



A free magazine for distillers, winemakers and brewers

HAURAKI BCL
HAURAKI BREWING COMPANY LIMITED
200 Paramount Dr, Auckland, New Zealand
www.spiritsandbrewing.co.nz

Newsletter from the inventors of New Zealand's original home distilling system.

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December 2011 Issue Number 61

Editorial

Congratulations to Mark Frost of Rotorua, our 2011 New Zealand Stillmaster.

Mark excelled with his Bourbon and Vodka – well done.

All results are printed on page 8.

Certificates, prizes and judging sheets are being sent out this month.

Our Muntons release hasn't.

Stocks of product here and in Australia has delayed the release but look out in January when many of the out of stocks you have suffered will be corrected. Hauraki Brewing will stock the full range.

Stillmaster 2011

Merry Christmas from the Hauraki folk, thanks for your support this year and have a great New Year



2011 Stillmaster - Mark Frost

ezi made
brewing and more ...



**NEW ZEALAND'S
NEWEST BREW SHOP**
Welcome to Barry Teutenberg
– Ezi Made,
79 Peel Street, Gisborne
Phone 06 867 2170

We Know Our Products Are Great!

So we've been sending lots of samples of our RTD's and new liqueur range to all of our retailers to try, and hopefully, let a favoured few of their customers try them too.

With the recent promotion of Cantina Wine Kits with a free hydrometer or American Oak, and the new liqueur range (a free Italian glass decanter), we hope to give back something for your custom with no strings attached.

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SUMMER'S HERE!

For the adventurous and those who enjoy some fun, our Flavour Burst Slushies are just your line.

Great for families and non drinkers, just make them up with lemonade.

For the real one, mix the 200ml concentrate with 650ml of water and 200ml of spirit. Add to trays or plastic cups and freeze. The one litre Slushie Concentrate makes four litres of Slush Ice. Priced around \$15, it's very economical.

Ask your local retailer how much they liked the free samples we sent. Better still, buy one and try it.

And while you are at it, why not try a cocktail or two. There's Flavour Burst Dacquiri in five fruit flavours or the traditional Pina Colada or Margarita.

Each bottle has 75 servings (for \$10).

What a pick me up, alcoholic or not; Bloody Mary. Our Bloody Mary is the best, spiciest Bloody Mary in the land. Selected by famous and unknown airlines as the best. Just a teaspoon in a glass of tomato juice is great. A tablespoon if you're brave.

FLAVOUR BURST™

RTD, Cocktail & Slushy Concentrates



Slushy Concentrates

Make 4 litres of slushy (ice cocktail), around 30 servings. Just mix 200ml of concentrate with 650ml of water and 100ml of vodka or white rum. Place in plastic tubs and freeze for at least 1 hour. Serve in cocktail glasses with a straw for a refreshing, fun drink.

- Margarita Cocktail
- Pina Colada
- Creamy Sex Cocktail
- Black Russian Cocktail
- KGB Cocktail
- Screwdriver Cocktail
- Banana Daiquiri
- Strawberry Daiquiri
- Melon Daiquiri
- Peach Daiquiri
- Tropical Daiquiri
- Wicked Wildberry Fruities
- Rocking Raspberry Fruities
- Playful Passion Fruities
- Fresh Orange Juice Fruities
- Captain Lime Fruities
- Tropical Teaser Fruities



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FLAVOUR BURST™

Margarita Cocktail

ICE COCKTAIL CONCENTRATE

Just add vodka, water and freeze
30 SERVINGS (4 litres)
Contents: 1 litre concentrate

DIRECTIONS FOR 1 LITRE: Mix 200ml concentrate, 650ml water and 100ml spirit or vodka. Place in plastic tubs and freeze. Serve in Cocktail glasses.



FLAVOUR BURST™

- Very quick and easy to make, no fancy range of ingredients needed.
- RTD's do not need to contain alcohol but make refreshing drinks on their own, you can even use them to make milkshakes and sodas.
- Try your own ideas – add blended fruit, mix flavours together, have fun!
- For a sweeter drink use lemonade.
- Great value, each bottle makes many servings.
- Choose from a huge range of fruity and classic flavours.



RTD Concentrates

Make your own delicious RTD's just the way you like them. They are so easy to make, just add 5ml (1 teaspoon) to a tall glass, add 40ml of vodka and top with soda and ice.

- Blueberry Blitz
- Black Russian
- KGB
- Melon Marvel
- Screwdriver
- Exotic Spiced Fruit
- Wicked Wildberry
- Tropical Teaser
- Crazy Cherry
- Pineapple Punch
- Playful Passion
- Rocking Raspberry
- Zesty Lemon
- Mango & Passion Tango
- Ginger Zinger
- Cranberry Crush
- Strawberry Smoothie
- Fresh Orange Juice
- Captain Lime

Cocktail Concentrates

Makes around 75 servings. Mix 5ml (1 teaspoon) of concentrate with 25ml of vodka or other white rum and add the appropriate mixer. Serve with ice and enjoy!

- | | |
|-------------------|-------------------|
| COCKTAILS: | DAIQUIRIS: |
| • Margarita | • Banana |
| • Pina Colada | • Strawberry |
| • Fruity Sex | • Melon |
| • Creamy Sex | • Peach |
| • Bloody Mary | • Tropical |



Great Taste

Great Choice!

FLAVOUR BURST™

Melon Daiquiri

DAQUIRI MIX CONCENTRATE

Just add vodka & soda to create your own fresh, luscious cocktails
75 SERVINGS 375ML



TS&sn 2



The Making of a Beer Baron

A brewer's starter kit gift for Christmas from his wife Monique sparked a dramatic career change for transplanted Dane, Soren Eriksen.

A little more than two years later he ditched life as a biochemist – studying sea urchins at Auckland University – in favour of full-time brewing.

After gaining his commercial stripes assisting at Renaissance Brewery in Blenheim, the homebrew graduate launched his own Blenheim-based label, 8 Wired, in 2009 with whirlwind success.

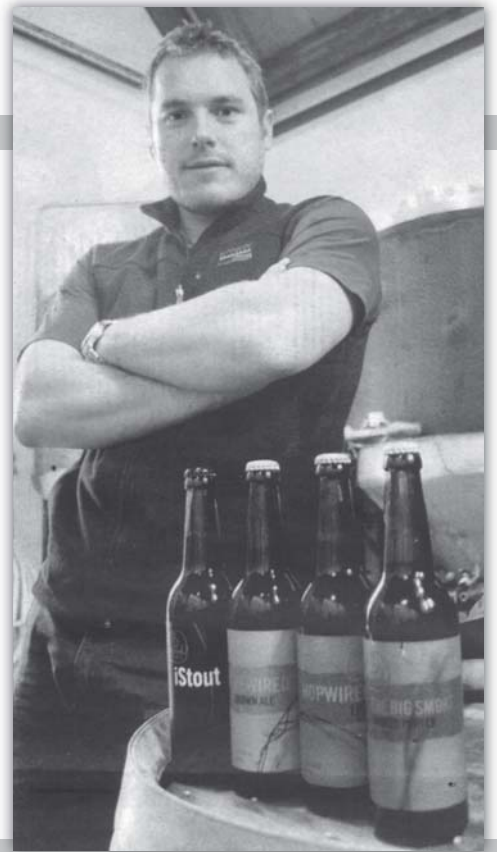
Less than a year after sending its first pallet out the door, 8 Wired's The Big Smoke: Smoked Porter won the Best in Class Trophy at the prestigious Beer NZ Awards, the New Zealand beer industry's Oscars.

Snaring two national poker titles en route boosted development, but sales are booming in the fast-growing craft's sector, both here and overseas, says Eriksen.

Since the BrewNZ accolade in August, Eriksen (30) now exports to Australia, the US and Denmark.

This month 8 Wired launches Tall Poppy, its latest variant through local distributor www.beernz.co.nz

"It's a mix between a big, robust, red ale and an India pale ale," says Eriksen, whose 8 Wired roster also includes HopWired (IPA), ReWired (Brown Ale) and iStout (Imperial Stout). – SUNDAY HERALD



Award Time

Not only are we presenting awards, Hauraki Brewing Company Limited has received some for its products.

In Mildura, South Australia, our Gold Medal Spirit Flavours won four out of five categories.

While at the New Zealand Nationals, Cantina Cabernet Sauvignon won Gold in the dry, red class. Well done Graham Garton. "I did nothing special, an 18 litre ferment finishing on some American Oak for two weeks."

So look out for the special Christmas packs of Cantina Cabernet Sauvignon with FREE American Oak.

Congratulations also to Broken Shed, a new Vodka company from Wanaka with an aim of the best Vodka in the world. A gold medal at the San Francisco last month shows they are on to something. With a RRP of \$74 its got to be good – up there with Grey Goose. We're also pretty pleased as Hauraki Brewing Company Ltd was involved in the project from Day One.

Cantina
5 DAY WINE KITS

Ginger Wine

Put this down now for a great winter treat:

SWEET GINGER WINE

INGREDIENTS

475gms & 300gms Root Ginger
4kg plus 1kg Sugar
5g Tannin
5g Citric Acid
5g Nutrient Salts

METHOD

Slice and crush ginger, add to 10 litres of water with tannin, acid and nutrient and 2kg sugar.
Stir well and add yeast.
Let stand for one week, stir again and strain ginger off.
Add rest of sugar and ferment out. Rack off.
Put 300gms chopped ginger into pot with 1 litre water and 1kg sugar and boil for half hour.
When cool add to wine and leave for a week, rack off, top up to 18 litres and ferment out.
Should come out sweet.

GREEN GINGER WINE

Take 10 litres of Cantina white wine and add 1kg of crystalized Ginger (or 1kg of fresh ginger if you get bad colds).
Add 1kg sugar and store for three months, stirring each fortnight.
Strain and bottle, add extra sugar if it is too dry.

A Family Tale

In 1874 when Charles Edward Wheeler emigrated to New Zealand with his family, the Nailsworth Brewery where he was Maltster, had been in operation for over 100 years.

Nailsworth is a small town in the Cotswold area of Gloucestershire and the area is known for its limestone quarries and woollen mills which like the brewery are dependant upon a year round supply of good water.

Once Charles E. landed in Otago with his brother and eight children he found work in Dunedin's central brewery (now Speights) and by 1885 had transferred to Auckland as the manager of Campbells Brewery in Wellesley Street.

Business directories for the next decade listed him as Brewery Manager while his son (Samuel Edward and my Great Great Grandfather), was the brewery's ostler.

While the family remained dedicated to the malt and hop product it wasn't until 1961 that Graham Wheeler (a direct descendant) started a continuous brewing system. It's output was prodigious and eventually outgrew the licensing laws of the time.

A few years later the founder of Hauraki Brewing Company Ltd started jam wine and cider production, (only to assist a biochemistry and microbiology degree!) Access to laboratory and small commercial distilling plant



The Wheeler Family 1875



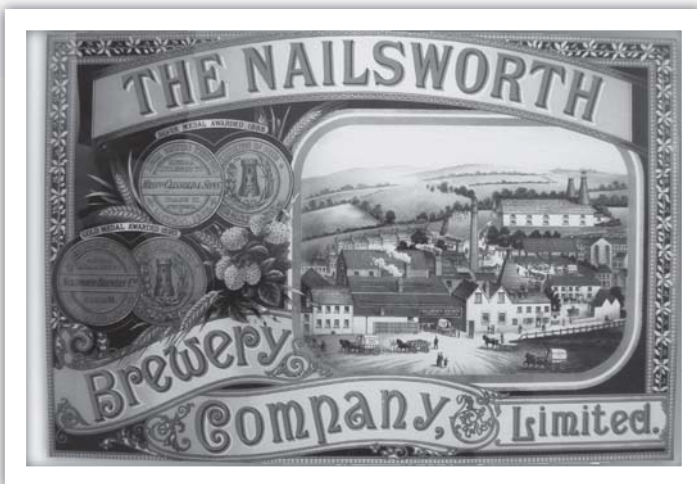
Charles Edward Wheeler

meant that by the 1990's years of dedicated research into small scale distilling had been accumulated and a joint venture with Malcolm Willmott of Spirits Unlimited launched New Zealand's first home system. With the help of conflicting laws home distilling boomed and the later legislation making the process legal was common sense.

In 2002 Hauraki Brewing Company and Spirits Unlimited joined to establish the Southern Distilling Company producing malt whisky in the traditional manner from peat



The Village Inn and Nailsworth Brewing



The Well Still In Use Since Around 1780

dried grain. The biggest export market was France and locally the Hokonui Museum in Gore. In 2009 the plant was sold to the Mataura Licensing Trust and production continues today.

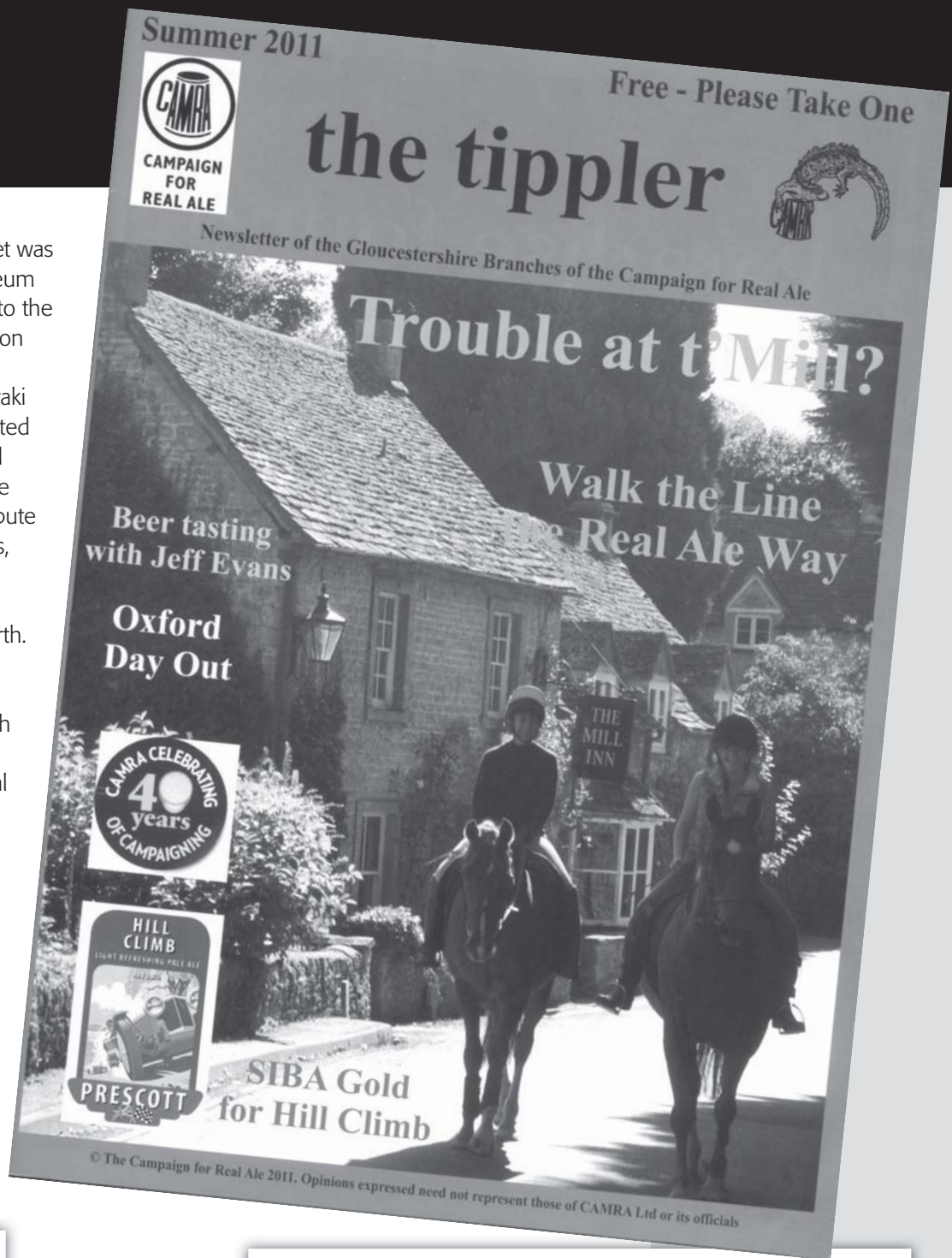
From a one-room operation Hauraki Brewing Company and Spirits Unlimited now run two plants (in Auckland and Timaru) and manufacture a very large range of distilling products. We distribute the best names in beer and wine kits, and the Wheeler family is still closely involved.

This year we returned to Nailsworth. The brewery (now much smaller) remains on site producing ales and lagers from all grain mixes. Nailsworth is in the heart of real ale country headed by Camra, Campaign for Real Ale.

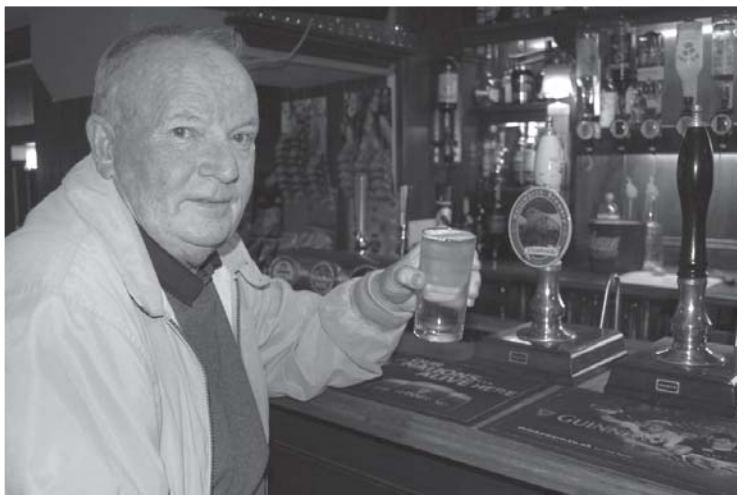
There are eight branches in the county and they publish a colour magazine 'The Tippler.'

Back at Nailsworth the head brewer Bob, the Irish brewery owner Oisin and I spent some time in serious discussion and equally serious tasting.

So after 140 years in the business the family tale continues.



**Bob the Brewer
Exercising**



**The Editor
Peter Wheeler
Exercising as Well**

Letters to the Editor



Hi Peter

Subsequent to my letter to you regarding Low Carb beer, I've discovered in Issue 54 you have already covered the subject, so it's over to you if a further response is necessary. However, one point needs clarifying. Alcohol is not a carbohydrate and cannot be turned into fat. It is high in calories and is used first as an energy source before ones metabolism turns it to carb burning.

I couldn't buy my usual yeast from Bin Inn Te Awamutu recently, so thought bugger it I'll try Alcotec 48 and 8kg sugar. It's still cold up here so I stuck an opened sleeping bag over the three vats not expecting it to really crank up for 24 hours. Geez this morning 18 hours later it was GOING LIKE HELL!! and the temperature was 32°C!! (Started at 17°C). Disposed of the sleeping bag, took the lids off so the heat could escape faster and topped up with cold water. Got the heat down to 27°C and it's still motoring. It will be a good test for Turbo Ultra, Carbon 262 and Turbo Pure and time.
Regards, Clive

Dear Peter

I have been using a Reflux Still, converted to Super for nearly ten years now and fault any brews I have made. Using mainly your products I am extremely happy. My specialty is making schnapps from fruit the way the Swiss make it.

About eight years ago my daughter and I went to Switzerland to meet long-lost relations and they gave me a litre of schnapps made on the farm where my Dad was born. I thought if they can make it, so can I. After making a few brews from different fruits I took a litre to a Swiss lady who owned the Mountain House here in Stratford for her opinion. She told me she could not get anything better from Switzerland. That is all I wanted to know. The spirit importer who gets her supplies was there at the time and wanted to know how I retained the fruit flavour in that litre of schnapps. He told me he has tasted schnapps all round the world and said the hardest thing was retaining flavour. All I said was, "You have to be lucky sometimes Mike." I didn't tell him there was 5lb of Nashi Pears in one litre. I have put nearly five hundred brews through my still. That is enough for now, so could you please

send me a copy of your best brewing book. I did have one but at 84 years my memory can't tell me who I have lent it to.

Thanks and cheers, Sam

Hi,

I have been given a MK 20 Reflux still and it is working real good and I am getting some real good spirits out of it. I was wondering if there has been any modifications made that might improve the quality of the spirits that I am getting now. Norman

Pleased to hear the MK 20 is still doing the work.

You can upgrade its performance a lot by repacking the column with new material. Use CCC copper mesh then glass Ludwig domes followed by ceramic rashig rings then more CCC.

The upgrade will cost about \$40 and will give you cleaner and higher strength spirit. Your local Spirits Unlimited stockist should have all of these items.

Cheers, Peter

Hi,

We have one of your MK 25 Reflux Stills and are wondering if we can use it over a naked gas flame? Or on an open woodfire? Will the aluminium bottom stand up to the heat?

The element is fine, however we are on alternative energy so having to run the generator every distilling for four hours is a bit heavy on the diesel usage.

Many thanks, Anna-Marie

Yes, these stills have often been used over gas or fire. The key thing is to sit them on a steel or metal plate so the flame does NOT directly hit the bottom of the still. Temperature control is a little difficult and beware of flames anywhere near the outlet of the condenser as Alcohol is very flammable and burns with a colourless flame. i.e. things on fire just turn black. Be safe and its okay.

Cheers, Peter

Can you please let me know how much it will cost me to

a) set up to ferment my own Cantina Reds and

b) how much to make up the 28 bottle batch please?

Thanks, Tony

Cantina kits make good quality wine within a week and there's a wide variety of reds and whites.

Expect to pay up to \$100 for a varietal red kit which will make 21 litres. However we prefer to make up to 19 litres to enjoy a fuller flavoured, good body wine.

The kits come complete except for the fermenter and bottles so your 25 x 750ml bottles will cost around \$4 each.

The Bin Inn at Thames should have our free colour brochures available.

If you would like our free brewing magazine just send your mailing address.

Happy Brewing, Peter

Hello,

I would like to complain about a product I just tried of yours. It was the Fruit vodka, Tropical Flavour essence. It is horrible and does not taste anything like fruit at all! It is not even sweet. Very disappointed and have wasted 1 litre of alcohol trying it. Sorry but this has and will continue to prevent me from buying any of your products again. I would also appreciate my money back please \$8.50 + \$10 for the alcohol I have also lost trying your goods. If you would like to know it was Batch# 1007 H3007. I have the bottle still if you would like the barcode also.

Jackie

Tropical Vodka flavour is made from pineapple and banana extracts and Batch 1007 does have the correct aroma and flavour.

Please be aware that fruit vodkas are not sweet and all have a light fresh flavour to match the product distilled directly from the fruit.

If you want a sweet heavy drink a blend of our Banana, Passionfruit and Pineapple liqueurs using sweetened liqueur base would do the job.

I am sorry that you were not satisfied with our product, however taste is a personal thing and the response to this range over the past four years has been excellent, in fact yours is the only complaint we have ever received.

I suggest you make the litre into a liqueur as detailed above and this may meet your expectations. P.J. Wheeler

Hi,

I have just purchased your mead brewing kit and it is awesome! I wonder if I can get your brewing mag? Thanks, Mauro



THE 20 DRUNKEST COUNTRIES

Consumption per person in 2010 (gallons)	
1	Czech Republic 42.5
2	Ireland 31.7
3	Austria 30.1
4	Germany 28.8
5	Romania 25.6
6	Poland 25
7	Venezuela 23.5
8	Britain 22.7
9	Finland 22.7
10	Belgium 22.2
11	Spain 21.9
12	Australia 21.6
13	Russia 21.4
14	Slovakia 21.4
15	U.S.A. 20.9
16	Denmark 20.9
17	Netherlands 20.3
18	Bulgaria 20
19	Hungary 19
20	Canada 18.2

ROMANIA Beer drinking has increased **13%** in the country since 2007.

BRITAIN has seen beer consumption decline more than **3%** in the last three years. Likely reason? The recession.

The **U.S.A.** produces **13%** of the world's beer. Only **CHINA** at **23%** ranks higher.

FEIJOA

Always of interest to winemakers, its a cheap wine and very aromatic, less so with apples added.

Feijoa pulp	6kg
Sugar	4kg
Nutrient	20g
Pectolase	20g
Citric Acid	20g
Water	15 litres

Strain pulp out after five days and add a white wine yeast, making the volume up to 20 litres.

Replace 2kg of Feijoa pulp with apple pulp for a drier less aromatic wine.

JIM BEAM CHERRY BOURBON

Beams Red Stag has been released. A spirit full of vanilla and sweet cherries. Nice with ice and lemonade, but Gold Medal hoggers with a drop of Cherry Brand Liqueur concentrate is just as nice (and much, much cheaper).

PUB SPY

Don Kavanagh in Living "I love to walk into a bar and see one of Coopers beers on tap. At the Gypsy Tea Room it was Coopers Pale Ale, an Aussie classic and a perfect choice for a bar".

Coopers Pale ale is readily available, as one of the Coopers International range. Expect to pay about \$25 for the 1.7kg kit and Enhancer 2 for the perfect result.

CANTINA WINE KITS

With our Christmas promotions that include a free winemakers hydrometer or free American Oak with the red varieties, many new customers are enjoying the price and quality of these kits. If you haven't tried them, these 5 day kits stand up to any competition.

Produced in Italy, Cantina are pure concentrated juice can be finished dry, medium or sweet.

Red	Sangiovese grape, full flavoured.
Rose	Sangiovese and Trebbiano Grape, light and crisp
Montepulciano	with Abrusso grapes, a deep red full bodied flavour.
Merlot Shiraz	Grapes only, the classical red blend.
Cabernet Sauvignon	Grape only, wood aged is now a Gold Medal Winner.
White	Trebbiano grape, light and fruity
Pilsburg	Riesling grape, medium, sweet, very fruity.
Chardonnay	Chardonnay grape light, medium dry.
Pinot Grigio	Pinot Gris grape dry full flavoured traditional style.

THE BEST WHISKEY LIQUEUR

With the revamp of our liqueur range, Spirits Unlimited Whiskey Liqueur concentrate was completely reformulated to closely match Scottish brands.

In blind taste tests six of the ten on the panel preferred our Glen Skye Liqueur over Drambuie.



TURBO PURE AND TURBO ULTRA

Both are blended from natural fruit acids and salts and are widely used in the liquor and food industries. They improve flavour and softness by neutralising harsh off notes and producing richer flavours.

Turbo Ultra is added to the wash prior to distillation and Turbo Pure to finished spirit prior to flavouring.

Always add them 24 hours before going to the next step.

Gins and Vodkas especially will never taste so good and the increased aroma is surprising.

Expect to pay around \$9.50 for 100g of Turbo Ultra (sufficient for 10 washes) and \$6.50 for 50ml of Turbo Pure (sufficient for 5 litres).

HOW MUCH?

A frequent question to retailers from new customers.

Beer - For a complete micro brewing like Coopers D.I.Y \$125 - \$160
- The Beer Machine \$275

Wine - For a complete mini winery based on Cantina \$150.00

Spirits - For a Vodkemaker Set \$450
- 25 litre Pot Still Set \$535
- Euro 30 Reflux Still Set \$810

Prices are indicative but includes EVERYTHING needed except for water, yeast, flavours, spoon, hydrometers, trial jars, bottles etc. Stripped down kits are less, a Brigalow Starter kit with a lager and fermenter is around \$100. You get what you pay for.

PUBLICITY

Beer is finding flavour and is fashionable with the news. As well as National radio, The Sunday Herald and Star Times now have weekly reviews on beers, bars and brewing and regular multi-page features.

Stillmaster Competition 2011

Once again the competition attracted entries from throughout New Zealand and it was good to see the numbers from the Wellington and Christchurch areas.

Thanks very much to our judges who faced a massive tasting, especially in the Rum and Liqueur categories. The number of medals awarded in these classes shows just how many entries arrived and how many were very, very well made.

Of our regular competitors Mark Frost with a Best in Class Bourbon and Vodka shows how he has these two nailed, while first time entrant Gina Konoval is a superb gin maker. A Best in Class for her.



GIN

Best in Class

G. Konoval
Gold

G. Konoval

A. Rabbitt

Silver

F. Aarts

J. O'Reilly

Bronze

M. Frost

R. Bowden

P. Robinson

G. Ward

K. Payne

VODKA

Best in Class

M. Frost /

T. Williamson (equal)

Gold

M. Frost

T. Williamson

P. Robinson

J. Short

A. Cox

P. Gamble

Silver

D. Fisher

R. Hammond

K. Payne

R. Bowden

F. Aarts

E. Frame

Bronze

C. Morgan

A. Jessop

WHISKEY

Best in Class

G. Ward

Gold

G. Ward

M. Frost

Silver

N. Spirig

D. Petty

D. Harvey

A. Rabbitt

M. Reinsfield

Bronze

J. Pike

M. Conn

P. Gamble

J. Short

P. Robinson

FRUIT VODKAS

Best in Class

G. Konoval

Gold

G. Konoval

A. Jessop

Silver

D. Petty

M. Cansiani

BOURBON

Best in Class

M. Frost

Gold

M. Frost

Silver

N. Spirig

D. Van Selm

J. Short

M. Wallis

S. Fernandez

G. Scott

C. Tocher

Bronze

K. Payne

A. Jessop

G. Konoval

N. Spirig

J. O'Reilly

M. Fleetwood

T. Williamson

G. Ward

A. Cox

R. Bowden

D. Petty

A. Rabbitt

LIQUEURS

Best in Class

D. Bishop (Rum)

Gold

D. Bishop

D. Petty (Chocolate)

J. Scott (Amaretto)

F. Aarts (Absinthe)

D. Van Selm (Lemoncello)

D. Harvey (Coconut)

T. Williamson (Raspberry)

R. Bowden (Black

Zambucca)

A. Jessop (Scottish)

E. Frame (Malibu)

Silver

D. Harvey

D. Fisher

P. Robinson

T. Williamson

S. Fernandez

M. Conn

G. Scott

G. Short

R. Hammond

G. Konoval

B. Muttey

M. Fleetwood

Bronze

I. Moore

M. Thompson

K. Payne

P. Canziani

A. Rabbitt

RUM

Best in Class

J. Scott

Gold

J. Scott

R. Bowden

D. Fisher

P. Robinson

M. Paul

D. Petty

D. Van Selm

Silver

G. Ward

G. Konoval

P. Gamble

C. Morgan

E. Frame

D. Bishop

A. Jessop

A. Rabbitt

M. Fleetwood

Bronze

D. Harvey

R. Donald

G. Scott

B. Screech

T. Williamson

WHITE SPIRITS

WHITE RUM

Gold

A. Rabbitt

Silver

D. Van Selm

M. Fleetwood

Bronze

G. Konoval

COCONUT RUM

Silver

R. Hammond

Bronze

K. Payne

TEQUILA

Silver

D. Harvey

Bronze

D. Robinson

BRANDY

Best in Class

D. Petty

Gold

D. Petty

Silver

R. Bowden

I. Moore

A. Rabbitt

Bronze

D. Harvey

D. Fisher

R. Hammond

PORT

Best in Class

D. Petty

Gold

D. Petty

Silver

K. Smith

JUDGES COMMENTS

Bourbon - A superbly good range of bourbons with twenty medals awarded. The standard was lifted this year to reserve quality and any of the medal winners would be perfectly acceptable in a commercial bar.

Rum - Another big entry, and as we have said before, New Zealand distillers have this category well covered and it was good to see both first timers and regulars amongst the medals. Justin Scott's 'Appletons' rum was just superb.

Gin - Special, special gins.

Gina's gin was a beauty. The medal standard was lifted and many of those not awarded a bronze would have been up there in previous years.

Vodka - A huge entry with only one showing any serious faults. Good to see grain / potato styles coming through.

Whiskey - A large number of entries with some having got the secret of aroma and flavour balance, often lacking. This is a difficult category to do well in as many good spirits were much too young. Keep them until next year.

Fruit Vodka - A surprisingly small number of entrants, feijoa the best as it's aroma is clear. Others more schnapps-like flavour with little distinct aroma.

Brandy - A big difference between medal winners and others. Dave Petty's brandy was first class. Others had a little too much raisin background.

Liqueurs - A massive entry of all different types, all but one of the creams remaining in good state with no separation. The Gold Medal list shows just how varied this class is.

Other - Great ports and white rum, average tequila and coco rum, perhaps requiring the makers to check that what they are producing is actually true to type.

A number of people entered more than one sample in each class. These were judged normally for feedback, but only the highest scoring was included in the results.

OUR 2011 STILLMASTER

Congratulations to Mark Frost of Rotorua on his bourbon being selected as 'Spirit of the Year'. Mark also was awarded equal Best in class for Vodka and a Gold Medal for Whiskey. Very well done.

Certificates, judging sheets and prizes will be sent out during the month.