

BREWERS NOTES

BARREL-AGED CHERRY SOUR

DATE: DECEMBER 2021

For our final Rare Breed of 2021 we pulled out all the stops with this Barrel Aged Cherry Sour Ale.

Wandin Valley dark cherries were aged in French-oak Pinot barrels from the Adelaide Hills. Late in the process we loaded them up again with a mix of sour and dark cherries.

Then we waited. Then we waited some more.

The result? A very soft and delicate cherry sour ale with no bullshit.

Tame acidity lets this beer shine as a well-rounded gift, rather than a Brettanomyces wet fish to the face.

APPEARANCE:

Translucent pink.

AROMA:

Subtle ripe cherry, complemented by a floral background.

FLAVOUR:

Soft and balanced tartness, rounded off by the French oak.
Clean and subtle cherry notes throughout.

MALTS:

Pilsner and Wheat.

HOPS:

Cluster.

OTHER INGREDIENTS:

Wandin Valley dark and sour cherries aged in French-Oak Pinot barrels.

ABV: 6.0%

