

The Coopers family tasting notes.

Coopers

Hand-made by the Cooper family. Est. 1862.



A family owned Australian icon, Coopers Brewery has been passionately brewing a range of unique and original beers for six generations, which are enjoyed all around the world.

Drinking and tasting a Coopers beer is an experience in discovering a beer full of character and flavour.

Coopers strives to bring joy to the drinker from the first instant you see the glass being filled to the time when you drain the last drop.

Coopers beers are enjoyed for far more than just how they taste. How a Coopers beer appears so attractive in the glass, and how they taste when you drink one, is all to be savoured as part of the tasting experience.

Coopers produces a variety of beers, from low alcohol lagers through to stronger ales and stouts.

Coopers are known for their natural conditioned (bottle fermented) Ales. This traditional method has been used at Coopers since 1862 and gives these beers their cloudy appearance.

After 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, cans or kegs using 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.

Come and meet the whole family and discover the background to the beers and why they have been loved and appreciated since Thomas Cooper first made them in 1862.



Hand-made by the Cooper family. Est. 1862.

Coopers Birell

Coopers Birell has all the hallmarks of a great premium beer. It has a rich golden colour, and has a full malty aroma and flavour with one important difference: an alcohol content of only 0.5%.

The flavour is initially sweet but is balanced by the moderately high bitterness and finishes with a soft body with good carbonation and crisp after-bitterness.

The choice of brewing raw materials is in keeping with the long traditions of Lager brewing and is limited to malted barley, hops, water and yeast. No additional sugar or other adjunct is used as an additional carbohydrate source. The barley malt is grown and malted in South Australia in accordance with Coopers' specification. The Australian grown hop variety called Pride of Ringwood provides the hop bitterness. The water used is derived from deep aquifers at the brewery. The mineral content is adjusted using a unique process to provide water with a composition that is suited to Lager beer production. The yeast culture used for fermentation is a bottom fermenting type; it has been selected for its ability to ferment at low

temperatures to produce a beer with minimal alcohol whilst also having a full character.

The methods used in both the brewhouse and fermentation area are unique to this style of beer. The process begins with a careful mashing program that results in a high amount of unfermentable sugars. In order to further keep the alcohol low, the fermentation is deliberately limited and hence a high amount of residual sugar is produced. The beer is then chilled and kept below zero to allow maturation, clarification and stabilisation to occur over an extended period. A final cold filtration then occurs and the beer can then be packed into bottles or cans using state of the art equipment that prevents any air contacting the beer and causing oxidation that damages the flavour.

This beer would be best suited to accompany foods like pasta or Asian dishes which match the bitterness in the beer.

Alcohol:	0.5%
Carbohydrates:	4.15 Grams /100ml
Energy:	91 Kilojoules / 100ml 21 Calories / 100ml



“The teetotaler’s tipples.”

Coopers Light

Coopers Premium Light is brewed using traditional raw materials and brewing techniques, which produce a lower alcohol beer which still displays a full flavour with plenty of malt and hop character. Welcome to a premium low alcohol Lager that does not sacrifice on flavour.

This beer is a light straw colour with a high degree of clarity and excellent foam which lasts throughout the enjoyment of the beer. The aroma is clean and fresh with up front malt character and subtle fruity esters and floral and grassy late hop notes. The flavour is initially quite soft and malty with but has noticeable mouth feel followed by a sweet middle palate and finishes with a medium to light body and a crisp, mild after-bitterness.

The choice of brewing raw materials is in keeping with the long traditions of Lager brewing and is limited to malted barley, hops, water and yeast. No additional sugar or other adjunct is used as an additional carbohydrate source. The barley malt is grown and malted in South Australia in accordance with Coopers' specification. Specially selected hop varieties are used to provide a grassy and floral hop aroma and also hop bitterness. The water used is derived from deep aquifers at the brewery. The mineral content is adjusted using a unique process to provide water with a composition that is suited to Lager beer production. The yeast

culture used for fermentation is a bottom fermenting type, it has been selected for its ability to ferment at low temperatures producing an appealing and full character and then settle to the bottom of the fermentation vessel at the end of fermentation.

The methods used in both the brewhouse and fermentation area are typical of Lager production, most notably the ability to limit the amount of unfermented malt sugar and the use of low temperature fermentation in lager fermentation vessels which have steep conical bottoms to separate the yeast at fermentation's end. The beer is then chilled and kept below zero to allow maturation, clarification and stabilisation to occur over an extended period. A final cold filtration then occurs and the beer can then be packed into bottles, cans or kegs using state of the art equipment that prevents any air contacting the beer and causing oxidation that damages the flavour.

This beer would be best suited to accompany foods such as fish and shellfish which match well with the crisp flavour of the beer, or mild Asian dishes which match well with the beer's dry finish or poultry which match well with the low alcohol.

Alcohol:	2.9%
Standard Drinks:	0.9 / 375ml
Carbohydrates:	1.25 Grams / 100ml
Energy:	108 Kilojoules / 100ml 26 Calories / 100ml

“Legendary taste.”



Coopers Clear

Coopers Clear is brewed using traditional raw materials and a specialised brewing technique to ensure a crisp, full flavoured Lager with the added bonus of having a lower carbohydrate content compared to other full strength Lagers. Welcome to the beer that is a celebration of what drinking beer is all about: a low carb beer with the Coopers promise of quality and taste.

This beer is a light golden colour with high clarity and excellent head formation which provides immediate visual appeal. The aroma is fresh and clean with subtle fruity esters and floral late hop notes. The flavour is initially smooth and malty, followed by a firm middle palate bitterness and finishes with a medium body with a crisp and dry taste without any lingering after-bitterness.

The choice of brewing raw materials is in keeping with the long traditions of Lager brewing and is limited to malted barley, hops, water and yeast. No additional sugar or other brewing adjunct is used as an additional carbohydrate source. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' exacting specification. Carefully selected hop varieties are used to provide both hop aroma and flavour. The water used is derived from deep aquifers at the brewery. The mineral content is

adjusted using a unique process to provide water with a composition that is suited to Lager beer production. The yeast culture used for fermentation is a bottom fermenting type, it has been selected for its ability to ferment at low temperatures producing a well attenuated Lager and the yeast will then settle to the bottom of the fermentation vessel at the end of fermentation.

The methods used in both the brewhouse and fermentation area are typical of Lager production, but with extra fermentation time to craft the unique character. The beer is then chilled and kept below zero to allow maturation, clarification and stabilisation to occur over an extended period. A final cold filtration then occurs and the beer can then be packed into bottles using state of the art equipment that prevents any air contacting the beer and causing oxidation that damages the flavour.

This beer would be best suited to accompany foods like chicken dishes which will match the beer's all malt recipe, fish dishes which will complement the beer's crisp taste or spicy Asian dishes which can contrast the beer's dry finish.

Alcohol:	4.5 %
Standard Drinks:	1.3 / 355ml
Carbohydrates:	1.0 Grams / 100ml
Energy:	130 Kilojoules/100ml 31 Calories / 100ml



“Refreshingly clear.”

Coopers Lager

Coopers Lager is brewed using traditional raw materials and brewing techniques, which produce a crisp, refreshing flavour with a good balance of malt and hop character. Welcome to a Lager that actually has something to say.

This beer is a light golden colour with high clarity and excellent head formation and retention which provides immediate visual appeal. The aroma is fresh and clean with subtle fruity esters and floral late hop notes. The flavour is initially smooth and malty, followed by a firm middle palate bitterness and finishes with a medium body and a crisp, non-lingering after-bitterness.

The choice of brewing raw materials is in keeping with the long traditions of Lager brewing and is limited to malted barley, hops, water and yeast. No additional sugar or other brewing adjunct is used as an additional carbohydrate source. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' exacting specification. Specially selected hop varieties are used to provide both a floral hop aroma and hop bitterness. The water used is derived from deep aquifers at the brewery. The mineral content is adjusted using a unique process to provide water with a composition that is suited to Lager beer production. The yeast culture used for fermentation is a bottom

fermenting type, it has been selected for its ability to ferment at low temperatures producing an appealing fruit-ester character and then settle to the bottom of the fermentation vessel at the end of fermentation.

The methods used in both the brewhouse and fermentation area are typical of Lager production, most notably the use of low temperature fermentation in Lager fermentation vessels which have steep conical bottoms to separate the yeast at fermentation's end. The beer is then chilled and kept below zero to allow maturation, clarification and stabilisation to occur over an extended period. A final cold filtration then occurs and the beer can then be packed into bottles, cans or kegs using state of the art equipment that prevents any air contacting the beer and causing oxidation that damages the flavour.

This beer would be best suited to accompany foods like seafood which match well with the body of the beer, spicy or Asian dishes which can contrast the beer's overall flavour profile and barbecued foods which are a good match for the beer's alcohol level.

Alcohol:	4.8%
Standard Drinks:	1.4 / 375ml
Carbohydrates:	1.1 Grams / 100ml
Energy:	131 Kilojoules / 100ml 31 Calories / 100ml

“The brewer's drop.”



Coopers 62 Pilsner

Coopers 62 Pilsner is brewed using traditional raw materials and brewing techniques, which produce a crisp, full flavoured Lager with a good balance of malt and hop character. Welcome to the perfectly individual Pilsner.

This beer is a straw to golden colour with high clarity and is based on the classic Bohemian styled Pilsners which display a dense and rich foam formation. The aroma is fresh and displays subtle fruity notes from the esters. It also displays citrusy and grassy late hop notes. The flavour is initially smooth and well balanced, followed by a firm middle palate bitterness and finishes with a medium body and a crisp, non-lingering after-bitterness with some residual sweetness.

The choice of brewing raw materials is in keeping with the long traditions of Lager brewing and is limited to malted barley, hops, water and yeast. No additional sugar or other brewing adjunct is used as an additional carbohydrate source. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' exacting specification. The hop varieties called Saaz and Hersbrucker are used in late hopping to provide distinctive citrus and grassy hop notes. The water used is derived from deep aquifers at the brewery. The mineral content is adjusted using a unique process to provide water with a composition that is suited to Lager beer

production. The yeast culture used for fermentation is a bottom fermenting type, it has been selected for its ability to ferment at low temperatures producing a well attenuated Lager and the yeast will then settle to the bottom of the fermentation vessel at the end of fermentation.

The methods used in both the brewhouse and fermentation area are typical of Lager production, most notably the ability to limit the amount of unfermented malt sugar and the use of low temperature fermentation in Lager fermentation vessels which have steep conical bottoms to separate the yeast at fermentation's end. The beer is then chilled and kept below zero to allow maturation, clarification and stabilisation to occur over an extended period. A final cold filtration then occurs and the beer can then be packed into bottles using state of the art equipment that prevents any air contacting the beer and causing oxidation that damages the flavour.

This beer would be best suited to accompany foods such as fish which matches with the clean flavour, chicken dishes to match with the residual sweetness or goat or lamb dishes to match with the all malt recipe.

Alcohol:	5.0 %
Standard Drinks:	1.4 / 355ml
Carbohydrates:	1.2 Grams / 100ml
Energy:	138 Kilojoules/100ml 33 Calories / 100ml

“The perfectly individual Pilsner.”



Coopers Mild Ale



A smooth and easy drinking mid strength beer with all the flavour you would expect from a Coopers Ale. Welcome to a mid-strength beer that is full of flavour.

Coopers Mild Ale is brewed using traditional raw materials and Ale brewing techniques, which produce a clean, refreshing flavour with fruity and floral characters, balanced with a crisp bitterness and smooth malt character.

This beer is a pale golden colour and pours with a lively level of carbonation. The slight cloudiness which is evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the natural carbonation.

The aroma has a strong malt character with hints of mild citrus from the hops and some mild spice notes. The initial flavour displays moderate malt character with a balanced hop flavour. The mid palate is light bodied with lively carbonation and the finish is dry and displays some mild to low after-bitterness which adds to the pleasing mouth feel.

The choice of brewing raw materials is limited to malted barley, hops, water and yeast. No additional sugar or other adjunct is used as an additional carbohydrate source. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' exacting specification. The two different hop varieties used are: Australian grown Pride of Ringwood hops provide the majority of the hop bitterness and quantities of the aroma and a variety called Saaz are used in late hopping to provide distinctive floral and citrus hop notes. The water used is derived

from deep aquifers at the brewery. The mineral content is adjusted using a unique process to provide water with a composition that is suited to Ale production. 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 flavour. These fruity flavours arise from the esters which characterise Ales produced from worts having high protein contents.

The methods used in both the brewhouse and fermentation area are unique to this style of beer. After 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, cans or kegs using 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 like lamb or pork which can complement the beer's flavour, Asian dishes which match well with the beer's dry finish, or pasta or even cheeses like Blue Cheese or strong Cheddar to contrast with the mild flavour of the beer.

Alcohol:	3.5%
Carbohydrates:	1.5 Grams / 100ml
Standard Drinks:	1.0 / 375ml
Energy:	125 Kilojoules / 100ml 30 Calories / 100ml

“A mid-strength with full flavour.”

Coopers Original Pale Ale



A refreshing and smooth easy drinking ale guaranteed to turn heads. This beer has a unique taste and youthful attitude – the flagship that welcomes the new generation to the Coopers family. Welcome to Australia's iconic Pale Ale.

Coopers Original Pale Ale is brewed using the finest raw materials and traditional Ale brewing techniques, which produce a clean, well balanced and compelling flavour with fruity and floral characters, a crisp bitterness and a noticeable malt character.

This beer is a deep golden colour and pours with a generous level of foam. The slight cloudiness which is evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the natural carbonation.

The aroma has a medium to strong pale malt character with hints of floral and grassy notes from the hops and some mild woody and yeast notes. The initial flavour displays a moderate to strong malt character with a balanced hop flavour. The mid palate displays some light maltiness and subdued sweetness and the finish is dry and displays some mild after-bitterness which aids the overall balance of the flavour.

The choice of brewing raw materials includes malted barley, hops, water and yeast. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' stringent specification. Australian grown Pride of Ringwood hops are used to provide the hop bitterness. The water used is derived from deep aquifers at the brewery.

The mineral content is adjusted using a unique process to provide water with a composition that is suited to Ale production. 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 protein contents.

The methods used in both the brewhouse and fermentation area are unique to this style of beer. 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 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 like stir fries which are well matched to the beer's flavour profile, or with salads which can complement the bitterness of the beer, or poultry and seafood which match with the dry finish.

Alcohol:	4.5%
Carbohydrates:	1.65 Grams /100ml
Standard Drinks:	1.3 / 375ml
Energy:	145 Kilojoules / 100ml 35 Calories / 100ml

“The original.”

Coopers Dark Ale

A genuinely surprising Ale with a smooth creamy chocolate flavour that rewards the adventurous beer drinker- the Coopers aficionados. Welcome beer aficionados to a new level of beer enjoyment.

Coopers Dark Ale is brewed using quality raw materials and century old brewing techniques, which produce a dark beer full of promise a journey in taste, starting fresh and creamy and finishing with a lingering coffee flavour.

This beer is a dark brown colour and pours with crisp carbonation resulting in crisp, stable off-white head. The cloudiness which is evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the natural carbonation.

The aroma is a bold statement in malt character: toasted malt with hints of chocolate from the roasted malt, there is also some fruit aroma and yeasty notes. The initial flavour displays a moderate roasted malt character with a subtle hop flavour. The mid palate displays some slight sweetness and a mild nutty taste and the finish is dry and medium bodied with a unique linger of cocoa.

The choice of brewing raw materials includes malted barley, roasted malt, hops, water and yeast. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' stringent specification. The roasted malt is specially roasted to meet our requirements. 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 dark 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 with traces of fruity characters. These fruity flavours arise from the esters which characterise Ales produced from worts having high protein contents.

The methods used in both the brewhouse and fermentation area are unique to this style of beer. After 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 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.

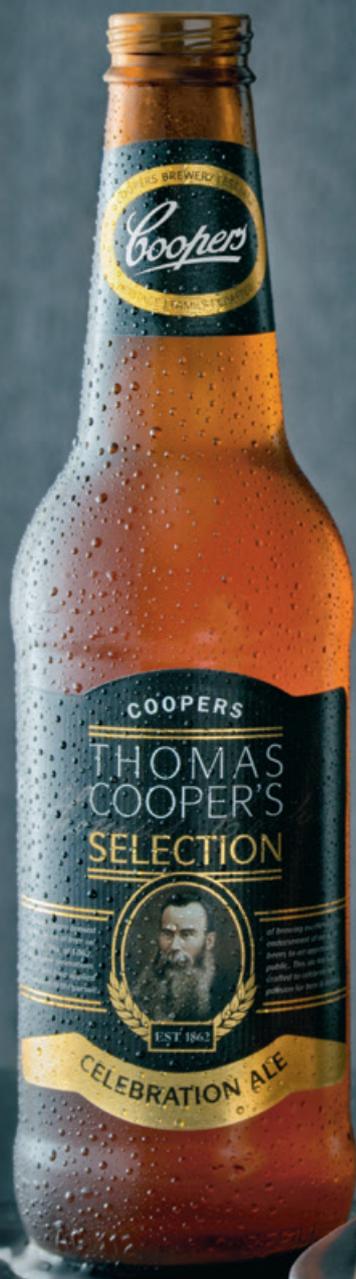
This beer would be best suited to accompany foods such as poultry to match the dry finish, beef dishes to match the body of the beer, barbecued meat or vegetables which match with the roasted character of the beer or German cuisine which can contrast with the beer's overall flavour profile.

Alcohol:	4.5%
Carbohydrates:	1.65 Grams /100ml
Standard Drinks:	1.3 / 375ml
Energy:	143 Kilojoules / 100ml 34 Calories / 100ml

“The dark side of the family.”



Coopers Celebration Ale



Bold Ale guaranteed to have a commanding presence. This Ale has a unique appearance and taste – another addition to the family of great beers. Welcome to a beer that celebrates the traditions of brewing fine Ales.

Coopers Celebration Ale is brewed using the finest raw materials and traditional ale brewing techniques, which produces a distinctively crafted flavour with nutty and noticeable malt characters. It also displays fruity characters complimented by noticeable hop aroma and a firm bitterness.

This beer displays a deep copper to ruby red colour and pours with a well-proportioned level of foam. The cloudiness which is evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the natural carbonation.

The aroma has a medium to strong nutty malt character with hints of grapefruit and grass notes from the hops and some mild bready and yeast notes. The initial flavour displays a moderate to strong malt character with a balanced hop flavour. The mid palate further highlights the subtle blending of hop varieties and the finish is slightly dry and still displays some mild after-bitterness which aids the overall balance of the flavour.

The choice of brewing raw materials includes malted barley, crystal malt, hops, water and yeast. The premium grade malted barley is grown in the maritime regions of South Australia and malted in accordance with Coopers' stringent specification. The generous use of crystal malt contributes to the appearance and taste. The aroma and flavour is enhanced by use of three distinct hop varieties: Australian grown Pride of Ringwood hops

from the Myrrhee region in Victoria are used to provide the palate bitterness; Nelson Sauvin hops from New Zealand impart a white wine fruit note and are added as a late hop. The final hop variety is Centennial from USA which results in grapefruit and gassy top notes. The water used is derived from deep aquifers at the brewery. The mineral content is adjusted using a unique process to provide water with a composition that is suited to Ale production. 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 protein contents.

The methods used in both the brewhouse and fermentation area are unique to this style of beer. 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 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 like lamb which can contrast with the beer's bitterness or strong tangy cheeses or fruit based deserts which can contrast with the beers hop aromas.

Alcohol:	5.2%
Carbohydrates:	XX
Standard Drinks:	1.5 / 355ml
Energy:	XX

“Whatever the occasion, make it a Celebration.”



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.”



Coopers Stout

A rich and complex Stout with an uncompromising flavour that delivers a spiritual experience for the serious Coopers connoisseur – a Coopers tradition. Welcome to the Stout that is lauded around the world for its tradition and quality

Coopers Best Extra Stout is brewed using the choicest raw materials and classic brewing techniques, which produce a beer with punch. It is a beacon for lovers of a hearty brew, with a robust yet complex flavour, it's everything a champion stout should be.

This beer is a silky black colour and pours with appreciable carbonation resulting in a thick tan head. The cloudiness that may be evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the natural carbonation.

The aroma is a rich and complex one. The aroma initially is a strong roasted malt character with undertones of chocolate, nuts, black coffee and tobacco which then develops with age into that of raisins, smoked wood and liquorice. The mouth feel is soft and velvety with a lingering carbonation. The mid palate contains sweet chocolate notes with the hop imparting their natural hop flavour and the finish is dry with a medium after bitterness from both the hops and the roasted malt.

The choice of brewing raw materials includes malted barley, roasted malt, hops, water, sugar and yeast. The use of a small amount of sugar is part of the Australian style. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' stringent specification. The roasted malt is specially roasted to meet our requirements and does not produce the astringent flavours of

roasted barleys that are frequently used in other Stouts. 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 stout. The yeast culture used for fermentation is a top fermenting type, and it ferments at a higher temperature than the lager beers producing a highly robust product with a complex flavour profile.

The methods used in both the brewhouse and fermentation area are traditional for this style of beer. After the 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 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 such slow cooked meats which can contrast the beer's bitterness, pork or beef dishes which match well with the beer's dry finish or cheese which can either match or contrast the beer's flavour and chocolate based desserts are well matched with Stout. Another classic match is with oysters, this match has existed for hundreds of years.

Alcohol:	6.3%
Carbohydrates:	3.0 Grams / 100ml
Standard Drinks:	1.9 / 375ml
Energy:	213 Kilojoules / 100ml 51 Calories / 100ml

“When it rains, it pours.”



Coopers Vintage

A strong Ale that imparts rich full flavours from the malt, hops and yeast characters, the flavours experience an intriguing journey of interactions which become more complex over extended cellaring. Welcome to the beer that is more like a fine wine to cellar, but also to enjoy the pinnacle for beer lovers.

Coopers Extra Strong Vintage Ale is brewed each year, using different raw materials. Each year the flavour may be different from the previous year.

In general terms, this beer has a reddish brown hue and pours with a thick lasting head. The cloudiness that may be evident is due to the presence of yeast, which is carried through the fermenting stage to finally produce the natural carbonation.

The aroma and flavour will vary from year to year depending on the choice of materials, but will always be in balance with the high alcohol content of 7.5%.

The choice of brewing raw materials will always include malted barley, hops, water, and yeast. Other malted or unmalted grains may be used. The premium grade malted barley is grown and malted in South Australia in accordance with Coopers' stringent specification and a portion from the best of the previous year's crop is reserved and used. Selected hop varieties from around the world may be used to both hop aroma and palate 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 strong Ales. The yeast culture used for fermentation may vary each year, but is always a top fermenting

type, which ferments at a higher temperature than the Lager beers producing a highly robust product with a complex flavour profile.

The methods used in both the brewhouse and fermentation area are traditional for this style of beer. After the 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 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.

As the beer ages it will develop more rounded flavours and aromas such as caramel and toffee and the bitterness tends to soften with the development of these sweeter flavours.

Coopers issues a more in depth description each year to highlight the specifics for that year's release.

This Ale would be best suited to accompany foods that are full flavoured and rich which will contrast the Ale's carbonation, barbecued foods will match well with the Ale's bitterness. This Ale, like a Port, can also be drunk after a meal as a cleansing Ale.

Alcohol:	7.5%
Carbohydrates:	2.8 Grams / 100ml
Standard Drinks:	2.2 / 355ml
Energy:	222 Kilojoules / 100ml 53 Calories / 100ml



“The beer drinker's fine wine.”



Coopers