



JP



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

Who better to help brew the 10th anniversary JP Belgian than a former student of JP the Belgian. Kelly Ryan is now head brewer at Fork & Brewer, and he pulled out all the stops to honour his old mentor, by taking on the quadrupel ale.

Fermented with two strains of yeast, it's rich, fruity and sour.

We reckon the professor would've enjoyed it – especially on a molecular level.

MaltyHoppy

LightDark

SweetBitter

MAlt

Pilsner, Special W, Cara Munich, Shepard's Delight

Hops

Wai-iti

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

MATches nicely with

Caramelised pork belly or chocolate gateau.


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