



Name
Pinot Noir Sour

Hand Bottled
October 2022

Flavour Profile

"Amber hues reminiscent of a Rosé, but the comparison stops there. Farmhouse aromas greet the nose with hints of sour cherries and malty caramel goodness which carry through onto the palate with refreshing sourness - not too tart, just delicately lively. A touch of bitterness provides the balance, bringing out the ale-base beer amongst the Pinot fruit and spice."

Sam Berketa - Head Winemaker

"This Pinot Noir Sour is a complex blend between Pinot Noir and Newtowner, appearing dusty red and with a lively carbonation. The aroma is a balance between Brettanomyces funkiness and bright red fruits, with floral notes as well as an earthy character from the Pinot. The palate is fruity and long, with a mix of sour cherry, raspberry and a nutty undertone from the malt, finishing with a subtle bitterness from the hops. Complex and delicious!"

Jesse Searls - Head Brewer

Our Approach

Using mainly the Young Henry's Newtowner Ale as a base, we barrelled it down and gave a good bit of Pinot Noir to each. Left in barrel for 14 months, the two components melded together all snuggled up in their barrel, creating a balanced beer featuring the best of both worlds.

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We would like to acknowledge the traditional custodians of the land on which we make our products and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.