



INSPIRED HOPPY ALES & OLD WORLD FERMENTATIONS

WHO WE ARE

At Soul Barrel Brewing, we aim to create a world-class South African beer culture by brewing artisanal, innovative beer that reflects our time, place, and personality.

We believe real beer is made with soul. Our brewing showcases our passion for local ingredients, hoppy ales, old world barrel fermentations and our uncompromising commitment to quality.

We believe beer is the greatest beverage in the world. Savouring an amazing brew can be a life changing experience. Our brewery exists to contribute to these epic moments.

The brewery is in the heart of the Cape Winelands outside of Franschhoek, built within the old tank walls of the former Drakenstein Cooperative Winery.

BREWERY PRINCIPLES

Quality

We believe quality is a never-ending journey pursued with intense focus and dedication. At the end of the day, excellence in beer quality is the only thing that matters to our company. Every day we work to enhance the quality of our beer through the continuous improvement of our process, ingredients and knowledge.

Inovation

We believe craft beer is about exploring new ideas, thinking creatively, and offering drinkers new beer experiences by letting our imagination lead us.

Beer Culture

We believe that craft beer is about brewing with passion and contributing to the beer community. We celebrate beer culture through collaboration, education and the spreading of sheer joy that comes from brewing outstanding beer and sharing it with our customers.

Integrity

No shortcuts, do the right thing. We aim to be a business role model and brew honest beer with purpose.

Stewardship

We dream of creating value and leaving everything that we've been given better than we received it; whether it's our planet and natural resources or the people and community that have invested in us.



BEER LIST

THEN FOR TAKE AWAY:

	PINT	HALF PINT	TASTER BOTTLE	12 PACK	GROWLER	
SA Pils	46	36	18	29	312	158
Pale Farm	49	39	19	29	312	158
Cape Cone	49	38	19	29	312	158
Tropical Parade	56	44	22	36	384	178
Fresh Nectar	56	46	22	36	384	174
East India Pale	60	46	23	58	---	198
Live - Culture <small>Pinotage</small>	60	46	23	58	--	198
Ale of Origin <small>- 2017 Vintage Spontaneously fermented Ale</small>	--	60	30	68	--	--
Old Cellar Barleywine	--	68	34	72	--	--
Wild African Soul	only in bottle, 58					

Beer by the keg and tap rental is also available

TRADING HOURS:

Wed: 12 – 6pm | Thur: 12 – 6pm | Fri: 12 – 7pm | Sat: 12 – 6pm | Sun 12 – 6pm

soulbarrel.co.za

beer was a core part of our diet as a primary source of calories and hydration. Throughout history, brewers have always had to innovate and adapt to changing resources and conditions in their quest to win over customers, satisfy those in power and grow their businesses. The history of brewing is in part a history of man's ability to adapt, change and improve a core beverage. Before the industrial revolution, beer was mostly brewed on small farms at small scale with whatever ingredients were available on hand. As new materials, new designs, and new sources of power enabled larger scale brewing, brewers created new ways and types of beers that harnessed these new technologies, which led to the rise of global beer styles like IPA, Porter and Lagers in the 1700 and 1800s. Into the twentieth century breweries grew bigger and bigger, and beer became more homogenized and flavour began to diminish. Craft brewing was a revolution that rejected these forces, as drinkers demanded more flavour and variety from local businesses. Craft beer was started in California in the 60s and 70s as a rebirth of traditional ale brewing. Over the past few decades what started as a ragtag bunch of enthusiasts has spread all around the globe and completely transformed the beer industry today.

BREWING IN THE CAPE

Beer has been brewed in South Africa since prehistoric times. Traditional sorghum beer was among the first beer brewed here, and today this living tradition is one of the oldest brewing cultures still intact in the world. Barley and hop based beer began brewing in South Africa when Jan Van Riebeeck arrived in 1658, as beer was an essential food source at the time for thirsty travellers and settlers. Until the mid-1800s, producing quality beer in South Africa was difficult from a lack of raw materials and brewing expertise. The growth of South African hops and barley farms, along with advances in brewing techniques, paved the way for the modern beer industry we have today. Craft brewing was started in South Africa in 1983 when Mitchell's brewery was opened in Knysna, but it was many years before the industry started to take hold in the late 2000s. Today South Africans have a wider variety of high-quality beers available than ever before, with almost 200 breweries operating across the country. We aspire to be a part of making South Africa a world class destination for beer.

HISTORY OF OUR BUILDING AND OUR BREWERY

Our brewery was hand built within the old Drakenstein Winery according to our custom design. Our brewing space layers over this historical place of fermentation, paying homage to the flavours and history of the region. The Brewery has been built inside the original cement wine tanks which was an interesting project. The historic tank walls and the old taps can still be seen and are used for drainage. The Drakenstein Cooperative Winery was established in 1906 as the first co-operative wine cellar in South Africa. The winery struggled at first but served an important role in the community and survived into the mid-nineties, when many of the winery co-ops closed as the centralized quota system was abolished and the economics of the wine industry went through major changes.

BREW CREW

Nick Smith

Believes great beer will change the world. His passion for craft beer started in college, after which he attended the Master Brewers Program at UC Davis, California. He then spent ten years in the US craft beer industry at Abita Brewing Company in New Orleans and New Belgium Brewery in Fort Collins, CO. In 2016 he embarked on a new adventure and moved to Cape Town to start Soul Barrel Brewing.

Devin Hendricks

Devin is a homegrown talent straight from Paarl. He believes the world of beer is full of adventure and excitement and is the greatest beverage in the world. His beer career started with our friends at CBC, which sparked his passion for brewing and led him to us. He aspires to grow the brewing community and be among the next generation of South Africa's great brewers

Kian Bradley

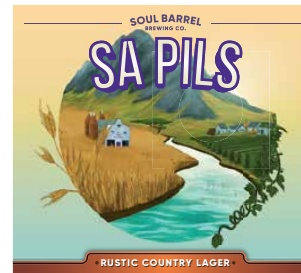
While studying biodiversity and conservation, Kian started homebrewing and discovered his true passion for brewing. His drive to become a great brewer led him to completing his certificate in brewing from the Institute of Brewing and Distilling, which led him to Soul Barrel. He aspires to build a successful career in the global brewing industry. He loves nothing more than to chat brewing science with you over a cold one.

OUR BEERS

SA Pils RUSTIC COUNTRY LAGER

CLEAN - REFRESHING - FLORAL - SUBTLE HOPPINESS
This easy drinking lager features 100% South African barley, wheat and hops. Its showcases the flavours of our local ingredients. Beer at its heart is a product of the land, and this pilsner champions the true expression of our local agriculture. Light and refreshing, with notes of fresh cut grass, granddilla, wildflowers, and a touch of malt sweetness, it's balanced by a crisp, dry finish. SA Pils is brewed and fermented with slow, traditional methods. Unfiltered and dry hopped for a distinctly South African take on this classic style.

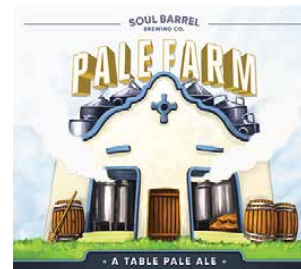
ABV 4.2%	MALT Caledon Barley, Swellendam Wheat	YEAST German-style lager yeast
IBU 28	HOPS Southern Aroma, Southern Passion, Southern Sublime	WATER Simonsberg Mountain Water



Pale Farm TABLE PALE ALE

MELON - LIGHT - TROPICAL - DRY
Pale Farm is a lively, dry Belgian pale ale with flavour notes of lemongrass, melon, fresh flowers, and pineapple. It has a fresh body and a clean dry finish. The balanced structure is rounded out and deepened by the dry mango character intrinsic to the Belgian yeast strain. It is brewed within the centuries-old cellar of the former Drakenstein Winery and designed to refresh the winemaker during harvest. It takes a lot of great beer to make wine! This beer's easy drinking profile is inspired by Belgian table ales created to nourish the soul after a hard day's work. It reflects our philosophy of blending the old and new, brewing in the present while drawing on tradition. It combines our passion for offbeat fermentations and intensely fruity hop flavours, making it the perfectly refreshing ale to sustain you through harvest.

ABV 4.7%	MALT German Pils, White Wheat, Vienna, Carapils	HOPS El Dorado, Lemon Drop, Cascade	YEAST Belgian Abbey Strain
IBU 35			WATER Simonsberg Mountain Water





ABV 4.5%
IBU 45
MALT Golden Promise Pale Ale, Wheat, Golden Naked Oats

Cape Cone

SOUTHERN LIGHTS IPA

PASSIONFRUIT - BERRY - SOFT - CRISP

A soft, smooth IPA bursting with refreshing juicy flavours of stone fruit, berry, granadilla, and citrus that's balanced by a crisp, refreshing finish. Brewed with 100% South African hops grown under the Southern lights, this soft, fruity IPA is a true expression of the extraordinary hops grown right here in the Western Cape. First cultivated in South Africa since 1658 – even before wine grapes – local hop varieties are unlike any in the world thanks to our unique location and growing conditions. Combining a mountainous blend of these fresh South African hops with modern hopping techniques, Cape Cone exhibits a world of South African hop flavours. We hope you are as blown away by our local hops as we are!

HOPS Whole Cone Southern Passion, African Queen, XJA-436, Southern Tropic
YEAST New England
WATER Simonsberg Mountain Water



ABV 6.5%
IBU 60
MALT English Pale Ale and blend of premium toasted malts

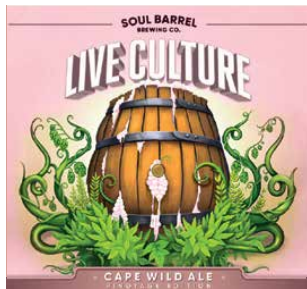
Tropical Parade

NEW AMERICAN IPA

GRAPEFRUIT - HOPPY - PINE - BRIGHT

Tropical Parade is a spirited, bright IPA with citrus flavours of grapefruit and tropical fruit hoppiness from an explosive blend of American West Coast hops. These specialty hops are world renowned for their big, impactful flavours and the unique citrus, resinous notes they impart. The legend of India Pale Ale describes a strong, hoppy beer designed to withstand the journey from England, around the Cape and on to India. The journey we took to make Tropical Parade IPA brought us from the soul city of New Orleans to the Mother City. Tropical Parade is a celebration of American hops and a personal reflection of our own beer story.

HOPS Centennial, Amarillo, Citra, Simcoe, Cascade
YEAST American Ale
WATER Simonsberg Mountain Water



ABV Varies (7.5%)
IBU 15
MALT Pilsner, Unmalted Wheat, Oats
HOPS Bravo, Hallertau Blanc, Southern Aroma
YEAST Native Mixed Culture

Live Culture

CAPE WILD ALE

VINOUS - BLACK CHERRY - CITRUS - TART

Live Culture is a farmhouse ale that expresses a sense of time and place. It represents seasonal brewing conditions and local ingredients, our terroir. This ale is fermented directly in an oak barrel with a wild yeast culture that lives in our brewery. This yeast culture evolves to display distinct characteristics depending on the season. This represents an old world and largely forgotten perspective on brewing, one that reflects seasonality and yeast expressions. The brewer allows the ingredients and fermentation to develop organically instead of maintaining absolute control. After a secondary fermentation in the barrel with whole bunch Franschoek Pinotage grapes, it is blended with fresh citrus and sage fynbos and a huge dose of hops. Each batch is unique, but you will typically find citrus and lemon, herbal spiced pear, pineapple and a tart dry finish from the wild fermentation.

SEASONAL Various grains, fynbos or fruit that varies each batch
WATER Simonsberg Mountain Water

of years. While the technology available to us and our scientific understanding of this process has evolved, the steps involved remain the same. All alcohol is the product of yeast consuming sugar and converting it into CO2 and alcohol. Alcoholic beverage differ regarding where that sugar source comes from and how it is processed. In beer, the sugar comes from cereal grain starch that we convert into sugar in a process called mashing.

Brewing begins with milling the grain, which exposes the internal part of the grain and gives us access to the starch. We then mix the milled grain with hot water, which activates enzymes from the malt that convert the starch into sugar. This process is called mashing, and takes about an hour.

Once all the starch has been converted into sugar, we separate the sweet sugar liquid called wort from the husks and other grain remains. This is accomplished in a draining and rinsing step called lautering. Our spent grain then goes to local farmers to be used as cattle feed, which makes for happy cows!



Once we've collected all the sweet liquid in the kettle, we begin boiling. Centuries ago mankind discovered the beneficial properties of boiling which includes sterilization, evaporation, protein precipitation and isomerization of the hops. It is at this step that we add hops to contribute bitterness that balances sweetness from the malt. While we add hops at different stages during boiling to add bitterness, flavour and aroma, we also add hops at the end of the boil during whirlpool, on the way to the fermenter in our custom hopback, and during fermenting and ageing in a step called dry hopping. This enables us to capture the delicate aroma and flavour expressions of the hop blends that would otherwise be driven off during the boil. Once the beer has been boiled and cooled, it is mixed with yeast and fermentation begins. The yeast will consume the sugars and produce CO2, alcohol and flavour compounds. Our custom designed stainless-steel tanks are called cyndroconicals. Their unique shape enables us to ferment and age beer in the same tank. We also have additional ageing tanks, and we employ a cellar of used wine barrels to explore wood aging techniques that merge winemaking methods with beer making experimentation.



BEER HISTORY

Beer is the most important alcoholic beverage in the world by value and volume. It is drunk in almost every country in the world across most cultures. It has almost always played a prominent role in society since before civilization. Across the sweep of world history, at the cutting edge of technology, on the tables of the rich and poor, in almost every human situation of any real note, you will find beer. Beer was discovered before civilization and is one of the most important discoveries of all time. The amazing benefits of beer most likely created the motivation for early nomadic humans to settle down, organize labor and domesticate grain; starting civilization. Almost every early civilization developed a way to make beer. For most of human history,

At Soul Barrel we use a wide variety of speciality malts from England, Germany and South Africa, including a lot wheat and oats along with barley. Beer is a product of the land, and grain is the foundation of all beer flavour. We spend a lot of time and energy working to understand malts, grains and blends to make bright, balanced, flavourful beer.

YEAST

Brewers make wort, a sugary malt liquid, which yeast consumes to make beer. Yeast is a single celled living organism that converts sugar into CO2 and alcohol during its reproduction cycle. Yeast is a fascinating organism that is one of the most universal and widespread organisms on earth.

Beyond creating carbonation and alcohol, yeast comes in a variety of different strains that each contribute unique flavours. Yeast flavours are an essential part of the profile of a beer. We use a variety of different yeasts and maintain a proprietary mixed culture of yeast that goes into our farmhouse and wild fermented ales. This house culture gives our wild ales a provenance unlike anything else in the world.



WATER

Water is ironically the unsung hero of brewing ingredients, even though most beers are 95% water! Beyond providing the medium to combine hops and malt, water contains dissolved minerals and ions that contribute to brewing performance, yeast health and beer flavour and mouthfeel. At Soul Barrel, we use mountain water from the Simonsberg Mountain aquifer, which provides us with a fresh, pure canvas with which we can create any beer within our imagination! It also contributes to a distinct "house" flavour and personality to our beers.



WOOD

Almost all beer today is fermented and aged in stainless steel, but for centuries wood barrels were the only vessel used to brew and transport beer. Our farmhouse and wild fermented ales are aged and fermented in French oak barrels. These barrels infuse beautiful flavours from the wood and previous residence, as well as creating the perfect environment for a long, complex fermentation and ageing.



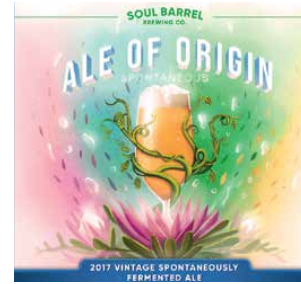
FRUITS, HERBS AND SPICES

Limiting ourselves to malt, hops, yeast and water would be boring! Throughout human history brewers have utilized whatever has grown around them to impart flavour, complexity, and depth. We get excited about using local fruits, fynbos and other agricultural products in our beer to showcase the flavours of the Cape.



THE BREWING PROCESS

The brewing process and the raw materials used both contribute equally to the flavour of the beer. This process has followed the same basic steps for thousands



ABV	8.5%
IBU	13
MALT	Caledon Barley, Raw Swellendam Wheat,
HOPS	Aged Southern Aroma
YEAST	Wild, Spontaneous yeasts
WATER	Simonsberg Mountain Water

Ale of Origin

TRADITIONAL SPONTANEOUS SOUR

COMPLEX - ACIDITY - FUNKY - LIVELY

This Spontaneously fermented edition of Ale of Origin is truly extraordinary. After brewing a laborious, old world turbid mash of local grains, the wort was boiled for three hours with aged hops, then cooled overnight in our "coolship" - a converted wine vat in our century old cellar. The open air inoculated the beer with wild yeast and bacteria from our surrounding fruit farms and brewery rafters. It then undergoes a long, complex fermentation and three year aging period in large oak barrels. A careful blending of selected barrels realizes the final flavor. This method of brewing is inspired by authentic Belgian Lambic, one of the most traditional beers in the world. This beer is part of our journey to make beers with a sense of time and place that are uniquely South African. This beer brings flavor notes of mango & orange, wild fruit, tart lemon acidity and yeast biscuit earthiness. Elegant honey and complex floral notes bring an uplifting midlayer, while the acidity lifts the finish, balancing the fruity esters while exciting the palate. The flavors are distinct and intense with complexity.

Limited Release

Old Cellar

BARLEYWINE

TOASTY - MALT ACCENTED - BOLD FRUIT - BREADY

Old Cellar is a silky, luxurious Barley wine that displays the purest, most intense expressions of barley, a crowning achievement of brewer's malt. It was brewed with a largely forgotten brewing tradition called parti-gylemashing, only utilizing the sweetest, most concentrated grain sugars. The result is layered malt flavours of dried apricot, vanilla, golden raisins and toasted nuts. An extended boil, intense fermentation and long aging period on lees add a big fruity, savoury dimension to these malt notes and an oily, warming and chewy body. Centennial and Cascade hops bring a citrus element, lending a dryness to the finish. This extravagant ale will keep you warm this winter and is best enjoyed by the fire with a book. Old Cellar Barleywine can be aged for up to 20 years.



ABV	12.4%
IBU	42
MALT	Golden Promise, Premium English Caramalt
HOPS	Centennial, Cascade

YEAST Multiple Lager Strains WATER Simonsberg Mountain

Fresh Nectar

HAZY PALE ALE

JUICY-FRUITY-SMOOTH-HOPPY

Fresh Nectar is a juicy, hazy pale ale that explores the boundaries of how much hop flavour can be packed into a beer. Brewing big, intensely flavoured hoppy beers is part of our mission to celebrate South African beer culture. This tasty beer has explosive hop flavours of candied clementine, apricot, pineapple and guava. Oats, wheat and specialty malts meld these flavours into a silky, creamy body of toasty vanilla all balanced by a fresh green hop finish.



ABV	5.4%	HOPS	Citra, Mosaic, Denali
IBU	22	YEAST	New England Ale
MALT	English Pale Ale, Wheat, Oats	WATER	Simonsberg Mountain Water

Wild African Soul

UMQOMBOTHI BEER

PLUM - SOUR - GRAIN - SPICE

This collab with Brewster's Craft is inspired by South Africa's amazing beer culture. Think of it as a modern rendition of traditional sorghum beer, Umqomboti. We've blended European barrel-ageing techniques with African methods of sour mashing and open, natural fermentations for a first of its kind ale. A batch of Umqomboti was blended with our mixed culture farmhouse ale and a two year old barrel-aged brett beer. This finished blend was refermented and matured in an oak barrel. This beer is fascinating and unique. Flavours of cream pear, citrus & honey meld into a sticky barrel character, balanced by acidity and funky grain notes derived from the wild sorghum malt and spontaneous fermentation with native yeasts.

YEAST Native Mixed Culture, Brettanomyces Blend, Sorghum Wild Yeasts WATER Simonsberg Mountain Water

ABV 6.5%
IBU 8
MALT Pilsner, Local Wheat, Sorghum, Maize
HOPS Columbus



WILD AFRICAN SOUL
Umqomboti Beer



ABV 7.2%
IBU 55

East India Pale

Brett IPA

Is a historical, barrel aged, Imperial IPA refermented with the wild yeast Brettanomyces. India Pale Ales were originally hoppy, aged beers that voyaged from England, around the Cape, to India. They were strong and bitter, and unlike today's fresh versions, typically conditioned over a few years in oak casks. This aging created a sparkling secondary fermentation with the wild yeast Brettanomyces, or Brett, which strengthened the beer and added a dry, distinct, effervescent character. To celebrate this historic style, we recreated an 18th century imperial IPA,

aging it in french oak with a few brett strains for three years then recharging it with a fresh, hoppy batch. The dry, complex character from the brett enhances the fruity, pineapple and citrus hop flavours. The bright, citrus hop flavours shine brightly with a crisp, minty oak finish. Join us for a taste of history!

TIPS ON TASTING BEER

Translating the sensory experience of beer into your own words can be an incredibly rewarding experience. Taking notes helps you learn more about what you like. Our mission is to help people explore the wide world of beer! Enjoy.

APPEARANCE - Look deeply into the beer. Describe its colour. Think about the brewing process that created it. Describe the head (foam), its colour and how sits in the glass and clings to the side (lacing). Is the glass properly "beer clean" and suitable to the beer style?

AROMA - Swirl the glass to release the carbonation and aroma, then take a quick short sniff. Contemplate what you experience, then repeat, this time with a long deep sniff. Dissect what flavours you're picking up. Ninety percent of perceived flavour come from aroma.

TASTE - Take a sip, letting the beer to flow and engage your entire palate. Exhale and think about the new flavours present. How does your palate adjust to the beer over a few sips? What are the range of flavours?

MOUTHFEEL - What kind of body does the beer have? How does it feel on your palate? What kind of carbonation is present?

OVERALL IMPRESSION - How do all of these components come together to create a full sensory experience? How is the structure of the beer? Does it have a beginning, middle and end and how do those flavours support each other? How drinkable is the beer? Is it interesting and enjoyable?

How does the malt, hops or yeast present themselves in the beer? How do the ingredients show up, do they work in harmony?

For example, many of our beers have bright, fruity flavours from the hops, balanced and supported by flavours from the yeast and the malt.

DOES THE BEER MATCH YOUR EXPECTATIONS OF THE STYLE?

Styles or types of beer are a useful way to describe beer as a first introduction. They give an indication of what to expect out of a beer. But beer is artistic and subjective. Styles constantly evolve and are never set-in stone They change based on brewer's resources, geography, culture, and technology. Taste is purely subjective.

Over time brewers have constantly adapted to changing tastes.

We believe that styles describe a beer but do not define it. Most of our beers do not fit into neat style categories. Our emphasis is towards building interesting, flavourful beer with a sense of place and purpose.

HOW IS BEER MADE? IT ALL STARTS WITH EXCEPTIONAL INGREDIENTS.

HOPS

Brewers have been using hops to flavour beer since medieval times. Hops are the cones of the perennial hop vine and are added at many stages throughout the brewing process. Hops add a refreshing bitterness and their essential oils can add a wide range of flavours to beer. Hops are grown all over the world, including South Africa, but the majority come from the US and Germany.



At Soul Barrel, we are outrageously passionate about hops. There are hundreds of hop varieties available across the globe, and each have unique flavour profiles they display in beer. We brew with a wide range of specialty hops from all over the world. Hops from the Yakima Valley in the US are particularly dear to our heart. We are also passionate about using South African hops and supporting our local hop industry to create uniquely South African beers. By blending the best international flavours with local ingredients, we aspire to put South African beer on the map.

MALT

Malt is sometimes referred to as the soul of beer. Malt refers to any cereal grain that has been malted. Malting is the process of changing the biological, physical and chemical properties of the raw grain to enable the brewer to make use of the starch within the grain. This starch is then converted to sugar in mashing during the brewing process. The sugar is what the yeast consumes during fermentation, which creates alcohol and makes beer! Most of the malt in brewing comes from special malting barley, but wheat, rye, oats and other seeds can also be used. The use of malt as our sugar source is what separates brewers from the wine, cider and mead maker.

