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Beer news

GREG THOM tastes a well-known winery's first beer



WHEN brewer Neil Cameron was given the opportunity to create celebrated winery De Bortoli's inaugural beer, the last thing he wanted to do was rush.

A beer lover who abandoned a corporate career to become a brewer, Cameron was determined to make the most of his golden opportunity and get it right.

One of his first steps in developing the new brew was to spend four weeks in the Czech Republic and Germany, where he drank pilseners he says are some of the most exquisite in the world.

"I think at that point I made the decision and De Bortoli agreed, that we try and do something just a bit special," Cameron says.

Nine months and more than 50 test brews later, the result was Red Angus.

A 4.8 per cent pilsener, Red Angus is designed to be a thirst quencher. In this, it succeeds in spades.

The beer doesn't have the bite of some classic European-style pilseners, but achieves a deft balance between drinkability and complex flavour.

Red Angus has five malted grains and three styles of hops, the latter producing a slightly spicy aroma and fruity taste.

The long, slow fermentation process helps bring all these characteristics to the fore, creating a quality brew.

Cameron is pleased with the result.

"We've gone for drinkability all the way, but we've also gone for plenty of flavour as well and hopefully we've just about hit it," Cameron says. thomg@heraldsun.com.au

