

K A S K

Tastings by KASK



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What's KASK?

Like every bottle of wine, KASK has its own story. Friends on holiday in San Sebastián, drunk on wine, pintxos and sunshine, thinking how great it would be to have our own small bar... spending evenings with neighbours and visitors, trying new wines, meeting new friends. We left our corporate lives behind and in October 2019 opened our doors.

Six months later Lockdown hit and we fell back on everything we'd learned in our previous (corporate) lives.

Heading up marketing and communications for large hotel + restaurant groups, we'd done our fair share of crisis management. We'd also launched products, hosted events, entertained customers. Kicking into action we kept KASK alive through hosting online virtual wine + cheese tastings and sending our At-Home DIY Tasting Kit around the country.

We found our niche hosting Corporate events for companies we didn't want to host another online pub-quiz. Since the first lockdown we've hosted multiple events online and in KASK for the likes of Accenture, RedBull, The Economist + Dyson, honing our offering, always seeking to improve and provide the best experience, virtually or in person.



Why KASK?

Because our wines have stories that come alive when we talk about them. We know the right balance to strike between information + entertainment (we're not stuffy wine bores). And due to our background of being in your position, planning and hosting events for clients, customers and staff, we know how to keep things simple for you but truly memorable for your stakeholders

Our Wines

Sustainable, organic, vegan, sometimes biodynamic, sometimes natural, always tasty.

Wines that tell stories of the country, region, micro-climate, vineyard + grower.

Grape varieties you may never have heard of alongside unique expressions of the crowd-pleasers.

Delicious, well-made, surprising + memorable.

The produce of farmers that work with nature, using their hands, experience, skill, judgment + a little bit of hope to create a glass of wine they'll be delighted you've enjoyed.

Online Tastings

A 75 minute virtual wine or wine + cheese tasting Zoom session. This year, we have two different format options, designed to cater to a more serious audience and more of a party (competitive) vibe. Each is designed to be interactive, with questions and comments positively encouraged – we like our events to be like a chat across a bar rather than a stuffy lecture about wine!

Option 1: The Wine + The Winemaker

You'll be guided through five wines, learning about the winemakers and their process; the grape; the tasting notes of each wine; and why these wines taste they way they do.

We'll also talk about food pairings, the ideal Christmas selection, and crush some urban myths about wine.

And if you choose to include Cheese, we'll talk a little about the maker and why cheese and wine are a perfect combination.



Option 2: You, The Taster

The Challenge: to identify which five wines you're drinking from a list of 15. After a brief set of tips on how to smell + taste wine, we'll go through each of the five wines and you'll be asked to tell us what you're drinking through matching your smell + taste with the tasting notes of 15 wines.

As we go through each, we'll reveal details of each winemaker and aspect of their vineyard's location that influence the wine, giving further clues to help you crack the code. And if so choose to include Cheese, we'll give further clues based on why certain cheeses pair with certain wines.



In-Office Tastings

Our online-tastings...in real life! If you're contemplating leaving the world of Zoom behind and getting back to being in the same room as your customers, we'd be delighted to talk with you about hosting in-person wine tasting events in your office or event venue.



DIY At-Home Tasting Kits

This is a great option for those customers who can't join you for an event but who you still want to give a wine-tasting experience to.

Our DIY At-Home Wine Tasting Kits include five 100ml organic, minimal intervention wines along with information cards detailing the key features of each wine, as well as the winemaker, region, grape + wine making practices.

There's also the option to add Cheese, which we'll select to create interesting pairings with the wine.

All wine + cheese included need to be consumed within three days of receipt



Tastings at KASK

If you're located in or near Bristol, or you're planning an away-day in our lovely city (and why wouldn't you - it's *gert lush*) we'd love to host you at KASK.



REVIEWS FROM OUR CORPORATE CUSTOMERS

"I wanted to thank for the event last night, we all had such a great time. I have received loads of positive feedback already. The wines and cheeses were absolutely delicious and it was so interesting learning of all the different pairings and information on each wine. I loved that the event was also interactive and engaging, everyone had a lot of fun!"

Accenture

"We'd like to say a huge thanks for the wine tasting. It was a perfect combination of interesting stories paired with good wine + cheese. The guests thought it was wonderful. I'm usually very fussy with my wines, but genuinely liked them all. The portions were also generous."

The Economist

"Thank you so much for yesterday's event. Everyone is praising Charlie for his knowledge and patience with all the questions and for being able to keep the team on track. They all thoroughly enjoyed themselves. The vegan cheese was also highly praised and very much appreciated. From start to finish it has all been easy, seamless and a dream to work with you. Thank you."

ZeniMax

"Just a quick note to say thank you to you and Charlie for what was a fantastic evening. I have had so many comments already about what a fantastic time everybody had and what a brilliant job Charlie did of hosting. Thanks again - you do a brilliant job and have a super business! Look forward to visiting in person when we're back in the office."

Lloyds Bank

"It was a great success. Wines and cheeses were delightful, everyone enjoyed, including the members of the team that fancy themselves connoisseurs. Thank you so much for your great service! I will be recommending Kask's wine tasting to my friends on other teams"

Dyson

OUR PRICES

For all deliveries, a delivery fee of £9.99 per address is also applied to the below costs. As the cost is per address, if you're able to receive multiple kits to one address, this decreases costs substantially. For deliveries of more than five kits or two cases to one address, the delivery fee increases (but still results in a saving) - please get in touch for a quote..

Online Tastings

- £35 per person for wine only or £45 for wine + 3 cheeses

Our online tastings can be designed for groups of 2 to 100. We do find that the ideal group size is below 30 however have hosted numerous tasting for groups of 80-120. For groups of less than 20, an event fee is applied - please get in touch for details as this varies depending on the size of group.

We host the events on our KASK Zoom, however if you'd prefer to host on your own platform, we can accommodate this.

In-Office and at-KASK Tastings

Please get in touch for a quotation as this will depend on location + number of participants

DIY At-Home Tasting Kits

- £25 for wine only; £36 for wine + 3 cheeses; £42.5 for wine + 5 cheeses

You'll receive five 100ml organic, vegan + minimal intervention wines alongside cards about each wine. If you select cheeses, there will be chosen to pair with the wines. The contents should be put into the fridge upon arrival and consumed within three days of receipt. (A standard bottle of wine is 750ml, so this kit equates to 2/3 of a standard bottle)