



6 BRETTS

Barrel Aged Sour Ale • 6% ABV • 500ml

Bottle Release: June 2017

STORY

As the name implies, this beer is about six different strains of Brettanomyces and how they interact with each other and the aromas and flavours they produce. A young strain of *Pediococcus* was also added to increase the acidity. The beer was fermented in French oak barriques for more over twelve months.

TASTING NOTES

The aroma is a complex Brett beast! Think tropical fruit like paw paw and guava, pineapple and mango, with a hint of blue cheese (in a good way!). On the palate, there is a lot of fruit, with a balancing acidity from the *Pedio*. A perfect springtime beer.

FOOD PAIRING

Delicious with a washed rind cheese, or a fruit platter to complement all those tropical fruit flavours.

CELLARING POTENTIAL

Will reward careful cellaring—store upright in a cool, dark place. Ageing potential at least 2 years. Will continue to develop in bottle.

BOATROCKER BREWERS & DISTILLERS

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More info, more beer:
www.boatrockers.com.au

Questions, comments, say hi:
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