

# BERRY TIGHT DOWN UNDER, HONEY



**IN A NUTSHELL** BERRY, TART, WINELIKE AND DRY. ROSÉ.

By far the trickiest part of our collaboration with Saison-Meister, long term Ally and Tour Down Underer Ben Kraus was coming up with a name for the beer. Perhaps unsurprisingly given his love of gruelling hours in the saddle, Ben has “always been one for a long name, just to be a pain in the arse”. And while ‘Berry Tight Down Under, Honey’ is indeed torturous, it also pretty much tells you everything you need to know about the beer: a berried, tight Saison with honey, Honey.

A light, fresh Summer Berry Pudding of sorts – with bright fruit character and colour courtesy of kilos of Beechworth Blackberries and Adelaide Hills Raspberries added to the fermenter; spice and richness courtesy of Beechworth Honey and Vanilla in whirlpool and creaminess on account of saddle bags of Flaked Oats. French Saison yeast lends its trademark winelike, peppery, bone dry finish and transforms all that hustle into a tight, bright, tart, delicate Saison.

If berries and cream were a Rosé , it would be Berry Tight Down Under, Honey.



**STYLE** SAISON WITH BENEFITS

**COLLABORATOR(S)** BEN KRAUS (BRIDGE ROAD)

**WHEATYBREWINGCORPS.COM**

**MALT**  
PILS, FLAKED OATS, ACIDULATED

**HOPS**  
ENIGMA

**YEAST**  
WYEAST #3711 FRENCH SAISON

**OTHER**  
HONEY, BLACKBERRY,  
RASPBERRY, VANILLA

**OG** 1.048  
**FG** 1.003

**PH** 4  
**ABV** 5.8%

**SRM** ROSÉ



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL