



## BOOKBINDER



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

A wonderfully drinkable interpretation of a classic English ale. Bookbinder is a blend of four malts combined with two classic Nelson grown European hops (Fuggles and Riwaka). The beer pours an attractive reddish brown, with a cream coloured head. Bookbinder has a sweet, perfumey, malt and hop aroma with a soft, malty, fruit and vinous palate that is both full flavoured and refreshing with a long, gently drying finish.

MaltyHoppy

LightDark

SweetBitter

MAlt

Ale, Lager, Crystal, Black, Cara Aroma

Hops

NZ Fuggles, Riwaka

Serve at 6-8°C or as we say in Dunedin, room temp

MAtches nicely with

Goes down a treat with salty cured meats and anything that's hot and spicy. Kapiti Awa Blue Oban 14yo

  
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