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RED HOT AND SEXY

It's a refreshing change to hear a brewer recommend you drink his lager at 6C or 7C instead of the usual gum-numbing, taste-suppressing 1C or 2C. And the advice pays off in getting maximum satisfaction from the equally

refreshing beer in question, Red Angus Pilsener. It arrived in WA only a few weeks ago.

Brewed by Neal Cameron at William Bull Brewery, on the De Bortoli winery in Bilbul, NSW, Red Angus is "pure grain fed" with five types of malt and three hop varieties. I rate it way ahead of not only Aussie mainstream fare but also many other craft-brewed lagers.

This pale, yellowish 4.8 per cent pils packs more than 30 bitterness units, higher than most Australian microbrewers are game to try in lager.

"Australians do tend to be shy of hoppiness. Red Angus is a Bohemian-style pilsener with noticeable bitterness, so I wanted to keep the level high enough to be interesting but low enough to avoid hop-oil build-up," Mr Cameron said. "This makes for easier drinking: people can have a few at leisure rather than feeling full after one."

The flavour and hop characters were developed through a series of trial tastings by members of the public. Mr Cameron was gratified when as many women as men gave Red Angus the thumbs-up.

The mix of NZ and European hops applied strategically during the boil, then in the fermentation stage, gives a big herbaceous nostril-tickle. A whoosh of woody, fruity flavour on a long, dry middle palate lifts the beer above expectations.

Mr Cameron advises people to take Red Angus from the fridge 30 minutes or so before it's to be

opened and drunk. The reason: "Chilling makes any beer difficult to taste and with lager the flavour only starts to come through at 6C or 7C."

Mr Cameron's science background and management experience led him to brewing. He ran courses in beer appreciation and self-funded a brewing diploma. After unsuccessfully attempting to gather finance for a couple of microbreweries, he joined De Bortoli where a brewhouse had lain idle for several years. Mr Cameron put together business plans and started its operation.

"The beer outcome is, therefore, due less to experience than to a careful project management, a scientific approach and lots of hard work. Not too sexy, huh?"

Red Angus is sexy enough to impress some of WA's most demanding bottle shops which stock the lager for savvy beer drinkers.

vicc@aapt.net.au



Neal Cameron
at the William
Bull Brewery.



DE BORTOLI WINES