



Naturally

BEER matched with food is set to catch on with Barossa Valley Brewing releasing a new drop.

The launch of their new Organic Ale at Chateau Yaldara, Lyndoch, last week, further represents a commitment to a growing trend along, as well as a dedication to use only the best ingredients.

Denham D'Silva, founder of Barossa Valley Brewing, said their new Organic Ale follows on from the overwhelming success of their Bee Sting label and an urge to

create something a bit different.

"This is a further commitment on our behalf to use only the best ingredients. Going organic was the next step," he said.

"A lot of care and effort has gone into this beer and it's been a year in the making. But the end result speaks for itself.

"There are a couple of organic beers on the market but we were really committed to putting a lot of effort into this product because I was concerned 'organic beers' could just be a fad."

With the determination to make a quality product, Barossa Valley Brewing embarked on an exhausting national tasting season with a panel of world class chefs, winemakers, sommeliers, writers and the public.

The result is a beer, which is really drinkable, dark in colour and fruity on the nose.

Chef, Ben O'Donoghue was involved in the 'fine tuning' process of the Organic Ale and provided feedback on the profile and developing flavour of the beer.

Ben is one chef who is keen to see the beer and food matching revolution take off in Australia.

After spending the last 13 years based in the UK, he has witnessed the movement of beer and food matching and is embracing this concept as well as cooking with beer.

"The Organic Ale is perfectly matched with curries, spice dishes, asian, rich game meats and charcoal grilled foods," he said.

A recent study conducted in Australia for several beer companies revealed 72 per cent of those surveyed agree beer is a good partner for food.

The study also reveals beer is just as sophisticated as wine, with different varieties, complexities and flavours, which can be matched to a wide range of dishes and food occasions.





CHEERS: Chef, Ben O'Donoghue and Barossa Valley Brewing's Denham D'Silva sample the new ale.