



From left, Barossa Valley Brewing director Denham D'Silva and celebrity chef Ben O'Donoghue drink to the success of the new Organic Ale

Goodness never tasted so good

By Sarah Thomas

BAROSSA Valley Brewing's new Organic Ale is alive – or at least the yeast in it is.

All ingredients used in the preservative-free, unfiltered beer are certified organic and Barossa Valley Brewing director Denham D'Silva said they went to great lengths to ensure purity, importing some hops from the United States and malt from Germany.

"We were very happy with the Bee Sting (beer), using all-natural ingredients made the beer much better, so the next step

was making sure all the sources were organic," he said.

"No big surprise, we found the better the ingredients, the better the product that comes out at the end of the day.

"We'd love to see an organic industry start thriving here in Australia."

The national launch of the Organic Ale was held last Wednesday afternoon at the Lynodch microbrewery, and was attended by a number of local food and wine industry specialists.

Also attending was celebrity chef Ben O'Donoghue of the ABC's 'Surfing the Menu' cooking program, who is also a guest

presenter on Jamie Oliver's cooking program.

He was a member of a specialist tasting panel that gave input throughout the year-long development of the beer, although a second panel made up of members of the public was also vital.

"It was a big risk, breweries don't develop their beers like this," Denham said.

"But they (the panel) were very good at re-focusing us."

The resulting Organic Ale is a strong flavoured beer that goes well with hearty winter foods like spicy pizza, barbecued steak or lamb and cajun dishes through to hard pungent cheeses

and rich poultry such as goose or turkey.

"We double hop Organic Ale, adding the final aroma hops into the whirlpool very late in the brewing process," Denham said. "The result is a full-flavoured American style Pale Ale with a powerful nose, full body and long hop length."

While the Barossa is world-famous for its wines, Denham said this hasn't worked against them.

"Our market is probably wine drinkers as much as beer drinkers," he said.

"Anybody who likes to spoil their palate."