

What's on at the 2018 Cape Town Festival of Beer

The ninth Cape Town Festival of Beer will be held at the at Hamilton's Rugby Club in Green Point, Cape Town from 30 November-2 December 2018. The festival is set to deliver the ultimate beer experience and is the large festival of commercially available beer in the Southern hemisphere.

It's the perfect event for those wanting a fun day out, a tasting experience, or a food overload. For the beer lovers, the beer aficionados and the newbies, the range of cider and beers available is unparalleled in South Africa. Along with the promise of an exceptional selection of beer and cider, there is also live music and kids entertainment throughout the weekend.

The poster features a background of golden wheat under a cloudy sky. At the top center is the festival's logo, which includes a mountain silhouette, the text 'CAPE TOWN FESTIVAL OF BEER', a shield with 'F O B', and 'SINCE 09'. Below the logo, the text 'CAPE TOWN FESTIVAL OF BEER' is written in large, bold, yellow capital letters. Underneath that, in white capital letters, is '30 NOV – 2 DEC 2018' and 'HAMILTON'S RUGBY CLUB, GREEN POINT'. To the right of this, a vertical line separates the text 'OVER 200 BEERS FROM MORE THAN 60 BREWERIES', 'GOURMET FOOD TRUCKS', 'KIDS ENTERTAINMENT', and 'LIVE MUSIC THROUGHOUT THE WEEKEND'. At the bottom, in white capital letters, are the ticket prices: 'FRIDAY: R120 | SATURDAY: R150 | SUNDAY: R100'. Below the prices, in smaller white capital letters, is '- KIDS UNDER 12 - FREE -'.

TICKETS AVAILABLE ON WEBTICKETS AND AT THE EVENT.
FOR VIP TICKETS: MARKETING@CAPETOWNFESTIVALOFBEER.CO.ZA
FOR MORE INFORMATION EMAIL: MARKETING@CAPETOWNFESTIVALOFBEER.CO.ZA



If you're after a blueberry cider, a blonde, an amber ale, or a pilsner - then the Cape Town Festival of Beer 2018 is where you can find the most comprehensive assortment of brews and fermented beverages around. The festival features over 60 breweries and distributors and offers more than 200 beers ranging from international mega-breweries such as Stella Artois to local microbreweries such as Drifter, Saggy Stone, Little Wolf, and Urban Brewing.

Martin Tucker, founder of The Cape Town Festival of Beer explains: "Right now brewers are hard at work preparing special brews that have never been tasted before and will be launched at the festival. We are seeing a new emergence in the market of sour beers, such as Frasers Folly's Wild Raspberry and the Devil's Peak Takes Two to Mango. Sour flavours are becoming more and more popular as are the use of adjuncts like beetroot, pineapple, and even coffee and chocolate, which are being added to brews for an interesting and more flavourful experience. It's certainly clear that since the beginning, the festival has been an incredible platform for showcasing cutting-edge beer trends and this year we expect to see a growth in collab brews. A collab brew is when two breweries team up together to develop a special variant on a style to take to market. There is a lot to see this year and we are really excited to be the springboard for new and upcoming breweries and their beers."

Cider enthusiasts will also be happy to know that there is a great selection on show. This was introduced in 2015 and became very popular with festival goers who not only enjoy their hops but their fruit too. To complement the savouring of incredible beer, The Cape Town Festival of Beer offers an array of top-class pop-up restaurants and gourmet food trucks. You will be able to find eateries such as Kitchen Cowboys, Love Pizza, and Dos Chidos. The festival has ample seating and casual picnic style areas where festival-goers can relax in front of the large stage and listen to jazz and local live bands. For those who like to party a little later into the evening, they can look forward to the best lineup of local DJs and musicians to groove until closing time.

Tickets may be booked through [Webtickets](#).

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