

BURREN DISTILLERY



BURREN

Co. CLARE, IRELAND

The Burren is a karst-landscape region in northwest County Clare, in Ireland. It is one of the largest karst landscapes in Europe. The region measures approximately 250 sq km and is enclosed within the circle made by the villages of Ballyvaughan, Kinvara, Tubber, Corofin, Kilfenora, and Lisdoonvarna.

It is bounded by the Atlantic and Galway Bay on the west and north, respectively. A small portion of the Burren has been designated as Burren National Park. It is one of only six National Parks in Ireland and the smallest in size (15 km²).

Burren with an Irish Translation of Boireann means 'Great Rock'. The O'Loughlin (Ó Lochlainn) clan ruled Boireann down to the mid 17th century from their chief residence at Gragans Castle (tower house not the house of the same name). The chief of the family was known in later times as the 'Prince of Burren' and clan members were buried in the family tomb near the altar of Corcomroe Abbey.

Burren is rich with historical and archaeological sites. There are more than 90 megalithic tombs in the area, portal dolmens, a Celtic high cross in the village of Kilfenora, and a number of ring forts - among them the triple ring fort Cahercommaun on the edge of an inland cliff, and the exceptionally well-preserved Caherconnell Stone Fort. Corcomroe Abbey is one of the area's main scenic attractions.

The Burren has an unusually temperate climate. Average air temperatures range from 15°C in July to 6°C in January. The soil temperature does not usually drop below 6°C. Since grass will grow once the temperature rises above 6°C, this means that the Burren has one of the longest growing seasons in Ireland or Britain and supports diverse and rich plant growth. Late May is the sunniest time and also likely the best time to view flowers.

The Burren is renowned for its remarkable assemblage of plants and supports many rare Irish species, some of which are only found in this area.

The Burren has a long history of traditional Irish music. It is particularly known for the 'West Clare Style' of concertina playing and the music festival in Doolin.



BALLYVAUGHAN

HOME OF

BURREN DISTILLERS

The original planning for the establishment of a distillery in Ballyvaughan was submitted in the early 1970's by Noel O'Loughen.

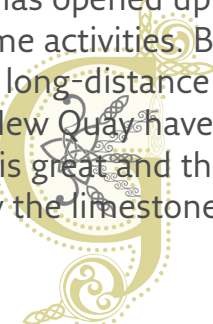
Key regulations defining Irish whiskey and its production are established by the Irish Whiskey Act of 1980 and are relatively simple (for example, in contrast with those for Scotch and Bourbon whiskey.)

They can be summarised as follows:

- ☉ Irish whiskey must be distilled and aged in the island of Ireland.
- ☉ The contained spirits must be distilled to an alcohol by volume level of less than 94.8% from a yeast-fermented mash of cereal grains (saccharified by the diastase of malt contained therein, with or without other natural diastases) in such a way that the distillate has an aroma and flavour derived from the materials used.
- ☉ The product must be aged for at least three years in wooden casks.
- ☉ If the spirits comprise a blend of two or more such distillates, the product is referred to as a 'blended' Irish whiskey.

Ballyvaughan's economy is mainly based on tourism. Its position on the coast road between Galway and the Cliffs of Moher brings significant pass-through tourism business to the village. Ballyvaughan has numerous pubs, restaurants, shops, B&Bs, self-catering cottages and other amenities. These include the new pier and slipway, constructed in 2006, which has opened up the area to boating, fishing, scuba diving and other maritime activities. Ballyvaughan is located on the Burren Way, a long-distance walking trail.

Ballyvaughan and nearby New Quay have a long tradition for Barley production. The soil in the area is great and the drainage is excellent boosted by the limestone.



WHISKEY

AN IRISH TALE

The global whiskey marketplace is growing.

The demand for quality Irish Whiskey is growing. Currently, Irish Whiskey accounts for less than 5% of the global marketplace and this is dominated by a few distillers predominantly owned by larger global corporations. With only 5 distilleries in Ireland, compared to over 90 in Scotland, there is a opportunity to grow the brand and the footprint of Irish Whiskey in the next 20 years.



BURREN DISTILLERY

PRODUCTION

BURREN Distillers aim to produce 280,000 bottles of whiskey (100,000 LPA).

To achieve this we will require to Mash 1,000kgs of malted barley daily. By mashing we mean placing the malted barley in a special tank called a Mash Tun. Hot water 165°C is added at which time the temp will drop to 152°C this temperature is maintained for between 30/40 minutes the mash been stirred constantly.

The liquid produced is drained off and pumped into to another tank where yeast is added to ferment and create the liquor/a clear beer, for distilling into whiskey.

After drawing the liquor (sweet barley water) from the Mash Tun the remaining residue or spent grain and water is raked out of the tank and bagged for cattle feed.

The fermented liquor/pale ale 8 % abv is pumped from the fermentor into No1 Still called the wash still where the first distillation takes place.
The spirit produced from this distillation will be 35 % abv.

This 35 % spirit from this distillation is pumped into No 2 Still called 'the Spirit still' which produces a distillation of approx 94% abv this is reduced to 63 % by addition of pure water before casking (putting into oak barrels) for maturing.

The ingredients required for producing malt whiskey are:
Good malted barley, pure water, yeast, peat ,other local fragrances, oak barrels, a peaceful place with clean air where the whiskey will mature for a minimum of 3 years but more normally 5 yrs. Part (10%) will definitely remain for 10/20yrs.



The work is labour intense loading the grain from a hopper adding the liquor. Labour is also required for Casking 'filling barrels'. Some cooperage work maintaining the barrels and re building old barrels will be required. The work requires skilled labour a mixture of technology and craft work.

We will employ a minimum of 7 people but this should increase to 10 or 12 during the Summer months.

Burren Distillery plan to have our barley grown locally and malted and to develop our own cooperage, making oak barrels. Part of this plan is that by year 3 we will have 50% of our barrels made from home grown oak and chestnut. This will add a new dimension to our production, using Irish Oak and Chestnut will be unique to The Burren Distillery and it will also help create more jobs.

Almost 100% of all products used come from the land, clean air is needed for maturing whiskey which is easier to achieve in a rural setting.

The residue from the first action Mashing: producing the sweet barley juice, is bagged and sold for animal feed as it is very high in minerals and proteins.

The fermentation second action leaves very little residue but again any residue left is bagged to be used for animal feeding.

The first distillation residue is used as a fertiliser here again we intend to use this residue known as 'baggas' to fertilise for the fields planned to grow the barley.

DAILY USAGE OF WATER

Mashing will require 4,100 ltrs to mash 1 ton of barley. Sparging liquor to prevent caking of malt during mashing 800 ltrs. Water for cooling stills during distillation by using a heat exchanger will consume about 2,000 ltrs which can be reused. This water will be treated to prevent scaling of the pipe work .

All tanks and the Stills will be washed daily this is a very important using mainly hot water approx 1,000 ltrs per day.

The facts that most of the residue from the production can be used locally by farmers for feeding and fertilising is possibly the main reason why all distilleries are located in rural areas. A delivery of 20 tons of grain will suffice for a month production and normally the whiskey when bottled is despatched in container lots usually not more than one load a month, means very few heavy duty vehicles another factor why a rural location is the most suitable.



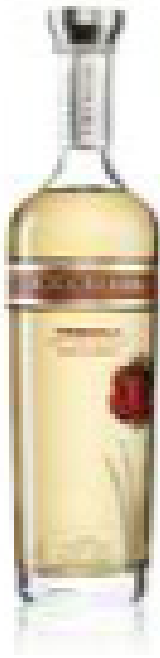
IRISH CHARCO

WHY INVEST?

There are a number of excellent reasons to invest in Burren Distillers as follows:

- ☪ Globally Whiskey Consumption is on the increase.
- ☪ Irish Whiskies represent less than 5% of the global Market Place but awareness of Irish Whiskey is much higher suggesting that there is massive room to grow with the correct investment in marketing and branding.
- ☪ There are currently only 4 Distilleries in Ireland. The scope to introduce new brands into this limited marketplace with an eye on global marketplace is immense.
- ☪ Matured Whiskies increase in value each year. As an investment, providing a return is straightforward.
- ☪ The initial growth period up to 5 years is the most challenging. With the right team of committed professionals and investors, we can achieve profitability from an early stage and maintain this as we continue to grow.
- ☪ Our ambition is to build a global brand leveraging from the tradition of Irish Whiskey.

BRAND NEW DESIGN



QUALITY AND STYLE WITH AN
EMBOSSED SEAL GLASS BOTTLE

BURREN Distillery



Glenfort Whiskey

DISTILLED & MATURED
IN THE BURREN

aged in wood

Ballyvaughan, Co. Clare, Ireland
www.burrendistillery.com

BRANDING EVOKES
BOUTIQUE IRISH WHISKEY

A VISUALLY EYE
CATCHING AND UNIVERSALLY
ACCESSIBLE DESIGN

MODERN TWIST ON
TRADITIONAL IRISH DESIGN