



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

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A free magazine for distillers, winemakers and brewers

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Editorial

It's been a long hot summer with beer makers old and new really trying to produce that perfect brew. It's easy, ensure cleanliness, read the instructions and do it right. The Beer Machine isn't idiot proof but it yields great beers consistently. With the South Island tragedies let's hope they found a good brew to settle down with.

Double Batch makes 5 litres

We are fortunate that New Zealand law lets us distil at home free of excise tax (now \$48 per litre of alcohol).

Using the most expensive yeasts carbons, flavours and equipment an outstanding bottle of spirits should cost you no more than \$8 / litre. But there is the Spirits Unlimited range of sixteen flavours including gins, whiskeys, bourbon, rums and vodkas that *all* flavour five litres and cost no more than the 2.25 litre brands. Even our Spirits Unlimited Premium brands retailing at around \$10 make five litres.

So next time look at the choice and look for the RED CAP which means better value and a double batch at no extra cost.

Our picks are Rum Jamacia, an oak dark rum, Smoky Bourbon, soft and aged, Superior Dry Gin, clean and aromatic.

For the dedicated Navy Rum drinker, Premium Black Rum is the country's best seller.



CIDER

The Herald's Nicky Pellegrino recently wrote a two page article on cider and its huge growth in popularity with main stream breweries now joining the picture. DB - Monteiths apparently nearly ran out of the seven varieties of apples they use while Gisborne based Harvest produces 20,000 litres a day. Currently there's six major cideries in New Zealand.

A good cider should be light and crisp with a sparkle like champagne. In our tests with lady drinkers almost all preferred it over beer and most preferred light cider over their usual chardonnay. It's not solely a ladies

drink as a good chilled cider is a great alternative to wine on a hot day. Brigalow in Australia produces our top selling cider kit making 18 litres (expect to pay around \$25). If you make



good beer you will make superb cider. Our secret in producing a really classy sparkling drop is to replace the 1kg of sugar with two litres of preservative free unsweetened apple juice and the grated rind from half a dozen Granny Smith apples. This produces a drier, crisper flavour. You may need to add pectolase to prevent haze if soft apples

are used instead of Granny Smith. Believe me, it's worth the extra effort, and while you are there why not do a ginger beer for the kids.



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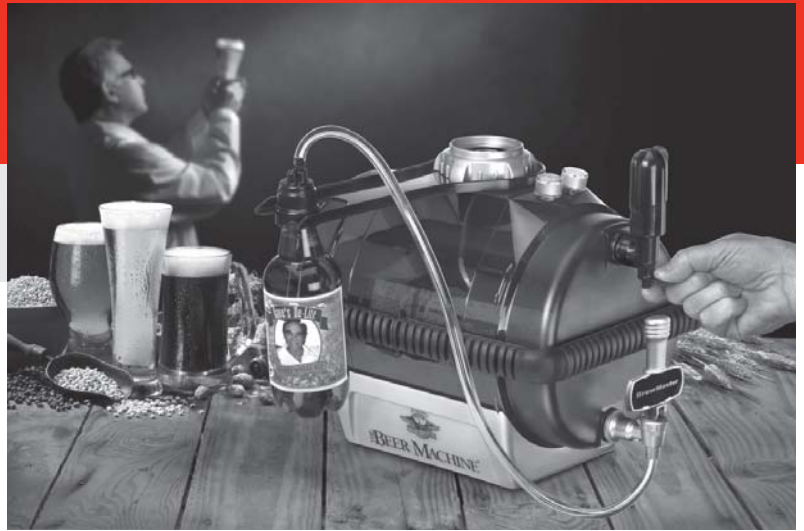
THE BEER PAGE

The Beer Machine changes new brewers expectations:

Several hundred beer machines are now keeping their masters happy and not thirsty. The beer quality is excellent and the effort needed almost none.

Currently in stock are:

- Canadian Dark Ale
- American Pilsener
- Pale Ale
- Vienna Pilsener
- Red Lager
- Porter
- Honey Brown
- American Blond



Just pour 10 litres of water into the Beer Machine, add the beer mix, wait five days and enjoy.

Expect to pay \$275 for the Beer Machine, (complete with your first beer mix free, bottles, CO2 cylinders and consumables). Replacement beer mix packs are around \$25, that's under 90 cents for a beautiful stubbie of classy beer. Too much trouble, yeah right!

Guinness is good for you . . .

The Guinness story is a fable of good fortune and canny business smarts: Arthur Guinness (1725-1803) signed the lease on the abandoned St James' Gate Brewery on December 31, 1759. It was for 9000 years at an annual rent of £45: a copy of this remarkable document is embedded in the ground floor of the Storehouse.

Within a decade he was exporting his ale, in 1770 he began developing a higher quality "porter" (the forerunner to Guinness), and by 1799 he had stopped making traditional beer.

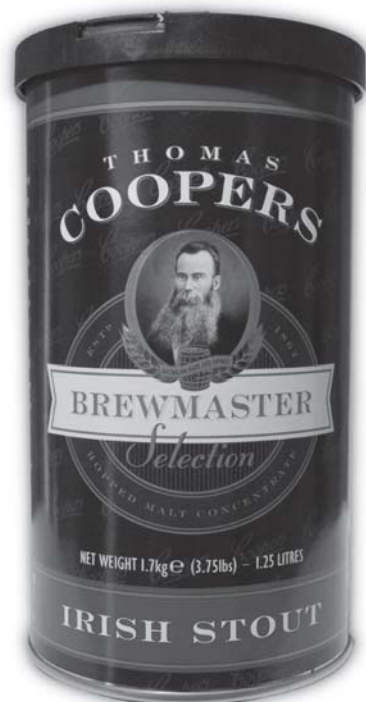
His expanding brewery was solely dedicated to his refined "porter", known now across the world simply as Guinness.

As with any decent whisky distillery, Guinness claims on of its key ingredient is the special water it uses which is not, as rumor has it, taken from the River Liffey but comes (eight million litres a day of it) from the nearby Wicklow Mountains.

To the other ingredients – barley, hops and yeast – was added the most important: Arthur Guinness, the son of a brewer and a man who knew how to market his product.

His canny know-how is a trait the family carried on and in the Storehouse is a large area dedicated to the clever advertising campaigns Guinness has run, and the memorable advertising imagery (toucans, ostriches, surfers) from graphic artist John Gilroy who created the Guinness marque for three decades from the 1930's.

Today 10 million glasses of Guinness are drunk daily, in places as far apart as India and Indiana. It is brewed in more than 40 countries and sold in over 150.



. . . and so is Coopers Irish Stout

Part of Thomas Coopers Brewmaster Range the Irish stout is rich and dark with coffee, chocolate and liquorice aromas. Silky smooth, you would swear its made with Irish Malt, and you would be right.

Exclusive to specialist brewing stores its the finest stout available.

Society Of Beer Advocates

SOBA held their annual show in Wellington late last year. The National Homebrew Championships attracted 294 entries over 77 categories and 84 medals were awarded. The National Champion was Richard Pettinger of Dunedin for his Lite American Lager.

Read the Instructions First

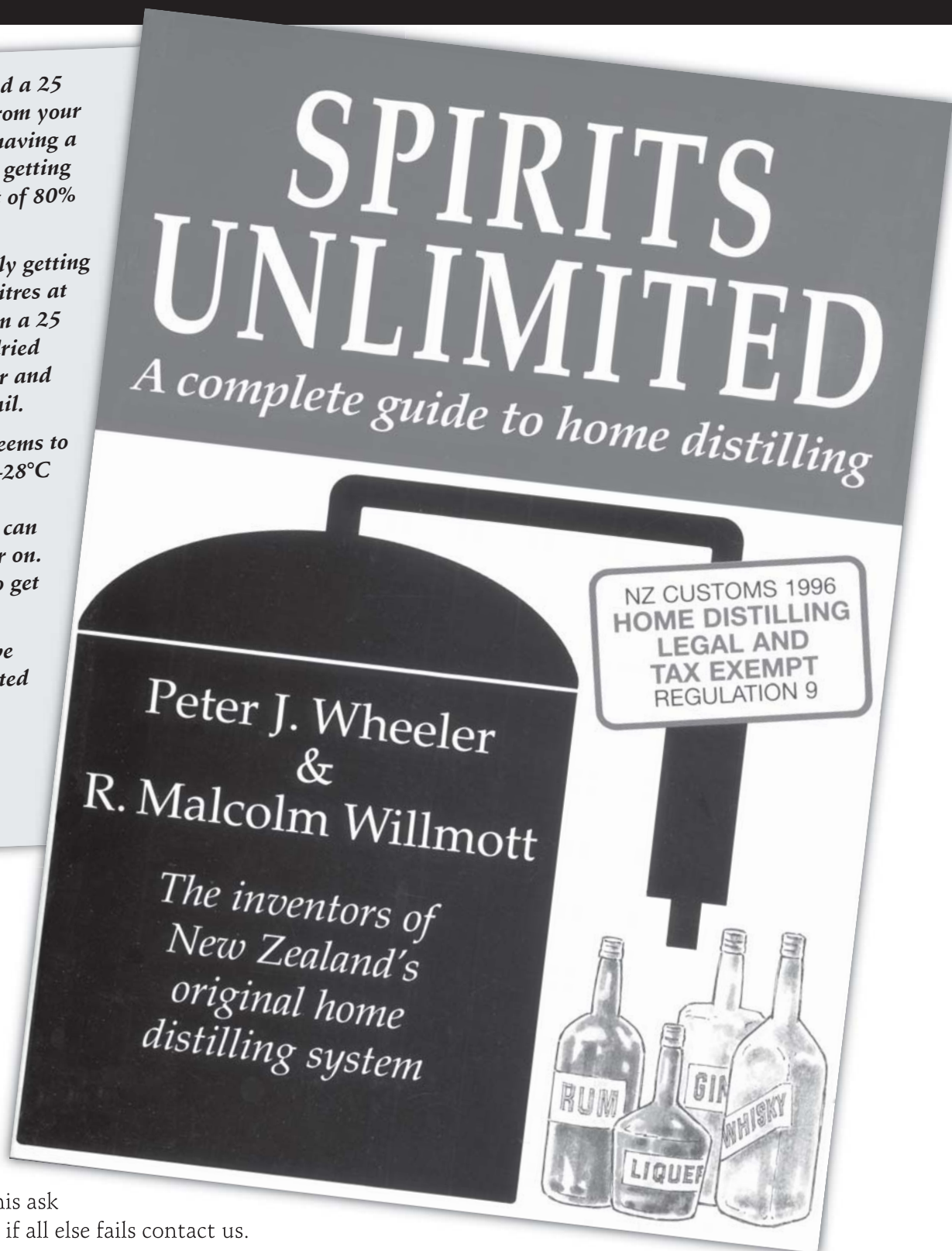
I recently purchased a 25 series reflux still from your company and are having a few problems with getting the correct amount of 80% alcohol.

Currently I am only getting approximately 2 litres at 80% per brew from a 25 litre still. I have dried using 8kg of sugar and 6kg to still no avail.

The tower temp seems to get around to 25–28°C then shoots up to 60–65°C before I can get the cold water on. Then it is hard to get back down.

Any tips would be greatly appreciated as we have been following the instructions.

Thank you.



This is typical of inquiries we face at times from distillers, brewers often not about our brand of ingredients and equipment.

The main starting point is **read the instructions**, failing this ask your wife to do it! And if all else fails contact us.

In this case a wayward grommet was half blocking the condenser pipe, but this year we have had condensers fitted back to front, brew barrel sealing rings not used, attempts to carbonate from empty cylinders, mould sludge from unwashed bottles, ammonia smelly ferments from double yeast additives etc. etc.

So to help, we have reprinted the Spirit Fault Finding Chart from the latest edition from our book

'Spirits Unlimited – A complete Guide to Home Distilling'. (Refer to pages 4 and 5)

Fault Finding & Problem Solving

Fermentation

FAULT	REASON	CAUSE	CORRECTION
Will not start	Yeast not activating	<i>Water ph</i>	Adjust to 5.5 with soda ash or citric acid
		<i>Chlorine</i>	Use boiled water or from hot water system
		<i>Incorrect yeast</i> <i>Incorrect mixing</i>	Use known type i.e. Alcotec 48 Agitate/aerate to start yeast —add 25mls Peroxide/10 litres
Slow fermentation	Wash not in balance	<i>Boiling water used</i>	Yeast killed, add new high alcohol tolerant yeast
		<i>Residual steriliser</i> <i>Excess sugar</i>	Flush equipment with hot water Use 225g-325g/litre sugar or 300g-375g/litre dextrose
		<i>Nutrient incorrect</i>	Use a balanced nitrogen, phosphate, potash, vitamin blend i.e. Alcotec 48
Fermentation Stuck above 1000 SG	Nutrient shortage	<i>Temperature</i>	Ferment at 20-25°C- 30°C maximum
		<i>Phosphate SG1030</i> <i>Niacin SG1010</i> <i>Sugar SG1000</i>	Difficult to restart fermentation if SG below 1050. Dilute 1 to 1 with water, add correct nutrients, yeast and sugar—Referment.
		<i>Temperature shock from varying night and day temperatures.</i>	Keep at a constant 20-25°C especially as SG falls and alcohol level rises.
Other Wash Problems	Smells	<i>Fermentation complete with sugar/nutrient used.</i>	Check SG with hydrometer.
		<i>Vinegar smell, acetobacta converting alcohol to vinegar.</i>	Tip wash away, sterilise ALL equipment with Brewmaster steriliser. Check all seals and air-locks are working. As above, use Alcotec
		<i>Sulphur smell, anaerobic bacteria producing Sulphur gas from impure nutrients/ yeast or over use of metabisulphate.</i>	Don't use Sodium metabisulphite.
Foaming		<i>Ammonia smell from excess nitrogen</i>	Add 1g citric acid/litre of wash
		<i>Extreme activity by yeast. Co2 reacting with protein and phosphate. Often occurs in direct sunlight.</i>	Reduce fermenting temperature, remove from sunlight, add 10ml new cooking oil to flatten foam.
Thickening		<i>Infection by bacteria (ropey bacilli) common at higher temperatures.</i>	Completely sterilise all equipment for 24 hours with chlorine based compound. All seals and taps need to be dismantled.

	FAULT	REASON
Wash	Foams	Wash reacting to heat
Spirit	Smells - Ammonia	High residual nitrogen
	- Oily	High distilling temperature
	- Vinegar	Acetic Acid
	- Burnt	Wash sediment
	Cloudy Spirit	Wash boil-over
	Hygiene	Distillation of other organics from poor fermentation Contamination
Taste	Acid	Acetic acid
	Oily	Fusel oil
	Burning	Ether
		Condenser faults
Yield	Too little alcohol	Limited amount of alcohol available
		Limited Sugar
		System leaks
		Condenser inefficiency
		Reflux Column
Strength	Alcohol strength low	Below 75% reflux stills
		Below 30% pot stills
	Alcohol strength seems high	Hydrometer test

Distilling

CAUSE	CORRECTION
Yeast nutrients with high nitrogen	Use balanced nutrient eg. Alcotec or add 10ml of cooking oil to flatten foam
Sugar/nutrient nitrogen imbalances nutrient	Use more sugar or less add 1g citric acid/litre of spirit and re-distil
Fusel oil contamination	Reduce distilling temperatures increase tower water in reflux stills. Don't recycle tails. Collect dilute spirit, re-distil once!
Contaminated wash acetobacteria	See fermentation above
Heating too strong or sediment level	Reduce temperatures below 92°C allow wash to settle before distilling
Hot overflow through condenser	Reduce distilling temperatures. Add antifoam
Nutrient imbalance	Use named nutrients eg. Alcotec
Check % alcohol.	If over 30% dilute 1:1 with water, re-distil
Residues in collection jugs and bottles	If in doubt, throw out or re-distil 1:1 diluted spirit as above
Recycled 'tails' producing high fusel oil levels	If essential tails be kept, dilute 1:1 with water and re-distil
See smells	
See smells	
Condensation of returned ethers from extended tube condensers	Remove tube extensions drip into open jug
Condenser/coil too long	Reduce condenser size
Cooling water	Increase water supplies
temperatures too high	
Fermentation incomplete	Ferment to 985 SG
52% yield is the maximum normally expected if 250ml of pure alcohol per kg of sugar i.e. 1litre of 50% per kg	Increase sugar or dextrose. See excess sugar
Invisible alcohol vapour leaking through joints and seals	Check for leaks
Vapour trap missing	Use a fine wire gauze to trap vapour in the condenser tube
Water volume out of balance	Reduce water flow to the tower
Insufficient refluxing	Add more packing to the tower. 10% more packing can equal another 5% strength in spirit
Distilling time too long	Refer to yield
Distilling temperature too high	Boiling wash will pass too much water vapour
% alcohol too high	Dilute according to table
% alcohol correct	Refer burning taste

Spirit Treatment

FAULT	REASON	CAUSE	CORRECTION	
Purification Spirit odour	Carbon treatment absent	<i>Incorrect carbon or reused carbon</i>	Don't reuse carbon! Reprocess through a 2 system, 48 hours on treatment carbon, 15ml/min through filter carbon	
		<i>Incorrect carbon used</i>	Look for fizzy action in treatment carbon. For reflux spirit use Reflux carbon . For good distilled spirit use CR carbon	
	Ineffective carbon	Distilling faults Fermentation faults Spirit strength	<i>Refer distilling</i>	
			<i>Refer fermentation</i>	
			<i>% alcohol too low carbon over loaded with contaminants</i>	Treat spirit at full strength, don't dilute first
			<i>High temperature distilling. Foaming wash</i>	Refer distillation
	Spirit cloudy or coloured	Wash boil over	<i>Residual carbon</i>	Filter through tissue
		Grey colour White colour	<i>Heavy alcohols/organics present</i>	Reduce distilling temperature
	Flavour not mixing	General contamination	<i>From jugs and bottles with residues</i>	Always clean and rinse
		Sweetener	<i>Undissolved solids</i>	Predissolve powder or use Aging Syrup . Never use icing sugar as it contains starch.
Water contamination		<i>Alum, dirt, chlorine</i>	Use filtered or boiled water	
Undissolved solids		<i>Oak extracts/caramel settling out</i>	Use 35% minimum alcohol to dissolve solids or use water based ingredients	
Flavour incorrect	Non dissolving solids	<i>Alcohol strength too low</i>	Use 35% minimum alcohol	
	Contamination	<i>Residues in jugs and bottles use of soft plastic containers</i>	Detergents will stop flavour mixing. Always rinse bottles	
	Contamination	<i>Residues</i>	Use glass or PET plastic	
	Dosage rate	<i>Plastic bottles</i>	See above	
Spirit balance	Fermentation faults Distilling faults Strong alcohol taste	<i>Insufficient flavour used</i>	Spirits Unlimited flavours treat 5l or 2.25l others may not	
		<i>See above</i>		
	Flavour unbalanced	<i>See above</i>		
		<i>Refer burning taste above</i>		
Mouth-feel	<i>Overproof spirit</i>	Dilute using a hydrometer and dilution table		
	<i>Carbon treatment ineffective</i>	Use branded carbon		
Colour imbalance	<i>Balance of alcohol acidity, sweetness, bitterness, aroma</i>	Retreat with carbon, burn, reflavour with branded products		
	<i>Thin spirit taste</i>	Balance with tasteless smoothing agent e.g. Aging Syrup		
Colouring incorrect, caramel excessive	<i>Oaking excessive, extracting tanins</i>	Rum-white oak 7 days Bourbon-toasted oak 2 weeks min Brandy-white oak 4 weeks min Whisky-white oak 8 weeks min		
		Use 2mls per litre of spirit caramel		



Letters to the Editor



Hi Guys,
Must congratulate you on some great Liqueurs, have made quite a few now but am interested in trying to have a go at Glayva. Per chance do you do a flavour for this???

Peter

**Hi Peter,
Thank you. Our whiskey Liqueur is like Glayva but needs two months bottle aging before it fully develops. I would also use our standard liqueur syrup rather than the sweetened one. Finally use 50% spirit to give the product an edge.
Regards, Peter W.**

Peter,
My daughters gave me a gluten free beer kit for Christmas.
My question is about the malted syrup. The syrup in my gluten free kit is labelled "Malted Syrup." It does not say "Malted Maize Syrup." I am concerned about this because you may or may not use the same label for your normal beer kit of Malted Barley syrup. If it happened to be the Barley variety, it would make me (or any other person requiring gluten free) very ill. So I need to be assured that the syrup is in fact Maize Syrup.

Regards, Les

**Hi Les,
Please be assured that ALL ingredients in our kit are gluten free. The malt is from maize, the hops are natural and the beer mix contains sugar based caramel.
I hope you enjoy it!
Regards,
Peter**

Hi Peter,
I'm using Turbo yeast and I made the mistake of putting too much sugar in for the temperature. Is there anything I can do to use the sucrose such as split it up and make two batches? I have a number of extra brewing containers.

Cheers, Dave

**Hi Dave,
Yes, halve it, add two more kg of sugar or dextrose to each plus another ALCOTEC TURBO 48 between the two and it will go like crazy. Make each up to 25 litres. I am surprised that if you used the AT 48 it**

**didn't work as this will normally do 8 kg.
Cheers, Peter**

Hi Peter,
Thanks for the info and prompt response. All is working now.

Cheers, Dave

Hi Peter,
We're making (or trying to make) some mead using the "Grandma's Honey Mead Brewing Kit", we're currently on day 18 of primary fermentation, and based on the timing of the almost stop of bubbles in the airlock and from the instructions, it's supposed to be clear. However it isn't. We did use a rather heavy bush honey instead of a light liquid honey, would that have this effect?
We measured the SG and it is 1.000, we also tasted some, it has a lot of CO2 fizz in it and tastes like honey beer.
Are we being over eager and need to let it settle out longer or have we done something wrong and stuffed this batch up? Any hints . . .

Stephanie

**Hi Stephanie,
Honey fermentations tend to take time, sometimes eight weeks and over and it will clear. Don't bottle it too early.
Cheers, Peter**

Hi Peter,
I had been reading about making mead on the internet and I decided to give it a go. I purchased Grandma's Honey Mead Brewing Kit to make things nice and easy and reading the instructions I see you state "NEVER USE GLASS BOTTLES." I checked the websites for the reasoning behind this as it is not clear in the instructions but they all say to bottle into glass as for wine. So I am wondering why you say this? Is it in relation to the Sparkling Mead? I only intend to make sweet still mead.

Regards, Stephanie

**Hi Stephanie,
Yes you are right, sparking mead builds up pressure and I don't trust glass. Likewise brewers may in the beginning bottle their mead too early and fermentation continues in the bottle. As mead is a slow fermenter always use a hydrometer to check that brewing is complete.
Cheers, Peter**

Dear Peter,
I've made my Appleton's following your recipe in 'Short Nips' this has whetted my appetite, but I have searched the Net and can find no recipes on your website or your competitors, or anywhere else, by blending different flavours. Can you help? Can you provide any links etc. Your advise / help appreciated.

Colin

**Colin
Our new website will have a number of recipes for the blends.
Peter**

Dear Peter,
With regard to the recipe for above in Tall Spirits, I don't have the bottles of essence but I do have made up bottles @ 40% Alc. of Spirits Unlimited White Rum and Premium Black.
Can I make a 60/40 mix and add the Oak/Gly? or do you need to make a litre by volume: 50% white 30% Black bal new spirit @40% with 3 mls Oak??
Can I use Premium Oak or French Oak or does it have to be American?
Your erudite advise appreciated,

Regards, Colin

**Colin
No, you won't get the true flavour by doing this as the ingredients in the recipe do contain different tastes. Premium Black is a heavy molasses rum where Appletons is a light aromatic type.
You will need to buy in the specified flavours.
Peter**

Hi Peter.
Can you tell me if one is able to brew a low carb ale in the beer machine. Being diabetic I am better drinking ales with low sugar levels like Export 33 that has low carbs. Any tips on if I can do this? I would like to find out before I buy.

Cheers, Glenn

**Glenn,
Use less malt and replace it with dextrose which will fully ferment out keeping the alcohol level up. Perhaps use a Brigalows Hop tablet and some Brewmaster ISO hop liquid to keep the balance right. Otherwise you will produce a watery beer.
Peter**

A WORD OF THANKS:

Hi Peter,

I have just received my packaged gift of product and my trophy for the Stillmaster award 2010.

Thank you very much for your kind gesture, the selection of product is greatly appreciated and will be enjoyed in due time. No doubt the trophy will take pride of place and assist me in bragging rights over the next few months.

All the best to you and Karola for a happy and enjoyable Christmas and new year and the same to all the team at Hauraki Brewing.

Regards, Marty Gerken

Hi,

Just want to say thanks for the certificates and the prize pack. The certs will look great above my bar, and will be sure to put all the stuff in the prize pack to good use!

Must say I wasn't expecting to even come away with any medals, but has confirmed what other people have said about my drops, so it's good to know. Also good to see my Drambuie hit the spot with the judge, as it is a favourite. Will be sure to expand and enter some other categories next year and make a better whisky. I knew the stuff I sent in wasn't that good as it was an experiment with flavours that fell a bit flat, so onwards and upwards ... hopefully.

So thanks again it was much appreciated, and will be looking forward to next years comp.

Cheers, Daniel Fisher

WHISKY FAKERS ARRESTED

A gang blending cheap Indian whiskies and selling them off as premium brands has been arrested. Police last week found a "Scotch Whisky" production line in a rundown housing estate in New Delhi. Six men were arrested, including a former brewer, when police found old bottles and fake labels for brands such as Johnnie Walker, Chivas Regal and Glenfiddich.

They were mixing a local brand called Bagpiper, which is popular with truck drivers and nicknamed "Punjabi rocket fuel", with Signature, a slightly more upmarket Indian whisky.

YES – Spent lees, brewing sediment and carbon are all okay in your compost and to drown slugs and snails - put a saucerful in your garden and be amazed.

NO – Plastic milk bottles are a no no for storing spirits.

BREWERS COOP:

Auckland Central's best brew shop has moved, Mike Ellwood and his crew are now at:

Unit 2, 3 Prescott Ave, Penrose (off Penrose Road)

Phone – 525 2448

As well as a great range of product, Brewers Coop were awarded New Zealand's 'Best Home Brew Shop 2010' by Beer and Brewer Magazine.

Well done Mike.

Of the other five finalists four are Spirits Unlimited / Hauraki Brewing Company Ltd stockists. Well done also to Bin Inn – Richmond and Whakatane, Supply Brewing – Palmerston North and Tiffany and Jason at Hauraki Home Brew in Albany.

NICE PRAISE

● Just thought you might be interested, we have just had a sales conference. One of the tasks I was set, was to come up with a team building exercise, for a whole load of diverse Nuplex sales people (non food).

I chose to set them a challenge to come up with the world's next best cocktail and gave them a selection of raw materials to work with.

I used your Flavour Burst mixes as the starting point and provided them with flavours, gums, sweeteners, and chocolate (all of which we sell). So each team had a choice of the 'easy' route by taking your mixes, adding alcohol, or a more complicated route by adding more stuff.

The four judges (of which I was one) were amazed at the results the guys were able to get with very limited resources / equipment. Flavour Burst cocktails were all really very good.

So pat on the back for you.

John Puzey, APS Food & Nutrition

● I purchased one of your Mead "kits" some time ago and used the honey flavour to promote the honey flavour. I found that this flavour was quite natural smelling and appeared to taste good when mixed with the other kit materials.

I thought the whole process worked quite well and we are enjoying my mead. As I have hives I thought I would brew a larger quantity – 20 litres.

MASSEY UNIVERSITY BREWING COURSE

This five day course is again running in November at Massey University, Palmerston North. Participants will live in.

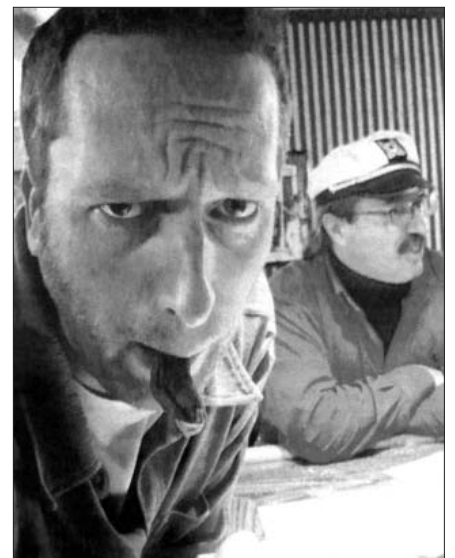
Contact: www.massey.ac.nz (keyword – brewing)

PRICE RISES

With the 30% increase in sugar prices and significant price rises in oil (hence plastics) it's inevitable that brewing prices will also rise. We expect the first impact will be on flavours then equipment. Its another good reason to check out the many Spirits Unlimited flavours that make 5 litres and not 2 ½ litres and not 1 litre! You will pay little more to save lots.

SOUR TOES MAKE GRUESOME GULP –

A Yukon hotel (Canada), has struck gold with its cocktail featuring a severed digit in whisky.



Cantina WINE KITS

21 litres of wine in
5 days for under \$100

The response and comments have been great since we introduced them last year. Economical and good quality.

With experience our top winemakers have enhanced their wines by dropping the volume to 18 litres and giving the reds (especially Cabernet Sauvignon) a few days on American Oak.

The latest shipment features the new refillable bag in the box so you can keep five litres on hand in the fridge for BBQ time while the rest is quietly ageing in bottles.



Available in the 5 day Cantina wine kits:

ROSE – A delicate and clean traditional rose, combining Sangiovese and Trebbiano grapes. Excellent Chilled.

WHITE – A medium white wine featuring Trebbiano grapes. Chill and enjoy any time.

RED – A medium dry red wine with excellent colour. A lunch and dinner wine.

MONTEPULCIANO – A rich red blend of Montepulciano and Abrusso grapes. Ideal with meals.

MERLOT SHIRAZ – Two classic grape varieties blended for the perfect red wine, very easy to enjoy.

PISELBURG – A German style white wine. Fruity and aromatic, with some residual sweetness from the Riesling and Trebbiano grapes.

The inner bag has a screw cap. Just undo it to empty the juice concentrate, rinse it clean and later refill with finished wine.

Cocktails – A Year Round Treat

Don Kavanagh says –

It's hard to beat a good cocktail and with more people entertaining at home these days, they're not just making a comeback in the bars. In recent years there has been a big move back towards the classic cocktails after a long time where cocktails were being mixed for their colour and odd names. These drinks, often involving single entendres and sickly sweet cordials, were thrown together from whatever was lying around. People thought that any three drinks mixed together was a cocktail, when a good cocktail needs much more care and forethought than that.

So after far too many years of having to mix up Slow Comfortable Screws and Screaming Orgasms, bartenders started going back to the original cocktails, the ones that created the ambience of the 1920's, like the Martini and the Tom Collins.

Thankfully, the punters went along with them and now we have a thriving cocktail culture based on the classics, often served with a local twist.

The first thing to remember about a cocktail is that it should be smooth and refreshing. It doesn't necessarily need garish colour, a silly name or enough booze to fuel a rebellion. It just needs to be balanced and to taste good.

He also makes the point that just any old spirit isn't good enough, use your best. Try these:



TOM COLLINS 30 ml Gin
15 ml Lemon Juice
Spoon of Sugar
2 dashes of Angostura
Bitters mixed with soda water.

BLOODY MARY 30 ml Vodka
10 ml Flavour Burst Bloody Mary Mix
Top with ice and tomato juice.
A real morning wakeup without the vodka.

MARTINI 60 ml Gin
10–20 ml Vermouth
Mix both with ice and let chill. Strain and pour into a cold glass. The colder the mix is the drier the martini will taste.

The Flavour Burst range has a classy range of cocktail mixtures. Each holds 50 – 75 servings and costs under \$10.

There's: Bloody Mary, Creamy Sex, Fruity Sex, Margeurita, Pino Colada and five fruit Daquiris.

If you love Slush Ice Cocktails, the same range is available in one litre packs that makes 30 servings (4 litres) for under \$15.

