

TASTING NOTES

Saturday 26th March 2011
Afternoon session 12-4.30pm
Winchester Guildhall



PERSONS PRESENT: DAMIEN LOWE · JAMIE SMITH · TANYA LOWE · IAN GREGORY

OUR VERDICT

BEER NO 1 HAVANT · HAVANT THE FOGGIEST 4.2%

7/10

A cloudy yet crisp and refreshing wheat beer with a fruity taste.

BEER NO 2 ANDWELL · SPRING TWIST 4.2%

9.5/10

A golden and incredibly quaffable ale, perfect for an early summer's evening. As Damien stated, "An uncomplicated ale with not too much shit going on."

BEER NO 3 IRVING · ILLUSTRIOUS 4.7%

10/10

This light golden pale ale was our favourite of the day, very moreish and tasty. Hoppy and citrus in flavour, it's complemented with some sweet maltiness.

Jamie left a note on the Irving Facebook page saying how much he loved it. Damien had only one comment, "Superb."

BEER NO 4 DOWNTON · MARYNKA MAGIC 4.1%

8.5/10

Another summer's evening ale which we all agreed, "Tasted Polish". A very refreshing hoppy ale, quite citrus in flavour.

BEER NO 5 TRIPLE FFF · ROCK LOBSTER 4.5%

8.75/10

Anyone who names an ale after a classic 80s song is half way to being an instant hit.

This was our first brown ale of the day, copper-coloured to be precise. Fresh, lush and drinkable.

"A complicated aroma with an uncomplicated taste."

BEER NO 6 KISSINGATE · STORYTELLER 3.5%

4.5/10

We were now on our sixth ale, so descriptions became a little more colourful - you have been warned!

A very pale ale, almost piss-coloured, was the consensus. Floral smelling and remarkably dry.

Totally different to the other ales we'd tasted and after the initial shock of flavour, it did begin to grow on us a little.

BEER NO 7 BOWMAN · ELDERADO 3.5%

8/10

Sticking with the pale ales, Jamie wanted to sample this one because "It's named after one of the most classic television shows, ever." This ale was both fresh and light, easy-going and very enjoyable and full of character.

BEER NO 8 ROOSTERS · LEGHORN 4.3%

8.25/10

Onto a golden ale now. Hoppy, light, refreshing and fruity. A very palatable, well-balanced quaffing ale made with three different aromatic hops as well as Golden Promise malt.

BEER NO 9 ITCHEN VALLEY · HAMPSHIRE TIGERS 4.6%

8/10

An easily quaffable brown bitter with a well-balanced taste initially sweet with a smooth finish.

BEER NO 10 ASCOT ALES · SINGLE HOP COLUMBUS 4.6%

5/10

A copper-coloured IPA. Smelled far worse than it tasted... can't remember who exclaimed it first,

but one of us shouted "Eggy bollocks!" Immature, I know, but when you've had a few, statements like that are incredibly funny. Nevertheless, this ale had a deceptively heavy flavour and wasn't too bad.

BEER NO 11 FLACK MANOR · DOUBLE DROP 3.7%

6/10

An amber bitter brewed with Marris Otter barley. Although I enjoyed it, I have tasted many other ales brewed with Marris Otter and they've had far more to them. Nevertheless the citrus notes of Sovereign hops made this a little more palatable.