

tasting notes

Ralph Kyte-Powell brings us the latest drinks news.

AKUNA MATATA

Ginger beer is one of those things your grandad might have enjoyed as a youngster. There's often a slightly old-fashioned feel to it, but at Akuna



Brewery at Mona Vale on Sydney's relaxed Northern Beaches, it's as modern as they come. Smart, contemporary packaging introduces a strangely addictive brew. Their flagship version, Akuna Gold, is a clear golden drop, not cloudy like traditional ginger beer, and has an alcoholic content of 4.2 per cent, which is slightly less than most full strength beers. Aroma and flavour make the most of the bite of fresh ginger from Buderim in Queensland. It's a bit like a very spicy, alcoholic, dry ginger ale; if you use your imagination, there'll be all sorts of cocktail and mixing possibilities. Akuna Blue is a milder-tasting sister brew that adds the zest of lemon to the equation. You can pick up a six-pack for \$19.95. Visit: akunabrewery.com.au.



SAINTLY LIQUEUR

This spectacular bottle wouldn't look out of place in the 19th-century Paris of Renoir or Toulouse-Lautrec. There is a lovely *fin de siècle* decadence to it, and the pale gold liquid inside is very distinctive. Made with elderflower blossom picked from the foothills of the French Alps, St-Germain Liqueur Artisanale has lychee and peach-like aromas, perhaps with a hint of wildflower honey, and it tastes sweetly of stone fruits with a clean, zesty tang at the end. Its unusually moreish qualities invite use in all sorts of cocktails, straight over ice, or even as an accompaniment to desserts. The 750ml bottle sells for around \$60. For more information, visit: stgermain.fr or for stockists, tel: 0408 411 859.

"Look at the sunrise in the morning,
the sunset in the afternoon and the
moonrise at night.

If those three things don't unwind you,
nothing will."

Jan Hayes, Central Australian resident, 6.54am

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