



STERNWEISSE

Double Barrel Aged Berliner Weisse • 6.1% ABV • 500ml
Bottle Release: July 2018

STORY

Stern, the German word for star, gives a not so subtle hint as to what lies ahead when you drink this beer. We've taken a kettle soured Berliner Weisse wort and racked into first use French oak barrels with the addition of *Brettanomyces Bruxellensis*, the classic Belgian wild yeast. After 6-8 months of graceful ageing, we transferred the beer into freshly emptied STARWARD whisky casks and let the beer and whisky find themselves for a further 3 months. The result is a deliciously whisky forward, funky Berliner.

TASTING NOTES

Think firm lactic acidity on the nose with aromas of Brett. (hay, barnyard, mousey) complementing the whisky aromas coming out of the glass. The first sip is upfront lactic, but not over the top, with whisky notes, hints of lemongrass and citrus, with a delicious *Brettanomyces* complexity to finish.

FOOD PAIRING

Funky washed rind cheese with fresh radish. Or, perhaps Pottekees, a traditional Belgian cheese spread made using geuze, on freshly toasted rye bread.

CELLARING POTENTIAL

With careful cellaring – stored upright in a cool, dark place – this could age for up to five years. However, we recommend drinking now to enjoy the whisky notes at their best.

BOATROCKER BREWERS & DISTILLERS

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More info, more beer:
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Questions, comments, say hi:
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