



BURREN
BALSAMICS

Burren Balsamics Ltd

Ambient

Background

Burren Balsamics was established by Mrs Hamilton Stubber in 2014 on the back of her extensive experience in catering including a stint as a top chef in London.

The company has a successful eight-strong range of balsamic vinegar, including Blackberry and Thyme, Bramley Apple and Chilli and Honey, which are on sale in delis in the UK and Ireland.

Burren Balsamics range of fruit infused balsamic vinegars use as many locally grown ingredients with zesty flavours as possible. The versatile bottles of flavour pack a punch and add endless possibilities to enhance salad dishes, stews and casseroles, marinades and soups.

In June 2017, Burren Balsamics launched a four-strong range of White Italian Condiments.

The new products are pale balsamics with delicate and rich flavours. They are lower in acidity and ideal for a wide range of culinary applications.

In November 2017, Burren Balsamics launched an innovative white balsamic vinegar featuring 24 carat gold leaf in a classic 200ml available in a special gift box with unique LED back lighting at RRP £20- a perfect Xmas gift.

Product Range

Armagh Bramley Apple Balsamic Vinegar 250ml bottle /125 mls bottles
Blackcurrant Balsamic Vinegar 250ml bottle / 125 ml bottles
Blueberry Balsamic Vinegar 250ml bottle
Strawberry Balsamic Vinegar 250ml bottle
Blackberry & Thyme Balsamic Vinegar 250ml bottle
Strawberry & Mint Balsamic Vinegar 250ml bottle
White Wine Vinegar 250ml bottle
Wild Garlic Infused White Italian Condiment (a seasonal product which will be replaced by Beetroot & Cacao Nib off-season)
Tarragon Infused White Italian Condiment
Blood Orange & Cardamon Infused White Italian Condiment
Irish Peat Smoked
Balsamic Sugar
Balsamic Salt
Special gift packs

Customers

Specialist food shops, delis, hotels, restaurants and airlines (Aer Lingus) across Northern Ireland, the Republic of Ireland and Mexico.

Awards held

- Great Taste Awards 2024: Two Star for Beetroot & Cocoa Nib infused White Condiment and One Star for Blood Orange Marmalade, Balsamic Tomato Ketchup, Roast Onion Jam, The Balsamic, Blackberry & Thyme infused Balsamic Vinegar of Modena, Blackberry & Thyme Pearl Bursts, Christmas Balsamic and Irish Heritage Apple infused White condiment.
- Blas na H'Eireann Awards 2023: Chef's Larder Award for Burren Balsamics Blackberry and Thyme Infused Balsamic Vinegar Pearl Bursts; Gold for Armagh Bramley Apple Infused Balsamic Vinegar & Silver for Strawberry & Mint Infused White Wine Vinegar.
- Great Taste Awards 2023: Two Gold Stars for our Bramley Apple infused Balsamic Vinegar & One Gold Star awarded each to our Tarragon infused White Condiment, our Black Garlic infused Balsamic Vinegar of Modena, our Burger Sauce & our Proper Digestive Biscuits
- Blas na H'Eireann Awards 2022: Four Gold Awards for Burren Balsamics Butter Shortbread, Balsamic & Honey Piccalilli, Wild Garlic, Salt and Peppercorn Mill & Blackcurrant Infused Balsamic Vinegar
- Great Taste Awards 2022: Two Gold Stars for our Balsamic Jelly and our White Balsamic Jelly; One Gold Star each for our Butter Shortbread, Roast Onion Jam and our Wild Garlic, Salt and Peppermill Grinder
- Great British Food Awards 2021: Winner of the Vinegars and Dressings/Oils category for Burren Balsamics Black Garlic Infused Vinegar of Modena
- Blas na H'Eireann Awards 2021: Gold award for our Blackberry & Thyme Pearls & a Silver award for our Irish Peat Smoked White Condiment of Modena
- Great Taste Awards 2021: Two Gold Stars for our Blackberry and Thyme infused Balsamic Vinegar of Modena, Two Gold Stars for our Christmas Pudding and One Gold Star each for our Irish Peat Smoked White Condiment of Modena, Blackberry and Thyme Pearl Bursts and our Irish Heritage Apple White Condiment of Modena
- Great British Food Awards 2020: Best New Product award for Burren Balsamics Irish Peat Smoked White Condiment
- Blas na H'Eireann Awards 2020: Bronze for our Black Garlic infused Balsamic Vinegar of Modena

- Great Taste Awards 2020: One Gold Star for Burren Balsamics Onion Jam, Balsamic Salt, Balsamic Sugar, Blueberry infused Balsamic Vinegar of Modena, Wild garlic infused White Condiment of Modena and Two Gold Stars for Black Garlic infused Balsamic Vinegar of Modena.
- Blas na H'Eireann Awards 2024: Bronze for Blackberry and Thyme infused Balsamic Vinegar of Modena, Silver for Proper Digestive Biscuits, Silver for Stout and Treacle Mustard and Gold for Balsamic Vinegar of Modena infused in Bushmills whiskey Barrels.

Contact this supplier

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Image Gallery











