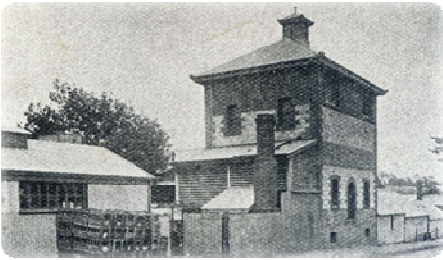


PIKE'S OAKBANK BEER



History

Englishman Henry Pike immigrated to South Australia in 1878 aboard the HMS Oakland. He settled in the small town of Oakbank in the Adelaide Hills and in 1886 established the family brewing business called H. Pike & Co. Pikes Beers, stouts, soft drinks, tonics and cordials were South Australian favourites for almost a century before H. Pike & Co was sold in 1971. Fifth generation decendants of Henry Pike, Andrew and Neil Pike established pikes Wines in the Clare Valley of South Australia in 1984 and having long held the desire to see Pikes Beer back on the market, reintroduced Pikes Oakbank Beer in 1996. Very limited quantities of this premium hand crafted beer are produced by Master brewer Nick Button from Australian Independent breweries who brings his considerable expertise and experience in brewing both here in Australia and in the UK to the label. The brewing takes place at AIB's new brewery at Smeaton Grange in New South Wales and is distributed nationally by Fine Wine Partners who also distribute Pikes Wines around Australia.

Pikes Oakbank Beer is a traditional Pilsener style, medium to light amber in colour, fresh and very aromatic displaying citrus and fruity notes derived from super premium hop usage and complimented by high quality 100% malted Australia Barley. It finishes clean and crisp with a hint of bitterness adding length and texture.





Reviews

Australian beer guru Willie Simpson featured Pike's Oakbank Beer in the Sydney Morning Herald in January 06.

“A winemaking family revives – yet again – a brand that bridges centuries. Could this be the Dame Nellie Melba of Australian craft beers? Pike’s Oakbank beers has made it’s third comeback and it’s in better voice than ever”

“Deep golden; faultless clarity, good head formation. Clean, malty with a hint of floral hops. Medium-weight palate, crisp, faint citrus notes, restrained bitterness; unpretentious and highly drinkable.”

Charles Coll – www.realbeer.com.au – March 2006

Appearance: A vibrant light golden colour with a rich, white well compacted frothy head.

Aroma: Pronounced malt/barley aroma, resinous with the slightest hint of fruitiness from the yeast. A very fragrant first whiff that deepens as the beer warms in the glass.

Taste: A good dollop of bittering hops hits the back palate admirably, then works it’s way back to blend with a tangy fruitiness at the top of the middle palate. A clean crisp flavour well balanced allowing the flavour profiles of bitter, sweet and tangy to blend rather than combat. The back palate bitterness is ample to make Pike's Oakbank Beer a great quaffer that should go well with garlic prawns.

Technical Information

Produced by:	Australian Independent Brewers Pty Ltd, under licence for Pikes Beer Company P/L
Brewer:	Nick Button
Category:	Craft/Super Premium – Pilsener Style
Colour:	8 – 12 EBC – Medium straw, complete clarity
Bitterness:	28-35 EBU – Moderate
Head:	Good formation, long retention
Aroma:	Clean, malty with floral hops
Taste:	Medium weight, crisp, clean & restrained bitterness
Sugar:	Zero
Alcohol:	4.5%
Standard Drinks:	1.2
Serving Temp:	7-8 degrees C
Suggested Glass:	Cold flute
Food Suggestions:	Antipasti, fish, white meats, spicy Asian.
Hops:	Czech Saaz grown in New Zealand.
Malt:	Barret Burstton from NSW
Yeast:	German Pilsener.

Australian Distributor

Fine Wine Partners Australia
40 Lord Street, Botany, NSW
Contact: Stuart Barlow
Stuart.barlow@finewinepartners.com.au
Mobile 0410448752

