



**DURATION**  
WEST ACRE BREWING NORFOLK

**THE LAND I'M  
BOUND TO**  
**WILD GRISSETTE**  
4.1%

Local cultures in a definitively farmhouse saison. Foeder aged using local Chardonnay grape pomace. Delicate and shimmeringly golden, bursting with tart tropicality and oak. Beers That Belong made to celebrate the land we are bound to.

**TASTING NOTES**  
Tart | Vinous | Dry

**CELLAR NOTE**  
0-4 years. Flavour evolves with time

**PACKAGE FORMATS**  
20 Litre KeyKeg  
12 x 375 ml Bottles



**INGREDIENTS**

Yeast	Mixed Ferm House Blend
Hops	Citra
Adjunct	Chardonnay Grape Pomace
Grist	<b>Extra Pale, Torrefied Wheat</b>

Allergens in **Bold**, contains **Gluten**  
Suitable for vegans, unpasteurised and unfiltered

At Duration, we enjoy making beers with a sense of time and place. Fermata means to pause, beers in this range are made over in our barrel store where we like to take things slow.

