BEER

VALE BREWING

McLaren Vale has a grand tradition of creating quality produce and craft. We embrace that tradition and the expectations that come along with it.

4 x 6 x 375mL Cans

- Mid Coast (Bright Ale) 3.5%
- Tropic Ale (Pale Ale) 4.2%
- Lager (New World Lager) 4.5%
- Ale (Australian Pale) 4.5%
- IPA (East Coast IPA) 5.5%

50L Kegs

- Mid Coast (Bright Ale) 3.5%
- Tropic Ale (Pale Ale) 4.2%
- Lager (New World Lager) 4.5%
- Ale (Australian Pale) 4.5%
- IPA (East Coast IPA) 5.5%











FOX HAT BREWING CO.

Our brewers have unleashed and are taking no prisoners. Much like Her Majesty's wicked sense of humour, the brews are full of passion and life. It has come time unleash the inner beast with edgy and bold flavours that push the boundaries. Drink up!

6 x 4 x 375mL Cans

- Heavy Handed (Xtra Pale Ale) 5.2%
- Metric IPA (West Coast IPA) 7%
- Red Pelt (India Red Ale) 7.8%
- Phat Mongrel (Oatmeal Stout) 6.5%
- Full Mongrel (Russian Imperial Stout) 10%

50L Kegs

- Heavy Handed (Xtra Pale Ale) 5.2%
- Red Pelt (India Red Ale) 7.8%
- Metric IPA (West Coast IPA) 7%
- Phat Mongrel (Oatmeal Stout) 6.5%
- Full Mongrel (Russian Imperial Stout) 10%











CIDER

THREE OAKS CIDER

Three Oaks Cider Co. was established in 2008 by the winemakers at Step Rd Winery, Langhorne Creek, and draws inspiration directly from the orchard with the aim o deliver a fresh, crisp cider with a wonderfully balanced palate and sweetness.

4 x 6 x 330mL Bottle

• Crushed Apple 5.0%

3 x 10 x 375mL Cans

- Crushed Apple 5.0%
- Crushed Apple 8.0%







AWARDS

VALE BREWING

2019 AUSTRALIAN INTERNATIONAL BEER AWARDS

Gold Medal Tropic Ale
Bronze Medal IPA

2019 ROYAL SYDNEY BEER & CIDER AWARDS

Gold Medal Tropic Ale

2019 ROYAL ADELAIDE BEER & CIDER AWARDS

Silver Medal Tropic Ale, IPA

Bronze Medal Mid Coast, Lager, Vale Ale

FOX HAT BREWING CO.

2019 ROYAL ADELAIDE BEER & CIDER AWARDS

Silver MedalPhat Mongrel, Full Mongrel, Red PeltBronze MedalHeavy Handed XPA, Metric IPA

2019 ROYAL SYDNEY BEER & CIDER AWARDS

Silver Medal Heavy Handed XPA

THREE OAKS CIDER

2019 ROYAL ADELAIDE BEER & CIDER AWARDS

Bronze Medal 5% Crushed Apple

VOK BEVERAGES WAS ESTABLISHED IN 2002, AS AN INDEPENDENTLY OWNED AND OPERATED ALCOHOL COMPANY AND HAS CONSISTENTLY BEEN ONE OF AUSTRALIA'S FASTEST GROWING BEVERAGE COMPANIES.

VOK manufacture a highly awarded portfolio of brands across wine, cider, spirits and ready to drink products. Vok has built a reputation for building brands and returning brands to growth.

We're proud to offer the highest quality products to consumers, bringing them both tradition and cutting edge innovation. As an entrepreneurial company we lead with innovative category solutions to create quality brands and a legacy for future generations.

VOK Beverages also produces, markets and sells Bickford's brands and leverages several key strategic assets. These include a \$25m purpose-built manufacturing facility, the 5000-tonne crush Step Rd winery in Langhorne Creek, 23rd Street Distillery in Renmark, Beenleigh Distillery in Queensland, Pomegranates Australia in the Northern Mallee and Beresford Estate Tasting Pavilion and House, nestled amongst 28 hectares of premium vineyards.

In 2017, VOK Beverages acquired one of Australia's oldest craft breweries Vale Brewing with a vision for promoting the premium brewing region in South Australia.

Bickford's Group

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