



PHANTOM LORD



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

Phantom Lord is the offspring of somewhat confused parent-age. In the way of stouts, it's black as tar, with an opulent roast and chocolate notes. But it's hopped like an American Style Pale Ale. Then fermented with English Ale yeast. All of which results in a splendidly complex array of deep, satisfying maltiness balanced with a fruity, resinous hop aroma and flavour. So it turned out alright in the end.

MaltyHoppy

LightDark

SweetBitter

MAlt

Lager, Acid, Cara Pils and Vienna

Hops

US Cascade, US Citra and US Simcoe

Serve at 8-10°C or as we say in Dunedin, room temp

MATches nicely with

Try with rich chocolate dishes for something different. Whites-tone Lindas Pass Brie Bushmills 10 yo Irish Single Malt


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