

Maltgarden Flowers On The Moon

A new shipment from our Polish friends at Maltgarden means a swag of new beers to try. First off let's have a go at this Fruited Weizen.

For Maltgarden standards, this is a pretty uncomplicated beer. A simple barley and wheat malt base, with the addition of dragon fruit and mango makes for this really fruity, refreshing wheat beer.

It pours a thick-looking orange colour, with very little head (quickly becoming no head at all), it really looks like fruit juice in the glass. And the aroma just tops it off with a strong mango note, and I'll just guess that the dragon fruit lays in behind that!

To taste, the beer is quite still with a pleasant amount of fruit sweetness. Again that mango is front and centre, but it is not as sweet as the nose suggests. There is some carbonation that lifts the body as you swallow the beer, leaving a little prickly aftertaste.

I kind of wish I'd tasted this on a warm afternoon, sitting in the sun. That just seems like the perfect moment to open this beer and would be my tip for you. But whenever you decide to open this beer, I'm sure you'll enjoy this little surprise packet of a beer.

Style: Fruited Weizen

Country: Poland

Brewer: Browar Pinta

Alcohol Content (ABV): 5.0% (1.97 Std Drinks)



De La Senne Ribenniz

Brasserie De La Senne make some very good beers, and one of the favourites is their hoppy, dry Belgian Pale Ale called Zinnebir. To celebrate 20 years of brewing Zinnebir, It was decided to make three collaborations, choosing breweries who played an important part in De La Senne's history, and which paid tribute to the original beer.

The first in the series is Ribenniz, for which they collaborated with Brouwerij De Ranke. It was here De La Senne brewed their beers when moving between their old and current brewery – a move that took five years, so not a trivial stint!

Ribenniz – which is Zinnebir spelled backwards – was brewed to mirror the nature of the original Zinnebir recipe, which used different hops and yeast.

It is a lovely light-bodied pale ale, with just a little malt sweetness up front. Grassy, herbal and slightly peppery hops are quickly evident with the characteristic firm bitterness that De La Senne beers are known for. It finishes dry with that lasting spicy and peppery bitterness.

I don't remember whether I had tried the earliest version of Zinnebir, but if this is what it tasted like I'm sure I would have enjoyed it!

Style: Belgian Pale Ale

Country: Belgium

Brewer: Brasserie De La Senne

Alcohol Content (ABV): 5.8% (1.51 Std Drinks)



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Cherry Chouffe

This beer is the latest addition to the Brasserie Achouffe portfolio, and the rumour is that it was the result of an accident that led to the creation of this new beer.

The Cherry Chouffe is a batch of McChouffe (we recently featured this in our Feb 2023 beer pack, so most of you will be familiar with the beer), with the addition of fresh cherries.

As the story goes, a bunch of cherries were being stored in the attic above the brewery, and part of the floor gave way so that the cherries ended up in a batch of McChouffe. But some accidents are indeed opportune, and this is the story of how this beer came into production.

As you'd expect from any cherry beer, the body is a gorgeous deep red colour, with tinges of pink in the head. The aroma is full of sweet cherry scent, and the taste is quite a sweet cherry syrup flavour that has a hint of vanilla and a slight tartness as the beer progresses. In behind, that solid dark beer works hard to offset that sweetness, drying things out with a little bitterness.

A beer that is on the sweeter side of things but if you aren't a sweet tooth at all try it served chilled on a warm afternoon as a tasty aperitif.

Style: Fruit Beer

Country: Belgium

Brewer: Brasserie Achouffe (Duvel-Moortgat)

Alcohol Content (ABV): 8.0% (2.08 Std Drinks)



Pinta Atak Chmielu

With this beer we welcome Browar Pinta from Poland to our wholesale portfolio.

Pinta are recognised as Poland's very first craft brewery, with this very beer being their first commercially produced offering back in 2011. It is only fitting that we start with this beer that has played an important role in their history.

And it comes as no surprise that Poland's first craft beer was an American style IPA – with a name that translates as 'Hops Attack'. The IPA is seen as the starting place for craft beer. No other beer style has gone through so many style variations, but continuously stayed front and centre of the beer landscape.

The original old-school American IPA's were blessed with a caramel malt body that carried a fairly aggressive level of hop bitterness. Not as sweet and aromatically inviting as many of the current tropical versions of the style, but they did find a niche among beer drinkers looking for more flavour.

And our Pinta beer pretty much ticks those boxes. With a copper-coloured body full of chewy caramel malt, a little fruit sweetness mixed with pine and herbal hops. As the beer warms a little the body gains a stickiness with a deeper malt character that balances out the firm hop bitterness so well.

Style: India Pale Ale

Country: Poland

Brewer: Browar Pinta

Alcohol Content (ABV): 6.1% (2.41 Std Drinks)

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St Bernardus Pater 6

St Bernardus would have to be one of the most criminally under-rated breweries in Belgium I reckon. They are probably most well-known for the fact they used to produce the Westvleteren beers under licence (1946-1992), and people compare their ABT 12 to the Westy 12.

But they are an exceptionally good brewery in their own right, with each of the beers I've ever tried from them being an excellent example of the style.

The Pater 6 is a Belgian dubbel style, so think of beers like Westmalle Dubbel or Rochefort 6. The dubbel is a staple beer in most traditional Belgian beer portfolios, and while it may not be the trendiest, most talked about of beer styles, dubbels are very easy beers to suggest to drinkers of all levels and experience.

The beer pours a lovely brown colour with an aroma of sweet caramel malt, dark fruits and Belgian yeast. The dark malts and Belgian candi sugar offer an inviting sweetness up front. There is also dried dark fruits and a little spice on offer, with a good carbonation aiding a dryness to the finish.

Style: Belgian Dubbel

Country: Belgium

Brewer: Brouwerij St Bernardus

Alcohol Content (ABV): 6.7% (1.74 Std Drinks)



Vleteren 12 Port Barrel Aged

Before you go getting too excited, this isn't the famous Westvleteren 12 beer from the monks at St Sixtus, but it is still a very delicious beer.

Deca Services is a small production brewery in the Belgian town of Woesten Vleteren in the province of West Flanders. Now managed by the 5th generation of the Christiaens family, this welcoming brewery and tasting room produce a small range of beers for themselves, as well as making beers for other breweries under contract or renting our excess brewing space to others.

The Vleteren 12 Bruin is a rich and flavoursome Belgian quadrupel, made from four different malts, two types of hops and a little honey. The beer is then aged for 12 months in oak barrels, with this version having a little port added to the barrels.

It results in a rich dark beer full of dark fruit notes, chocolate, brown sugar and a hint of woodiness. This all follows through in the flavour with a rich caramel malt body and the fruity sweetness of raisins and plums. The barrel aging adds an extra few layers of complexity giving the beer an aged flavour (like an Old Ale) and the addition of the port having been restrained well so that you just have hints of the port wine on the edges.

It doesn't finish too sweet, with the hops providing a subtle spiciness that adds to the gentle alcohol warmth in the long and satisfying finish. You really won't believe you are drinking a 12% beer as everything comes together so well.

Style: Quadrupel

Country: Belgium

Brewer: Deca Services

Alcohol Content (ABV): 12.0% (3.12 Std Drinks)



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