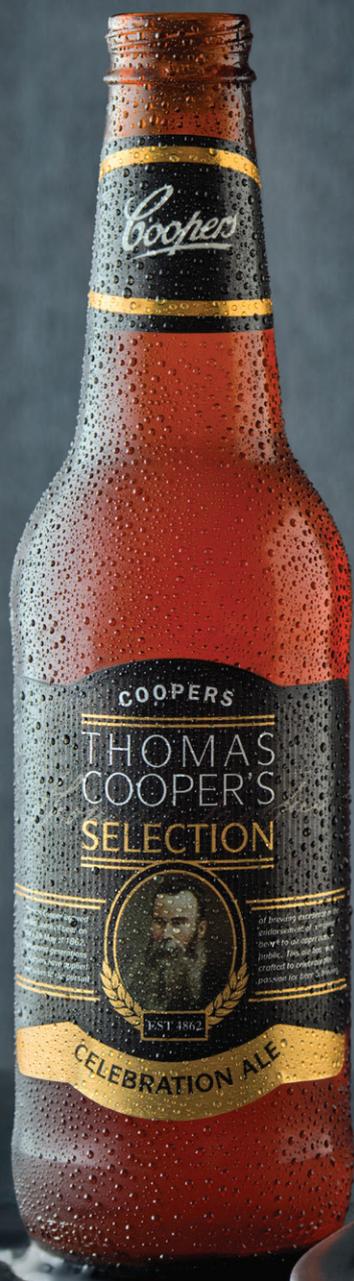


Coopers Celebration Ale



Bold Ale guaranteed to have a commanding presence. This Ale has a unique appearance and taste – another addition to the family of great beers. Welcome to a beer that celebrates the traditions of brewing fine Ales.

Coopers Celebration Ale is brewed using the finest raw materials and traditional ale brewing techniques, which produces a distinctively crafted flavour with nutty and noticeable malt characters. It also displays fruity characters complimented by noticeable hop aroma and a firm bitterness.

This beer displays a deep copper to ruby red colour and pours with a well-proportioned level of foam. The cloudiness which is evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the natural carbonation.

The aroma has a medium to strong nutty malt character with hints of grapefruit and grass notes from the hops and some mild bready and yeast notes. The initial flavour displays a moderate to strong malt character with a balanced hop flavour. The mid palate further highlights the subtle blending of hop varieties and the finish is slightly dry and still displays some mild after-bitterness which aids the overall balance of the flavour.

The choice of brewing raw materials includes malted barley, crystal malt, hops, water and yeast. The premium grade malted barley is grown in the maritime regions of South Australia and malted in accordance with Coopers' stringent specification. The generous use of crystal malt contributes to the appearance and taste. The aroma and flavour is enhanced by use of three distinct hop varieties: Australian grown Pride of Ringwood hops from the Myrrhee

region in Victoria are used to provide the palate bitterness; Nelson Sauvin hops from New Zealand impart a white wine fruit note and are added as a late hop. The final hop variety is Centennial from USA which results in grapefruit and gassy top notes. The water used is derived from deep aquifers at the brewery. The mineral content is adjusted using a unique process to provide water with a composition that is suited to Ale production. The yeast culture used for fermentation is a top fermenting type, and it ferments at a higher temperature than the Lager beers producing a more robust product full of fruity and floral flavours. These fruity flavours arise from the esters which characterise Ales produced from worts having high protein contents.

The methods used in both the brewhouse and fermentation area are unique to this style of beer. After high temperature fermentation, a special technique of natural conditioning the same strain of yeast used for the primary fermentation is used and added to the beer prior to it being packed into bottles or kegs using state of the art equipment. A secondary fermentation and natural conditioning is then carried out in the package in such a way that the yeast is maintained in a healthy state during this second fermentation. This beer is preservative and additive free as the low levels of oxygen present in the beer at the time of packaging is consumed by the yeast.

This beer would be best suited to accompany foods like lamb which can contrast with the beer's bitterness or strong tangy cheeses or fruit based deserts which can contrast with the beers hop aromas.

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| Alcohol: | 5.2% |
| Carbohydrates: | 2.2 Grams/100ml |
| Standard Drinks: | 1.5/355ml |
| Energy: | 160 Kilojoules/100ml 38 Calories/100ml |

“Whatever the occasion, make it a Celebration.”