LWC Yorkshire

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Tel: 0844 241 2055 Email: yorkshire@lwc-drinks.co.uk

LWC North East

Mulberry Way Dubmire Ind Est. Houghton le Spring Tyne & Wear DH4 5RH

Tel: 0845 345 1055 Email: northeast@lwc-drinks.co.uk

LWC Teesside

Portrack Grange Road Stockton-on-Tees Cleveland TS18 2PH

Tel: 0845 345 1044 Email: teesside@lwc-drinks.co.uk

LWC Hereford

Southern Avenue Leominster Herefordshire HR6 0QF

Tel: 0845 365 1028 Email: hereford@lwc-drinks.co.uk

LWC Cornwall

(Jolly's Drinks) Wilson Way Pool Industrial Estate Redruth, Cornwall **TR15 3JD**

Tel: 0845 345 1076 Email: cornwall@lwc-drinks.co.uk

LWC South West

King Charles Business Park Old Newton Road Heathfield Newton Abbot, Devon **TQ12 6UT**

Tel: 0844 811 7399 Email: southwest@lwc-drinks.co.uk

LWC London

Units 5-7 Perth Industrial Estate Slough SL1 4XX

Tel: 01753 578 877

Email: london@lwc-drinks.co.uk

LWC Manchester

Stainburn Road Openshaw . Manchester M11 2DN

Tel: 0845 345 1068

Email: manchester@lwc-drinks.co.uk

Call to place your order on:

0845 402 5125

LWC Northampton

Weedon Road Industrial Estate

Email: northampton@lwc-drinks.co.uk

Middleton Wholesale

Tel: 01604 750 040

Tyne Road

NN5 5AF

Northampton

LWC Stoke

Grove Road Heron Cross Stoke on Trent ST4 4LN

Tel: 0845 345 1056

Email: central@lwc-drinks.co.uk

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Email: lancashire@lwc-drinks.co.uk

LWC Merseyside

Marshgate Ind. Est. Widnes WA8 8UA

Tel: 0845 345 1026 Email: mad@lwc-drinks.co.uk

LWC Birmingham

Unit 12 Union Park Navigation Way West Bromwich B70 9DF

Tel: 0844 854 6675 Email: birmingham@lwc-drinks.co.uk Same day/Next day delivery

Bi-weekly delivery

WWW.LWC-DRINKS.CO.UK



INDUSTRY NEWS

The drinks industry has always seen regular change; mergers and acquisitions are commonplace. However, 2017 promises to be a monumental year with 2 mega deals already in the pipeline.



Heineken's planned purchase of 2000 Punch outlets for £300m would make it the UK's biggest brewer, and the country's third largest pub operator behind Greene King & Enterprise. The second mega deal is Tesco's purchase of the Booker Group for £3.9bn. Both deals will be investigated by the Competition and Markets Authority (CMA); however, most commentators believe both deals are likely to be completed in the 2nd half of 2017.

March 8th saw the chancellor's budget statement and it was a mixed bag for the UK drinks trade. While the £1000 business rates discount for the majority of pubs in UK is welcome news it is also a short term measure and many industry groups are lobbying for a more long term solution. The big disappointment was the increase in the duty on alcohol. The increase, that was affective from 13th March, added 2p to a pint, 8p to a bottle of wine and 28p to a bottle of 37.5% spirit meaning that duty now accounts for £7.54 of a bottle of Vodka.

April also sees some welcome legislation introduced for the wholesale sector.

The Alcohol Wholesaler Registration Scheme (AWRS)

From April 1st, all alcohol customers must now check that they are buying from a registered wholesaler, and under the Alcohol Wholesaler Registration Scheme (AWRS) anyone purchasing alcohol from a wholesaler must check their source has been assessed by HMRC and registered as a fit and proper trader. Approved wholesalers will be issued with a registration number, and customers must check this against an online listing at www.hmrc.gov.uk.

Many retailers are still in the dark about their new obligations. Retailers could be liable for prosecution if they buy from unregistered wholesalers, with penalties ranging from loss of their alcohol licence to heavy fines and imprisonment.

AWRS is intended to prevent duty-evading criminals selling to legitimate retailers, which is good news for taxpayers and responsible wholesalers. But the onus is now on you, the buyer, to ensure that you are dealing with an approved wholesaler, and it's vital that you carry out the simple online check to protect yourself.



FROM 1ST APRIL 2017 IT WILL BE AN OFFENCE TO PURCHASE ALCOHOL FROM AN UNREGISTERED WHOLESALER.

OUR AWRS Number is: XDAW00000101405

LWC ONLINE IS LEADING THE WAY

LWC has recently completed a redesign of our website and online ordering system. It took us 12 months to get the new site ready to launch, but now it's up and running we're thrilled with the vastly improved online service our customers are experiencing.

Our industry leading website includes features to enhance your shopping experience, such as:

A quick and easy online ordering system - which also gives the customer access to past invoices, credits and statements.

"The ordering process is really quick and easy"

The ability to make card payments - allowing customers to purchase simply and securely at a time that is convenient to them.

If you're not already registered for online ordering, it's a great time to think about joining thousands of customers who are. Switching to online ordering is quick and easy – and our dedicated Web Support Team is there to offer full assistance during your online account set up should you require it.

A highly detailed catalogue - containing our full portfolio of products, to help you find the right products for your business.

"Love the new site — it's good to have an easy to use ordering system"

If all this isn't incentive enough, customers using LWC Online will also be given access to exclusive offers. We are currently working with a huge range of brands, from household names to up and coming independents, to curate a range of online only offers that will save you money and maximise your sales throughout the year.

www.lwc-drinks.co.uk





Hibernation is unfiltered, unfined and unpasteurised for great taste and at 5.2% it packs the punch that you would expect of an IPA.

BIG HUG SPIRIT PALE CAN 4.2% (24) 330ML - £36.49

Spirit gives a great US style hop profile that is beautifully aromatic but subtle in flavour. It has a quenching, lengthy dryness on the back of the palate and the taste is driven more by the malts than the hops of an IPA.
BIG HUG BRUNO PILS CAN

4.2% (24)330ML - £37.49

A good body for a 4.2% pilsner, Bruno has a light malty nose, floral hoppy aroma and is full-bodied, smooth with a delicate lemon sherbet finish.

ROE & CO

BLENDED IRISH WHISKEY 45% 70cl £25.99

Roe & Co is a new premium blended Irish whiskey, named in honour of George Roe, a true pioneer of Irish whiskey. With the signature smoothness of Irish whiskey and with remarkable depth of flavour, Roe & Co is a masterful blend of rich malt and the smoothest of grain whiskies aged in 100% bourbon casks. The high proportion of first-fill casks gives notes of creamy vanilla balanced with its hints of fruit and soft spice and a remarkable depth for such an elegant and refined whiskey.

COPPERDOG

BLENDED MALT SCOTCH WHISKY 40% 70cl £25.99

In years long-passed, distillery workers would help themselves to a dram using a 'copper dog'; a pipe hidden inside the leg of their trousers. These Speyside rascals and characters are the inspiration for this unique blend of no fewer than eight single malt whiskies, slowly married together in old oak casks. An easy-drinking scotch with ripe fruit aromas and a delicate spicy finish. First created in the Craigellachie Hotel.

SMIRNOFF CIDER

MANDARIN AND PINK GRAPEFRUIT 4% 500ml £13.69

Smirnoff, the world's biggest vodka brand, is extending its Smirnoff Cider offering with the introduction of a new 'Mandarin & Pink Grapefruit' variant. Building on the successful launch of the Passionfruit & Lime and Raspberry & Pomegranate, this is a refreshingly citrusy flavoured cider which is which is less sweet and more lightly carbonated than similar products on the market fruity cider.

PRIVATE CELLAR BUSHVINE CHENIN BLANC - £6.07

Aromas of ripe red apple and tropical fruits jump out of the glass of Healy & Gray Private Cellar Bushvine Chenin Blanc. Lovely pineapple and lychee flavours fill the palate.

PRIVATE CELLAR CHARDONNAY / VIOGNIER - £6.07

Chardonnay is complemented here by Viognier's floral aromas, and the union of the two grapes produces a weighty wine that shows lavender and apricot accents.

PRIVATE CELLAR PINOTAGE - £6.07

Displaying typical aromas and flavours of berries, combined with dark plum and a quirky banana note that adds not only interest, but a real complexity.

ESTATE MALBEC / BONARDA - £6.07

The juicy fruit of Malbec combines beautifully with the subtle spiciness of Bonarda resulting in a wine which is velvety smooth on the outside but macho on the inside.

ESTATE CLARET - £6.07

It's dominated by Cabernet Sauvignon, but the perfume of Merlot and Cabernet Franc play their part in this intense yet pitch-perfect medium-bodied wine.

WINE LIST 2017

Coming Soon – The LWC 2017 Wine Portfolio with over 130 pages of wonderful wines featuring over 750 wines spanning six continents, we work hard with over 40 supplier partners and wineries to bring you a specially selected, diverse and full range of quality wines designed specifically for the On-Trade market, right product in the right place at the right retail price point, driven by our understanding of the market and consumer. (The brochure will soon be available on our website www.lwc-drinks.co.uk and our wine team and account team will also have hard copies available).

We have exciting news on innovation and New Product Development, look out for some great new additions to our family in 2017 including our new Healy and Gray Estate and Private Cellar Range (With wines from award winning South African winery Imbuku) meet "Charlie Zin", try something different from Spain and relax under a Blue Moon with our "Luna Azul" fabulous Chilean offering.



Our wine team are here to support and work with you to develop the optimum wine list for your business from our portfolio – including range, lists, training and activation and we would love it for you to get in touch on wine@lwc-drinks.co.uk

Meet the team on page 7/8 and get to know their favourite wines in the range.



OUR WINE DEVELOPMENT **NETWORK**

NORTHERN REGION SHERYL FOSTER - 07816 648503 sheryl.foster@lwc-drinks.co.uk marc.halliwell@lwc-drinks.co.uk adrian.snell@lwc-drinks.co.uk michael.atkinson@lwc-drinks.co.uk bill.roberts@lwc-drinks.co.uk **MIDLANDS REGION** ANNE MCKINLAY -TEL 07875 193301 anne.mckinlay@lwc-drinks.co.uk geoff.burns@lwc-drinks.co.uk **SOUTH WEST REGION JULIA WRIGHT - 07896 426573** julia.wright@lwc-drinks.co.uk claire.redfearn@lwc-drinks.co.uk kez.oliver@lwc-drinks.co.uk **SOUTH EAST** Bi-Weekly delivery Same day/next day delivery

REGION **SHAUN HEALY** 07904 183048

shaun.healy@lwc-drinks.co.uk

If you would like a further insight into the wine team and what they get up to, see our social media... Coming Soon: #WineLoveStories



Wine Merchants & Shippers Est. 1978 LWC (@LwcWine) lwc_winemerchants







LWC has 11 regional wine specialists to ensure you ahave the right wine in the right outlet at the right retail price point. They love to share their own personal wine recommendations and their experience in the trade.



Anne McKinlay Amatore Blanco

I am a Lover of easy drinking, dry, white wine with good balance of acidity and fruit content. Amatore Bianco fits the bill and I do enjoy a glass after a run.

On Trade for 18 years having previously been a Manager and Licensee for 5 years in Liverpool, qualified to WSET higher and year 1 of Diploma



Geoff Burns Levila Navarra

Tempranillo / Cabernet Sauvignon Riojas baby brother, always in my wine rack at home. Delicious.

18 years in the trade, owned own wine shop and wholesale business before moving to LWC, WSET higher and Diploma



Julia Wright **Emotivo Sparkling Rose**

Lovely light pink sparkler with a bit of residual sugar. Ideal on its own, chilled, with your mates! 15 years in the on trade including own wine company, wholesale, wine specialist and brand owner before joining LWC, WSET intermediate and Advanced qualified



Claire Redfearn Faustino Joven

Rioja is my favourite wine, this is a young Rioja and goes well with my favourite food which is pasta and of course tapas.

Worked all over the world in the trade, managed restaurants and has been with LWC for 3 years, based in the South West, WSET qualified



Kez Oliver Healy and Gray Sauvignon Blanc

Young, fresh, crisp, fruity and delicious. In the drinks industry for 29 years, mainly in the South West, National Brewers and Wholesalers for before joining LWC at the end of 2013, WSET Qualified



Shaun Healy Healy & Gray Private Cellar -Bush Vine Chenin Blanc

Brimming with tropical flavours, I love this with my home made fish pie. With over 30 years experience, WSET Diploma

Shaun has been our Wine Director for 14 years.



Sheryl Foster Healy and Gray Estate Claret

A great Bordeaux fresh and fruity aromas and silky tannins, lovely with my lamb Sunday lunch.

Over 20 years experience in the On trade, National Brewers, wholesale and Wine specialist including National Sales and On trade retail, WSET Intermediate and Advanced. Distinction



Marc Halliwell - Recommends Healy & Gray Estate Malbec/Bonarda

Healy & Gray Estate is a rich blend of black-fruited Malbec, with the soft raspberry packed Bonarda. Delicious! Not only do the Argentineans do great wine but also great steaks...a match made in heaven.

Over 20 years in the On trade, based in the North West, WSET intermediate and Advanced



Adrian Snell Amatore Rosso

Lovely ripe fruits jump from this Merlot, Sangiovese and Corvina blend, enjoy with a roast beef dinner or just with friends and good craic..

Based in Newcastle upon Tyne - 11 years in the wine trade, originally a chef for 13 years in various 4 and 5 star hotels.



Michael Atkinson Faustino Rivero Blanco

My go to wine for Tapas and Seafood. Aromatic flavours bound with an inherent freshness.

17 years experience working with the On-Trade, based in the North East of England, WSET Diploma



Bill Roberts Riverside Sauvignon Blanc.

I love this wine with Lindsay's Thai fishcakes - a real winner!

With over 20 years experience, based in the North West, WSET qualified and year 1 of Diploma



ON-TRADE WINE LIST TRENDS

Personal opinions from Master of Wine - Keith Isaac

LWC feel that with the new LWC Drinks wine list there is something for everyone, from the smallest pub to the grandest hotel or golf club or restaurant. There are new wines across the board including new Burgundies from Patriarche Père et Fils who we work closely with, as well as new agencies from around the world.

We are working more closely with Castelnau Wine Agencies and have access to their extensive agency portfolio and so can put together lists for any account. There are several trends to think about in the on-trade. One less fortunate one is the relative exchange rates of the dollar and the Euro against the pound: the dollar has strengthened strongly post-Brexit, while the Euro although stronger has not moved as much. There will be value to be found in Euroland wines, especially the lower cost producers of Spain and Italy.

All wine lists are built on varietals these days.

The casual drinker can remember the name and how to pronounce it: Merlot, Pinot Grigio, Sauvignon, Malbec. Make it easy for her: easier than having to remember a long complicated foreign name or region. Don't feel these have to be the cheapest wines, either.

There are some wines that behave as "brands", like a varietal can do, so make it easy for customers. Such wines are reassuring like brands should be. Consumers will buy Prosecco, New Zealand Sauvignon, Argentine Malbec without reference to the producer's name as these wines are themselves the brands. Just make sure you list a nice one from us!

There are other appellations to note for which the same is true: if you list a Chablis, a Sancerre, a Châteauneuf-du-Pape, a Rioja Reserva, it will sell. Give the customer the chance to spend money for special occasions. Some pubs, bars and restaurants like to list by wine style. If you do, keep it simple: "light, medium, full" for reds and "dry and crisp, aromatic, full and oaky" for whites is enough for nearly all lists, or you just confuse the customer. You often find the allocation in each category is very subjective anyway.

Much is written of low alcohol wine, and lighter wines Do list a Pinot Noir, as it will be lighter in body but probably not alcohol as it needs to be ripe to have some flavour; and don't not list Malbec because it is 14.5% as that is what it is, and clients will enjoy it. There is some talk too of organic wine, natural wines, orange wines, wines without sulphur. A good rule of thumb is that if this a trend or recommendation beloved of sommeliers, particularly French ones, it will come to nothing and you will be left with stock. There are many restaurants trying to sell Grüner Veltliner, Riesling (which has been the next big thing for about 30 years,) and all sorts of minor appellations and natural wines that seemed a good idea when they were listed.

So, enjoy browsing through the list and ask us for our advice and opinions. We are here to help you make money by selling great wines.

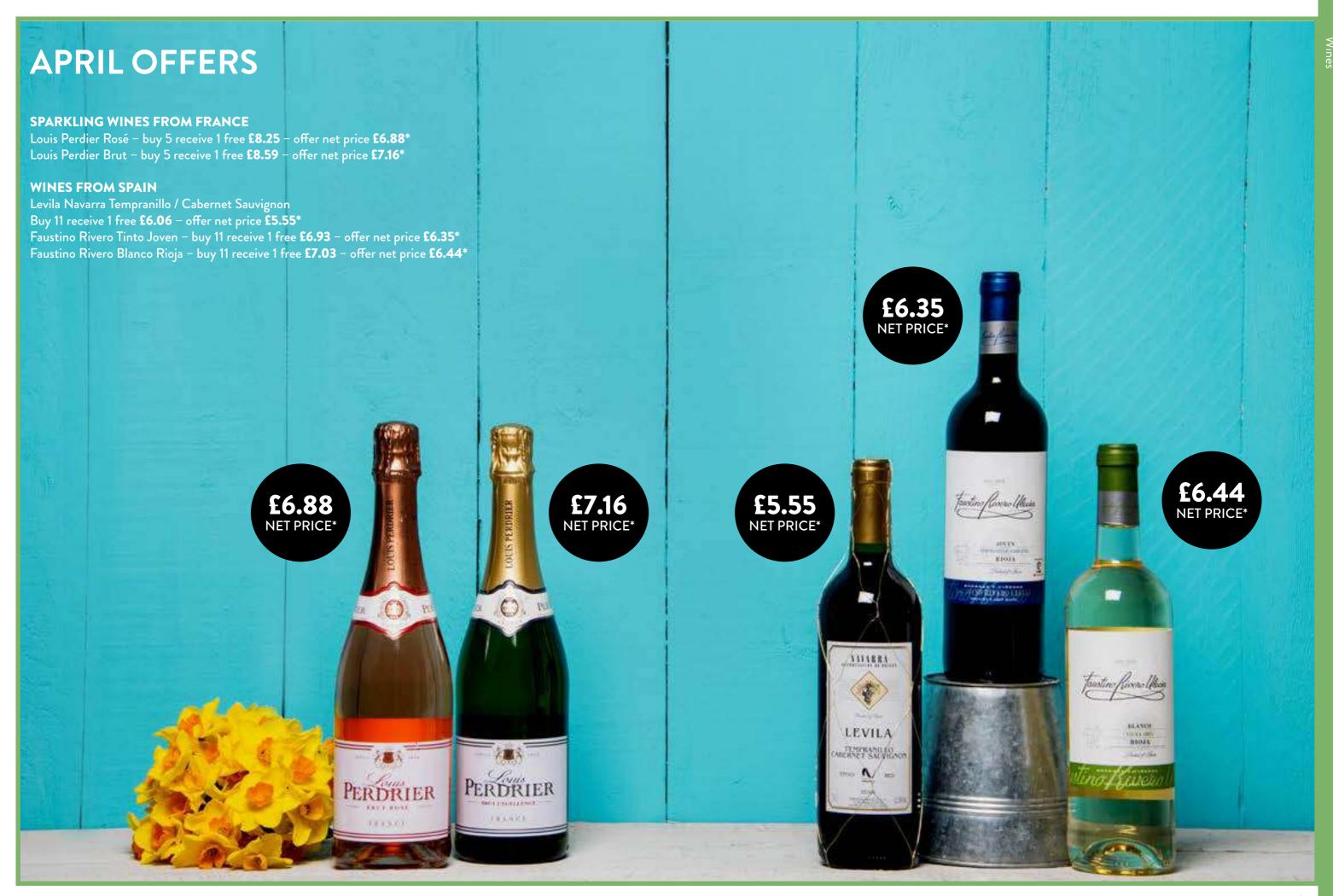
Keith Isaac M.W.

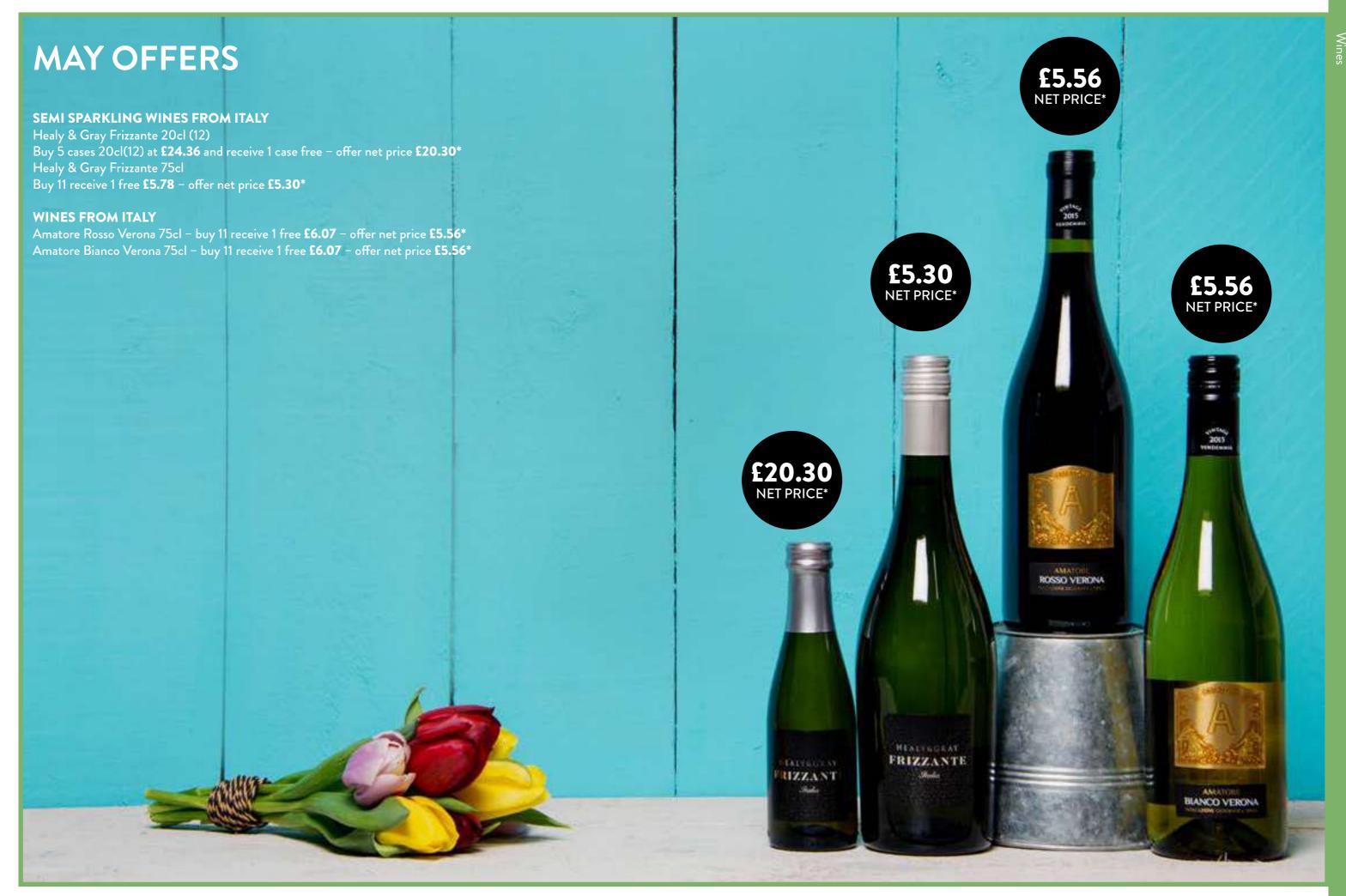
All deals run 01-04-17 to 30-06-17 unless otherwise stated. Deals cannot be taken in conjunction with any other offers.













WENTO LIV

MONIN®

MONIN has been producing premium flavoured syrups and liqueurs in Bourges, France, for over a century, using only the finest ingredients sourced from around the world. With over 20 liqueurs to choose from including those 'must have' items such as Triple Sec Curação, Apricot Brandy and Cassis de Dijon, this range perfectly complements the wide selection MONIN syrups which comprises of the classics; Almond, Grenadine and Passion Fruit to more unusual varieties such as Bubblegum and Popcorn. With over 140 MONIN syrups available, there really is a flavour for everyone. For more information visit: https://www.monin.com/



Featured Cocktail: Bramble

Ingredients: 10ml Monin Crème Du Mure Liqueur | 15ml Monin Gomme Syrup | 40ml Gin | 25ml lemon juice
Method: Shake the Gomme Syrup, Gin and Lemon Juice in a shaker with ice, strain and drizzle the
Monin Crème du Mure on top. Serve with crushed ice and garnish with blackberries.

A LOOK AT TEQUILA & MEZCAL

Overall for GB Tequila has increased by 6.7% and at LWC it has grown 33%. We now list over 100 tequilas and 20 mezcals offering a range to suit all venues and price points.

WHAT IS TEQUILA?

To be called tequila the spirit must be produced from at least 51% blue agave and made within the delimited Tequila region of Mexico. The agave a succulent related to the amaryllis (not a cactus) grows for between 7 - 10 years before it is ready to be harvested.

Usually younger agave is used to make mixto (min 51%) tequila with the older agave used to make the more premium 100% agave tequilas. The outer leaves are removed (as these give a bitter taste to spirit) and the central core the Pina is then halved and cooked to create fermentable sugars. These are extracted, fermented and typically double pot distilled to make tequila.

WHAT IS MEZCAL?

Mezcal is a distilled alcoholic beverage made from any type of agave plant native to Mexico. The word mezcal comes from Nahuatl mexcalli which means "oven-cooked agave".

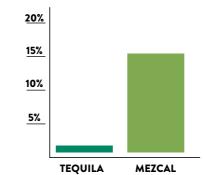
Agave based spirits are made all over Mexico and are known as Mezcal. Unlike tequila Mezcal can be made from any variety of the agave plant. The only exception is Sotol that can only be made in Chihuahua from the agave of the same name.

Mezcal is made in 8 specific regions of Mexico: Oaxaca, Durango, Guanajuato, Guerrero, San Luis Potosi, Tamaulipas, Zacatecas, and the recently approved Michoacan. Oaxaca is the center of the mezcal world, as 80-90% of mezcals are made in Oaxaca.

Mexico has about 330,000 hectares cultivating agave for Mezcal, owned by 9,000 producers. Over 6 million litres are produced in Mexico annually, with more than 150 brand names.

Contrary to popular belief Mezcal does not have to have a worm in the bottle nor does the worm have hallucinatory properties.

Average price growth over the bar of tequila vs mezcal in 2016

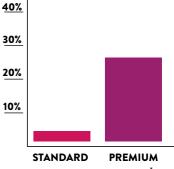




London	9.8%
Harwest England	3.8%
Midlands	1.5%
Lancashire	14.0%
North East	- 17.7%
Yorkshire	16.1%
East Anglia	3.3%
Southern	7.7%
Harwest Wales	- 9.2%
Scotland	11.0%

Regional map for Tequila volume (HL MAT YA v's MAT TY) MAT YA - Moving Annual Total Year Ago MAT TY - Moving Annual Total This Year

Sales growth of standard vs premium tequila in 2016



*source: CGA up to 3rd Dec 2016

OLMECA TEQUILA

The history of Olmeca and fresh new tequila cocktail recipes

Olmeca Tequila is a tequila produced in Jalisco, Mexico. There are three tequilas in the Olmeca family: Olmeca, Olmeca Altos and Olmeca Tezón all of which contain Tahona Liquid. Olmeca was launched in 1967 and now has a presence in 80 countries worldwide.

Made from blue agave picked after 7-8 years of growth. Once harvested, traditional brick ovens are then used to slow cook the piñas.

Part of the production process involves using the 500-year-old traditional and artisan Tahona method, which consists of a 2 tonne millstone made of volcanic rock, known locally as Tezontle. Once the Agave piñas have been harvested and cooked, they are crushed by the Tahona, creating a pulp and drawing out the sweet juice from the fibres. This juice is referred to as Tahona Liquid, of which a percentage is integrated into the fermentation and distillation process of all Olmeca Tequilas, with Olmeca Tezón exclusively containing 100% Tahona Liquid – certified by Consejo Regulador del Tequila.

Olmeca Tequilas are produced at Destileria Colonial de Jalisco. Operation at the plant is overseen by Maestro Teguilero Jesús Hernández and his team of workers. The Master Distiller is responsible for supervising all production, from the harvest of the plants in the agave fields to the bottling of the tequila. The Olmeca distillery is situated in the town of Arandas, Jalisco, the unofficial capital of Los Altos (2104 metres above sea level), taking advantage of the blue agave plants that are grown locally.











COCKTAIL RECIPES

See our exciting range of tequila based cocktails. Create a different twist on some classics and introduce your customers to new, bold flavours Soda water 100ml with Olmeca Premium Tequila. Olmeca is available from LWC, speak to your account manager for lead times, pricing and stock.

AGAVE COLLINS

Olmeca Blanco 50ml Lemon juice 25ml Agave syrup 15ml Garnish: Lemon slices Glass: Highball Method: Build all ingredients in highball over ice and stir

BITTER TOP

Olmeca Blanco 25ml Campari 15ml Grapefruit soda 50ml Light beer top Garnish: Grapefruit slice Glass: Highball Method: Build all ingredients in highball over ice and stir

NINA COLADA

Olmeca Reposado 50ml Pineapple juice 50ml Mango Juice 25ml Lime Juice 15ml Malibu 25ml Banana quarter Garnish: Pineapple leaf Glass: Goblet Method: Blend all ingredients with crushed ice and pour into goblet.

OLMECA PALOMA

Olmeca Blanco 50ml Lime 15ml Salt pinch Grapefruit soda 125 Garnish: Lime wedge Glass: Highball Method: Build all ingredients in highball over ice and stir.

THE MILLSTONE

Olmeca Añejo 50ml Agave syrup 25ml Lime juice 15ml Pineapple ring 1 Garnish: Cut out a wedge of the pineapple ring Glass: Rocks glass Method: Muddled the rest of the pineapple ring. Shake all ingredients with ice and strain into a rocks glass.



#Love Scotch

BUY ANY 5 X 70CL DIAGEO SINGLE MALTS* AND RECEIVE A FREE TALISKER 10-YO 70CL"

DIAGEO PREMIUM MALT WHISKY PORTFOLIO (+29.9%) IS FUELING THE GROWTH OF THE MALT WHISKY CATEGORY (+5.7%), ENCOURAGING EVERYONE, EVERYWHERE TO #LOVESCOTCH***

FREE TALISKER OHAN "LACAMULAN III YO, DALWARRIE 15 YO, OBAN 14 YO, ORACHARANDRE 12 YO, OZERENO HE 12 YO, AND CARDHU 12 YO. "LANTED TO 1 X CEAL PER CUSTOMER PER WEEK FOR THE DUPATION OF THE PROMOTION "SOURCE MELISPACIAL IN VOL. MAT CHANGE VAIAS OF 31, 12:2014 BASED ON TOTAL TRADE drinkaware.co.uk for the facts | PLEASE DRINK RESPONSIBLY

HOW WHISKY IS MADE

INGREDIENTS

WATTER IS USED AT VARIOUS STAGES THROUGHOUT THE PRODUCTION PROCESS OF MILT WHISKY AND IT IS IMPORTANT THAT IT IS OF HIGH QUALITY MALTED BARLEY IS THE ONLY GRAIN USED IN THE PRODUCTION OF MALT WHISKY IT IS USED ALONGSIDE WHEAT OR MALZE IN THE PRODUCTION OF GRAIN WHISKY YEAST IS USED TO FERMENT THE SUGARY WASH PRODUCED FROM MICHELING THE MALTED BARLEY



FULL-BODIED & SMOKY

THESE SPICILE MALT WHISKIES ARE BIC AND BOLD IN CHARACTER, LIKE A POARING BONFIRE ON A BEACH AT DUSK. THEIR DEEP WOOD SMOKE ENVELORS YOU WITH A WARMTH



FRUITY & SPICY

GOOD, ALL-ROUND SINGLE WALT WHISKES - VERSATILE AND MEDIUM-BODIED, JUST LIKE THRING A LONG WALK THROUGH THE WOODS, THESE WHISKIES REVEAL NATURIAL AROMAS WITH THE PERFECT BALANCE OF SWEETNESS AND SPICE.

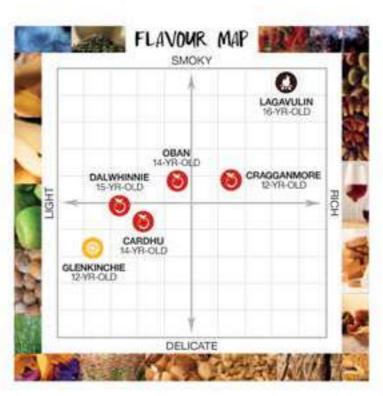


LIGHT & FLORAL

GREAT AS APERITIFS, THESE SINGLE MALT WHISKIES ARE LIGHT. CRISP AND FRADRANT, LIKE THE AROMA OF FRIESHLY OUT GRASS. THESE ARE EASY DRINKING MALTS WITH A CLEAN AND FRESH AFTERTASTE - PERFECT ON A WARM SUMMER'S DAY

PRODUCTION

- 1) DURING THE MALTING PROCESS, THE BARLEY GOES THROUGH A GERMINITION PROCESS TO CONVERT PROTEINS IN THE SEED INTO STARCHES
- 2) THE BARLEY IS THEN DRIED IN A KILN SOMETIMES USING PEAT AS A FUEL. TO DELIVER A PUNGENT PHENOLIC OR SMOKY CHARACTER
- 3) THE MALTED BARLEY IS MILLED (GROWN) AND THEN MIXED (MISHED) WITH HOT WATER TO EXTRACT THE FERMENTABLE SUGARS FROM THE STARCHES
- 4) THIS WASH IS FERMENTED BY ADDING YEAST TO CREATE A LOW-ALCOHOL BEER
- 5) THE WASH IS THEN DOMBLE PISTILLED IN COFFER POT STILLS
- 6) THE DISTILLED SPIRIT IS MITURED IN DAK CASKS (IN SCOTLAND) FOR A MINIMUM OF THREE YEARS BEFORE IT CAN BE CALLED SCOTCH WHISKY







BEER MARKET TRENDS

Overall beer value is in growth but volume is in decline reinforcing the consumer trend of going out less often but spending more when we do.



Total Beer Volume (HL): 19,733,592 (-2.1%) Value (£m): 12,091 (+0.8%)

Total ale is in decline driven by the performance of cask ales. Consumers are moving to keg and

packaged ales.



Total Ale Volume (HL): 5,303,927 (-4.2%) Value (£m): 2,984 (-0.5%)







Total Cask Ale (HL): 2931,826 (-7.5%) (£m): 1,669 (-5.2%)

Total Keg Ale (£m): 1,113 (+3.5%)

(HL): 2,137,309 (-1.2%) (HL): 234,793 (+15.3%) (£m): 202 (+22.8%)

The growing trend of 'premiumisation' is most apparent in the lager category largely led by super premium world beers like Peroni, Heineken and Estrella Damm. In 2017 look out for local UK brands like Freedom, Shin Digger and Grand Central as consumers switch their focus to locally produced beers.





(£m): 4,783 (-2.5%)



(HL): 4,457,017 (+5.2%) (£m): 3,471 (+6.9%)



(£m): 29 (+12.4%)

Craft beer continues to be the driving force in the total beer category showing strong volume and value growth. 2017-18 will see the craft beer market share grow beyond 5% and continue to become increasingly mainstream.



Total Craft Beer Volume (HL): 994,518 (+31.3%) Value (£m): 760 (+37.7%)

Craft can volume has also doubled as brewers encourage consumers to drink fresher, higher quality beer. Speak to your LWC account manager to find out about interesting craft can options like Big Hug Brewery, Alphabet Brewing Co., Dortmunder Union Pils and Redwillow Brewery.



Craft Can Volume +100.7% vs. YA*

cannot fully report on craft can data

*source: CGA up to 3rd Dec 2016

LWC CASK CLUB

ALL PRICED AT £72.50!



Jeffrey Hudson Bitter (JHB) is a nationally respected ale, winner of numerous awards, this popular beer was crowned Champion beer of britain in the bitter category in 2001 and 1999. Challenger and American Mount Hood hops.

WEEK COMMENCING:

03/04/2017



Brewed to a recipe combining pale and crystal malts with choicest traditional ale hop varieties. The beer has a long, deep, bitter-sweet finish with fruit and hop notes, a strong ale which

WEEK COMMENCING:

10/04/2017



CHARLES WELLS BOMBARDIER 4.1%

Sayour the distinct aroma, then surrender to the perfect balance of malty richness, tangy hops and sultana fruit on the palate.

WEEK COMMENCING:

17/04/2017



ADNAMS SOUTHWOLD BITTER 3.7%

Output

Output

Description:

Southwold Bitter is a beautiful copper-coloured beer, late and dry-hopped with Fuggles for a distinctive, lingering hoppiness.

WEEK COMMENCING:

24/04/2017



FELINFOEL DOUBLE DRAGON 4.2% ●

A full drinking, premium Welsh Ale, which is malty and subtly hopped. Double Dragon has a rich colour and smooth balanced character. This deep copper red ale has a tangy red fruit flavour with nutty, toffee overtones

WEEK COMMENCING:

01/05/2017



GREENE KING RUDDLES COUNTY

4.3%

An English ale with a distinctive flavour of dark toffee and caramel combined with a crisp bitterness derived from using rare Bramling Cross hops.

BLACK SHEEP BEST BITTER 3.8%

A wonderfully light and refreshing beer. Brewed with malted

wheat for a crisp biscuit flavour, perfectly balanced by the

WEEK COMMENCING:

08/05/2017



HYDES LOWRY

Made from Citra and Chinook hops to make a hoppy and refreshing beer. The use of Amber malt gives this beer an attractive richness with strong citrus and lovely

WEEK COMMENCING:

15/05/2017



Wonderfully crisp with a peppery hop and a long dry,

satisfying finish. The definitive quality session beer.

WEEK COMMENCING:

FULLER'S SUMMER ALE

22/05/2017



OTTER BRIGHT

4.3%

A refreshing beer brewed with lager malt with an amazingly fruity taste and hoppy/lager finish. This beer is as pale as and has even converted a few lager drinkers!

WEEK COMMENCING:

29/05/2017



WEEK COMMENCING:

zesty, citrus hop character.

05/06/2017

distinctive, 6X remains one of the South's most famous

A beacon on the bar for many ale drinkers. Full bodied and

beers. Mid-brown in colour, malty and fruity with balancing hop character.

WEEK COMMENCING:

12/06/2017

TIM TAYLOR'S GOLDEN BEST 3.5% O A crisp, amber coloured beer that makes a refreshing session

ale. The smooth and creamy flavour makes it a popular choice close to the brewery, and increasingly in destination pubs

WEEK COMMENCING:

across the country.

3.8%

19/06/2017



HARVIESTOUN BITTER & TWISTED

A superbly-balanced, refreshingly-lively beer. It has a malty-sweet aroma with a floral, fruity hoppiness and zingy, zesty flavour

WEEK COMMENCING:

26/06/2017

PLEASE PLACE YOUR ORDER ONE WEEK IN ADVANCE FROM LWC: 0845 402 5125

CASK ALE COLOUR GUIDE



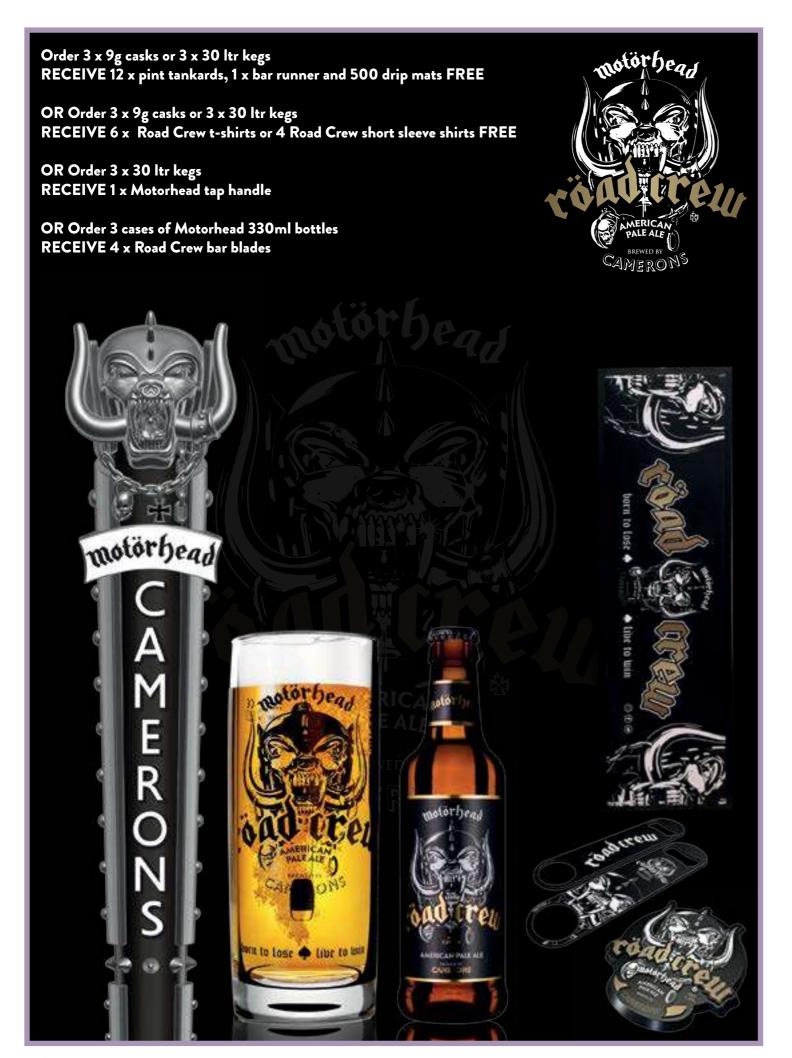














SHINDIGGER - A UNIQUE PERSPECTIVE FROM GYSPY BREWERS

Craft beer has exploded onto the UK beer scene over the past half-decade from 1.9% of the overall beer market in 2012 to 8% in 2016. With craft beer in America accounting for over 21% of the overall beer market and still growing, we think there is still plenty of legs left in the UK market yet!

Our journey into the industry goes back to 2012 and our days as skint students living in Manchester after having purchased our first homebrew kit. What started out as a fun way to make homebrew to sell at student house parties, grew into a passion and a few years later we were distributing our beers nationwide.

At the time the only beers available to us were lagers and traditional British ales. The words 'craft beer' weren't really used or understood. We turned to other countries for inspiration on what to brew at home, which lead us to the American style of brewing and the tropical, juicy pale ales and IPAs that result.





We take a different approach than the vast majority of established brewers. We've followed a 'gyspy' or 'ghost' brewing model. This means we find spare capacity at other breweries across the UK to produce our beers. At the time, as two graduates fresh out of university with limited resources, this was our only option to making our recipes on a larger scale.

This model soon went from a necessity to a choice. The brewing industry has a great culture of collaboration, and over the last four years, we've had a chance to work with a wide array of hugely passionate and experienced brewers. Doing so has enabled us to share knowledge and learn new perspectives. The key for us being to focus a lot of time scouting out awesome breweries all over the UK to partner with.

We're also able to work with top-of-the-range brewing and packaging equipment, which as a young brewery would normally be way out of our reach. This allows us to not only experiment with different processes and grow capacity, but also ensure our beers are high quality and consistent.

We focus heavily on what we consider low ABV session beers because to us beer drinking is about sitting around in a beer garden with your pals and enjoying the moment. The more flavourful we can make the beer, the better that experience is.

SHINDIGGER CANS AVAILABLE FROM LWC

SHINDIGGER PILSNER 4.1% (24) 330ML SHINDIGGER WEST COAST PALE 4.5% (24) 330ML SHINDIGGER WEISS 5.4% (24) 330ML SHINDIGGER SESSION CANS 4.2% (24) 500ML CHECK WITH YOUR DEPOT FOR STOCK AVAILABILITY AND LEAD TIMES



PROCESS

As mentioned, we took a lot of influence from the American market when we began to develop our range. The predominant features were the type and use of hops. We use significant amounts of American and Australian hops. The terroir of these regions combines with the local strains to give bold citrusy, pine and tropical characteristics.

Dry-hopping is another important process originating with American homebrewers, now being widely used across the British beer craft beer industry. It involves adding bucket loads of hops after fermentation to make the beer burst with citrus and tropical notes while minimising bitterness.

There's plenty more to the process than just hops, though! The aim is to keep the flavour in the beer, so we don't fine and only very lightly filter our beers. We want some of those proteins from the grain and as much of the hop oils in the beer as possible so those big juicy notes can shine on through! This can often result in the beer having a hazy appearance.

EVOLUTION

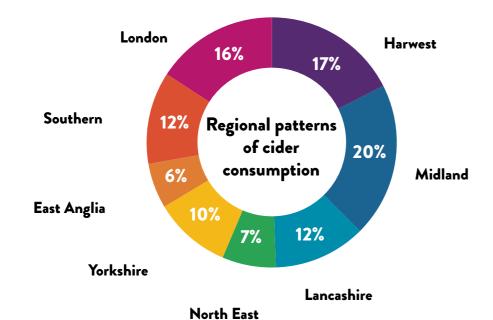
The whole industry is pushing forward at a rapid rate and brewers are always finding more ways to get more flavour into the beers. Expect more from this in 2017 as new technologies enable hop merchants to isolate the aromatic oils and flavor compounds found in the hop, giving brewers even more scope for experimentation. Unfortunately, hop aroma fades over time, so beer freshness is becoming a hot topic.

We work hard to ensure that from leaving the brewery to going out into trade, our beers stay below 5 degrees. This slows down the ageing reactions that can lead to off-flavours and ensure the beer is served to the end customer is the best possible condition.

Regarding packaged product, cans are growing rapidly in popularity. Processing specs, greater artwork space and green credentials are all driving this change. Our bet is on 2017 being the year of the 500ml tall boy can. Last year we launched our Session IPA into 500ml can which had a great response, especially from the music venue and event segment. We're going to be putting all of our range in larger size can this year too. Better price, less trips to the bar and served in a volume we think a session beer should be!

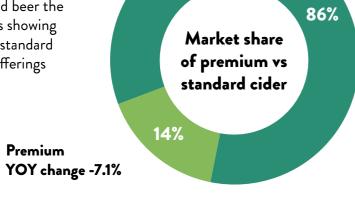


CIDER TRENDS



Is premiumisation affecting the cider category?

Unlike spirits and beer the cider category is showing more growth in standard over premium offerings



Average price per pint

Standard

YOY change +6.4%



Top 5 draught cider brands by region*



MAT YA - Moving Annual Total Year Ago
MAT TY - Moving Annual Total This Year
All units shown in 000s hectilitres (HL) (1HL = 100 litres)

Total Draught Cider	289	293	1.6
Thatchers Gold	143	155	8.8
Strongbow	41	33	18.8
Stowford Press	11	12	7.3
Strongbow Dark Fruit	6	10	52.1
Somersby	8	8	2.1
SOUTHERN	MAT YA	T TAM	Y %CH
Total Draught Cider	201	198	1.4
C ₁ I	O.E.	0.0	6.1

SOUTHERN	MAT YA	MAT TY	/ %CH
Total Draught Cider	201	198	1.4
Strongbow	85	80	6.1
Thatchers Gold	40	38	6.2
Stowford Press	35	33	5.1
Strongbow Dark Fruit	5	10	93.0
Somersby	5	6	15.2
, i			

NORTH EAST	MAT YA	MAT TY	%CH
Total Draught Cider	119	123	3.1
Strongbow	55	55	0.1
Strongbow Dark Fruit	14	27	85.4
Carling British Cider	5	7	50.8
Somersby	4	6	46.5
Woodpecker	16	5	68.3

LANCASHIRE	MAT YA	MAT TY	%СН
Total Draught Cider	185	210	13.5
Strongbow Dark Fruit	32	73	122.1
Strongbow	79	69	12.2
Somersby	24	20	14.7
Thatchers Gold	13	13	0.7
Carling British Cider	6	7	19.3

YORKSHIRE	MAT YA	MAT TY %CH	1
Total - Draught Cider	158	181 14.6	5
Strongbow	70	59 15.2	2
Strongbow Dark Fruit	24	58 144.7	7
Somersby	12	12 0.5	5
Thatchers Gold	12	8 32.9	9
Carling British Cider	5	6 9.0)

MIDLANDS	MAT YA	T TAM	Y %CH
Total Draught Cider	334	353	5.6
Strongbow	137	117	15.0
Strongbow Dark Fruit)	21	51	136.6
Thatchers Gold	41	46	12.6
Stowford Press	32	30	6.1
Carling British Cider	13	16	28.2

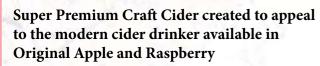
EAST ANGLIA	MAT YA	MAT T	Y %CH
Total Draught Cider	88	97	9.9
Strongbow	45	35	21.1
Strongbow Dark Fruit	3	14	270.5
Aspall Suffolk Cyder	11	13	21.6
Thatchers Gold	8	7	18.1
Somersby Cider	3	5	54.1

LONDON	MAT YA	MAT T	Y %CH
Total Draught Cider	272	270	0.7
Strongbow	132	128	2.6
Aspall Suffolk	28	26	9.5
Stowford Press	28	25	11.2
Strongbow Dark Fruit	9	23	156.1
Somersby Cider	11	16	37.7

* source: CGA up to 3rd Dec 2016

MATTY %CH

ABV 4.8%



The South West Orchards project uses 200 years of cider making expertise to deliver two modern craft cider expressions

South West Orchards doesn't use concentrate in its ciders We use 100% fresh pressed apple juice that is fermented naturally, and then let it mature in its natural state for 3 months

No added sugar or additives means our ciders are both vegan friendly and gluten free Available in 50l keg, 12x 500ml NRB and 24x330ml cans (apple only)

New install kit plus free keg after initial keg purchase



MODERN CRAFT CIDER

Made with Only the Finest Fresh Pressed Apple Juice for the Cider Connoisseur





Appleshed Premium Cider is fermented from apples grown in our fertile orchards that shelter beneath the Malvern Hills in the heart of Herefordshire

It is full of flavour and made with specially selected apples that provide this crafted medium dry cider with a smooth and refreshing taste

Available in 50l keg and 24x330ml cans New install kit plus free keg after initial keg purchase









(B) @appleshedcider

MODERN CRAFT COO

FOCUS ON NON-ALCOHOLIC DRINKS

Soft drinks are a huge category in the UK, worth £4.1bn in the on-trade. They are the second fastest growing category in licensed (behind spirits) and the premium soft drinks sector has enjoyed growth of 75% year-on-year.

The main sub-categories driving this growth are juice drinks, pure juice and mixers - which comes as no surprise considering the growth of spirit consumption and cocktails in on-trade outlets. In fact, cocktails are set to account for 10% of all spirit sales in licensed trade by 2020 and mixers are sure to grow along with it. A premium quality mixer also helps to create inspiring non-alcoholic cocktails or 'mocktails'.

Packaged soft drinks grew by 5.5% in value versus +3.1% draught. Packaged performing well illustrates how consumers are looking for more premium, sophisticated experiences.

Despite this, premium soft drinks still only make up around 5% of total soft drinks sales which shows the huge growth opportunity that remains to be taken advantage of. So which wider market trends have led to the popularity of premium soft drinks, and how can we make the most of them?



One of the key reasons behind the growth in soft drinks is the current health agenda. Never before have consumers been so health-conscious. 1 in 5 adults choose not to drink alcohol at all, driven by the 16-25 age group which has grown by 40% over the last 10 years and many people now are closely monitoring their alcohol intake and trying to cut down where possible. Consumers are now much more aware of the number of calories in a glass of wine, and likewise the amount of sugar in a bottle of cola.

As a result, sales of low calorie soft drink variants have grown by £1.1bn (+3.6%). Low calorie purchases accounted for over a quarter (27%) of soft drinks sales in licensed and with the health agenda set to continue, the popularity of low calorie/sugar soft drinks is sure to increase.

Secondly, occasions are becoming more important - more people are now choosing to eat out more often, and the casual dining scene is thriving in cities such as London and Manchester's Northern Quarter where new venues are opening every week - all with something slightly different to offer.

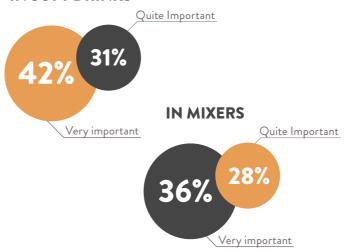
Outlets need to be able to cater for different occasions throughout the day and soft drinks have a lead role to play - whether that be enhancing coffee with flavoured syrups, fruit juices at breakfast, suitable options for children at lunchtime or premium mixers in the evening.

Speak to your LWC account manager today and request your copy of LWC's Premium Soft Drinks brochure for further ideas and inspiration.

LOW-SUGAR OPTIONS

How important are low-sugar options

IN SOFT DRINKS



WHY CUSTOMERS ORDER A SOFT DRINK

39% - I was driving

29% - I didn't fancy an alcoholic drink at the time

15% - I don't drink alcohol

-O- 12% - I don't drink alcohol in the day time

11% - I tend not to have alcohol with food

8% - I was working/had to go back to work

8% - I am trying to cut down on alcohol

****7% - I was looking after children

7% - I prefer the taste of non-alcoholic drinks

4% - other reason

WHAT DO **CUSTOMERS WANT TO SEE?**

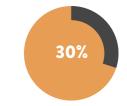
Consumers were asked what was most important to them when choosing a soft drink.

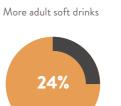


Better garnishes

e.g mint, orange









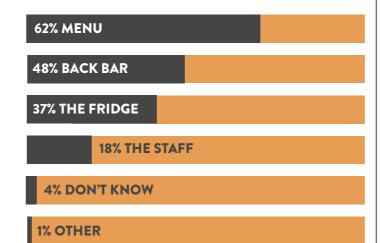




Fewer sweet soft drink options

SHOW OFF YOUR OFFERING

Consumers were asked how they would like to find out about soft-drinks options.



HOW CAN LWC SUPPORT YOU?

Wide range of product choices including organic and fair trade brands.

Over 80 Business Development Managers with expert knowledge of the market place.

Bespoke menu design service.

Same-day and next-day delivery service.

Competitive pricing, brand support, training, glassware and POS.

Brand new website showing latest products.



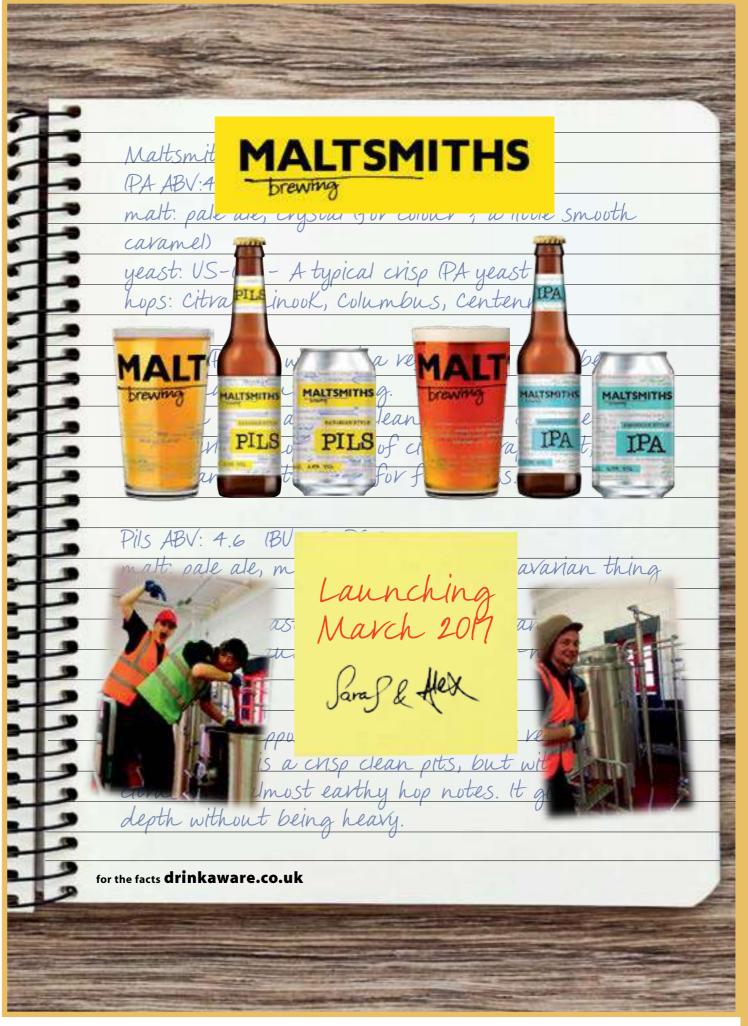


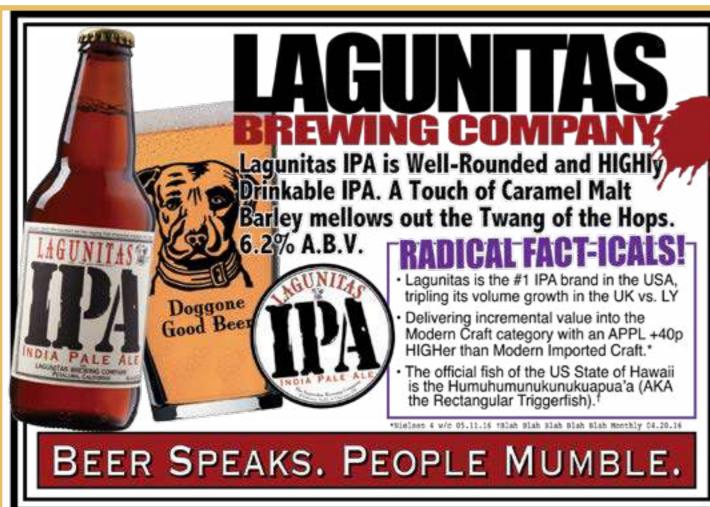
























Our family began crafting cyder at Aspall, Suffolk in 1728. Eight generations on they remain obsessed with creating the finest products from the best fruit.



DRAUGHT

SUFFOLK CYDER

Fruity, dry, racy,

lip-smacking.

ALC 5.5% VOL

HARRY SPARROW SUFFOLK CYDER

Medium dry and thirst-quenching, sessionable with a floral apple aroma. **ALC 4.6% VOL**

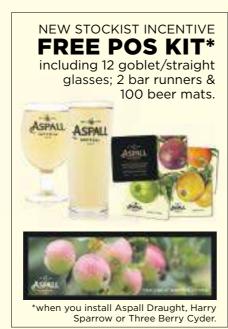


THREE BERRY CYDER



WADDLEGOOSE

Sweet and crisp with a medium body and an attractive berry finish. **ALC 3.8% VOL**









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FEVER-TREE MEDITERRANEAN
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50ML WILLIAMS GB GIN
150ML FEVER-TREE MEDITERRANEAN TONIC

BUILD IN A TUMBLER OVER LOTS OF ICE and garnish with a slice of Fresh ginger and a Lemon Wedge.







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BUY
1X TANQUERAY
LONDON DRY GIN 70CL
& 1X TANQUERAY
NO. TEN IL AND
RECEIVE A FREE
CASE OF DOUBLE
DUTCH TONIC*







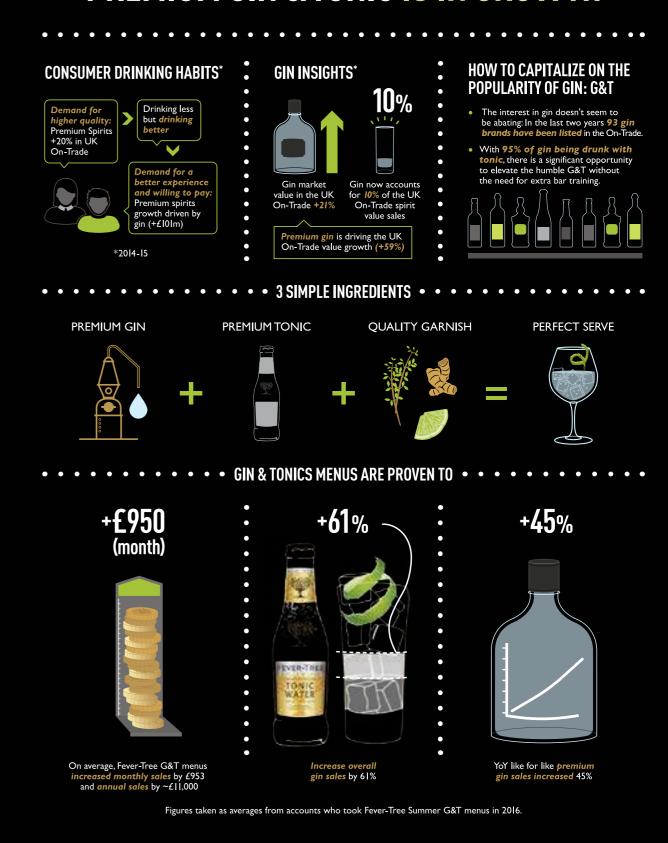








PREMIUM GIN & TONIC IS IN GROWTH



FOR MORE INFORMATION AND TO GET YOUR BESPOKE MENU **VISIT WWW.FEVER-TREE.COM/MENUS**

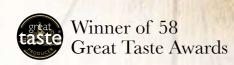


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