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Grand opening set to be a Cooriemungle Classic

This Saturday, Sow and Piglets Brewery will breathe new life in the property that launched the Twelve Apostles region's first wine label 20 years ago.

Owner John Moloney and his team will unveil their brand new production brewery – a major expansion of the micro-brewery launched in Port Campbell just 12 months ago.

In just four short months they've transformed Cooriemungle's former Newton's Ridge winery into a production brewery capable of servicing the wider region with their trademark beers.

The project has created four jobs and helped secure German head brewer and production manager Julian Widera's permanent residency in Australia.

"We can't wait for everyone to see this facility, but also to enjoy our food, music and hospitality. The venue is primarily for our community to enjoy, but also our visitors," Mr Moloney said.

"Saturday's opening is going to be a lot of fun and a great reward for our team who have worked tirelessly to get everything ready – especially Julian who set it all up and my wife Marion who did all the design."

Beyond Saturday's festivities, Mr Moloney said the brewery would cater for small group bookings, but also be open from 12pm-5pm every day between October and May.

"Groups of up to 50 will be able to book all year round and qualified chef Paul Broderick will cater on site, making use of our outside barbecue and rotisserie," he said.

"For eight months of the year though, people can just turn up to enjoy some drinks. We'll have salads and BBQ packs they can buy to cook their own Kangarooie sausages, steak and rissoles.

"It will be a genuine local and rural experience. We'll even have some poddy calves, lambs and chooks that people can hand feed. We'll have the footy on in the winter and Jesse Cooper will play live music on particular days – it's going to be great.

"It was really important to us that we did something here that could be enjoyed by our own community just as much as visitors to the region. Simplicity is the name of the game."

Mr Moloney said Saturday's grand opening would include the unveiling and naming of the bar, which would be a nod to the local area, and the launch of their new 3.5% Session IPA, named the Cooriemungle Classic.

"We'll have a free sausage sizzle and lamb on the spit, we'll have four beers on tap at the inside bar and four beers on tap at our outside bar. There'll also be a shuttle kombi on a loop from Port Campbell all day to help people get here and home safely," he said.

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The production brewery does not replace the micro-brewery in Port Campbell. Mr Widera said brewing would continue at Port Campbell for local sales.

“We love what we do in Port Campbell, but we didn’t have the production capacity to do what we wanted to do,” he said.

“This production brewery is a really nice sized brewery to service our region. We follow the German Purity Law of 1516, which among other things means we use four ingredients, everything is natural and we provide lots of time for the beer to mature.

“Larger scale brewers put chemicals in their beer to rush production, but we just give it time. We also don’t filter it, because I believe that removes flavour and character.

“This facility has been built with nice small tanks so that we can turn our beer quickly and keep it fresh.”

Sow and Piglets is the name the Twelve Apostles were known as until 1922.

The production brewery is located at 1170 Cooriemungle Road. Festivities on Saturday (St Patricks Day) will commence at midday and continue through until about 6pm.



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