish Orchards & receive a free keg*

Pressed & blended in the heart of Cornwall





PORTFOLIO FROM CM



Carlsberg Marston's Brewing Company (CMBC) is one of the newest yet historic brewers in the UK. Formed of a joint venture between Carlsberg UK and Marston's PLC, we combine over 300 years of shared values, history and heritage in UK brewing.

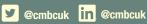






INSTALL TO RECEIVE A COMPLIMENTARY KEG AND A POS SUPPORT PACKAGE*

Promotion valid for length of brochure promotional period. Available to new stockists only. One deal per install. Available whilst stocks last. POS packages subject to change. Indicative POS packages: Brooklyn Pilsner: 2 x Brooklyn Pilsner Drip Mat Pack and 1 x Brooklyn Pilsner Fount Hanger. Carlsberg Danish Pilsner: 2 x Carlsberg Pilsner Pint Glass (PK24), 1 x Carlsberg Pilsner Half Pint Glass (PK24) and 1 x Carlsberg Pilsner Bar Runner. San Miguel: 2 x San Miguel Pint Chalice (PK24), 1 x San Miguel Half Pint Chalice (PK24) and 1 x San Miguel Bar Runner. Birrificio Angelo Poretti: 3 x Poretti Pint Glass (PK24), 1 x Poretti Drip Mat Pack (PK500) and 1 x Poretti Wooden Bar Runner. Somersby: 2 x Somersby Pint Glass (PK24), 2 x Somersby Half Pint Glass (PK12), 1 x Somersby Bar Runner and 1 x Somersby Drip Mat Pack (PK100)





Carlsberg Marston's Brewing Company is a proud member of the Portman Group, promoting responsible drinking.

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LOVE BEER

THIS INTERNATIONAL BEER DAY FRIDAY 4TH AUGUST

Beer isn't just for chugging! It's time to take beer from the bar and into the kitchen and experiment with some fantastic flavours in your menu. Why not try one of our recipes and tag us on Instagram @drinkwarehouseuk with your versions!







Instructions

- Drain 1 block of extra firm tofu and slice the block into about 8-12 slabs.
- Sprinkle salt over all the pieces and leave to sit while making the other components.
- 3. To make the beer batter, whisk together 400g flour, 1 tsp paprika, 1 tsp garlic powder, and 1 tsp salt.
- 4. Slowly pour in 340ml beer and keep whisking until smooth.
- In a large skillet pan, heat about 1 tbsp oil over medium-high heat.
- 6. Dip tofu pieces in beer batter then place in skillet.
- Fry until golden-brown on each side, about 3-5 minutes per side. Using a slotted spoon, remove to paper towel-lined plate.
- 8. Finely chop ½ red cabbage, ⅓ white cabbage, ½ red onion and 1 carrot. Place in a bowl with 125g vegan mayo and 1tbsp apple cider vinegar, 1tsp mustard and seasoning. Mix together.
- Serve with warm tortillas, homemade 'slaw, fresh coriander and lime wedges.

Instructions

- 1. Preheat oven to 190c degrees.
- 2. Add 3 tbsp butter to a saucepan on a medium heat.
- 3. Add 3 tbsp flour to saucepan. Whisk in flour and cook until bubbly and golden in colour.
- 4. Add 30ml milk and 55ml beer to saucepan and whisk to combine.
- 5. Add 250g grated cheddar and 250g grated Parmesan to saucepan. Stir together to combine.
- $6. \quad \text{Lower heat to medium and continue to stir, cooking for 5-6 mins.} \\$
- 7. Add ½ tsp paprika, ¼ tsp pepper, ¼ tsp garlic powder, ½ tsp salt and ¼ tsp nutmeg. Stir together to combine.
- 8. Add prepared and drained macaroni to sauce. Gently stir.
- 9. Pour 450g cooked macaroni and mixture into a greased dish.
- 10. In a small bowl, crumble a whole pack of cooked bacon and add 240g Panko breadcrumbs. Stir together to combine. Top macaroni and cheese with an even layer of the mixture. Sprinkle remaining Parmesan cheese over top of macaroni and cheese.
- 11. Bake for 15-20 minutes. Stand for five minutes before serving.

DWUK SUMMER BEERS



Asahi 0.0% Super Dry

- Super refreshing
- Crisp taste
- Great summer drink
- Clean finish



Peroni Nastro Azzuro

- Great aromas
- Light citrus
- Exceptionally crisp
- Snappy bitter finish



Corona Extra

- Subtle hops aroma
- Smooth mouthfeel
- Hint of sweetness
- Seriously refreshing



Heineken 0.0% Lager

- Fresh fruity notes
- Smooth taste
- Soft malty body
- Perfectly balanced

Login to your online DW∪K account to buy





SPECIAL PRICE £19.99 PER CASE*



BREWED IN THE UK

*T&C's Apply, subject to availability. Heineken 5% 24x330ml NRB only. Offer period 1st-31st August.

be drinkaware.co.uk



IPA is a complex beverage with distinctive bitter, floral notes, paired perfectly with a refreshing taste that has divided views in pubs and bars all over the UK as it has become one of the trendiest drinks in the Beer and Cider sector. However, when thinking of stocking an IPA, business owners should be thinking about the conscious consumer by finding out what each company is doing for our planet.

Our carbon-negative hero, BrewDog, has many great products for you to stock in your venue, but let's look at some of the amazing things BrewDog is doing for our planet. BrewDog's 'Lost Forest Project' is the biggest native woodland restoration project ever carried out in the UK. It is capable of 'pulling 1 million tonnes of carbon dioxide out of our atmosphere'. They have also introduced the 'Planet First Local' scheme to help calculate the carbon footprint of the venues that have signed up and fund sustainable initiatives to reduce the emissions. BrewDog Dead Pony Club is an invigorating, hop heavy session IPA with tropical fruits and floral tones all over your palate.

Brixton Brewery focuses on the local area, remaining a community-based business

staying completely connected to the buzz of Brixton. They offer their Taproom for free to the local charities and organisations for events as well as book launches, dance-a-thons and food bank collections. They have also raised money for Age UK Lambeth, Vauxhall City Farm, Ebony Horse Club, Norwood & Brixton Foodbank, Migrateful and UpCYCLE. They also work alongside Repowering London to install solar panels on the brewery roof, swapping the delivery van for an electric model and moved from bottles to cans, the more sustainable option. Brixton Low Voltage is an easydrinking session IPA which is full of a ripe, juicy New World hop flavour.

Beavertown Brewery is boosting their sustainability with their wastewater treatment plant, in association with Global Water and Energy, taking their sustainability measures even further. The plant will ensure their impact on the environment and their carbon footprint is reduced. Waste-to-energy plants are the way of the future as they simultaneously achieve financial payback and great environmental outcomes. Beavertown Bloody 'ell Blood Orange IPA is all about the juice! It is crisp and refreshing, packed with a citrus punch.

Adnams wants to 'leave footprints in the sand, not in the planet' so sustainability is at the heart of everything they do. They champion their local community, donating 1% of their annual profits to valuable causes via The Adnams Community Trust. They have thus far donated over 1,500 grants to organisations within 25 miles of Southwold. Adnams also organise three beach cleans every year with local volunteers from Gun Hill to Southwold Harbour, in partnership with the Marine Conservation Society. They have also thought about their energy, water and waste throughout their brewing and packaging process, making sure to improve on all aspects continuously. Adnams Ghost Ship 0.5% delivers the same flavours as the alcoholic alternative with only a 0.5% ABV.

Mark the occasion with one of our favourite IPA's drinkwarehouseuk.co.uk

DWUK IPA FAVOURITES



Brixton Brewery Low Voltage

- Super easy drinking
- Ripe juicy hops
- IPA session strength
- Delicious



Brewdog **Dead Pony Club**

- Great aromas
- Toasted malt
- Hints of tropical fruit
- Spicy undertones



Beavertown Bloody 'ell Blood Orange IPA

- Crisp & refreshing
- Subtle blood orange
- Juicy bitter hops
- Great summer drink



Curious **IPA**

- Powerful hoppy IPA
- Fresh & refreshing
- Uniquely balanced
- Delicous

Login to your online DWUK account to buy





to request an install

Get a FREE 30 litre keg and a case of **Mixed Fruit Tropical** on all new installs

Keep your customers refreshed with the UK's no.1 fruit cider



To check out our new digital font and get access to all the tools and support you need to drive sales in your venue, head



KOPPARBERG

we 22/01/23, CGA 52 we 31/12/22. g & FOC 15x50ml Mixed Fruit Tropical Case on new installs only. One deal per wholesaler has the right to stop this promotion at any time. Whilst stocks last.

be drinkaware.co.uk



Introducing **NEW** Kopparberg Ginger Beer

Buy one case and get another case and POS kit worth £25 FREE

in KopparbergUK

For stocking info:

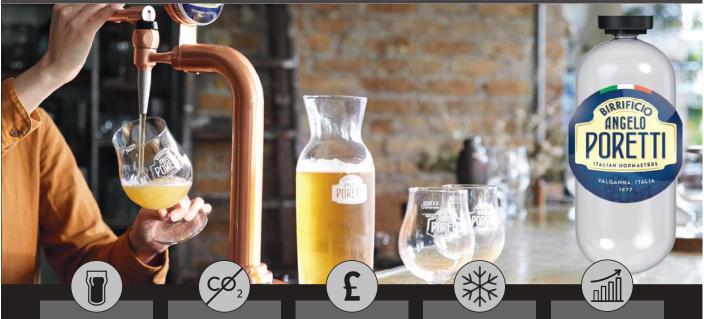
T&C's: Limited deals available. Available on 15 x 500ml cases of Orange Ginger Beer. Price available from 01.07.2023 until deal cap reached. POS Kit includes, 20 Ginger Beer tent cards, posters, beer mats, lanyards. Wholesalei has the right to stop this promotion at any time. Whilst stocks last.

be drinkaware.co.uk



A REVOLUTION IN DRAUGHT BEER

DRAUGHTMASTER IS AN INNOVATIVE SYSTEM THAT DELIVERS EXCEPTIONAL QUALITY, EVERY TIME. NO CO2 & 4 WEEKLY LINE <u>CLEANING</u>.



UNRIVALLED QUALITY

The beer stays fresher 6 times longer (30 days) once opened.

NO CO2 NEEDED

Air compresses the kegs to dispense beer. No need for any CO2.

75% LESS LINE CLEANING

Lines only need to be cleaned every 4 weeks.

NO CELLAR COOLING

No cellar cooling systems needed.

BETTER RETURNS

With better quality and savings on gas costs, wastage and labour.















EMAIL SALES@DW-GROUP.CO.UK TO REQUEST AN INSTALL STOCK AVAILABLE IN BRANCH OR DELIVERED DIRECT TO OUTLET WHEN ORDERED FROM WWW.DRINKWAREHOUSEUK.CO.UK



DRAUGHTMASTER

BUY ANY 2 KEGS OF ASAHI SUPER DRY

AND RECEIVE A RUGBY WORLD CUP 2023 POS KIT





Keep your customers refreshed with the UK's no.1 fruit cider



Check out Behind The Bar, our all-new trade website giving you the tools to drive sales of Kopparberg in your venue. Scan here to sign up for free.

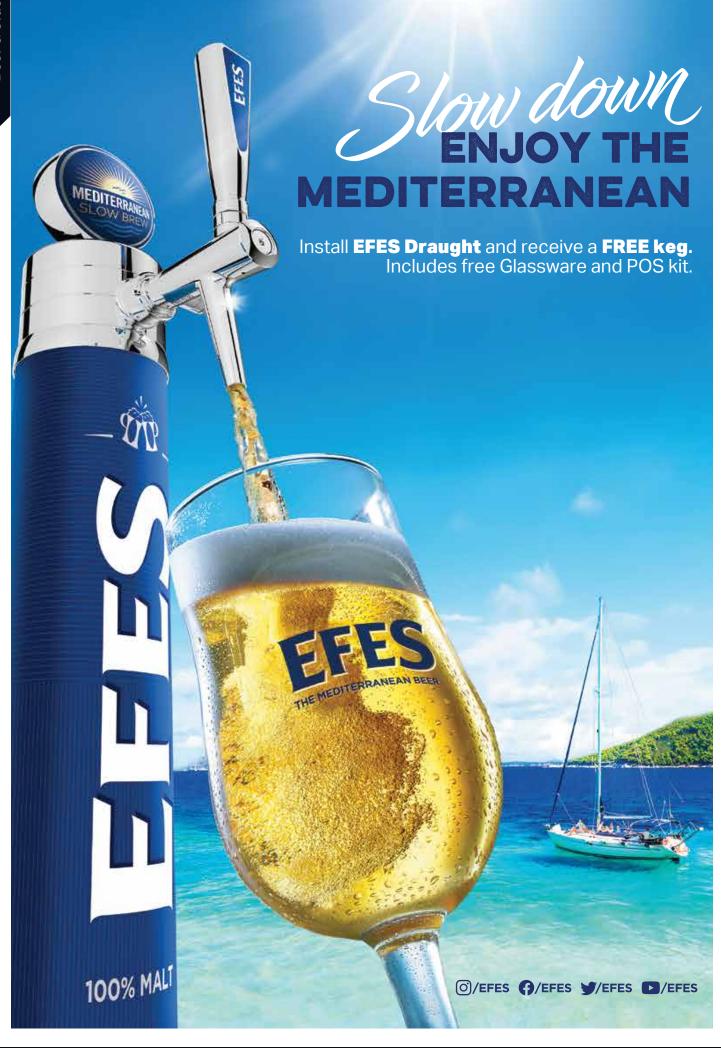


KOPPARBERG

Source: IRI 52 we 22/01/23, CGA 52 we 31/12/22.
T&C's: Offer available 01.07.23-31.08.23. Packaged flavours include 15x500ml Strawberry & Lime,
Mixed Fruit and Mixed Fruit Tropical. The wholesaler has the right to stop this promotion at any time.

be drinkaware.co.uk





Kick off Oktoberfest season with our limited edition POS party kits





♥ @hofmeister_beer ¶ @hofmeisterbeer © @hofmeister_beer www.hofmeister.co.uk

Contact your Drink Warehouse Account Manager for more details. Hoftoberfest party kits available to permanent Helles stockists. Kits available in September and October only, whilst stocks last. Full T&Cs available on request. Standard POS kit also supplied for all new installs including steins, bar runners, A-cards and coasters.

drinkaware.co.uk for the facts



Wine & Champagne

Sheridan Coopers Wine has a vast portfolio, perfect for any venue, with exclusive **S**C wines for all customers.



Sheridan Coopers

DISCOVER HIGH QUALITY WINES THAT YOUR CUSTOMERS WILL LOVE

Sheridan Coopers Wine was founded 30 years ago with the ambition of sourcing and introducing some of the best wines from around the world to the UK. Our passion, knowledge and commitment has seen Sheridan Coopers grow to become a respected name within the UK wine industry and part of the Drink Warehouse UK group.

The Sheridan Coopers Wine team is one of the best and most talented in the industry. Headed by our very own Master of Wine; Clive Barlow and our Wine Training & Development Manager; Scott Malyon, the team work directly with vineyards and distributors around the world to source high quality wines at competitive prices.

The Sheridan Coopers Wine team can provide your business with wine tastings, wine list creation, education, and training. It is our great service levels that set us apart from our competitors as we strive to create and maintain an extensive wine list for your business that your customers will value. Sheridan Coopers Wine will give you the return on investment and peace of mind that a high-quality wine offering provides.

These are just a few of the tailored services that are readily available to you, as part of Sheridan Coopers Wine service offering. We believe that it is this industry leading 'top to tail' service offering that will help drive your business forward. As part of Sheridan Coopers being your preferred wine partner, the team can create training education plans that are tailored to suit your business needs. Our in-house design team can also supply your venue with bespoke, branded and individually tailored wine menus to your exact requirements.

The Sheridan Coopers Wine portfolio boasts an extensive wine collection of over 400 different wines, including 40 varietals from over 15 countries, allowing you the opportunity to source a wine to suit any palate. Whether it's the familiar classics, wines from off the beaten track, trend setting wines, unusual wines or even a mixture -Sheridan Coopers Wine has you covered.

Contact your Account Manager or our Wine Training & **Development Manager, Scott Malyon to find out more.**

scott.malyon@dw-group.co.uk

Buy online or contact our sales team



drinkwarehouseuk.co.uk 🕻 03301 220 800 🔀 sales@dw-group.co.uk





THE PERFECT AFTERNOON TEA For your Venue

Offering a point of difference is becoming harder and harder as more unique and quirky venues crop up, making customers choose places that have themed cocktails, tasty looking food and great deals. And where do they find these places... social media. It can be your biggest ally in bringing in new customers; however, no one is going to post about your venue unless you have something exciting to offer. There is nothing more quintessentially British than an afternoon tea, but why not trying to make it your own. If your venue has a theme, why not try matching that within the food and drink offerings, for example: your venue is called 'The White Horse', so why not try a cowboy theme with horse-shaped cookies, little cowboy hats on drinks, and a sheriff badge on top of a cake? A unique take on the classic will draw customers in that want to try something new, or really like cowboys! Don't try to do multiple themes. Stick to one theme and do it well.

There are some basics of an afternoon tea that are must-haves. You need to start by setting the scene, so it is time to decorate! If you are leaning into the theme, try to stay away from cheesy motifs and going overboard – you need your setting and table to be insta-worthy! When your guests arrive, you can greet them with a drink, whether a glass of prosecco, mocktail or a teapot ready for them to make tea on their table. Offer a variety of teas such as Earl Grey, Peppermint and, of course, classic English Breakfast.



There are no set rules when it comes to the food; however, make sure

Inere are no set rules when it comes to the food; however, make sure you cover all the bases. Start with your savoury food. This could be sandwiches, mini burgers, quiche, sausage rolls and so much more.

Next is sweet treats. Biscuits are a great way to add a themed element

to the table. Shortbreads, cookies, and gingernuts can all be shaped and decorated to fit into your theme. You can also pre-make the dough in the week and freeze to simply bake and ice on the day. Just the mere mention of Parisian-standard pastry is enough to send shivers down the spine of your average home baker. If you're willing to take them on, prepare the pastry or biscuits the night before your afternoon tea. Individual portions are key for the afternoon tea aesthetic, so bake a generous batch of dinky cakes that are prettily decorated. For a boozy twist, try some fabulous fondant fancies in three cocktail-themed flavours: strawberry daiquiri, pina colada and espresso martini.

Then the finale is a great scone. Scones are best made on the day and don't take $\,$

long to whip up, but it may be helpful to spread the work of preparing your afternoon tea by freezing a batch, then defrosting them in a low oven. Serve warm with lashings of cream and various jam for guests to help themselves.

You are now ready to take on the world of afternoon tea! Just remember: Don't take

on too many treats! Hone your skills on a few amazing bites, no need to have too many different bites. And make sure to set the scene in your venue so people want to take pictures for their social media posts!

SHERIDAN COOPERS WINE PICKS





Della Vite Superiore Prosecco75cl

- Rich
- Extra-dry
- Highly mineral
- Lingering finish







Revilo Prosecco Spumante 75cl

- Intense & fruity
- Full-bodied
- Harmonious taste
- Pleasant acidity









- Elegant
- Aromatic
- Fresh citrus & pear
- Balanced body



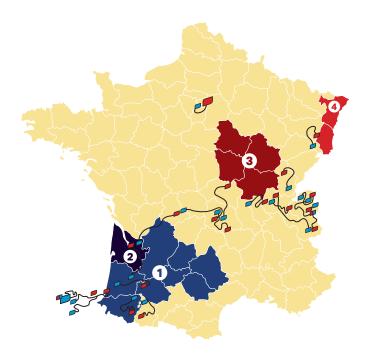


Bella Modella Prosecco 75cl

- Sensuously rounded
- Vibrant mousse
- Crisp
- Citrus fruit character



France is arguably the world's cultural hub of both winemaking and cycling. The wine cultivation of the land has made the Tour de France a fantastically scenic race with idyllic terroir for cyclists to witness as they pass through the meticulously picked regions every year. Did you know that in the earlier years of the Tour de France that wine was safer to drink than the water! Now, France interlinks both industries so that tourists can watch the race after taking a local vineyard tour.



1 SOUTH-WEST, OR SUD-OUEST

Known as France's 'Hidden Corner', the South-West wine region is tucked between Spain, the Pyrénées mountains and the Atlantic Ocean. It is the least populated region of the country with only 10 residents per square mile, making this area a warm, rural paradise, perfect for stronger wines.

O BORDEAUX

A vast majority of the wine produced in Bordeaux is red, generally made from a blend of grapes. All wines are very terroir-driven, reflecting the land in which they are cultivated. The Atlantic climate also plays a major role in shaping the wines; however, most of the vineyards are on well-drained gravel soils which allows a great flow of water from the ocean, and rivers that surround the vineyards.

3 BURGUNDY

With the rolling hills and southeast facing vineyards, Burgundy, arguably, produces the world's best chardonnays with fresh notes of apple and pear and aromas of white flowers and dried grass. Although small in size, Burgundy has a huge influence over the world of wine.

4 ALSACE

Alsace sits on the Germany-France border, so has been a perilous area of contention in history. This has caused the culture, and, in turn, the food and drink to become a diverse fusion of flavours. With 90% of wine production being white, Alsecian wine is characterised by its aroma, floral and peachy scents can often be found alongside fantastic acidity.

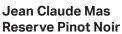
SHERIDAN COOPERS FRENCH WINE PICKS











75cl

- Red berries
- Medium-bodied
- Delicate aromas
- Long finish





Charmes De Kirwan Margaux 75cl



- Well-balanced
- Fresh & ripe cassis
- Succulent finish





Louis Latour Macon-Lugny Les Genievres 75cl



- Round mouth
- Very fresh
- Tropical & citrus flavours





Turckheim Gewurztraminer Reserve 75cl

- Elegant
- Earthly, floral & honey
- Balanced ripeness
- Varietal purity

BALFOUR SUSTAINABILITY

Balfour Winery is one of the founding members of the Sustainable Wines of Great Britain certification scheme. An experienced viticultural team work hard to ensure that all sites meet the exacting standards required to be certified under the SWGB scheme, including soil health, the reduction and optimisation of pesticide inputs, energy and water conservation, and carbon footprint reduction.

Hush Heath Estate is a patchwork of different natural habitats and areas of human land use. There has been a concerted effort to farm with natural ecosystems in mind, from considered land management techniques, regenerating land to specialised waste recycling and reuse. They have planted 10-15 acres of wildflower meadows. The presence of wildflowers with nectar-rich plants helps support dwindling populations of native pollinators including butterflies, moths, and bees, helping to sustain insects that pollinate their food crops. This is particularly important in increasingly built-up environments. Surrounding woodlands are also a significant area of activity and importance as a significant carbon sink and are important ecosystems for a multitude of fungal, plant, and animal life. Balfour have diverse woodland that has become home to many different species. They have also introduced bird boxes to boost wildlife that can control pests throughout the vineyard and only use target specific pesticides, which have high target specificity and are designed to act on a small range or even just one specific type of pest.

Balfour use native plants and hedging rather than fences and wire where possible. Native plants are food and habitat for native animals, as part of a biodiverse ecosystem. Promoting native plants, both in quantity and diversity, is a foundational pillar of ecosystem restoration and conservation. They even have their own honeybees, and as pollinators, bees play a part in every aspect of the ecosystem. They support the growth of trees, flowers, and other plants, which serve as food and shelter for creatures large and small. Bees contribute to complex, interconnected ecosystems that allow a diverse number of varied species to co-exist.

Across production, Balfour aim to use recyclable materials and materials made from recycled waste to directly and indirectly reduce waste, including sending spent apples and grain to feed local cattle and composting grape waste to use as mulch. They only use suppliers and manufacturers who have ambitious and thorough sustainability protocols and policy in the production chain and meet environmental processing standards. They use glass bottles for their packaging which is widely recycled, with a majority of their wine bottled in green glass which has a high recycled content. Their labels are made from FSc Certified paper assuring that the wood/paper products have been produced in an environmental and socially responsible way.

VISIT DRINKWAREHOUSEUK.CO.UK TO EXPLORE THE BALFOUR RANGE.





TO EXPLORE THE BALFOUR RANGE.

SHERIDAN COOPERS FAVOURITES





Balfour The White

75cl

- Floral characters
- Ripe stone-fruits
- Fresh
- Zingy





Balfour Blanc de Blancs

75cl

- Fine bead & mousse
- Clean
- Fresh
- White pepper finish





Balfour Leslie's Reserve Red

75cl

- Red berry aromas
- Crisp cranberry core
- Plum notes
- Herby menthol finish





Balfour Brut Rose

75cl

- Dry & precise
- Powerful & rich
- Summer berry fruits
- Refreshing finish

At these prices...

Wine Mot?



Boost your profits this July & August with these amazing prices.

(Normal prices will apply after the promotion period)

FRANCE



29% OFF NOW ONLY £21.99 LIST £31.30

Expressive and open, spicy and racy nose delivers aromas of candied yellow fruits and pastries.

Potential re-sale profit: Cost: £21.99 Sell: £67.00



34% OFF NOW ONLY £39.19 LIST.£59.38

Producing a very fresh, light and elegant style with a refreshing taste of minerality. Stylish and crisp

Potential re-sale profit: Cost: £39.19 Sell: £119 Profit: £79.81



30% OFF NOW ONLY £10.49 LIST: £14.90

Harmony of earthy, floral and honey characters. Perfectly balanced ripeness, purity & acidity.

Potential re-sale profit: Cost: £10.49 Sell: £31.79 Profit: £21.30

SPAIN



33% OFF
NOW ONLY **£7.59**LIST: £11.40

Beautiful green-fruit aromas combine with a hint of citrus fruits to give a fresh and vibrant nose.

Potential re-sale profit: Cost: £7.59 Sell: £22.99 Profit: £15.49



romas of berry fruit which

32% OFF

Potential re-sale profit: Cost: £4.99 Sell: £16



34% OFF NOW ONLY £7.29 LIST: £11.05

Generous, rich and spicy with concentrated bramble fruit, evident tannins, a note of black pepper.

Potential re-sale profit: Cost: £7.29 Sell: £23.00 Profit: £15.71

ITALY



33% OFF NOW ONLY £15.79

Typical and refined. Soft, harmonious and elegant, with a slim body and with lively yet balanced acidity.

Potential re-sale profit: Cost: £15.79 Sell: £48.99 Profit: £33.20



33% OFF NOW ONLY £6.49 HST-£9.82

Delicate with notes of white flowers and Sambuca.
Pleasant bitter taste with a medium body.

Potential re-sale profit: Cost: £6.49 Sell: £19.99 Profit: £13.50



32% OFF NOW ONLY £8.49

Intense bouquet of golden apple, pineapple and honey. Fresh and fragrant with balanced acidity.

Potential re-sale profit: Cost: £8.49 Sell: £25.99 Profit: £17.50





Scott Malyon Wine Development and Training Manager

Scott is Sheridan Cooper's new wine expert, with 15 years experience in the wine industry. His main mission is to ensure that wine is inclusive and not exclusive and to ensure that people who enjoy a glass of wine, really see that it is as much a part of popular culture as anything else. There are over 10,000 grapes on this planet that make wine, and Scott wants to make sure that this is reflected within our wine portfolio to satisfy everyone.

FRANCE



33% OFF NOW ONLY £10.59 LIST: £15.92

Powerful aromas of blackcurrant. Full and round, offering nice acidity on the finish.

Potential re-sale profit: Cost: £10.59 Sell: £33 Profit: £22.41

BOURGOGNE ROUGE BOURGOGNE ROUGE BOURGOGNE White Mickel July 1997 BOURGOGNE TO THE PROPERTY OF THE PROPERTY O

32% OFF NOW ONLY £16.49 LIST: £24.47

Fresh and balanced, with raspberries and herbs. Offers a mouthful of red fruit.

Potential re-sale profit: Cost: £16.49 Sell: £50 Profit: £33.51

TURKEY



31% OFF NOW ONLY £5.99 HST: £8.70

Good persistency and acidity on the palate. Easy to drink with persistent fruit flavours and mineral palate.

Potential re-sale profit: Cost: £5.99 Sell: £20 Profit: £14.01

ENGLAND



32% OFF NOW ONLY £11.99 LIST: £17.88

Gentle notes of strawberry yoghurt leading to a crisp cranberry and citrus finish.

Potential re-sale profit: Cost: £11.99 Sell: £37 Profit: £25.01

ARGENTINA





26% OFF NOW ONLY £9.99 LIST: £13.53

Bold and black. Wellstructured with great concentration of black fruit, fig compote and plums.

Potential re-sale profit: Cost: £9.99 Sell: £31 Profit: £21.01

ITALY



30% OFF NOW ONLY £5.49 LIST: £7.88

Zesty citrus fruit aromas with lightly honeyed, lemony notes on the palate and crisp minerality.

Potential re-sale profit: Cost: £5.49 Sell: £17 Profit: £11.51





Ample ripe, plummy fruit, hints of spice and liquorice and red cherry fruits, juicy and deliciously supple.

Potential re-sale profit: Cost: £5.99 Sell: £20 Profit: £14.01





Red berry fruits, wild cherries and violet. Full bodied, well-structured with soft and balanced tannins.

Potential re-sale profit: Cost: £7.49 Sell: £23 Profit: £15.51



Located on the Iberian Peninsula, Spain has over 2.9 million acres of planted vineyards, making it the most widely planted wineproducing nation in the world with tremendous diversity. The vast variety of soil types provides a rich context for Spanish wines as well as the elevation of vineyards, now atop of hills and in the foothills of mountains more than ever before, creates fresher, elegant wines. The altitude is highly influential, bringing a natural acidity and a developed aromatic flavour due to sunlight intensity. The dramatic mountainous regions also offer a natural barrier for vineyards, creating even more variety throughout the country.

The history of Spanish wine is intricate and complicated which started with the Phoenicians around 1000 BC; however, it was the Romans that took it much more seriously. As they were overthrown by the Moors in the 8th century, the wine production declined and did not start again until the 12th century at the Reconquista of Spain. It continued to expand throughout the following centuries which was aided by the viticulture which developed and adapted to the varied and extreme climate due to Spain being a peninsula.

Today, Grapes are picked during the night and early morning to pick them at the perfect moment and avoid prolonged exposure to

the sun as most of central Spain is directly under the summer sun. The varying areas of Spain bring an abundance of native grapes, with over 400 varieties planted throughout the country, especially in major wine regions, including Rioja and Ribera del Duero. Coastal regions offer a point of difference such as the west which is dominated by the Mediterranean weather, bringing warm temperatures and cooling breezes, or the arid south, with prowling winds that can often be too much for most grapes.

Scott Malyon,

Wine Development and Training Manager

Adega Ponte de Boga Godello

'One of my all-time favourite whites from Spain, Godello (native grape variety and name of wine). It has a beautiful and bright collection of zesty lemon, grapefruit and quince flavours, making it a cracker of a summer BBQ wine. I have genuinely had this before with whole salmon wrapped in newspaper with lemon, dill and capers. Absolutely mega.'

Bodegas Atolandon Enblanco

'A 50/50 blend of Garnacha Blanca and Garnacha Gris, this little delight has been made with some skin contact, giving it a gorgeous pale orange colour and thus bold aromas of apricot, anise and citrus. Elegantly weighty. Bonus, it's really good with fish pie, lobster and other flavoursome fish dishes.

Solar Telues Rioja Reserva

'Los siento! I can't talk about Spain without talking about Rioja. This is a firm favourite of mine (even though we have a handful of superb Riojas) but what I adore about this is that the wine style is modern (fruit forward and silky tannins) but the winemaking techniques and aging process are traditional; making it a modern classic. All you need is some roast lamb or a rich lentil stew, and you are in heaven.'

Bodegas Atolandon Bobal

'I used a wine from this Bodega above from Atolandon, the Godello. This is 100% Bobal (another native variety) from the southeast of Spain. Plenty of dark fruit flavours, really vibrant acidity and firm tannins. I sometimes chill this and enjoy it with Paella. Tried a chilled Bobal before? You should, its cosmic.'

> **Explore & Buy Spanish Wines online:**

drinkwarehouseuk.co.uk

SHERIDAN COOPERS SPANISH WINES TO TRY





Adega Ponte de **Boga Godello** 75cl

- Subtle yet complex
- Well-structured
- Citrus & pear profile
- Mineral notes











Bodegas Altolandon Enblanco

75cl

- Elegant
- Sweet aromas
- Full & well-rounded
- Lively & light





Solar Teules Rioja Reserva

75cl

- Mineral black berry fruit
- Sweet spices
- Powerful
- Great length







Bodegas Altolandon Bobal

75cl

- Vibrant fruit
- · Crunchy freshness
- Soft & ripe tannins
- Excellent depth



Spirits

Drink Warehouse UK endeavour to select a wide range of the finest spirits available, even from small batch distilleries.



DWUK ONLINE ONLY OFFERS

WHISKY



Roe & Co Whiskey 70cl Offer £25.49



Westland American Oak Whiskey Offer £36.19



Nc'Nean Huntress Organic Single Malt

Offer £55.00



Loch Lomond Inchmoan 12yo Whiskey Offer £31.29

······LIQUEUR······



Giffard Ginger of the **Indies Liqueur 70cl** Offer £16.49



Teichenne Vanilla Schnapps 70cl Offer £11.99



Ancho Reyes Verde Chile Liqueur 70cl Offer £28.99



Briottet Orange Curacao 70cl Offer £24.99

····· GIN ·····



No. 3 London Dry Gin 70cl Offer £28.69

SAVE £4.91 Fords Gin

70cl Offer £23.29

Buy online or contact our sales team





WMBLEDON

MON, JUL 3 - SUN, JUL 16 - 2023

Get your venue buzzing for this season of premium tennis entertainment.

OUTSIDE SPACE FOR THE WIN

In summer, having an outside space that is nicely decorated with plenty of seating really does boost sales. Get a projector or invest in outside TVs so that customers can watch the games in the warmer weather to get your customers thirsty and back to the bar. You could even create your own pop-up bar outside for the summer months.

ADVERTISING IS KEY

Advertise your summer deals and summer food menu to pair alongside the games. This is a great way to make every game into something special for your customers.

KEEP IT FRESH AND LIGHT

Change up your drinks list to keep it fresh and in line with the season. Why not consider offering a new drink to entice different customers? Featured cocktails are also a great way to keep the menu exciting. Don't forget to get your orders in nice and early before a busy event.





Serves 1

FIND EVERYTHING YOU NEED TO DELIVER THE PERFECT SERVE AT DRINKWAREHOUSEUK.CO.UK

THE TENNIS ELBOW

Ingredients



• Strawberries & Raspberries

Serves 1

- 5ml Sapling Vodka
- 15ml Fiorente Elderflower Liqueur
- 45ml Folkingtons Apple Juice
- 15ml Supasawa
- 10ml Giffard Simple Syrup

Method:

Muddle the fresh berries in the base of a cocktail shaker. Add the vodka, elderflower liqueur, apple juice, supasawa, and syrup. Shake with ice. Prepare a Collins glass with plenty of fresh ice. Fine strain over the ice and top with soda. Garnish with more fresh berries and a sprig of mint.

WIMBLEDON MARTINI

Ingredients

- Fresh Strawberries
- 45ml Don Q Cristal Rum,
- 45ml Giffard Fraise Du Bois Liqueur
- 15ml single cream

Method:

Chill a martini glass with ice while preparing your drink. Muddle a handful of fresh strawberries in a cocktail shaker. Add the Don Q Cristal Rum, Giffard Fraise Du Bois Liqueur, Giffard Simple Syrup and single cream. Shake with ice and fine strain into your prepared glass.



DISCOVER & EXPLORE OUR RANGE ONLINE

DWUK ONLINE ONLY OFFERS



JJ Whitley **Artisanal Gold** Vodka 70cl **SAVE £2.82**

ONLY £13.59

- Exceptionally smooth
- Well balanced
- Warming spicy hints
- Delicious



Fiorente Elderflower Liqueur70cl

- · Wild Italian elderflower
- · Clean & zesty finish
- Lower sugar
- Delightfully floral



Two Drifters Pure White Rum 70cl

SAVE £2.66 ONLY £24.59

- Crisp & clean
- Carbon negative • 100% cane molasses
- · Great for mixing



Briottet Liqueur Fraise Des 70cl

SAVE £3.11 ONLY £16.29

- Very intense
- · Characteristic of jam
- Ripe fruit taste
- Big citrus notes



ONLY £17.99 Whilst Stocks Last

Tasting Note:

Fresh, crisp and vibrant juniper nose. Light aromatic spice, orange blossom and a hint of cardamom. Creamy, dry with delicate green pine and subtle frangipane notes. Crisp and clean on the finish, with lingering citrus zest and eastern spices.

Pairs perfectly with:

Mediterranean Tonic, Red Grapefruit and a sprig of Thyme.

Vegan friendly.







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DWUK PROMOTING LOCAL PRODUCTS



Mayfield Village is situated in East Sussex, the heartland of the traditional hop industry, which Mayfield Gin likes to celebrate with pride. There is a tale that the company based its design and brand upon. The dramatic label on the bottle depicts the tale of St. Dunstan and The Devil. Saint Dunstan, as the story goes, was working in his smithy, when an old man appeared at his window and asked him to craft a chalice for him. St. Dunstan agreed and started working, but as he worked, the visitor began to change shape from an old man to a young boy and then a seductive woman but failed to hide his hoof, sticking out from under the dress. St. Dunstan realised his guest was The Devil in disguise. Pretending not to notice, he took his tongs and laid them in his holy fires, waiting until they were red-hot. Quickly pulling them from the fire and seizing the Devil by the nose. The Devil transformed and roared, before flying to nearby Tunbridge Wells to cool his nose in the river.

The Sussex hop comes from a single farm in East Sussex and is the key botanical that makes Mayfield Gin taste like no other. Sussex Hop was undiscovered until 2005, when it was found growing wild in local hedgerows by Peter Cyster. They are now grown by a fifth generation hop farmers, based in East Sussex. Mayfield Gin Master Maker and Blender, J. Arthur Rackham, came across the variety when researching local gin botanicals and discovered it added a unique citrus character to the gin. The hops are harvested every year in September for the next batch of Mayfield Gin! They harvest those hops and dry them in their Oast House.

The 8 botanicals that go into the recipe are all naturally and ethically sourced, including juniper berries, sussex hop, lemon peel, orange peel, coriander seeds, angelica, orris and liquorice. Every botanical is individually distilled in a 150-year-old copper pot still to a London Dry Method, with only the 'heart' of the distillate being used to ensure an incredibly smooth craft gin. After the resting period, each batch is tested to ensure the premium quality Mayfield Gin. The gin is then bottled, with each Mayfield Distilling Company product revealing a folklore tale from the village of Mayfield, East Sussex.

Buy Mayfield Gin online at: www.drinkwarehouseuk.co.uk





Bitters are a paramount part of a bartender's cocktail kit. Think of bitters as the salt and pepper for cocktails; the seasoning to balance the drink and bring out all delicate flavours that may be hidden without it. By adding bitters, a drink changes. It will dry out ever so slightly, allowing the nuances of other flavour elements to blossom. Your cocktail will have a complete flavour, becoming a well-rounded and cohesive experience, rather than a stop-start mix of components. A few drops are all you need but they are crucial to cocktail making.

Award-winning bartender and sommelier Lauren Mote defines aromatic bitters as 'high-proof infusions made with thoughtful ingredients'; however, styles of bitters vary. They are generally a blend of botanicals and spices with complex, layered flavour profiles with herbs and spices that are aged together to create a unique taste. Aromatic bitters were first patented in 1712, when doctors would

prescribe them to treat stomach ailments. Some started to use them as hangover cures, as they would add a few dashes to wine or brandy to soothe aches and pains. As time went on, bitters transitioned from a remedy to a staple cocktail ingredient (though modernday health food store will stock bitters as a digestive aid).

Mote explains that 'Angostura and Peychaud's are the granddaddies of bitters, they're the brands that have effectively created the category as we know it today'. Bitters have come leaps and bounds with a variety of flavours and styles, perfect for any cocktail imaginable. There are two popular flavoured bitters that are a great staple for any bar. Orange bitters are zesty and come from a blend of oranges (obviously), typically the dried zest of orange peels from Seville, and spices, such as Gentian root, cinnamon, cloves, ginger, and coriander. Orange bitters are great

for white spirits, like gin, as they bring out the flavours beautifully. Exceptional in a dry martini or tropical-leaning drinks. Chocolate bitters are commonly made with cacao nibs and spices and bring a subtle nuttiness to cocktails. Don't be fooled by the name, these bitters are not just for the sweet-toothed customer. They play very well with a sweet vermouth or aged spirits, like whiskey or rum.

Discover the perfect selection of Bitters for your venue. drinkwarehouseuk.co.uk

DWUK RECOMMENDED BITTERS



Angostura Bitters 200ml



- Blend of fruit & herbs
- Spices present
- Flavour enhancer
- Essential ingredient



Angostura Orange Bitters 100ml

- Vibrant aromas
- Tropical blend
- Zesty citrus notes
- Complex



Peychauds Bitters 148ml

- Anise aroma
- Bitter cherry finish
- · Zesty orange notes
- Minty tones



Fee Brothers Aztec Chocolate Bitters 150ml

- Sweet milk chocolate
- Heat & spice hints
- Decadent
- Mild bitterness









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- 25ml Wray & Nephew
- 100ml Pineapple Juice
- 25ml Cranberry Juice
- Squeeze of fresh lime
- Add all ingredients to a glass filled with cubed ice
- Stir it up, add a lime wedge garnish & serve



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² Vs 50ml of 37.5% Rum to achieve the same ABV cocktail

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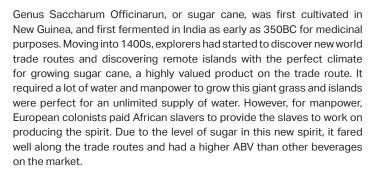
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RUM

Cultivated by History



The island of Barbados was discovered in the early 1600s which would soon lead to the popularity of rum all over the world. The island's climate was perfect, so explorer Richard Ligon brought his expertise with all the necessary tools from Brazil as well as purchasing slaves to create a rum empire. In less than 10 years, the sugar barons of Barbados became some of the richest men in the world. There are indications that the spirit was referred to as Rumbullion or Rumbustion, referring to the upheaval and violent commotions the spirit would cause. Eventually, this was shortened to rum.

Rum quickly became the drink of choice to many colonised countries due to the strength, but also because it was very cheap, much cheaper than brandy which was the other popular imported spirit of the time. New England was a colonised area of USA that struggled to grow anything because of the bad climate; therefore, when Barbados started to export rum, it allowed them to rely less on European imports. Soon enough those clever New Englanders got the idea to import molasses, a by-product of the sugar making process, from the islands instead of rum and start distilling themselves in the late 1600s, with towns like Salem, Newport, Boston and Medford becoming rum distillation epicentres with over 100 distilleries by the mid-1700s. With the momentum of production,

it solidified a slave-dependent economic system as rum accounted for 80% of New England's exports. This was all until England tried to impose an import tax on molasses from French colonised islands which led to the Sugar Act in 1764, where tax was levied on molasses, contributing to the political protest in 1773. The Boston Tea Party was started by American colonists who were angry at Britain for imposing 'taxation without representation'. In 1781, Britain surrenders as USA tries to stabilise their economy. There is an influx of immigrants from Scotland and Ireland with experience in grain distillation, a great ingredient that can be easily grown in middle-America. Rum was cast aside for the more popular grain-based spirits such as whiskey.

Although tainted by an awful part of our global history, this revolution-spurring spirit is back to have a second chance in the modern day. However, it is important to value the history that shaped it. Sugar cane takes between ten months and two years to reach sufficient maturity to harvest and extract its sugars. There are many different varieties of sugar cane, variety and region affect the profile of the rum produced from it.

Most dark rums come from areas such as Jamaica, Haiti, and Martinique and are seen as the purest expression of one of the most widely used sugarcane by products, molasses. They are normally aged longer, in heavily charred oak barrels, giving them much stronger flavours. Gold rum is aged in wooden casks for some period of time, giving the spirit its signature colour and sweeter, richer flavour and often have subtle flavours of vanilla, almond, citrus, caramel or coconut. These hints of flavour develop during the ageing process and the type of barrels used. Spiced rums obtain their flavours through the addition of spices and caramel. Most are darker in colour, and based on the gold variation. The spices most likely found are cinnamon, rosemary, absinthe/aniseed, pepper, cloves, and cardamom. White rums are simply made by a sugar cane that is distilled, watered down and bottled.

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Ron Zacapa Centinario 23yr 70cl

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- Beatifullly balanced

The MOJITO

Origins of the name 'mojito' are unknown; however, same say that it was initially consumed for medicinal purposes, deriving from the African word 'mojo' meaning to place a little spell. The mojito is a fantastic classic that can be modified with flavours and different fruit, but learning the classic is the perfect to build on.

- **1.** Lightly muddle several mint leaves with 15ml simple syrup in a shaker.
- 2. Add 60ml rum, 45ml lime juice and plenty of ice.
- Shake briefly and strain into a highball glass over fresh ice.
- Top with club soda and garnish with a mint sprig and lime wheel.

This drink can also be built in the glass if you do not have a cocktail shaker. Just give it a stir instead of shaking.





The STRAWBERRY DAIQUIRI

Thoughts of sunny days and ocean breezes are evoked when sipping on a strawberry daquiri, so why not bring that to your venue? The cocktail is named after the location it was created in – the town of Daiquiri on the south eastern tip of Cuba and was supposedly invented in 1898 by an American mining engineer named Jennings Cox.

- In a blender, add 45ml rum, 25ml simple syrup, 20ml lime juice and 4-5 large strawberries.
- 2. Put 6-8 ice cubes in and blend until smooth.
- **3.** Pour into a margarita glass or large stemmed glass and garnish with a fresh strawberry on the rim.

The perfect balance of the sweet berry and the tart citrus brings a refreshing, highly drinkable. Just like the mojito, the daquiri can be modified with different fruits.

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- Flavour of tonka beans
- American oak infused
- Point of difference



Westerhall Overproof Jack Iron Rum 70cl

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- Strong & smooth
- Hints of charred oak
- Gentle flavours
- Perfect for cocktails



Anno Lady Franklin Golden Botanical 70cl

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- Spicy & smoothTropical notes
- Very smooth
- hints of brown sugar



Two Drifters Signature Rum 70cl

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- Citrus notes
- Carbon negative
- Subtle sweetness
- Smooth finish





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Tasting Notes:

El Bandarra Al Fresco: Soft, bittersweet, notes of Mediterranean botanicals, a touch of grapefruit & drops of Barcelona-by-the-beach.

MO Cava: Pale yellow coloured and bright tasting Cava. Subtle aroma of white fruits with citrus notes. Silky, fruity, and fresh, with green apple flavours on the palate.







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Summer Mockfails



Mango Margarita Mocktail

What says 'it's party time' better than a margarita?

Whisk together 75ml Mango Puree, 25ml simple syrup and 10ml Supasawa in a mixing glass. Take a large tumbler and rub the rim with a lemon wedge, then dip into sugar. Fill glass with ice. Pour in mixture and top with Kingsdown Sparling Water. Garnish with a mint sprig and serve.



Virgin Piña Colada Mocktail

Feel the ocean breeze and smell the salty sea air. No? Well, at least we can pretend we are on holiday!

In a blender, place 250ml pineapple juice, 250ml Funkin Coconut Puree, 60ml heavy cream, 1 tsp vanilla extract, 50g granulated sugar and a few large handfuls of ice. Blend until smooth and pour into a glass. Garnish with a slice of pineapple and, if available, a pineapple leaf.



Sparkling Grapefruit Mocktail

This summer is going to be a hot one! So, what we all need is a cooling, refreshing drink to quench our thirst.

Muddle together 1 tsp sugar, a handful of mint leaves, and one fresh lime, cut into quarters, in your cocktail mixer or large glass until the sugars has dissolved. Add 100ml grapefruit juice and 50ml Fever Tree Soda Water. Mix and then add ice to a fresh glass and pour in your mocktail mix. Garnish with a sprig of thyme and a slice of lemon.



DRINK WAREHOUSE UK MOCKTAIL ESSENTIALS



Supasawa **Cocktail Mixer** 70CL

- Sour
- Citrusy
- Acidic
- Metallic finish



Kingsdown **Sparkling Water** 75CL / 330ML

- Local
- Clean
- Pure
- Effervescent



Funkin **Coconut Puree** 1KG

- Creamv
- Coconut
- Sweet
- Subtle lime



Fever-Tree **Soda Water** 200ML

- Soft spring water
- Carbonated
- Natural
- Premium

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