

NEW ZEALAND

MOA BEER

AN OVERVIEW

MOA BEER IS THE BEER THAT COMES FROM MARLBOROUGH WHICH IS NICE BECAUSE MOSTLY MARLBOROUGH JUST MAKES WINE WHICH IS A BIT BORING. MOA USES THE SAME DEEP BORE WATER LOCALS USE TO GROW GRAPES AND PUT OUT HOUSE FIRES.



MOA BEER IS MADE THE WAY BEER USED TO BE MADE BEFORE EVERYONE STARTED MAKING IT DIFFERENTLY. IT IS FASTIDIOUSLY HANDCRAFTED IN THE TRADITIONAL METHOD AND ROUNDED OFF THROUGH THE USE OF WINEMAKING TECHNIQUES INCLUDING BARREL AGEING AND BOTTLE FERMENTATION AND CONDITIONING, LIKE THEY DO WITH CHAMPAGNE. IT'S QUITE A TIME CONSUMING PROCESS AND NOT TERRIBLY ECONOMICAL.

MOA BEER COMES IN A VARIETY OF DIFFERENT SIZES FROM 330ML THROUGH 375ML AND 750ML UP TO 1.5L MAGNUMS. THE GLASS IS THICKER AND HEAVIER THAN MOST SO THEY CAN HANDLE THE BOTTLE FERMENTING AND CONDITIONING PROCESS AND ARE SEALED WITH EITHER A CROWN CAP OR A CORK AND MUSELET. (A MUSELET IS THAT LITTLE CAGE THING.)