

The New World of Healthy Beverages is here!

...Gone are the days of sugar laced sodas and their unknown "natural flavours",
...Gone are the days of not being able to find a 100% real, healthy and tasty sparkling beverage on your favourite cafe/supermarket shelf
...Gone are the days of having to settle for 2nd best when it comes to your mind, health and general well-being
It is time... to stop worrying and go with your gut,
It is time... to crack open an elixir of natural stimulation, revelation and vitality.
It is time... to welcome yourself into the exciting new world of healthy living beverages and stay forever healthy and strong with Michael Brothers "Craft Soda"



Our Story

Our journey began as 2 young brothers on our family farm north of Toodyay. Whilst being raised and living off the land, we developed a huge passion, knowledge and thirst for healthy foods, beverages and natural fermentation. Our venture into the health industry began by making cold pressed juices at our farm in 2012, later moving to the beautiful Swan Valley to keep up with growing demand.

After over 8 years of research and development, experimenting with natural fermentation and harnessing the power of living probiotic cultures; the Michael Brothers have finally perfected and released their "new world", Michael Brothers Craft Soda range.

What is craft soda?

Craft soda is a living, sparkling and health promoting drink that tastes simply delicious.

It consists of a time-honoured technique of making superior quality and incredibly healthy beverages using a combination of infusion, skilful blending and fermentation of 100% real ingredients.

Why does it taste so good?

Most other fermented beverages use natural flavours - but after many long nights of research we could never figure out which real tree or plant these "natural flavours" came from! It all sounded a bit too fishy for us, so we decided to actually use real cold pressed juices and real edible essential oils instead. Not only do they smell and taste great; they come from real, whole living foods and plants!

But how do you actually make it?

A sugar source is needed to ferment a beverage. Healthy yeasts and probiotic bacteria require this sugar to multiply and create a healthy, living and bioavailable environment. However, we stand true to our philosophy of never adding sugar to our products. Instead, we've added a myriad of living cultures to our Michael Brothers Cold Pressed Cloudy Apple Juice and let the fermentation process work its magic.

Why is there a tiny amount of alcohol in your products?

All natural ferments produce a small amount of alcohol and carbon dioxide (bubbles).

We keep these fermentables down low so that it never goes above 0.5% ABV.

Do you have to keep these cold and why do they last six months?

Our craft sodas are chilled to slow down the little living creatures thriving in them, and so preserve them longer for the benefit of your gut and general well-being. Natural living cultures preserve these drinks, meaning they stay happy, healthy and bubbly for a long time. They must also be kept cold to reduce the chance of them re-fermenting and potentially exploding in a sticky mess.

Do you add any sugars to your product?

Absolutely not! We add a small amount of natural sweeteners including erythritol (a sugar alcohol naturally found in some fruits and fermented foods) and stevia (found in the leaves of the plant species Stevia Rebaudiana). These sweeteners are 100% natural, never spike blood sugar levels, and always taste great.

What are probiotics and why are they so trendy?

Probiotics are "Pro-Life"; living organisms that when consumed by the human body promote health and well-being. We use a custom blend of lactobacillus and bifidobacterium strains that have been carefully selected to survive the GI tract and they work symbiotically together within your body to support gut health and general well-being. We literally ferment billions of them in each drink!

How do I get them?

Currently available in sexy 375ml cans! Flavours: Lemon Ginger and Passionfruit are available now. Natural Cola will be released in the next few weeks.