



SOUTHERN CLAM



Richard Emerson, Known as the Godfather of Craft brewing in New Zealand. Starting up his own brewery in Dunedin in 1992 Every cent was precious so he borrowed, begged or repurposed wherever he could. His first brew - London Porter, was ready for market 1993, to this day it is stil Emersons flagship dark beer.

TASTING NOTES

The littleneck clam faces a constant threat from predators, such as wading birds, crabs, and Richard Emerson. It is the Emerson who poses the most danger during the autumn months, as he prepares his Southern Clam Stout. This creamy, roasty drop, with a briny finish, provides sustenance to humans during the winter. It's good to be top of the food chain. And the beer chain.

MaltyHoppy

LightDark

SweetBitter

MAIt

Ale, Chocolate, Crystal, Roasted Wheat, Rolled Oats and Roasted Barley

Hops

NZ Fuggles

Serve at 5-7°C, or as we say in Dunedin, room temp

MAches nicely with

The key ingredients are salt or butter or even crème fraiche for a touch of richness Kapiti Ramara Washed Rind Cheese


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