

## Goddards acquired by Powder Monkey Group



Powder Monkey Group (PMG), of Priddy's Hard, Gosport have announced the acquisition of Goddards Brewery, established on the Isle of Wight in 1993.

Originally at Barnsley Farm near Ryde, the brewery moved to a bespoke brewing centre near Arreton in 2023. There is a brewery restaurant as well as The Deck Restaurant.

Powder Monkey, "The Home of Goddards", will continue to brew and sell the Goddards range alongside its current portfolio.

"We opened our facilities in Priddy's Hard, Gosport, in 2021," said Andy Burdon, chief executive of Powder Monkey, pictured with Anthony Goddard. "Since then, Powder Monkey beer has been flowing in the Tap House, at events, and our award-winning beers are available in can and keg from a wide range of stockists.

"We are delighted that Goddards is now

part of the group. It adds cask and bottled beer to our portfolio, as well as the heritage associated with the brand."

Anthony Goddard said: "We are delighted to join the family of coastal breweries in the Powder Monkey Group brand portfolio, where we join strong brands with equally strong heritage. Since our modest start, we have brewed about 13.5 million pints of Goddards beer over 32 years."

The companies within the Powder Monkey Group Limited include Willie The Boatman and Southern Highlands Brewing Co, both in Australia.

Mike McGeever, chairman of PMG, said: "Absolutely delighted to welcome Anthony and the team at Goddards to the Powder Monkey Group. This acquisition complements the current UK offering and sufficiently enhances the group's capacity and capability. Hampshire and the Isle of Wight very much aligned."

### IN BRIEF

- Dundee mixed-fermentation brewery Holy Goat has announced its first four new beers of 2025, as ever across a broad spectrum of styles. There's an 8% ABV Flanders red with Frederiksdal cherries and forest honey, brewed with Black Iris Brewery; an 8% ABV stout, brewed with Epochal; a 180 shilling ale, made with Newbarns; and a red wine, sour beer hybrid, made with Renegade Urban Winery.
- Actor Tom Holland has launched his own brand of non-alcoholic beer, called Bero. There are three beers in the range: a pils, a hazy IPA, and a wheat beer.



- Northern Monk has a new look Fresh From the Flax Store series. Each month, there's a new release with a new combination of hops, mixing the modern and traditional. This time, Floe Outback, Amarillo, and Centennial hops burst with flavours of passionfruit and peach.
- Left Handed Giant has launched Shining Stars, a 4.5% ABV pale ale hopped with Citra, Motueka, and El Dorado, to celebrate Bristol Light Festival (31st January-9th February). There are three can designs inspired by festival installations.
- Brewed for the first time in 2013, then again in 2015, Perun (5.5% ABV), from Oakham Ales, is back. The pale ale is hopped with Slovenian varieties Aurora and Savinjski Goldings for notes of soft citrus and sweet stonefruit.
- The Repair Shed, a charity programme which brings local, older men together to combat social isolation, is Tring Brewery's Charity of Choice for 2025. The brewer will produce monthly special beers to raise awareness for The Repair Shed and plans to hosts unique fundraising events

## Thatchers wins trademark infringement appeal against Aldi



Family-owned Thatchers Cider, is celebrating after winning in the Court of Appeal in a trademark infringement case against supermarket giant Aldi.

Thatchers, represented by Stephens Scown LLP, brought the claim against an Aldi product that appeared on Aldi's shelves almost two years after Thatchers had gained significant market

success with its own Cloudy Lemon Cider.

Following an appeal hearing presided over by Lord Justice Arnold, the Court of Appeal has overturned an earlier ruling by the High Court and held that Aldi took unfair advantage of the Thatcher's trademark.

"We couldn't be happier with this decision," said Thatchers MD Martin Thatcher.

## WHAT'S ON HIGHLIGHTS

### 29th January-1st February

Colchester Winter Ale Festival at Colchester Arts Centre.

### 30th January

Start of an Oakham Ales tap takeover (while stocks last) at the Acorn Inn, Lichfield.

### 30th January-1st February

Pendle Beer Festival at The Muni, Colne.

### 31st January

Beer, Brains, and Balti at the Chequers Inn, Binham, in aid of testicular cancer awareness.

### 31st January and 1st February

Dorchester Beerex at the Corn Exchange, Dorchester.

Beer festival at Tonbridge Juddians RFC, Tonbridge.

### 31st January-2nd February

Dark and Delicious Winter Ales Festival at the Coopers Arms, Crowborough.

## PLAN AHEAD ...

### 6th-8th February

Tewkesbury Winter Ales Festival at the Watson Hall, Tewkesbury.

Winter Beer and Cider Festival at TQ Beerworks Taphouse, Torquay.

### 7th and 8th February

Chesterfield CAMRA Beer Festival at the Winding Wheel Theatre, Chesterfield.

Elysian Winter Beer Festival at The Maltings, Ely.

### 12th-15th February

Great British Beer Festival Winter at Magna Science Adventure Centre, Rotherham.

**There are more – many more – listings, with maps, at [beertoday.co.uk/events](https://beertoday.co.uk/events) The biggest beery events guide in the UK? Could be...**

# Fresh brews and a collab among Arkell's specials



Arkell's have revealed their 2025 line-up of special and seasonal beers. Among the newer recipes is a beer designed by one of the brewing team, who is studying for his brewing qualifications this year.

Jack's Juicy IPA (4.5% ABV) is set to be a superb flavour bomb, with Jack selecting Krush hops to build aromas, a hop never used by Arkell's before.

Another new beer, coming to the pubs in

October and November, is a collaboration with maltsters French and Jupps. "This is the team who take barley from farmers and roast it in their beautiful traditional kilns to impart the caramel, chocolate, and nutty flavours we achieve in so many of our beers," said a brewery spokesperson. "Together, we are pooling our 500-plus years of experience to brew a beer that accentuates all these superb characteristics."



## Variations on a theme

Siren Craft Brew are bringing back one of their most popular imperial stouts, Origin Story, this month, but it'll be joined by two new variants.

It is being joined by Nitro Origin Story and Origin S'Morey imperial stout with vanilla and hazelnut, both 10% ABV. The former shows how nitrogen can affect big stouts, while its companion offers notes of marshmallow, caramel, honey, nutty biscuit, chocolate, and subtle smokiness from the malts.

## Hawkins Harlequin is top hop

Herefordshire hop grower Sarah Hawkins and her team have won champion hop at the Chartered Institute of Brewing and Distilling (CIBD) Hop Awards for the third time in a row.

The winning hop, Harlequin, is a product of the Charles Faram Hop Development Programme, renowned for producing innovative, high-performing hop varieties to bring better yields, aromas, flavours, and sustainability benefits.

The award highlights the exceptional quality and unique flavour profile of Harlequin, which continues to gain popularity in the brewing community with the intended goal of competing against the highly aromatic hops currently being imported from the USA and Southern Hemisphere.

## Uni hosts charity beer festival

Warwick University Real Ale Society (WURAS) — the oldest in the country according to CAMRA — is preparing to host its 45th annual charity festival, from 13th–15th February. The event, in The Copper Rooms of the university's Students Union, will feature more than 70 beers and over 50 ciders, meads, and wines.

Every year, the society ensures that each of the event's 2,500-plus attendees find something to their tastes. This includes: collaborative brews with local breweries; highly sought-after international beers; and gluten-free and vegan beers.

This year's flagship sponsor is Dhillon's Brewery. Half of all profits will be donated to Myton Hospices and Evelina Children's Hospital. The rest goes back into the society for future events.