



September 2013

SPECIAL RELEASE SOURED ALES #1

Congratulations on being part of this very special first release of our sour, fruit & barrel aged ales.

Notes on storage & cellaring:

We suggest ageing these ales upright in your cellar. At least choose a dry, cool place that avoids rapid fluctuation in temperature.

Being our very first release of these soured ales, we do not have hindsight to guide the length of cellaring. However, the soured ales are already at least 3 years old with fruit fermentation having commenced at least 12 months ago.

We would expect these bottles to age for many years to come or they are drinking beautifully right now.

We would be very interested to hear your feedback and personal experiences when enjoying your order so please send us your thoughts now or over the coming years as you enjoy cellared bottles of this release.

Take the time to read the label on the top of your bottle. Here you will find the brew details, ingredients, bottling dates and tasting notes.

We certainly hope you enjoy the experience as much as we have enjoyed the production.

Regards,


Ashley & Jane Huntington

P: 03 6261 1930

E: vertigo@2mt.com.au

www.2mt.com.au



NOTES;

VINTAGED SOURED ALE 2009

4.9% alc. vol.

*This is the ale that started our journey into sours. The winemaker in me tried an extended warm extraction of the wheat mash, which resulted in souring the mash & although desperately surprised & traumatised by this at the time, I fell in love with the effect. You will note that the Derwent Aromatic Spelt Ale is now **always** a soured mash ale.*

ORIGINAL SOURED ALE

5.4% alc. vol.

As distinct from the Vintaged Soured Ale 2009 (in which the mash was soured), this ale is a finished ale that has been exposed to wild yeasts & bacteria which slowly ferment, consuming any residual sugar (not fermentable by usual brewer's yeast) & producing natural acids, also significantly lowering the pH of the ale. This process takes considerable time & we release the ale only when we deem all characters are in balance. This ale is now 3 years old. It pours with a beautiful creaming head, is crystal clear if decanted well, and shows lovely flavour depth, interesting fermentation characters & vibrant fresh acidity. It will age in bottle for years to come.

SOUR CHERRY ALE; Barrel aged

6.4% alc. vol.

Once the slow wild fermentations had completed in the Original Soured Ale (around 2 years), we racked a portion to 5 year old winemaking barriques, released from a well-known local winery. Adding 25% whole morello cherries from an orchard directly across the river Derwent, we allowed a natural fermentation to recommence in barrel. At 8 months all fermentation activity was complete. The resultant, highly coloured ale was racked out of barrel, off the fruit sediment & settled for a further 6 months prior to bottling. Behold the result!

SOURED WILD PLUM ALE; Barrel aged

5.7% alc. vol.

Replacing morello cherries with wild plums gathered from along the banks of the river Derwent. Slightly cloudy with subtle plum characters on both the nose & palate as well as excellent length & complexity of flavour. Magnificent on release, the ale will also age very well in bottle. A serious drink!