



Barossa Micro Brewery Wins in International Beer Awards

Rehn Bier recognised as one of the world's beer brewing elite

After just 2 years in business, Angaston micro-brewery, Rehn Bier, has been recognised as one of the world's beer brewing elite, winning 2 bronze medals at the prestigious Australian International Beer Awards (AIBA) held recently in Melbourne, Victoria. These accolades saw Rehn Bier's Extra Stout and Belgian style Tripel stand tall in a field of major international brands and Australian household names such as Coopers, James Squire, Tooheys, Carlton United and Matilda Bay.

"Winning these 2 bronze medals is definitely the pinnacle of our short brewing history and is something we are extremely proud of", exclaims Mr Brenton Rehn, Brewmaster.

"Particularly because unlike the larger players, we use traditional brewing principles and hand craft every bottle of beer with no automation."

The 21st year of the AIBA was the most competitive yet, attracting a record number of entries and showcasing over 1,480 beers from more than 230 brewers in 35 countries. The artisan beers from Rehn Bier heavily impressed this year's judging panel, which featured 42 Australian and international industry experts, including representatives from Norway, Belgium, United States, United Kingdom, Japan and New Zealand.

Despite this recent acclaim, the small family team at Rehn Bier has no intention to start exporting outside of the region, remaining heavily committed to selling their beer within 100km radius of their base at Angaston.

As Mr Rehn explains, "We are strong advocates of low beer miles. We always use local and Australian suppliers where possible believing these ingredients are as good or better as those from anywhere else in the world."

"Our beers are exclusively available from the Barossa Farmer's Market and our website – we're local and wish to stay that way."

Based in the beautiful Barossa Valley, the award-winning Rehn Bier micro-brewery is sure to benefit from the increasingly sophisticated palate of Australian consumers as well as an ever-growing demand for quality and freshness of ingredients without the use of additives and preservatives.

"At Rehn Bier, our ambition is to give people an alternative to the bland generic lager that has dominated the brewing industry over the last 30 years. Our beer is all natural with no additives and gives food and beer lovers the opportunity to discover a diverse range of beer styles and enjoy all of the different aromas, flavours and tastes that come with a well made artisan beer."

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