



APRICOT WILD

Australian Wild Ale • 6.5% ABV • 500ml

Bottle Release: May 2018

STORY

We wanted to make a beer that was like biting into a fresh, ripe apricot, but also had wonderful funk from the Brettanomyces. We selected a range of barrels to blend together; a 4 year old hogshead of pLambic, a puncheon of 18 month pLambic and a barrique of sour blonde. Combined, these had a gorgeously 'Bretty' aroma and a punchy acidity that would complement the apricots' acidity nicely.

As with all of our fruit suppliers we choose local farmers – these fresh apricots were from an orchard in Victoria's north east. The brewers hand sorted and manually split each apricot in half, removing the kernel from every second apricot. We added 200kg of apricots to 1000L of beer and let it sit for 2 months. During that time, the wild yeast on the fruit created a secondary fermentation, resulting in delicious apricot aromas and flavours being extracted. The beer was then bottled and left to naturally bottle condition.

TASTING NOTES

Strong apricot aromas with great support from the barnyard aromatics of the Brettanomyces. The palate has firm acidity from both the apricots and from the lactic bacteria. The flavour is redolent of a fresh apricot and finishes lovely and dry.

FOOD PAIRING

Delicious with a soft white cheese and some pickled gherkins, Or, with something a little more substantial such as a tagine with dried apricots.

CELLARING POTENTIAL

Will reward careful cellaring – store upright in a cool, dark place. Ageing potential of at least 5 years. Will continue to develop in bottle.

BOATROCKER BREWERS & DISTILLERS

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

Questions, comments, just say hi:
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