WWW.ORKNEYCRAFTVINEGAR.COM



FORAGED, BREWED, CASK AGED AND BOTTLED IN ORKNEY



As seen on TV



What our customers think



JAMES MARTIN Chef/TV Presenter " The finest vinegar I've ever tasted... best vinegar you can buy! "



NICK NAIRN Chef/ TV Personality " Truly is amazing... I've never tasted anything like it before "



BRAD CARTER Michelin Star Chef

⁴⁴ The vinegar is raw and as with most unpasteurised products, it has bags of flavour, it has great depth and clarity all the things my dishes long for!



CRAIG GROZIER

⁴⁴ Acidity and Vinegar is an essential ingredient and seasoning in all my food from savoury to sweet. It's extremely exciting we now have an artisanal Scottish vinegar with one of the most diverse flavour profiles on the planet. ³⁷



ANGELA CLUTTON Food Writer & Food Historian

¹¹ Not all barleys or malts are the same by any means. There are many different varieties, few I think more exciting than Orkney's ancient 'bere' barley."













We are a hyperlocal brewery producing handcrafted vinegar in the Orkney Islands.

Our vinegar is sold in farm shops and delis to Fortnum & Mason, used by numerous Michelin star chefs and industry-leading bartenders, and lauded by TV personalities including James Martin and Matt Tebbutt.

In 2019 we featured on ITV's Saturday Morning with James Martin and James Martin's Great British Adventure. In 2020 we featured on BBC's Saturday Kitchen. In early 2021 we are due to be featured on Channel 4's Food Unwrapped.

Vinegar is a secret weapon in the kitchen – it lifts and balances flavours whether in dishes or in drinks. Vinegar seasons food as you do with salt, and elevates flavours via acidity as you may with citrus fruits. Orkney Craft Vinegar is a raw, unpasteurised, unfiltered, living vinegar with the mother. Made from scratch using traditional methods and aged in oak barrels for up to a year. The result is a softer, more rounded ingredient to cook with which carries more depth of flavour than standard vinegar.

The barley we use for our malt vinegar is bere barley, an ancient heritage grain unique to Orkney. In keeping with Orkney's ethos our craft vinegar strives to be sustainable. We use no plastic in our packaging – just glass, cork and paper. Ingredients for each wine vinegar are foraged by hand on the island.

We are incredibly proud to have a partnership with Orkney-based whisky distillery, Highland Park. We work closely with Highland Park who supply their whisky-soaked bourbon and sherry casks. We use these casks exclusively, along with Highland Park peated malt, to create our developing range of malt vinegar.

Orkney Craft Vinegar offers a genuine taste of Orkney – foraged, brewed, acidulated, aged in wood and bottled. The appetite for vinegar as an ingredient is growing. We produce the best vinegar you can buy.

Sam Britten

FOUNDER & DIRECTOR

"The finest vine gav

['ve ever tasted.

... best vinegar you can



LEED IN HIGHEAND PARK COURDEN WHISKY CISES

JAMES MARTIN

Buly!

OUR VINEGAR PRICE LIST



BERE MALT VINEGAR

UNIT COST	RRP
£8.12	£10.50
Our Bere Malt Vinegar i	is produced using bere barley

HIGHLAND PARK OUR MALT VINEGAR IS AGED IN HIGHLAND PARK BOURBON WHISKY CASKS



HIGHLAND PARK MALT VINEGAR UNIT COST RRP £8 £10.50 Our Highland Park Malt Vinegar is made using a

proportion of peat malt from Highland Park distillery. Aged in their renowned sherry seasoned whisky casks, delivering classic heather honey flavours



ROSEHIP

VINFGAR

Ingredients: Yeast, water, rosehip. 5% acidity

RRP





UNIT COST

HONEY &

MEADOWSWEFT

RRF

from scratch using large quantities of blossom honey to make mead. Infused with meadowsweet flowers then fermented a second time into vinegar The result has the perfect balance of acidity, slight sweetness and florals.

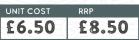
Ingredients: Yeast, water, honey, meadowsweet 6% aciditu



Our Rhubarb Vinegar is made with wild Orkney rhubarb, fermented into wine and then fermented a second time into vinegar. A high proportion of rhubarb creates a deeper, intense flavour

Ingredients: Rhubarb, sugar, yeast, water 5% aciditu





A sugar kelp seaweed wine, fermented into vinegar and infused with dried sugar kelp. Bursting with umami flavour.

Our most versatile vinegar in the range - delivers a big umami hit which works brilliantly with meat, fish, seafood, and vegetables

Ingredients: sugar kelp, sugar, yeast, water. 5% acidity

SMOKED DULSE VINFGAR



EST

SUGAR KEL



A dulse seaweed wine, fermented into vinegar and infused with Mara Seaweed's Applewood Smoked Dulse. A versatile vinegar with smoky, meaty, umami flavours.

Fresh dulse for the seaweed wine is sustainably handnicked in season at low tide on the shores of Birsau, Orkney, Mara Seaweed's organic dulse for Smoked Dulse is also sustainably their hand-harvested in Scotland, in the East Neuk of Fife

Ingredients: dulse seaweed. sugar, yeast, water. 5% aciditu







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