

DUBLIN WINE FEST ~ APRIL 20–25, 2015

PRODUCED AND PROMOTED BY GREAT IRISH BEVERAGES & AOIFE CARRIGY

www.greatirishbeverages.com

www.facebook.com/GreatIrishBeverages

@IrishBeverages



MEDIA CLIPPINGS & BLOG POSTS

Irish Times, Friday 17th April, Marie Claire Digby: <http://www.irishtimes.com/life-and-style/food-and-drink/dublin-says-cheers-to-new-wine-festival-1.2177034#.VTI12uaJb3Q.facebook>

Irish Times, Friday 17th April, Aoife McElwain (The Ticket): <http://www.irishtimes.com/life-and-style/food-and-drink/select-snacks-and-socisising-in-the-city-1.2178490>

Irish Examiner, Saturday 18th April, Leslie William's wine column: <http://www.irishexaminer.com/lifestyle/foodanddrink/wine/picking-out-some-of-italys-finest-wines-324470.html>

Irish Examiner, Saturday 18th April, Joe McNamee's food column: <http://www.irishexaminer.com/lifestyle/foodanddrink/themenu/themenudublin-wine-fest-324469.html>

Also featured in:

Irish Independent, Saturday 11th April (Liam Campbell's wine column)

Sunday Business Post, Sunday 12th April (food news)

The Sunday Times, Sunday 12th April (three-page feature & editorial)



FOOD

HAKE IT

Ernie Whalley talks for the modern Chinese dishes at Soder-Ko **P28**



KATY MCGUINNESS



Take a sip of something unusual at Dublin's first wine festival next week, when there will be tasting events all over the city

The good and the grape

It's festival time in Dublin this month, but rather than the usual sites of gallops, hares and hounds, the capital will resemble the sound of cork popping and glasses clinking. The inaugural Dublin Wine Festival takes place from Monday, April 20 to Saturday, April 25. An eclectic mix of drinking and all things oenological, events will take place at 30 of the city's bars and restaurants.

While there are no bands playing, there are the obligatory festival wristbands. These will cost €5 from participating venues, or online from entertainment.ie and any currency in any of the city's four festival "hubs". For a well-directed tour, see the panel overleaf.

The Green Lane hub, for instance, includes venues from Camden Kitchen on Camden Street, to Beck's Pub on Chancery, via the Backer Cell in Rathfarnham, while the East Side Tavern on St Stephen's Green, House on Lower Leeson Street, and Day Le Whisker on Frodober Lane, are all participating in the Georgian Dublin hub.

The Liberty hub will feature La Dolce Vita in Sandycove, and Kubi on Jarvis Street, while the City Centre hub includes Craggins Row on William Street South, and Dublin on Balls Bridge. Each venue has a unique offering tailored for the festival – including from "gourmet brewers" to wine and tapas pairing. Showcase wines will be sold at a 30% discount.

Food and wine writer Aislinn Cunniff and chair David of Great Irish Beverages join the festival programme together. "The festival gives people an opportunity to explore a diversity beyond what they might normally choose and..."

Be wild
Festival regular
Katy says it will
entertain wine
to experience with
different wine

THE SUNDAY TIMES

12.04.2015 / 25

Over to you

Quinness, in Temple Bar, is offering "buns n' buns" for the Dublin Festival of Wine. You'll get two steamed buns – pork n' kimchi and bricket 'n' bunce – with two limited pours of wine for €18, between 5pm-7pm each evening, while they offer a tasting selection of three wine-based cocktails. At Dandara's Candlelight cocktail bar, Darren Goughy takes on a classic red wine punch, it included here. The Wooden Mills recipe for ox-tongue fritters, below, takes a day to make, but is definitely worth the effort.

OX TONGUE FRITTERS

Serves 4

What you will need

- 2 white wine vinegar
- 1 ew balsamic, sliced
- 2 tng coriander seeds
- 200g 50/50 sugar
- 2 chillies
- 1 tng grated ginger
- For the bunce mix
- 4 hard-boiled eggs, peeled
- 1 cinnamon stick
- For the fritters
- 4 tng flour

- 8 60g/2oz pieces of ox tongue
- Splash of milk
- 1 egg, beaten
- 4 handfuls pakka breadcrumbs
- oppressed oil for frying
- For the bunce
- 4 tng beef mignonette
- Fresh horseradish, grated
- Lemon juice to taste
- 3 tng fat-leaf parsley, finely chopped

How to prepare

Put the white wine vinegar, balsamic, sugar, coriander seeds, cinnamon, chillies and ginger into a saucepan. Bring to the boil. Allow the mixture to cool. This makes a fine pickling medium which will be used later.

Put the peeled hard-boiled eggs into a bowl and cover with the liquid. Leave to pickle for 24 hours.

Make the fritters the next day. Season the flour with salt and pepper. Cut each piece of tongue into two thin slices and dip in the flour, milk, egg and parsley, then fry in hot oppressed oil for a minute on each side.

Chop the egg roughly and mix with horseradish mayo. The ox-tongue fritters are served with a splash of the egg mignonette.



HAPPY PEARING

Serves 1

What you will need

- 43ml 1/3 fl oz Absolut pear vodka
- 25ml 1/2 fl oz aniseette
- 173ml 1/3 fl oz lime and clove syrup
- 25ml 1/2 fl oz fresh lime juice
- 250ml 1/2 fl oz apple juice
- 250ml 1/2 fl oz pear juice
- 330ml 1 1/3 fl oz Argentinian malbec
- 1 pear, peeled and halved
- red grape syrup

How to prepare

Add all ingredients to shaker, except malbec, shake well with ice and fine strain into a stemmed glass and float the malbec on top. Serve with the pear on a small plate, drizzled with the red grape syrup.



STEAMED BUNS

Makes 20

What you will need

- 1 large onion, chopped roughly
- 1 bulb garlic, smashed
- Dash vinegar
- 1 tng chili powder
- 250ml 1/2 fl oz beef stock
- Dash sweet soy sauce
- 250ml 1/2 fl oz red wine
- 25g 1oz beef brisket, trimmed
- 1 pinch sugar
- 1 pinch salt
- 1 packet dried yeast

- 250ml 12 fl oz warm water
- 250g 2oz strong flour plus extra for dusting
- 1 tng melted butter
- For the chili-scallion pickle
- 4 red chillies, sliced
- 6 scallions, sliced
- 70-100ml 2-3fl oz vinegar
- 1 tsp salt
- 1 tsp sugar
- 200ml 3/4 fl oz sunflower oil
- steam and Asian hot sauce

How to prepare

Preheat oven to 300C/500F. Put onion, garlic, vinegar, chili, stock, soy sauce and wine into a heavy roasting tray and add beef. Cover in foil. Cook for four hours and turn after two. Steam piglet with a fork. Keep the gravy. Put the sugar, salt and yeast into the warm water. Leave for a few minutes, then pour over the flour, adding the butter.

Combine into a smooth ball and put in a greased bowl. Cover with cling film. Leave in a warm place until doubled in size, then knock back the dough. On a floured work top, knead for a minute, then divide in half. Roll each half into long sausage. Cut off plum-sized pieces, shape into balls, flatten and then roll into oval shapes about 20mm thick. Put each in half and place on squares of baking paper on a tray. Prove for another 45 minutes.

Put the chillies, scallions, vinegar and sugar into a saucepan. Heat the oil until smoking, then pour it over. Add onion and hot sauce to the meat to taste and warm through.

Boil a pot of water and place buns in a bamboo steamer on top with the lid on for about 10 minutes.

Cool and then place them again.

Spoon in the pork and top with the chili and scallion pickle.



AXAL® Pro - Purest salt for soft water

Developed by esco AXAL® Pro Salt tablets guarantee flawless operation of your ion exchanger

- Purity** - For high capacity regeneration and long softer life.
- Solubility** - No residue in the Salt dissolving containers.
- Shape** - AXAL® Pro salt tablets specific shape and surface guarantee fast formation of a saturated brine and the right circulation of solution.
- Stability** - No salt mass forms at the bottom of the containers.



For details of your nearest stockist contact MacCann & Byrne - Phone 046 9432104 or visit www.salt.ie

McCANN & BYRNE

Evening Herald, Friday 17th April: Jillian Bolger's Weekend Bites column:
<http://www.herald.ie/lifestyle/weekend-bites-anyone-care-for-some-magic-mushrooms-31148274.html>



Le Cool, Dublin April 20th



Le COOL
April 20 2015





festival Dublin Wine Festival

A wine-paired dinner where each correctly answered wine-quiz question knocks 10% off your bill. (Get 10 questions right? Get one free meal!) Free tapas with generously discounted wines. Delicious food & wine pairings. A flight of cocktails that tell the story wine has played in the evolution of mixology. The secret of extracting wine from a bottle without removing the cork. Daily seminars on how wine is made and the comeback of skin-contact wines. Self-service wine tastings and self-guided wine trails around four city-based hubs of 32 restaurants and bars. If any of the above sounds like your kinda festival, then #DublinWineFest might just be for you. Oh and there's giveaways of up to €300 worth of wine if you vote for your #BestDublinWineExp. Grab some mates, [download a map](#), plan your route and pick up a €5 wristband on the way.

where
See link.

when
See Link

how much
€5

Image.ie: Five Reasons We're Excited About Dublin's First Wine Festival:
<http://www.image.ie/Living/Foodie/5-Reason-Were-Excited-About-Dublins-First-Wine-Festival/>

Totally Dublin, April 2015
<http://totallydublin.ie/food-drink/bitesize-april-2015/>

The Taste.ie, April 2015
<http://thetaste.ie/wp/coming-soon-dublin-wine-festival/>

Dublin Buzz, April 2015
<http://www.dublin-buzz.com/features/food-drink/2015-dublin-wine-festival.html>

Gourmet Grazing, April 2015
<http://gourmetgrazing.ie/introducing-the-dublin-wine-festival/>

FFT.ie, April 2015
<http://fft.ie/index.php/5156/great-irish-beverages-launches-inaugural-dublin-wine-fest/>

Irish Food Writers' Guild, April 2015
http://www.irishfoodwritersguild.ie/marapril-2015.html#dublin_wine_fest

News section of Wine+.ie,
<http://www.wineplus.ie>

Jean Smullen's Wine Diary:
http://www.jeansmullen.com/index.php?option=com_content&task=view&id=1443&Itemid=2
&
http://www.jeansmullen.com/index.php?option=com_eventlist&Itemid=27&func=details&did=1547

Beaut.ie
<http://photos.beaut.ie/photos/Dublin-Wine-Fest-launch-and-ely-CHQ/6687.htm#!img=0>

Entertainment.ie
<http://entertainment.ie/photos/Dublin-Wine-Fest-launch-and-ely-CHQ/6687.htm#!img=0>

BLOG POSTS

<http://www.stitchandbear.com/2015/04/listing-dublin-wine-fest-2015.html>

<http://eatdrinkrunfun.com/?p=3742>

<http://thevineinspiration.org/2015/04/19/dublin-wine-fest-20th-25th-april-2015>

<https://www.dublinvisitorcentre.ie/blog-the-dublin-wine-festival-2015/>

<http://www.dublinfunguide.ie/events/dublin-wine-fest-6268>

<http://spillthebeans.ie/tag/dublin-wine-festival/>

<http://lovesaysfood.com/dublin-wine-fest-is-full-swing/>

<http://frankstero.com/2015/04/22/dublin-wine-fest-day-3-riesling-flight-ely-wine-bar/>

<http://dublininformer.com/3347/dublin-says-cheers-to-new-wine-festival>