



Murray Honey Wheat

A soft and mellow beer with subtle wheat and honey flavours.

Growing recognition of the array of beer styles incorporating wheat prompted us to include a wheat beer in our starting line-up. But how were we going to make ours stand out from the rest? There are cloudy phenolic banana smelling types, and there are milder spritzig, often filtered types, and then there are those left-field fruit-flavoured or smoky dark types. We wanted something showcasing the Sunraysia produce and Stefano suggested the honey.

From a flavour perspective, Honey Wheat stands alone in the market place. No other beer product has such a pronounced honey aroma or distinctive varietal flavour. You can taste the citrus blossoms the bees have been harvesting their precious nectar from.

After exhaustive searching and sampling, we believe we found the ideal honey to complement the light aromatic wheaty structure of the beer, right in our region. The local apiarists working our vast orange orchards yield a very light, sugary honey which retains the essential oils from the budding fruit.

The grist consists of pale two row barley malt, and pale wheat malt. This gives a light to medium body and a very pale colour.

A delicate and less bitter style of beer, our honey wheat is popular with the younger crowd, and those with a sweet tooth. Hopping is modest, and is exclusively the German Perle variety for a clean, slightly spicy, mild hop finish.

Alcohol: 4.5%

Bitterness: Low

Colour: Light Straw

Body: Light to Medium

Malt: Australian Pale Barley and Pale Wheat malts

Hops: Australian Pride of Ringwood in boil; Perle from Germany for aroma

Food: Shellfish, Scallops, Chicken, Cheese



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