

Coopers Sparkling Ale

A bold and generously flavoured Ale that is the pinnacle for the discerning beer drinker, the Ale by which all others should be measured. Welcome to the living legend of the Coopers story.

Coopers Sparkling Ale is brewed using quality raw materials and century old brewing techniques, which produce a complex flavour which is smooth enough to be very enjoyable with intense fruity and floral characters and displays a crisp bitterness and a full malt character.

This beer is a deep amber colour and pours with a lively effervescence producing a solid head. The pronounced cloudiness which is evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the bottle conditioning and natural carbonation.

The aroma has a strong malt character with strong esters from the Coopers Ale yeast. The initial flavour imparts a strong malt character with strong hop bitterness. The mid palate displays some toast malt flavour and some sweetness and the finish is well balanced and displays a mild maltiness in the aftertaste which is magnified by the carbonation and a well-balanced after bitterness. The body which is apparent is due to the higher temperatures used in the mashing process.

The choice of brewing raw materials includes malted barley, hops, water and the Coopers Ale yeast. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' stringent specification to maximise the enzyme potential and also the head retaining properties of the malt. Australian grown Pride of Ringwood hops are used to provide the hop bitterness. The water used

is derived from the deep aquifers at the brewery the mineral content is adjusted using a unique process to provide water with a composition that is suited to this full bodied Ale. 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 gravity and protein contents.

The methods used in both the brewhouse and fermentation area are unique to this style of beer and have hardly changed since it was first produced in 1862. 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 our 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 that are spicy which can be used to contrast with the beer's carbonation, barbecued foods which match well with the beer's bitterness, or Italian style dishes with can match well with the beer's apparent body.

Alcohol:	5.8%
Carbohydrates:	2.1 Grams/100ml
Standard Drinks:	1.7/375ml
Energy:	185 Kilojoules/100ml 44 Calories/100ml

“The pinnacle of
the brewer's craft.”

