



# BOATROCKER

— BREWERS & DISTILLERS™ —

## APRICOT WILD – 2019

Australian Wild Ale • 6.5% ABV • 500ml

Release: August 2019

### 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 24 month old puncheon (500L) of pLambic, a hogshead of 18 month pLambic and a 12 month young pLambic barrique (225L). 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 150kg 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

Aromatics of fresh apricot skins, bright acidity and Brett. On the palate, apricots; malic and lactic acid in balance, with complex Brett flavours complementing the freshness of the fruit.

### 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, however, fruit character will drop over time.

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More info, more beer:  
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