






# 2017 SOUTH WOODHAM FERRERS BEER & CIDER FESTIVAL: BEER, CIDER AND PERRY LIST (AS AT 20 SEPTEMBER 2017)

Brewery	Beer	ABV/Style
Beartown, Congleton, Cheshire	 <b>Ginger Bear</b> The flavours from the malt and hops blend with the added bite from the root ginger to produce a quenching blonde ale.	4.0% <i>Pale Ale</i>
	 <b>Black Bear</b> Dark ruby-coloured strong mild ale. Subtle roast and malt flavours fill the taste complemented by a mellow sweetness.	5.0% <i>Dark Mild</i>
Blackedge, Horwich, Greater Manchester	 <b>Black Port</b> Black beer with a malty, fruit aroma. Rich, with chocolate and dark fruits to taste with a slightly drier finish.	4.9% <i>Porter</i>
Coach House, Warrington, Cheshire	 <b>Gunpowder Mild</b> Biscuity dark mild with a blackcurrant sweetness. Bitterness and fruit dominate with some hints of caramel and a slightly stronger roast flavour.	3.8% <i>Mild</i>
	 <b>Farrier's Best Bitter</b> A smooth, tawny-coloured beer, slightly sweet but with rich hop flavours developed in the mouth.	3.9% <i>Amber Ale</i>
Cumbrian, Hawkshead, Cumbria	 <b>Loweswater Gold</b> A dominant fruity body develops into a light bitter finish. A beer that belies its strength.	4.3% <i>Golden Ale</i>
Fuzzy Duck, Poulton-le-Fylde, Lancashire	 <b>Pheasant Plucker</b> Amber-coloured beer with a slightly spicy taste and a citrus finish.	4.2% <i>Amber Ale</i>
Hawkshead, Staveley, Cumbria	 <b>Windermere Pale</b> Crisp and fruity pale beer with hints of melon and grapefruit and a strong bitter aftertaste.	3.5% <i>Pale Ale</i>
Kirkby Lonsdale, Kirkby Lonsdale, Cumbria	 <b>Ruskin's Bitter</b> A tawny bitter with a distinctive aroma of fruit and malt. The clean, hoppy flavour is well-balanced with fruity sweetness leading to a sustained bittersweet finish.	3.9% <i>Amber Ale</i>
	 <b>Jubilee Stout</b> Rich, well-balanced stout with malt. A long aftertaste retains the complexity and is surprisingly refreshing.	5.5% <i>Stout</i>
Lytham, St Annes, Lancashire	 <b>Lytham Royal</b> A full-bodied English ale with a crisp fruity aroma and a smooth, dry finish.	4.0% <i>Ruby Ale</i>
	 <b>Lytham Stout</b> Dark, rich, roasty, full-bodied stout.	4.6% <i>Stout</i>
Moorhouse's, Burnley, Lancashire	 <b>Black Cat</b> A dark beer with delicate chocolate and coffee roast flavours and a crisp, bitter finish.	3.4% <i>Mild</i>
	 <b>Witches Cauldron</b> An amber-coloured ale rich in malt with a fruity body and a strong hop aftertaste.	4.2% <i>Amber Ale</i>
	 <b>Ruby Witch</b> A dark ruby beer that is full bodied with subtle roast flavours, with hints of spice and tangerine.	4.6% <i>Ruby Ale</i>
Nine Standards, Kirkby Stephen, Cumbria	 <b>No. 4 Amber Ale</b> A dark amber bitter with a fruity, spicy nose.	3.7% <i>Dark Amber Ale</i>
	 <b>No. 3 Porter</b> A robust porter with caramel and coffee notes and smoky undertones.	4.7% <i>Porter</i>
Outstanding, Bury, Greater Manchester	 <b>Red</b> A traditional red/copper-coloured bitter with a light malty body balanced with a hop bitterness.	4.4% <i>Ruby Ale</i>
	 <b>Imperial IPA</b> A golden, dry, strong and hoppy beer.	7.4% <i>Golden Ale</i>
Peerless, Birkenhead, Merseyside	 <b>Oatmeal Stout</b> Full bodied black stout. The use of oats gives a good mouthfeel and dark malts provide lots of backbone with toffee and caramel tones.	5.0% <i>Stout</i>
	 <b>Knee-Buckler IPA</b> Initial hop bitterness is matched with a hint of sweetness. The aftertaste and aroma comes from a blend of American hops, which give a distinct fruity finish.	5.2% <i>Golden Ale</i>
Robinson's, Stockport, Greater Manchester	 <b>Dizzy Blonde</b> A light, refreshing beer with a clean, zesty, hop-dominated palate complemented by a crisp, dry finish.	3.8% <i>Golden Ale</i>
Robinson's, Stockport, Greater Manchester	 <b>Old Tom</b> A full-bodied dark beer with malt, fruit and chocolate on the aroma. A complex range of flavours includes dark chocolate, full maltiness, ports and fruits.	8.5% <i>Old Ale</i>
Three B's, Blackburn, Lancashire	 <b>Bee Blonde</b> A distinctive, pale bitter with a light, dry balance of grain and hops and a delicate finish with citrus fruits.	4.0% <i>Pale Ale</i>
	 <b>Tackler's Tipple</b> A dark best bitter with full hop flavour, biscuit notes on the tongue and a deep, dry finish.	4.3% <i>Dark Amber Ale</i>
Worsthorne, Briercliffe, Lancashire	 <b>Some Like It Blonde</b> A blonde beer brewed using a blend of European and New Zealand hops with a lingering, dry aftertaste.	3.9% <i>Pale Ale</i>
	 <b>Old Trout</b> A well-flavoured, smooth and very drinkable red/brown ale.	4.5% <i>Ruby Ale</i>
Crouch Vale, South Woodham Ferrers, Essex 	 <b>Simcoe</b> A real hop-driven summer session beer.	3.8% <i>Golden Ale</i>
	 <b>Brewers Gold</b> Pale, refreshing and extravagantly hoppy, with gorgeous aromas of tropical fruits.	4.0% <i>Golden Ale</i>
	 <b>Yakima Gold</b> Very pale, brewed with American Amarillo hops, which are earthily aromatic.	4.2% <i>Golden Ale</i>
	 <b>Ten 46</b> Deep brown in colour and hopped exclusively with English Boadicea hops.	4.8% <i>Dark Amber Ale</i>
	 <b>Amarillo</b> A premium golden ale with aromas of Amarillo hops and a lasting spicy and orangey flavour. Cara malt provides a little burnished colour, but the light body belies its strength.	5.0% <i>Golden Ale</i>
Maldon Brewing Co, Maldon, Essex 	 <b>Battleship Potemkin</b> This beer has been brewed using a mixture of six malts, with the addition of local plums, so it could be described as a deep ruby plum "porter".	5.0% <i>Dark Ruby Ale</i>
	 <b>Golden Boar</b> An amber beer, refreshing and crisp with a little sweetness to balance the lashings of Cascade hops.	5.0% <i>Golden Ale</i>
Mighty Oak, Maldon, Essex 	 <b>Old Man and the Sea</b> A full-bodied, creamy stout with espresso coffee and dark, bitter chocolate flavours from the roasted barley, flaked barley and oat malts.	4.1% <i>Stout</i>
	 <b>Utterly Conkers</b> A traditional British best bitter, malty and bitter, with a floral and spicy hop aroma.	4.4% <i>Amber Ale</i>

**A selection of beers from Wibblers (Southminster, Essex) will be available on handpump in the Village Hall Bar throughout the Beer & Cider Festival.**

Maker		Cider/Perry	ABV/ Type
<b>Abrahalls,</b> Bishops Frome, Herefordshire		<b>Lily the Pink</b> Made from 100% cider apples – this medium cider has a pink hue.	4.5% <i>Medium Cider</i>
<b>Apple Cottage,</b> Baldock, Hertfordshire		<b>Gandhi's Flip Flop</b> This cider has been made with apples from local orchards near Baldock using a blend of different varieties. It is a dry cider with a distinct flavour.	6.7% <i>Dry Cider</i>
<b>Big Bear,</b> Witham, Essex		<b>Medium</b> No tasting notes available.	5.6% <i>Medium Cider</i>
<b>Gibbet Oak,</b> Tenterden, Kent		<b>Discovery</b> This medium cider has a pink blush from the Discovery apples used to make it.	5.6% <i>Medium Cider</i>
<b>Lilley's,</b> Frome, Somerset		<b>Pickled Parrot</b> A cloudy perry with a hint of acidity in the finish, making it smooth and well balanced.	4.0% <i>Medium Sweet Perry</i>
<b>Moles,</b> Melksham, Wiltshire		<b>Black Rat</b> With a true pear aroma, this perry starts with a medium sweet taste and is followed by a dry finish.	7.5% <i>Medium Dry Perry</i>
<b>Potton Press,</b> Sandy, Bedfordshire		<b>Grounds for Divorce</b> Medium cider with a sharp finish. Packs a punch.	8.5% <i>Medium Cider</i>
<b>Newton Court,</b> Leominster, Herefordshire		<b>Gaspig Goose</b> Organic medium sweet cider with slightly tannic finish	5.8% <i>Medium Sweet Cider</i>
<b>Spinney Abbey,</b> Ely, Cambridgeshire		<b>Monk and Disorderly</b> This cider is produced with a mix of carefully chosen local apples to achieve the ideal flavour and palatability for the sweeter taste.	5.6% <i>Medium Sweet Cider</i>
<b>Wise Owl,</b> High Holden, Kent		<b>Medium</b> Light, flavoursome and well rounded. Made from a blend of different Kentish apples.	6.0% <i>Medium Cider</i>

\* This list is only correct at the time of publication and all beers, ciders and perries are therefore subject to change.