Sussex brewer taps in to young talent

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Industry



A Sussex brewery has opened a new taproom and meeting space. The development is the latest investment by Hepworth following the recent installation of a canning line, among other developments. At the same time, Hepworth is launching a competition for students from the Chichester College Group challenging them to create a “next generation” taproom and brewery shop, to open within the next 12 months. Brewery founder and chairman Andy Hepworth (above left) said: “We’re delighted to have a taproom where we can serve a pint and a bite to our guests. We expect it to evolve into a versatile space – a café bar serving coffees, or one of our alcohol-free beers, to morning visitors, through to a buzzing live music venue on Friday evenings. “We're also excited about the design plans, which will take the taproom and shop up to the next level. It's great to be working with the Chichester College Group and helping to nurture creativity and design in young people at the start of their career. We can’t wait to see their ideas and work with the winner on turning them into a reality.” Brinsbury College principal Sally Challis-Manning said: “We’re always delighted to work with local businesses to give our students a chance to work on a real project. We know our students will be enthusiastic about this brief from Hepworth and we’re confident that their talent will shine through in some amazing designs.” The majority of Hepworth's beers are gluten-free, vegan-friendly and many are organic. Organic barley is sourced from the Goodwood estate in Sussex, and hops from award-winning hop grower Chris Daws at Bodiam.