

DURATION

WEST ACRE BREWING NORFOLK

THE LAND I'M **BOUND TO**

WILD GRISETTE 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

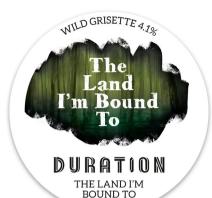
Tart | Vinous | Dry

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	Extra Pale, Torrefied Wheat

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.









