



Coffee lager wins gold on world stage

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Just weeks after hitting the Australian market, Black Giraffe, the black coffee lager partnership by Burleigh Brewing and Zarraffa's Coffee, has taken home gold at the World Beer Championships in the United States.

Scoring an impressive 94/100, the alluring mix of Burleigh's finest lager and Zarraffa's aromatic coffee was labelled by judges as 'exceptional', with the beer ranking the highest in the specialty beer category. Six-hundred kilograms of 100 percent Mexican Rainforest Alliance coffee beans were used in the making of Black Giraffe.

Zarraffa's CEO Kenton Campbell says he knew back in June when the blend was created that it would be a winning formula. "I saw this as the perfect business partnering – a micro brewery and a speciality coffee company – creating a new and exciting product," Campbell says. "Together, our brands are two of the best in our respective industries and this partnership has amplified that," he says.

The World Beer Championships are run annually in a series of style-based tasting sessions in a dedicated tasting lab at the Beverage Testing Institute in Chicago, and is one of the most professional and highly regarded competitions in the world.

Black Giraffe scored higher than two Sam Adams brews from one of the most renowned craft breweries in the States.

Black Giraffe is the Burleigh Brewing Company's second release from its Bit On The Side Department and brewery CEO, Peta Fielding, says this latest win is especially exciting.

"Obviously our medals are all a Burleigh Brewing team effort, but this time it feels more like a 'team sport' than an 'individual gold' as we get to celebrate with Zarraffa's Coffee – after all, they helped us to select the coffee and roasted it to perfection," Fielding says.

Headquartered on the Gold Coast, Zarraffa's is ranked 369 in QBR's 2009 Queensland 400.