



## Taranaki, New Zealand

# Hopstock and 2 Smoking Barrels Distressed – Hop Wild Ale

The base beer was first fermented with an Ale yeast then barrel fermented with Bret. Lambicus, Lactobacillus and Pediococcus cultures, Then two smaller brews, one Barrel 100% Peat Smoked Malt, the other barrel 100% Manuka Smoked Malt, and both hopped with our Distressed Smoothcone hops off the brewery fence.

Once all the barrels were combined, we introduced the “Hopstock” thick green slurry boiled up with the beer and a load of aged, musty Chinook hops, and left it to condition.

The result is a very complex beer, slightly tart and funky with a touch of smoke, that is strangely drinkable.

“The type of beer where you keep going back for another sip, just to be sure.”

**T.** 03 348 8278 **M.** 0274330687  
**A.** PO Box 31222, Ilam, Chch, 8444  
**E.** [orders@hopandvine.co.nz](mailto:orders@hopandvine.co.nz)  
[www.hopandvine.co.nz](http://www.hopandvine.co.nz)

  
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