

READER ROADTRIP

Beer, Food,

Budding photographer and beer lover **Francois Anderson** takes a trip through the KZN hinterland in search of liquid refreshment.



It's Saturday morning, 8 o'clock. Four breweries in two days doesn't sound so tough, but to reach them we'll have to wind through 125km of hilly roads. With camera in hand, we set off for the KZN Midlands, following the R103 as it rises from Pietermaritzburg all the way up to Nottingham Road – the heart of the Midlands Meander. It's a year-round destination with cold winters, hot summers, great beer, hearty food and friendly people.

Clockwork Brewhouse

Our first stop is an industrial estate just outside Pietermaritzburg, where three brewers started a co-op sharing all responsibilities but keeping their distinct brands: Mo'Gravity, Doctrine Brewing and Clockwork Brewhouse. I'd

made plans to meet up with Megan Gemmell, owner and brewer at Clockwork (clockworkbrewhouse.co.za). Megan started brewing at varsity and after spending two years abroad, returned and started the brewery back in 2012. In 2017 she took the leap to become a full-time brewer, producing five commercially available beers including a Märzen Lager, Schwarzbier and my personal favourite, the Elderflower Golden Ale – light bodied and crisp with a perfect floral finish. The beer is produced in small batches, bottled and distributed by Megan to various nearby outlets. Pointed in the right direction I find myself at one of those outlets – Pizzology Craft.

The guys at Pizzology really craft good pizza. Everything is scratch made, and they support local craft breweries by having a good variety in stock, including Mo'Gravity, Doctrine and Devil's Peak to



Megan Gemmell from Clockwork Brewhouse with Dion Van Hynssteen of Doctrine Brewing