



Beer, Buses and Walks 13th/14th October 2018 Beer Tasting Notes

Sun Inn, Calbourne, PO30 4JA, 01983 531231

Beer: T.E.A. (Traditional English Ale)

ABV: 4.2%

Tasting Notes:

With an enticing amber colour and a hoppy and slightly fruity aroma. Brewed from English malt and Fuggle hops. Gently fermented to leave some of the natural malt sugars to give a full and satisfying flavour, with a long dry finish.

Brewed by: Hogs Back Brewery

Where: Family run brewery based in Tongham Surrey.

Brewing since: 1992, T.E.A. was their 1st Brew. Brewery Tours available. Hogs Back Brewery has their own yeast which they combine with hops the majority of which are grown within 5 miles of the brewery.

Beer: Wickwar Bob (Brand Oak Bitter)

ABV: 4.00%

Tasting Notes:

Award winning, classic amber ale. Brewed with 3 varieties of malt, Challenge and Fuggle hops, a local strain of yeast and pure Cotswold water produces a balanced hoppy palate. Great session ale.

Brewed by: Wickwar Brewing Company

Where: Wickwar, Gloucestershire

Brewing since: 1860. Their website site says "they pass down their knowledge through the generations of brewers, keeping secrets and developing the recipes first written on parchment or whispered in hushed reverence, we create contemporary beers with a wealth of tradition".

Beer: Bitter and Twisted

ABV: 4.2%

Tasting Notes:

A Golden Ale with a bitter sweet taste leading to a long bitter finish. Originally called Buchanan IPA.

Brewed by: Harviestoun

Where: Alva, Clackmannanshire, Scotland

Brewing since: 1983, first brewed in Ken Brooker's (founder) shed. The brewery was taken over by Caledonian Brewery but became independent again in 2008.

Beer: Wherry

ABV: 3.8%

Tasting Notes: A Supreme Champion Beer of Britain! Mighty fresh and zesty, rich amber ale enjoys floods of flavours, as sweet malts clash with grapefruit hops and big floral aromas in a sensory strike.

Brewed by: Woodforde's

Where: Woodbastwick, Norfolk

Brewing since: 1981. Based at Woodbastwick since 1989. Wherry won the Bronze Award at the International Beer Challenge 2018.

Beer: Treacle Treat

ABV: 4.2%

Tasting Notes: - A traditional autumn ale. Target hops combined with Pale Ale, Crystal, brown and black malts. With the addition of Black Treacle this beer is sinfully good.

Brewed by: Wadworth

Where: Devizes, Wiltshire.

Brewing since: - 1875 Founded by Henry Wadworth. The business passed to his founding partner John Bartholomew. The company is run by the fourth generation of the Bartholomew family. The Victorian brewery tower is a landmark in the centre of Devizes attracting visitors from across the world.

Beer: Exmoor Ale

ABV: 3.8%

Tasting Notes:

Light chestnut-brown in colour Exmoor has a fresh, grainy, biscuit nose with hint of fresh citrus fruit in the background. This is due to the use of hop grist of Goldings, Challenger, Brewers Gold and Styrian Goldings. There is the merest whisper of chocolate (from a pinch of chocolate malt in the mash).

Brewed by: Exmoor

Where: Wiveliscombe, Somerset

Brewing since: 1980, originally opened on part of the site of Hancock's brewery (founded in 1807 and abandoned in 1959). Exmoor moved their home 200 yards down the road in 2016. The Brewery was originally called "Golden Hill Brewery" Exmoor Ale was their first ale. On its 13th brew the ale won Best Bitter at 1980 Great British Beer Festival. To this day it remains the brewery's bestseller.

Happy tastingmaybe there is 1 or 2 facts we have told you that you can pass on to



your fellow drinkers.