



BREW

NEW BREWERIES

Patiala Brewery quietly opened in Cape Town at the end of 2019, with the official launch in February 2020. Situated in Constantia, the brewpub serves Argentine churrasco and Indian tandoor cuisine. The brewery is headed up by Murray Stephenson, formerly of Jack Black and Woodstock Brewery. Currently on the menu are a Vienna lager, witbier, pale ale and the recently added IPA. For more on Patiala's IPA, see page xxx.



Over in KwaZulu Natal, **Stumpnose Brewery & Taproom** opened the doors of its 100-year-old venue in Kloof, near Durban, in January of this year. Head Brewer Tom Parry intends keeping a regular stream of new beers on tap alongside core favourites like Endless Summer APA, The Fisherman IPA and Mrs O'nions brown ale. The German beer-hall style tap room has a full bar and basic food offerings and is open from 12-8pm Wednesday to Sunday.

Barrington's Brewery is the latest addition to the Garden Route's ale trail. Based in Plettenberg Bay, the 500-litre brewhouse sits behind glass at the Barrington's Hotel, whose restaurant and bar overlook a perfectly landscaped veggie garden and a centuries-old coral tree. The first in-house beers were still in tank as On Tap went to press but include a light lager, Weiss and pale ale. The brewery officially launched on South African National Beer Day in February. If you're in the area, look out for their first beer festival on March 21st.

AND A FEW FAREWELLS...



While a number of new breweries have opened in recent months, others have announced that brewing operations have ceased. Recent closures include **Metal Lane Brewery** and **Blouberg Craft Brewery** in Cape Town as well as **Toast Ale**, which raised money for local NGOs with its beer that utilised leftover bread from local sandwich shops alongside malt.

FIERCE BEER RETURNS FOR SOUTH AFRICAN COLLABS

Dave and Louise Grant, from award-winning Scottish brewery Fierce Beer, returned to South Africa in February to produce a duo of collab brews with Cape breweries. The first took place at Stellenbosch Brewing Company. "We wanted to brew with Stellies as we did a great beer with them last year – Aloha Piña Colada Scream IPA," says Dave. "This year we made a blonde ale that was based on a beer that we had made in the UK called 'Have a break', which essentially tasted like a Kit-Kat. We used some speciality malts and cacao husks to create a base pale that will taste great – but we have left a few secret tricks in there that Bruce can decide upon later... watch this space!" The beer is due to be released at the Fools & Fans Craft Beer Festival in April.

The second collab took place at Aegir Project in Noordhoek. "We met Rory when we were down last year and really love what he does," Dave continues.

"We went for a hazy IPA with passion fruit and guava, where the fruit acid will impart some tartness to make the beer super-juicy and slightly tart." Look out for the yet-to-be-named beer at both of Aegir's taprooms in March.



NEWS



SOUL BARREL AND BREWSTERS CRAFT COLLABORATE ON BARREL AGED UMQOMBOTHI

Nick Smith from Soul Barrel Brewing Co. and Apiwe Nxusani-Mawela from Brewsters Craft have created South Africa's first craft-beer-meets-traditional-beer collaboration. "We started with a large batch of sorghum

beer, brewed in the traditional way," says Nick. "We then blended this with a six-month old base from our Live Culture beer, blending in our unique wild yeast culture that lives in the brewery." The beer was then

blended into a French oak barrel with a two-year-old wild-fermented ale. There is no official release date for the beer yet, but keep an eye on Soul Barrel's social media for updates.

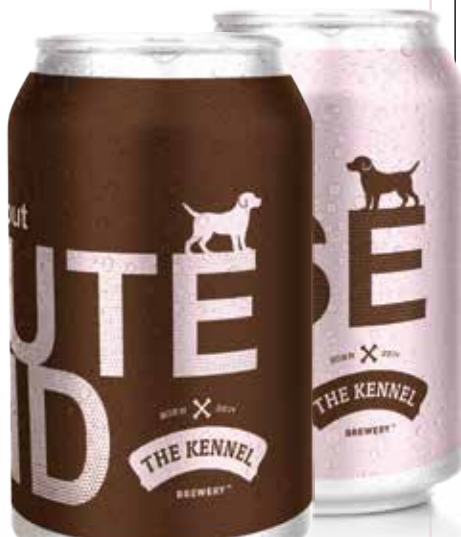
KZN BREW ROUTE LAUNCHES LOCAL BEER GUIDE

KZN Craft Revolution, which promotes microbreweries in the province, has launched the KZN Brew Hop magazine. The printed guide covers the breweries and distilleries

of the region, and includes R1000 worth of vouchers for beer and spirits. You can pick up a copy for R50 from participating outlets or at kzncraftrevolution.co.za.

KENNEL BREWERY LAUNCHES "SWEET AND SOUR" TWO-PACK

The latest in Kennel's series of special release beers is a "sweet and sour" two-pack featuring Stoute Hond, a 6% ABV chocolate vanilla stout and Weisse Hond, a 3.5% ABV Hibiscus Berliner Weisse. Look out for the 500ml cans in Cape Town from mid-March.



NEW BREWS

Triggerfish Dolphin Ale (0.5% ABV)

Somerset West based Triggerfish have joined the list of breweries producing a non-alcoholic beer. The Dolphin Ale is a fermented ESB that was brewed to style specs, with the alcohol extracted post-brew.

Riot Wakker Stout (5% ABV)

Riot's coffee-infused milk stout, a collaboration with Cape Town coffee roaster, Truth, is being released in bottles for the first time. Keep an eye out for it from early March.

Richmond Hill Lion's Tooth (5.8% ABV)

In collaboration with local vegan restaurant Kindred Kitchen, PE brewery Richmond Hill is launching this French saison brewed with dandelion tea and orange peel. Look out for the beer, which brewer Niall says is best served with a small sprig of fresh thyme, from mid-March.

Hazeldean x Frontier The Haymaker III (10% ABV)

The third collaboration in the Haymaker series is a hefty imperial stout aged in a rum barrel. It will be available on bestcraftbeer.co.za.

Soul Barrel Wet Hop Cape Cone (3.4% ABV)

This special release of Soul Barrel's South African IPA uses freshly harvested cascade hops grown in Porterville (Western Cape). Grab a pint at the brewery in Simondium while it lasts!





NEW HOMEBREW SHOP OPENS IN JOHANNESBURG

Homebrewers in the north of Johannesburg now have a new place to shop. Pint Sized Brewing, based in Fourways, stocks a range of milled-to-order grains, hops, yeast, adjuncts, extract kits, starter kits and basic equipment such as hydrometers and airlocks. Owner Stan Anderson is a chemist by training but left his career at Afrox to turn his homebrewing hobby into a business. Check them out at pint-sizedbrewing.co.za.

TWO SOUTH AFRICAN BREWERIES JOIN THE BREWGOODER GLOBAL GATHERING

Stellenbosch Brewery and Fraser's Folly have joined forces to brew a red IPA-muscadel hybrid for the Brewgooder Global Gathering. Brewgooder is a non-profit that helps build wells and provide clean drinking water in rural Malawi. More than 250 breweries around the world are part

of the Global Gathering this year, with two of them being from South Africa. The South African collab took place at Fraser's Folly, with ingredients and equipment sponsored by Walts Malts, Cape Brewers Exchange, Bevcan and Tiny Keg. The beer will be launched at the breweries' respective taprooms on March

20 as part of the Brewgooder Global Gathering, timed to coincide with World Water Day. Each brewery is asked to raise GBP500 (R10,000) towards the cause. Keep an eye on Stellies' and Fraser's social media accounts or check out brewgooder.com for more information on how to support the initiative.

WOODSTOCK WANDER LAUNCHES

Four breweries in Cape Town's Woodstock neighbourhood have joined to launch the Woodstock Wander. The goal is to encourage people to visit all of the breweries in the area. Participants get a "passport", which is stamped when you buy a beer from each brewery. A completed passport can be handed in at any of the four breweries – Brewers Co-op, Drifter, Shackleton and Woodstock – in exchange for a free pint.

