



W IS FOR WILDECHERRY

Australian Wild Red Ale • 6.5% ABV • 500ml

Bottle Release: February 2019

STORY

We released a Wildecherry a couple of years back and this is the latest version; a truly Australian product, using lovingly grown and hand-picked Morello cherries from Wandin, Victoria. We've been buying cherries for our beers from Geoff & Evelyn Rak's farm (Cobradah Christmas Tree & Cherry Farm) since 2015, and every year we bump up our order. The cherries are a unique strain from Germany brought out by Evelyn's parents in 1950. Each year, Evelyn hand picks hundreds of kilos of cherries without stems for us. Her hand is stained red throughout most of December & January as the crop has a very short picking window (mid-December to mid-January). Aside from the cherries being delicious, and being picked de-stemmed, another reason we love their cherries is that they have the pip inside. This is a unique flavouring component of our beers, and we feel essential.

This release of Wildecherry is an Australian Wild Red Ale with 100kg of hand picked fresh Morello cherries per 1000L. An amber/red base beer was barrel fermented & aged for between 12 – 24months, with ageing on fruit for a further 2 months.

TASTING NOTES

The result is a wonderful cherry aroma & flavour, balanced with the natural acidity and barnyard aromatics and flavours from the original blend.

FOOD PAIRING

Excellent with grilled meats!

CELLARING POTENTIAL

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

BOATROCKER BREWERS & DISTILLERS

51 & 34 Macbeth Street
Braeside, Melbourne, Victoria 3195

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

Questions, comments, say hi:
shop@boatrockers.com.au