

## It's truly a Wunder-ful Beer.

*FOR IMMEDIATE RELEASE*



Vaughan, ON (May 1, 2003) – Magnotta Brewery introduces its first genuine wheat beer, Wunder Weisse, which is brewed in the authentic Bavarian style. Using a unique imported yeast strain for fermentation, Wunder Weisse has all the elements of traditional Bavarian wheat beer, known as 'Weissbier' or 'Weisse'. Wunder Weisse is non-filtered and served in a tall Weisse glass, specially designed to bring out its classic and wonderful flavours.

Wunder Weisse uses carefully sourced and selected traditional, premium ingredients: malted barley, malted wheat, imported hops, water and the unique Bavarian yeast. Quality ingredients, state-of-the-art brewing facilities and the precision of Magnotta Brewery's skilled brewing team all combine to place another one of Magnotta Brewery's premium craft-brewed products on the beer lover's list of 'beers to try' this summer. Discover the wonderful and classic Weisse flavours of banana, clove and a hint of vanilla. You can even add a slice of lemon to add to the crisp, refreshing character of Wunder Weisse.

Wunder Weisse is available only on draught at a growing number of select establishments, including the beer aficionados' landmark The Winking Judge on Augusta Street in Hamilton. The Winking Judge is known for being a launching point for many beers, and is one of Ontario's strongest supporters of craft-breweries. We're proud to say that Wunder Weisse is available there on tap.

For more information about this product or to arrange for a tour of Magnotta Brewery, please call 905-738-9463, 1-800-461-9463 or e-mail [brewery@magnotta.com](mailto:brewery@magnotta.com)

*Wunder Weisse • Imported Flavour • Locally Brewed*  
*Have a **wunder**ful day.*