



## A History

Joos Frans Lindemans married Françoise Josine Vandersmissen in 1822, a ceremony that sealed a beautiful history of lambic brewing for generations to come. Lindemans was set to plough the land of the Vandersmissen farm while the sun hung in the sky, returning indoors in the night to craft lambic ale. The winter months were stale for a farm of 185 acres, giving opportunity for Lindemans hobby to find support in the men and women who, in the warm months, would sow the land. Lindemans lambic brew quickly became the primary activity of the Vlezenbeek farm.

Many moments of celebration succeeded the farm: Lindemans, aside from his farming and brewing activity, was voted Mayor of Vlezenbeek in 1840; Françoise gave birth to 11 children, 2 of whom become priests; and agricultural activity was halted altogether by 1930 due to the success of Lindemans Gueuze ale. The farm was handed down through generations – slowing production to only one brew per month during WWII as a result of stricter policy – and is still family owned today.

## A Style


Spontaneous fermentation of raw wheat and wild yeast give Lindemans its distinct sour taste. The Lambic tradition, organic to the Zenne valley southwest of Brussels, relies on the native bacteria of the area – *brettanomyces lambicus* – for its flavouring, making this style of beer globally unique.


Lindemans Oude Gueuze Cuvée René is a blend of a third 2-3 year old lambic with two thirds young lambic of at least 1 year old, matured in 10,000-litre oak barrels. Its sister, Lindemans Kriek, is made from 1 year old oak-aged lambic and pure cherry juice. In 1985, world renowned beer legend Michael Jackson placed Lindemans Kriek in the top 5 beers in the world.







## Lindemans Oude Gueuze Cuvée René

 **Style:** Lambic **ABV:** 6%

 **Appearance:**  
Golden colour, lovely sparkle and frothy head


 **Nose:**  
Aromas of sherry

 **Flavour:**  
An intriguing and complex taste palette, starting off with a velvety soft touch of sour and a fruity apple taste, rounded off with a dry, freshly sour finish


World's Best Gueuze, World Beer Awards 2013  
Gold Medal in Best Gueuze, Brussels Beer Challenge 2013  
Silver Award, Australian International Beer Awards 2014  
Silver Medal, Belgium's Best Gueuze, World Beer Awards 2016

## Lindemans Kriek

 **Style:** Lambic **ABV:** 3.5%

 **Appearance:**  
Beautiful dark red

 **Nose:**  
Aromas of unsweetened sour cherry

 **Flavour:**  
Deliciously fruity with flavour of freshly picked cherries; sharp and full body gives way to a perfect sweet/sour balance

Best of Fruit Beers, Beer International Recognition Awards 2011  
Belgian Grand Award, Beer International Recognition Awards 2011  
World's Best Kriek, World Beer Awards 2013  
Silver Medal, at the Australian International Beer Awards 2014

