There are two types of customer. One that knows the yeast strain & hop intensity of their beer.

And the other, obsessive kind.

Luckily we stock 150 types of speciality beers and ales including 26 on tap, more than enough to satisfy the most demanding of palates.
Hello and welcome to the summer edition of the Pursuit of Hoppiness. My name is Kate Jordan, the new editor. I’ve been into craft beer for a few years now and a SOBA member for two. When I heard Nick was stepping down as editor, it seemed like a good idea to volunteer for the position - but then I had had a couple of beers.

I’ve got a background in publishing, having served a year at a bridal magazine and another at a company that made medical directories (yes, they are both as boring as they sound). I’m currently a contract sub-editor, so I apologise if I’m a bit critical of your grammar sometimes!

But that’s enough about me, let’s talk about our magazine. Continuing on with Nick’s good work, the PoH will aim to keep SOBA members up-to-date with beer, bar and brew news from around the country. It’ll also provide an introduction to non-SOBA members to our organisation, what we stand for and what we’re doing.

As with any changing of the guard, there will be a few changes. On the cover I hope to showcase some amazing photos from New Zealand beer photographers. In every issue I’d also like to include a cooking with beer or a beer and food matching recipe. But basically, it’ll still be the Pursuit of Hoppiness we all love and know.

So here’s to a great summer. To a Pilsner on the balcony of the Fork ‘n’ Brewer or on the deck at Deep Creek Brewing. To loading up the car with camping gear, kids and a few choice litres of home brew for a summer trip. And you never know - maybe even a Radler after a nice long bike ride!

Kate

My family doesn’t have many Christmas traditions, so last year Dad and I started one: the Great Christmas Beer Tasting. The Pale Ale section went down a treat on Christmas Day; the Porter selection not so well on a stinking hot Boxing Day. We’re currently planning this year’s selection and are surprised at how much we’ve learnt about beer in a year! I hope your Christmas goes just as well.
Inner-city Brew Bars

Our two North Island metropolises have both recently had brew kits installed into downtown locations, bringing fresh beer into the cities. In Auckland, The Brewery Britomart, owned by two SOBA members, aim to have seven house beers on tap when they’re up and running. Meanwhile, in Wellington, the Fork ‘n’ Brewer has gone into Bond Street, with 40 beers on tap. At the time of publication, both bars had beer fermenting - in the next issue, a review of both will feature.

Musical Beers

A couple of collaborations between brewers and musical people have taken place in Auckland recently. First, Hallertau brewer Stephen Ploughman teamed up with metal-rockers Beastwars and created Beastwars IPA. Coming in at mere 6.0% ABV, the reports of massive amounts of hops are surely more rock’n’roll.

Second, Flying Nun Records contacted Epic Brewing Co. to make a special beer for their 30th anniversary. As the beer is going to be served at gigs around the country, Epic decided to make an enjoyable, easy-going beer. ‘We wanted to develop something that oozed drinkability,’ Kelly Ryan, Epic Operations Manager, says. ‘Something that lacked the massive bitterness that can sometimes scare people away from a good pale ale, yet deliver as best as it could when it came to hop aromatics and flavours.’ The resulting Flying Nun 30 Year Ale will be available in stores around the country.

Wellington Tidbits

- A new Sprig & Fern is opening in Wellington in the Thorndon area.
- The Garage Project have done their first 1800 litre brew at Three Boys brewery in Christchurch: an IPA called Hop Trip, which was the first in their 24/24 series. Hop Trip was originally triple-hopped with Pacificica, Motueka and Riwaka hops in increasingly lavish quantities throughout the boil, balanced on a malt base of pale, Carahelles, Vienna and Caraaroma.
- The brew kit in the now-closed Temperance Bar is seeing some use, with Dion Page (previously of Tuatara) and Steve Baker (winner of the 2008 Best Commercial Beer) brewing under the name Black Dog Brewery Co. It’s owned by DB, but the beer tastes good, so we’ll forgive them for that.

Onwards and Upwards

Not one to rest on his laurels, Søren Eriksen of 8 Wired Brewing has released his plans for the future. They include:
- Black Dwarf, a Stout with a Belgian yeast. 4.8% ABV
- Batch 31, a Barrel-aged Imperial Stout. 11% ABV
- Barrel-Aged Sultan, a Quadrupel aged in Pinot Noir barrels. 10% ABV
- The Douche of Marlborough, a sour beer.
- Project Bumaye! an absolutely gigantic Barrel-Aged Imperial Stout, to be aged in Pinot Noir barrels. 15%+ ABV

And while you breathlessly await these releases, you can always pop into to Scotch bar in Blenheim, which now has four permanent 8 Wired taps.

Rebuilding, Piece by Piece

The Twisted Hop brew team have moved into a Sockburn premises so they can resume brewing. Although on a slightly smaller scale, new Twisted Hop beers will soon be making their way out to bars and bottle stores. There they’ll join the Hop’s Red Zone Enigma, a Barleywine that was rescued from the brew pub nearly six months after the quake.

While the brew pub on Poplar Lane is still off-limits - and may remain so for a year - the Twisted Hop are eyeing up locations in Woolston Village and Lincoln.

Cassels and Sons have also relocated after their brewery was devastated in the February 22 quake, to a nearby building. They now have a bar, cafe, music venue and a restaurant, as well as a brewery. Their production is growing with kegs ready to be sent around the country, including their Milk Stout, ESB, Medicinal and the simply named ‘Beer’.

Slowly, but surely, the Christchurch breweries are getting back on their feet - make sure you keep supporting them by drinking their great beers - hardly a hard task!
Pacific Beer Expo
Where? The Boatshed, Wellington
When? Oct 22nd & 23rd, 2011
The Pacific Beer Expo was the best beer festival I have been to in New Zealand. Of course, my judgement may have been influenced by the All Blacks winning the Rugby World Cup a couple of hours after leaving the Boatshed, however, I thought Hashigo Zake took all the good bits of the SOBA Matariki Ale Festival and made them even better. The beers at the Expo were absolutely fantastic, including highlights Ballast Point Victory at Sea - Coffee Vanilla Imperial Porter and Liberty Citra Imperial IPA served fresh and by knowledgeable staff. The quality of the food and beer were outstanding and I just loved the organisation of the beer stations including the half time change of beers making it truly a game of two halves.  

Rob Owen

Airport Brews
The beer selection at many New Zealand airports is often lamented by those after a good brew while they wait for their flight. But things have been looking up lately. Blenheim airport stocks 8 Wired, Renaissance and Moa, while Tuatara is available at Wellington. Even our biggest city, isshrugging off its reputation as a beer-desert, with a craft beer bar opening up just minutes from the airport. Szimpla has three taps serving Steam Brewing beers.

While the airport cafes and bars seem to have noticed great beer, our national airline still only stocks foreign-owned beers on its planes and in the Koru lounges. If you’re a Koru Club member, be sure to mention it the next time you’re there or you’re asked to fill in a survey - it might make a difference!
Walking the urban jungle that is Wellington’s Terrace, I slip in to Gather Café & Bar. It seems fitting that the owner of this comfortable tree I’ve decided to spend my evening in, is named Balu.

It’s a laid back sort-of-a-place and while I’m there, a few regulars come in for ‘the usual’.

I’m told, after the long black, Emerson’s 1812 (the first of two) and slice of cake are delivered, that it’s not just the regulars who receive such attentive service. The ‘forget about your worries and your strife’ approach applies to everyone who walks through the door.

So – take a seat. Choose from one of the few longish tables sharing the ground floor with the bar itself or shoot upstairs which is home to a couple of comfy couches, a handful of booths, a scattering of small tables and a compact balcony that glistens like the sleek coat of Bagheera amidst the grey canopy of the CBD.

Balu’s an engaging man and I feel like little Mowgli as he talks about the beer necessities. Frustrated with the prices he has previously had to pass on to punters, he’s developed direct buying relationships with the majority of the breweries whose product he stocks. Tuatara, Harrington’s, Emerson’s & Moa are always represented at Gather and I notice Epic, Yeastie Boys, Mussel Inn & Gisborne Gold in the fridge. He promises Lighthouse and Wigram will appear in the not too distant future, along with a brand new fridge to allow him more control over the beer temperatures.

‘Ol’ mother nature’s recipes’ are easily complemented by the range of menu choices which boast free range, local produce at lower-than-usual Terrace prices!

As I turn from Balu to head back to the man-village, I feel carefree. It could be the beer or it could because I know I’ll be back in the branches of my comfortable tree very soon.

Words and photos by Eloise Page
Well, I have to say, for our first ever SOBA Nelson home brew competition, it went quite well. We got off to a slow start, having to bag’n’tag 31 entries! We then had blind tasting by numbers. All attendees filled out and turned in judging sheets, voting for their top three favourites. The top three selections were then tallied up to give our 1st, 2nd and 3rd place winners. There were four categories (Ale, Lager, Stout and other), but all the winners turned out to be Ales.

Seeing as how this was the first time we’ve ever done this, it was pretty much a learn-by-doing exercise. There are quite a few things we’ll do differently next time – and yes, there will be a ‘next time’!

We decided to put this on for a few different reasons. First, we wanted to provide a relaxed, laid-back event where those who had never entered a competition before would feel welcome and encouraged. Second, we thought it would be a good way to raise awareness of SOBA and to grow our local membership numbers.

We got some really great feedback on how to make the next one even better. Advice included: having tastings by category, then picking a top two from the winners; an beers coming out in a slow and consistent manner; and some plain snacks, like bread or crackers, with the beers might help.’

As organised as we thought we were, we still missed a couple of things that our venue sponsor, The Free House (big thanks for Mic, Eelco and everyone else at The Free House that helped us pull this off!), helped us out with: an addition bucket to rinse tasting cups in, the jugs we were able to use to decant beers into (a definite must), towels to clean up the wet floor with...I’m sure I’m leaving something out, but you get the picture.

Speaking of sponsors, SOBA Nelson put up a one-year membership to SOBA as the prize for the first-place winner. New Zealand Hops (special thanks to Doug Donelan) provided great prizes for our three winners” a cap, t-shirt and packs of new variety hops!

The most unusual/interesting entry, from Takehito Maeda, was a Cloudy Sake; everybody really seemed to enjoy it... it’s a pity it didn’t win. Well done, Take!

In summary, it was a great event and an excellent learning experience. We couldn’t have pull it off as well as we did if it wasn’t for the dedication, commitment, blood, sweat and tears (and graphic design prowess) of Matt Downer, one of our newest SOBA Nelson members – many thanks Matt!

Bill Fennell

Bill Fennell fills us in on what he and the organisers of the SOBA Nelson Home Brew Competition learnt from their first home brew competition.

And the winners are...
1st Christian Galbraith - Ale
2nd Paul Dunlop - Ale
3rd Peter Bywater - Raspberry Ale

Photos: Peter Mayes
New Brews & Seasonal Releases

Summer is pretty much here and with it comes summer releases! I hope to make ‘New Brews’ a regular feature. Our burgeoning craft beer scene is so busy, it’s sometimes hard to keep up with all the new releases, so hopefully this little list comes in handy. (Note SR means Seasonal Release)

8 Wired Brewing: Black Dwarf, Stout, 4.8%, tap.

Aotearoa Breweries: Mata Feijoa, Fruit Beer, 4.5%, bottles. SR

Brewaucracy: Bean Counter, Vanilla Porter, 4.9% tap (Christmas release).

Emerson’s Brewing Co: Tally Ho!, Summer Golden Ale, 4.9%, tap.

Emerson’s Brewing Co: Weizenbock, Hefe-Weizenbier, 8.0%, bottles. SR

Epic Brewing Co: Coffee & Fig Imperial Oatmeal Stout, Imperial Stout, 8%, bottles.

Epic Brewing Co: Flying Nun 30 Year Ale, Pale Ale, 5.5%, bottles.

Epic Brewing Co: Larger, Imperial Pilsner, 8.5%, tap & bottles.

Garage Project: Hop Trip, IPA, 5.0%

Golden Ticket Brewing: Champion Malky, Golden Ale, 4.7%, tap & bottles.

Hallertau: Beastwars IPA, IPA, 6.0%, tap & bottle.

Harrington’s Breweries: Anvil, Pilsner, 6.5% bottles.

Invercargill Brewery: Boysenbeery, Fruit Beer, 6.5%, tap & bottles. SR

McCashin’s: Stoke Bomber KPA, NZ pale ale, 5.5%, bottles.

McCashin’s: Stoke Bomber IPA, India Pale Ale, 5.0% bottles.

McCashin’s: Stoke Bomber Smoky Ale, Smoked Ale, 5.7%, bottles.

Parrot Dog Brewery: BloodHound, American Amber, 6.7%, tap.

Renaissance Brewing: Paradox, Blonde Ale, approx. 4%, tap & bottles.

Schipper’s Beer: Scallywag, NZ ESB, 5.5%, tap & bottles.

Tuatara Aotearoa APA, New Zealand Pale Ale, 5.8%, bottles.

Yeastie Boys: Digital IPA, IPA, 7%, tap & bottles.

As you can see, this list is far from complete. Please feel free to send future new and seasonal releases through to the editor at kateljordan@gmail.com

The Pursuit of Hoppiness - Summer 2011/12
A beer for all seasons

Dead Good Beer

India Pale Ale

- British and German malts, late and dry hops including Nelson Sauvin and Riwaka.
- With this beer we remember: Blair Peach.

Pilsner

- Pilsner (also pilsener or simply pils) is a type of pale lager which originated in the city of Plzeň in the Czech Republic.
- Dead Good Pilsner, with its sweet malt, spicy hops and fruity esters, can slake a thirst or comfort LIKE an old friend.

Golden Ale

- In a moment of madness we decided to add organic elder flowers – traditionally used to treat hay fever as well as a whole raft of ailments.
- Good Health!
- With this beer we remember: Ninoy Aquino.

Weiss

- It uses special NZ Lager malts to yield a light and crisp, spritzy ale where classic clove, banana and vanilla flavours burst forth over an underlying hint of sweet malt.
- Dead Good Weiss is a cloudy wheat beer based in style on a Bavarian hefeweizen.

Porter

- 330ml
- 5.0% abv (equivalent to approx. 1.3 standard drinks)
- Ingredients: water, barley, elder flowers, hops and yeast.
- Dreamed up with love in Nelson, New Zealand.

Golden Ale

- 330ml
- 5.2% abv (equivalent to approx. 1.4 standard drinks)
- Ingredients: water, barley, hops and yeast.
- Concocted with love in Nelson, New Zealand.

See www.deadgoodbeer.com for outlets and beer stuff we like.
This year’s SOBA Homebrew Championships was our biggest yet, with over 400 entries - which means it had more New Zealand entries than the Brew NZ awards!

This year’s SOBA Homebrew Championships attracted over 400 entries and required three organizers, 13 talented judges, eight enthusiastic stewards and a lot of time. The competition itself ran smoothly and to schedule, spanning a day and a half.

There was a huge effort from everyone involved. The four tables of judges showed a fabulous dedication to the judging task, in spite of the awesome weather outside and the stewards showed a great attention to detail.

Out of the 420 entries it was very interesting to note the styles New Zealand homebrewers are brewing. There were:

+ hoppy beers: 25 NZ Pale Ales; seven English IPAs; 14 American IPAs; seven Imperial IPAs; and 20 APAs.

+ strong beers: eight English and three American Barleywines

+ brown and black beers: 17 Robust Porters; 14 American Brown Ales; nine Oatmeal Stouts; nine Brown Porters; and six Russian Imperial Stouts

As expected, commercial trends were also reflected in the entries. Step forward Yeastie Boys, who are surely partly responsible for the eight Smoked Beers entered (most of them with Peat Smoked Malt). Given the publicity this year, Saisons were well represented with seven entries.

Somewhat surprisingly not a single NZ Draught was entered, which, given we had two Lambics, I found a little odd. It is New Zealand’s most drunk beer, for better or worse, and it’s unusual that this popularity isn’t reflected in the home brew community.

The most popular style? Forty-eight entries in the Specialty Beer category with an honourable mention to its weird beer styles neighbour, the Spice/Herb/Vegetable category with 19 entries. My person favourite entry? The wood aged beer with a 4 x 2 inch piece of wood in the bottle....

The judges all commented that they were very impressed with the quality of the entries, with Ben Middlemiss saying he was very impressed at the improvement in quality from the previous year. That quality is certainly reflected in the number of beers that medalled, with 93 Bronze, 80 Silver and 59 Gold medals awarded.

Packaging woes??

This year saw a huge range of different packing techniques employed for entrants getting their beer to Christchurch. Craig Bowen had a suggestion for next year’s competition regarding posting: rather than send entries down individually, have regional collection centres, and then freight them down altogether. This would reduce costs substantially and maybe simplify the packing process. Definitely something to be taken into consideration!

A big thanks to our sponsors!
And the winners are...

**Champion Brewer:**
Zane Smith

**Best Overall Beer:**
Tony Faulkner, Belgian Blonde Ale

**Best Lager/Pils/Hybrid:**
Stu Marshall, American Wheat/Rye

**Best Ale:**
Zane Smith, American Brown

**Best Porter/Stout/Fruit/Specialty:**
Chris Moore, Specialty

**Best Imperial:**
Craig Fitzpatrick, American IPA

**Best NZ Beer:**
Llew Bardecki, NZ Pale Ale

**Judges Choice:**
Andrew Henshaw, Specialty Beer - KawaCress, Malt, Kawakawa and Watercress, no hops.

Photos (clockwise from top left): Søren Eriksen; stewards examine some of the entries; Matt Thomson; Craig Bowen; Charles Swettenham.  
Photos: Neil Macbeth
...Pomeroy’s Pub on Kilmore Street in Christchurch has one of the best ranges of Craft Beer from around New Zealand. The range includes award winning beers from Emerson’s Brewery, Three Boys, Yeastie Boys and Invercargill—and we’re the Christchurch home of Epic beers. Plus we feature at least 3 new guest beers on tap every month.

For the biggest range of award winning Craft Beer, best prices and friendliest service visit Pomeroy’s, 292 Kilmore Street Christchurch. P. 03 365 1523  www.pomeroysonkilmore.co.nz
Whilst Uruguay can never be said to be a country with a strong or rich beer culture, as in many parts of South America, a reasonable amount (65m litres per annum in a population of 3.2 million) of industrial beer is consumed. Where Uruguay seems to be suffering, even more than in the surrounding countries, is in how AnhauserBusch InBev have taken over all the major breweries, creating a monopoly situation, which the government is neither inclined to recognise or control, from a consumer perspective. Despite the overwhelming presence of these industrial brands – Pilsen, Patricia and Nortena account for 90% of the market alone, while the offshore brands Stella Artois, Budweiser, Brahma etc take up much of the remaining 10% - the company still tries to prohibit the entry of craft beer into ‘their’ bars, and even encourages bar owners to stop selling craft beer, by the supply of free bar equipment etc, as an enticement to do so.

Despite this difficult environment, a small number of craft brewers are doing their best to introduce their countrymen to a concept that many parts of the world now accepts as fairly common place: flavoursome craft beer. Three of the craft brewers (Mastra, Davok and Cruz del Sur) are located in the capital, Montevideo, whilst Cabesas is in a province called Tacuarembó, in the interior, and Dap at Paysandú, near the border with Argentina. There are rumours of breweries being set up in the World Heritage town of Colonia and in Salto.

Mastra was the first brewery to make a serious attempt to break the foreign stranglehold, setting out in 2007, with the intention of capturing 2% of the national market within a 5 year period. Mastra tends to focus on three beers – strong Scotch, golden extra special and American stout – which can be found on tap in bars such as Shannon, in Montevideo’s Old City, but is more usually found by chance in restaurants in a bottled format and, possibly, labeled for that restaurant. The beers have live yeast in the bottle for their secondary fermentation. Whilst the other brewers seem to be willing to pool resources and ideas, Mastra prefers to beat their own path.

By a stroke of good fortune the husband of a Canadian friend is also the owner and brewer at Cruz del Sur – Luiz Fonseca. Luiz is also President of one of the craft beer organizations here, Loggia Gambrinus. The really, really fortunate part came when I discovered that the apartment I’d rented was only 120 metres from Luiz’s brewery and later on, when he decided to hold ‘Open Bar’ at the brewery on a bi-monthly basis, I could attend those evenings too! Under Uruguayan law, a bar is not permitted to operate within two blocks

Photo: Ian Caig

Ian Caig is a long-time CAMRA member and a founding member of SOBA, serving on our committee for a number of years, including filling the role of National Secretary. He recently moved back to South America and has joined Somos Cerveceros, an Argentine home brew/craft brewer organization and will be joining Loggia Gambrinus! Here Ian fills us in on the craft beer scene in Uruguay.
of a school so the Open Bar events are ‘private’.

The Cruz del Sur brewery first became a reality in early 2010, when Luiz found an old butcher’s shop, with large chiller room, and converted it into his brewery. The first of the test brews, on his 50 litre kit, were made in May 2010, with the first sales being made in October. It took until May this year for Luiz to persuade the owners of Shannon to stock his beers and this outlet now accounts for the sale of roughly two-thirds of the brewery’s production, the rest being sold privately. Luiz has just been asked to supply a second bar, Burlesque (situated close to the World Trade Centre in Buceo), where sales are higher, and which will require a 100% increase in production of his beers. Cruz del Sur produce a Wheat, Pale Ale, IPA, Oatmeal Stout and the occasional one-off brew, the latest of which was a very pleasant Strawberry beer.

Toward the end of September, I had the opportunity to visit the Davok brewery, with members of Loggia Gambrinus, one Saturday evening. Prior to my visit I’d only ever come across their Oatmeal Stout, English Pale Ale and Irish Red, so it was a surprise to walk into the brewery and find the eight different styles. Apart from the beers already mentioned, there was an APA, Dunkel, Barley Wine, two IPAs and a gluten-free beer. Davok has been the most celebrated craft brewery in Uruguay, winning a gold medal for their IPA at the Great South Beer Cup, held in Buenos Aires earlier this year, a silver medal for their Barley Wine and bronze for their English Pale Ale. They were also awarded two silver medals in the Copa Cervezas de America competition in Santiago, Chile, for their APA and IPA. Both competitions were judged by an international panel, to BCJP standards.

The brewery became a reality when home brewer Alejandro Baldenegro’s girlfriend (now wife) Mariana López started a process engineering course that required a substantial amount of research into the brewing process. Obviously Alejandro was happy to scale up the size of his kit so that Mariana had some realistic data to work with…and the rest is history.

The initial brews were sold for tastings at Shannon toward the end of 2007, with the beers becoming a
permanently featured there in early 2009. Burlesque became an outlet later that year. Another outlet is the Parador La Huella, at Balneario José Ignacio, one of the top restaurants in the country. The Davok brewery is currently being expanded and a bottling line will be incorporated.

The beers I tasted while at the brewery were the Irish Red (a rather tame, 4.7% ABV, easy drinking beer), APA (whilst there was little aroma, the taste was another matter, being quite citrusy - also a 4.7% ABV beer) and two IPAs. The IPAs were effectively the same beer with the exception of the hop variety used – the Citra-hopped beer had a passion fruit flavor with some peppery hints. By the time I got round to trying the Amarillo-hopped IPA my taste buds were pretty shot, so I don’t have any worthwhile tasting notes for that one, although I did go back for a number of top ups. Frankly these last three beers are the best I have tasted in South America and would stand up well in international competition...hence the medals.

Neither of the breweries visited have any signage outside, so the first time you tend to approach with some trepidation, as they do not look as though there will be a brewery inside. As the brewers are part-time, prior contact should be made before thinking of visiting.

The two bars mentioned in the article also stock a reasonable range of imported beers from Europe. Craft beer currently sells for about Ur$95/pint (approx US$5) in the bars.

So if anyone from over there finds their way over here, don’t give up hope of finding some decent beer, it’s just a little thin on the ground!

Ian Caig
A Matter of Style: Pale Ale Part One

Style is incredibly important to the world of beer. From the customer selecting which beer they want to purchase, through the beer judge assessing a beer, to the brewer fine-tuning their craft, style frames what we can expect to get from a beer. Our understanding of beer style stems from both the history of how different types of beer have developed and from an analysis of how beers are continuing to change and develop today.

There are a lot of myths about the history of the beer styles. Until recently there has been a relative lack of serious academic interest in the subject and, as a result, beer writers have tended to pass on the same fables, reinforcing often totally false ideas about many beer styles’ history. The recent work of beer historians such as Martyn Cornell and Ron Pattinson has done much to shine light on the mists of time and further both gentlemen have assisted me by proofing this work for historical accuracy.

In this issue, Kieran Haslett-Moore looks at the Pale Ale family of styles tracing its origins with advent of precision malting through to the modern English Bitter.

Visit a craft beer bar in London, San Diego, Melbourne or Wellington and more likely than not the beer filling the glass will be a Pale Ale of one type or another. From Pale Ale’s origins in the country and stately home breweries of seventeenth century England, through its importance as an export product to the colonies, to its current craft scene chic, Pale Ale has played an important role in politics, economics and fashions for the last 350 years. Furthermore, I suspect that Pale Ale styles sit very close to the hearts of the SOBA membership with many of us finding a Pale Ale in our pint more often than not.

Origins

In 1642 a new technology was trialled in Derby to produce a new type of malt. Coal had been used as a fuel in England since the Bronze Age but was not used to roast malt as the noxious fumes released when coal was burned tainted the malt and resulting beer. Wood and hay fuelled fires were used in the malting process and the resulting beers are likely to have been dark amber to brown. Although coal had been dry roasted like charcoal to form clean burning coke for hundreds of years in China, the idea wasn’t conceived in Europe until 1603. Around 1642 coke was used for the first time. According to historian RA Mott, malting was the first use for the new technology while the more reputable Dr John Harrison identifies iron smelting as the first use. Whether the pioneers had their priorities right or not, soon coke was being used in malt production. Coke allowed the development of precise malt kilns that produced taint-free pale malt. Coke was significantly more expensive than coal, wood or hay and, as a result, pale malt commanded a premium price and limited the extent to which it initially caught on. The new pale beers brewed with these expensive pale malts were initially the preserve of the landed gentry and wealthy middle classes and were either brewed in their own stately homes or by the country brewers in the shires. The English advances in malting spread across continental Europe in the early nineteenth century, allowing European brewers to produce pale lagers as opposed to the brown and black brews they had traditionally brewed. Back in the English shires it seems likely that a range of different strength beers were produced from these new pale malts. At this time brewers used a parti-gyle system where different strength beers were produced from the same mash. The lower strength beers would have been drunk young or mild while the stronger ones were aged as stock ales. The finest of these beers were brewed in October when the new season hops and malt were available and temperatures were sufficiently cool to control a high gravity fermentation. These pale October ales would go on to develop into one of the most famous, myth laden styles of beer.

The India Trade

The story of the India Pale Ale (IPA) trade, its links with colonial power and the degree to which the style has caught on in the new world has encouraged a lot of myth and misinformation. Towards the end of the eighteenth century a market for beer, cider, wine, Madeira and European
foodstuffs was growing on the Indian subcontinent. This trade had been building since the start of the century with beer having been exported since at least 1711. As the East India Company increased its trade, influence and ultimately its military and economic dominance over Indian, they employed thousands of clerks, bureaucrats and solders, creating a ready market for alcohol and foodstuffs. The captains of the East Indian ships who plied the Indian trade, supplemented their incomes by shipping alcohol and food from Europe to India as an unofficial sideline when their holds were empty before attending to their official task of bringing back spices, gold and cloth to England.

Throughout the India trade a range of beers were exported. Many renditions of the IPA story will make out that porter didn’t travel well and wasn’t well received in the hot conditions of the subcontinent. In truth, the class structure of Colonial India mirrored that of mother England with working men enthusiastically drinking porter while the middle classes drank the hoppy Pale Ales that were associated with the gentry. It seems likely that it was a case of serendipity rather than design that the October brewed Pale Ales that were exported ripened and mellowed much more quickly experiencing the constant motion and heat changes of the long trip across the globe. The relatively small Bow Brewery run by the Hodgson family became the major player in the India trade. That Hodgson came to be associated with the trade was a twist of circumstance and fate. The Bow Brewery was located at Lea-at-Bow just up the Thames from Blackwall where the East Indiamen docked. Beer was easily transported by barge down to the dock, while being a small brewer who was keen for the business meant that Hodgson gave extensive credit allowing the Indiamen captains to pay for the goods upon their return from India. Hodgson developed a brand in the Indian market building his reputation for producing quality beers. Ultimately the Hodgson family grew too big for their boots attempting to cut out the Indiamen captains and ultimately handing the trade to brewers of Burton-upon-Trent who had recently lost the lucrative Russian trade. The Burton brewers also experienced a case of serendipity for when they attempted to brew Pale 1 Hodgson also exported beer to the new colonies in New Zealand and Australia.
Ale: they found their beers cleared well, were paler and had a cleaner hop character than those brewed in London. The water that the Burton brewers used was rich in calcium sulphate, making it well-suited to the production of Pale Ale, whereas London’s calcium chloride rich water was better suited to dark beer production. Soon Burton had supplanted the capital as the main exporter of Pale Ale.

What were export India Pale Ales like?

Modern New World IPAs rely heavily on big, late and dry hop characters to create striking aromatic beers that are designed to be enjoyed fresh. The Pale Ales that were exported to India were stock ales that ripened and mellowed on the journey to India. The end result would have been a far cry from the fresh zesty beers we think of as IPAs now. It seems likely that the India Trade IPAs would have been pale, bitter and mellow combining an earthy hop character, some fruity fermentation notes (red apple and ripe fruit), a sulphurous mineral note and a smooth nutty malt profile. Interestingly they would have been drunk very cold with saltpetre being used to chill them. Unlike many renditions of the IPA myth, these beers were not exceptionally strong for the time sitting ‘mid table’ at 6-8% ABV. There are a few beers which might hint at what these beers tasted like including Worthington White Shield, Meantime IPA, and Burton Bridge Empire Pale Ale.

Domestic Trade

Here again we find ourselves coming head to head with the power of the myth. The popular story goes that one (or in some renditions several Indiamen) were wrecked before they managed to leave the British coast and their cargo was auctioned or salvaged in Scotland or Liverpool and it was this release of beer onto the domestic market that spear-headed the domestic demand for the product. There are several problems with this story. As we have already seen Pale Ale was already around before the India trade and was
being sold and drunk in small amounts. There is no record of such a shipwreck ever having happened. The unripe IPA in the holds for a ship that had yet to traverse the globe would be far from ready for consumption. So what did spark the local demand for IPA?

The rise in popularity of IPA in the UK correlates with the declining popularity of porter. Pale Ale described as being brewed for the India market and suitable for warm climates and home consumption was for sale in London from at least 1822, but it wasn’t until the 1840s that IPA really started to take off in the domestic market. As porter declined, fresh mild ale and to a lesser degree, the aged bitter Pale Ale or IPA filled the void.

Another development that led to the rise of domestic consumption was the development of the railroads. Before the railways made the transport of bulky goods like beer much easier, it was often as easy and economic to export beer across the globe than to transport it inside Britain. The railways meant that the Burton brewers could supply markets around the country. Pale Ale still held its class connotations with mild ale being the drink of the unwashed masses consumed in the public bar, while Pale Ale was the preserve of the middle classes being consumed at home or in the salon bar. Victorian pubs didn’t have pump clips, so as Pale Ale continued to increase in popularity drinkers developed their own names for the beers that were being served. The hoppy bitter beers that were known to the brewers as ‘Pale Ale’ became known as by drinkers as ‘Bitter’ as they were more bitter than the more mild ‘Ale’. The idea that Bitter was a draught product and Pale Ale a bottled product came from the fact that when selling beer in bottles brewers were able to label the beers with their own names for the beer whereas the their draught beer was sold as whatever the pub or punters called it.

2 That is young un-vatted ale, pale to amber in colour and across a range of strengths, not the dark, low strength ‘mild ale’ of the 20th century.

A Pint of Bitter

Two things served to complete the conversion from the strong export Pale Ales of the India Trade to the modern session bitters of today: the two World Wars and the development of crystal malt.

The shortages, tax hikes and prohibitionary political sentiment brought by each of the world wars lead to a major decline in beer strength. Beers that had been 5.5% ABV at the start of the century were 4% ABV by the 1950s. Crystal malt is a form of specialty malt where the sugars are crystallized and rendered unfermentable. It lends a range of caramel and toffee flavours to beer, but also softens and rounds out beer allowing it to be served quicker with less aging and makes beer fuller, allowing it to be brewed at lower alcoholic strengths while retaining body. It seems likely that brewers began to use crystal malt in their Pale Ales as a way of brewing full-bodied lower strength beers. Historian Ron Pattinson has deduced from primary sources that crystal malt started to be used in Pale Ales between the World Wars and had become common place by the 1950s.

Today there is a relatively wide range of English Pale Ales produced. Most are referred to as bitter by drinkers and brewers alike although some still bear IPA on the pump clip or bottle label. Of those that are called IPA most are of authentic post-World War strengths with Greene King IPA being the most widely available while the Scottish Caledonian Deuchars IPA marks a fusion of post war strength and bright New World style hop character. A modern English Pale Ale is likely to be between 3.5% and 5.8% ABV, with most sitting around 4% ABV. They tend to be mid-gold to mid-amber in colour, with a range of fruity fermentation characters and earthy hop notes. Some are decidedly accented towards malt character and fruity fermentation notes, Fullers London Pride being a good example, while others are pale and aromatic, like Timothy Taylor’s Landlord, or flinty and crisp like Marston’s Pedigree.

In the next issue ‘Pale Ale Part Two’ will delve into the world of New World Pale Ale brewing, from its origins in early days of the America and New Zealand craft brewing industry through to the current innovations as new hop varieties are developed.
Mrs Dunford’s Pot Kettle Black Cake

This cake is lovely, moist and packed full of chocolate flavours. It’s also incredibly easy to make - and it only uses a cup of Yeastie Boys’ Pot Kettle Black, so you have some left over to sup on while you do the dishes. A big thanks to Mrs Dunford for permission to reproduce this recipe.

2 C flour 1 C Pot Kettle Black
2 C sugar 1 tsp vanilla essence
1/2 C cocoa 125g melted butter
1 tsp baking powder 2 beaten eggs
1 tsp baking soda 1 C milk

Set oven to 180 degrees.
Line a large cake tin with baking paper.
Sift dry ingredients together in a large bowl.
Mix butter, eggs and milk together and add to dry ingredients.
Stir in beer and vanilla essence to a smooth batter.
Pour into tin and bake for around 50 minutes or until the mixture doesn’t jiggle when you shake the tin.

To serve, this cake can be topped with chocolate ganache, served with a side of whipped cream or Greek yogurt, or lightly dusted with icing sugar (as pictured).

If you’d like to experiment with a different beer, Yeastie’s Boys Stu McKinlay suggests any rich strong stout, or, for the more adventurous, a sweetish, fruity Belgian ale, like Three Boys Wild Plum Ale or a strong hoppy ambe ale, such as Yeastie Boys Hud-a-wa’, 8 Wired Tall Poppy or Cock & Bull Monk’s Habit.
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Beer History

Leopard Brewery was established way back in the 1920s, arising from the Hastings Brewery which had been established in 1870. Leopard quickly gained a foothold of the hotel trade throughout Hawkes Bay, taking over a number of smaller breweries, then the hotel business of many pubs and, upon building a second brewery in Gisborne, took a further slice of the East Coast market as well.

When one visited a pub anywhere in the eastern provinces, Leopard was the tap beer, the bottled beer, and the canned beer, when cans were introduced. Our punter had little choice when requesting a drink: Leopard Continental Lager, Leopard Strong, Leopard Lo-Cal (orie), or Leopard Blue Label (another type of lager). Although Hawke’s Bay and East Coast drinkers never really took to the taste of Leopard products, (as did the rest of New Zealand), the locals gradually developed a taste for it. Fortunately Leopard didn’t have a stranglehold over all hotel outlets; Lion and DB were still available, so the few pubs that could offer an alternative usually attracted a better patronage.

Like breweries of today, Leopard lent itself to sponsoring sporting events, donating profits to community organisations and generally supporting their region. Leopard’s territory began from Woodville (they dared not venture further south as Tui had the market in the Wairarapa), extending right around the East Coast as far west as Whakatane and all inland areas.

I remember accompanying my brother on a tour round these parts one summer in the early 1980’s, from Napier to Gisborne and round the East Coast.

Our first pit stop for the night was Wairoa, and we decided to stay at the Clyde Hotel, at that time THE hotel in town. The Clyde boasted a large dining room, with oak wood panelling, lace curtains, linen tablecloths and fancy cutlery. A large bar, and very comfortable bedrooms - no ensuites then.

After a hearty meal we retired to the bar and enjoyed a few jugs of Leopard Strong, as both of us decided this was the only product that was

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Chris Rabey has been researching and photographing hotels and public houses since the 1960s, as well as drinking their beers. From the Standard Brewery in Palmerston North that produced a nationally known ‘revolting’ ale, to the present day Emerson’s Brewery in Dunedin, which makes beers enjoyed by a wide cross section of drinkers, beer consumption has come a long way in the last 60 years, and especially the last 20 when boutique breweries started appearing.

Chris starts his tour of New Zealand’s beer history on the East Coast, in the bad old days when drinkers had little or no choice of brews when calling into a pub.
drinkable. The next day we ventured further north, briefly stopping at the Waikare at Putorino for a quick drink, and the Waikare offered more choice – Leopard Lager, Lion Red, or DB Draught.

Next, we went off the main road, down near the river to the Mohaka Hotel. It was afternoon by then, as we had stopped at other places to take in the scenery.

We felt at ease at the Mohaka pub. My brother had a big Holden Statesman, and we fitted in well with various Kingswoods, Falcons, Fairlanes and Valiants. Not a small car in sight. They too had Lion Red on tap as well as Leopard. The local Maori population welcomed us into the bar and we had a couple of jugs with them, though they tended to shun the draught and drink the quart bottles, which included Waikato 4X and Green.

The Mohaka Pub has long since gone, and though the Clyde is still standing, it looks tired and decrepit. The other big hotel there, the New Wairoa, has been converted into flats, and the Ferry, further along the road is looking equally tired.

The East Coast ‘crawl’ continues in the next issue.

Photos and Words by Chris Rabey

Waikare Hotel, Putorino

SOBA Newsletter

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Emerson’s
Brewery Dunedin

Beers and BBQs
As summer approaches what better time to reacquaint yourself with the Emerson’s core range!

Pilsner
A ‘Kiwi Classic’, which oozes citrus and passionfruit aromas and flavours. Serve 5-7° C. Style: Pilsner. ABV 4.9%.
Summer food match: Oysters on the half shell.

1812 Pale Ale
Toffee maltiness balanced by complex orangey and earthy hop notes. Serve 8-10° C. Style: Pale Ale. ABV 4.9%
Summer food match: Shredded Duck Springroll.

Bookbinder
A wonderfully drinkable interpretation of a classic English ale. A complex, refreshing session ale. Serve 6-8° C. Style: Ordinary Bitter. ABV 3.7%
Summer food match: Chilli prawns with lime dressing.

London Porter
A roasty, malty bitter dark ale with a hint of hoppy character. Serve 8-10° C. Style: Porter. ABV 4.9%.
Summer food match: Char grilled beef skewers with creamy horseradish sauce.

With best wishes for a safe and happy summer from the team at Emerson’s.

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The Emerson Brewing Company Ltd
14 Wickliffe St / P O Box 6514 Dunedin
Ph 03 477 1812 Fax 03 477 1806 www.emersons.co.nz
three boys

Golden

4.5% Alc/vol
With a few notable exceptions, beer has not always been understood and appreciated by the more ‘traditional’ media outlets, especially the burgeoning craft beer sector. However, a significant space has been created online in recent years, where much of the best beer writing can be found; by brewers, bloggers, drinkers, bartenders and of course, the geeks. This occasional column will endeavour to provide a selection (with links) of what beery writing has been going on, online.

One of the more widely discussed topics recently has been the emergence of a new ‘style’, the contradictorily named Black IPA. That is Black India Pale Ale, which one could argue has little to do with either India, or being pale. Greg Koch, head brewer at Stone Brewing Co in California, takes up this very point in a blog at craftbeer.com. He essentially argues that the language around the meaning of IPA has changed, and now the connotations of IPA simply mean hoppy, aromatic and bitter. By adding a ‘black’ prefix to the term, it is simply the best way to describe to the drinker what is in their glass: a hoppy, dark ale.

Also looking at the Black IPA debate - from his own idiosyncratic point of view - is the blogger Ron Pattinson, a beer historian. His droll and contrarian blog posts often bust beer myths using the power of facts researched from primary sources, such as nineteenth century brewing logs and old articles from The Times. He wrote a post in riposte to the recent IPA Day, where he asks: ‘why pale ale?’, then argues that any recent beer style innovation with IPA in the name could easily be accommodated by a recognised historical beer style. In this case, Black IPA = Stout. However, Ron also essentially agrees with Greg Koch, as he appreciates that IPA is often used as marketing because the name IPA sells.

Ron’s blog, barclayperkins.blogspot.com, also runs a near-weekly feature called ‘Let’s Brew Wednesday’, where an historical recipe is transcribed from an old Whitbread or Truman’s log into a format suitable for homebrewers. What is illuminating about these recipes is how ‘out of style’ many of the historical beers would be if entered into a modern competition. An Export Stout with 100IBU and using generous amounts of hops – why that almost sounds like a...

Lastly, for a change of tone away from historical minutiae to the sheer joy of of someone drinking new beer and writing about it, look no further than beerforayear.wordpress.com. Alice, a young woman in Auckland, has set herself the noble task of drinking and blogging 365 beers in 365 days.

Raffe Smith

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3 http://barclayperkins.blogspot.com/2011/05/lets-brew-wednesday-1877-whitbread-xps.html
Handcrafted ales, stout, lager and cider available direct from the brewery in flagons and 750ml glass bottles, and from selected local outlets. Order online from our new website:

www.monkeywizard.co.nz

483 MAIN ROAD, RIWAKA, MOTUEKA, NELSON.
The Ultimate Beer Guide to Australia and New Zealand

With a planned trip to Oz coming up in 2012, my Father’s Day gift of a copy of *The Ultimate Beer Guide to Australia & New Zealand*, was both very timely and thoughtful. Coming out of David Lipman’s Beer and Brewer Magazine stable, the 250 page soft-back is a very welcome addition to the craft beer publication scene, which, up until its release, was severely lacking in an up-to-date and comprehensive guide.

The book features a collection of weekend away travel articles written by 26 leading beer and travel writers, covering 33 destinations around Australasia. While the main focus is on breweries (and cider producers, distilleries, bars, restaurants, and beer festivals), each of the articles also covers things to see and do along the way for the family and non-beer drinkers. It claims to feature all known breweries that are open to the public and lists over 1800 beers and ciders currently available in its comprehensive directory section.

The publication reflects the magazine-style of Beer & Brewer and the New Zealand section, whilst being understandably dwarfed by its Australian counterpart, features fascinating in-depth regional profiles penned by renowned beer-writer Neil Miller, SOBA’s own Greig McGill, Nelson based-ex pat Californian Monica Mead and travel blogger, Liz Lewis. A minor criticism here is the slightly quirky sequence of destination chapters, which jump from Central North, to Lower North, to Top of North, to Bottom of South and finally to Top of South. Wow, dizzy already.

I particularly like the topical photographic content, which provides the reader with an instant look and feel for the multitude of venues and their patrons and turns the guide into so much more than just a plain listing of outlets. For the Australian regions, each section concludes with a useful summary of craft beer bars, breweries and an events calendar, with the latter being especially useful when planning a trip. Unfortunately the Kiwi equivalent is rather more condensed. The ‘Promotion’ pages, profiling selected breweries and bars, were clearly designed to assist in generating revenue to help fund the publication, but overall they subtly add further insight into some of the flagship businesses currently operating within the craft beer market.

My only major gripe comes from someone who is admittedly a trained and qualified cartographer, but the maps, whilst looking visually attractive, are severely lacking in contextual information and sometimes the actual location of the breweries themselves. In this digital age of wi-fi and GPS this may not be so crucial, but hey, I’m an old-school-bearded-real-ale-drinker, so that gets a glass half-empty from me.

This book is far more than just a brewery and pub directory and is an invaluable travel companion, which I am looking forward to becoming intimate with, when crossing over the ditch next year. It’s available by ordering online at http://www.beerandbrewer.com/books/ultimate-beer-travel-and-buyers-guide-australia-new-zealand and retails at AUS$24.99. The initial stash of discounted hard-copies delivered to New Zealand was a limited release, restricted to those outlets featured in the ‘Beer & Brewer Promotion’ pages, but some of those businesses, notably Regional Wines & Spirits in Wellington, have now re-stocked due to customer demand. Ask Santa (or Kieran) for a copy.

Nick Page
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28 The Pursuit of Hoppiness - Summer 2011/12
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On the Cover

This issue’s cover image (below right) was taken by Auckland photographer Niels Schipper. Rather than a static image, Niels wanted to give the beer some movement and interaction with the light. To create this, he and I went down to Point Chevalier beach one sunny morning and played around with a few bottles of lager, a mirror and some lovely glasses. In addition to being a photographer, Niels is also an avid home brewer and is beginning to mark his mark in commerical brewing. On the back of his success at local and national home brew competitions, Niels has had his New Zealand ESB brewed at Aotearoa Breweries. The resulting beer, Scallywag (below left), is available on tap at select locations. You can find more of Niels’ photographs at www.niels.co.nz

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to Kate Jordan, kateljordan@gmail.com
So, you love beer, and you’d like to help advocate for a quality pint everywhere you go? Great! Join SOBA today.

**What does SOBA do?**
- Fights legal battles to ensure the public remains aware that beer style names should not be the property of any one organisation
- Runs successful beer festivals, exposing more people to great craft beer
- Works at the highly successful Beervana festival, ensuring the public are served by people with great beer knowledge
- Runs the annual National Homebrew Competition, promoting the production of flavourful beer at home and encouraging the rock star craft brewers of tomorrow
- Educates bar staff in beer presentation and quality
- Works with the Brewers Guild to further goals which SOBA shares with them such as regulatory reform
- Maintains a strong national network of enthusiastic beer lovers

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**Local Meetings Around the Country**

**Auckland**
Martin Bridges, martin@soba.org.nz
Meetings: Fridays from 5pm

**Hamilton**
Greig McGill, greig@hamiltron.net
Meetings: Thursday evenings

**Wellington**
Rob Owen, robert.owen@equator.co.nz
Meetings: first Tuesday of the month

**Nelson**
Bill Fennell, soba.nelson@gmail.com

**Christchurch**
James Pinamonti, xsumo@clear.net.nz
Meetings: Thursday evenings at Pomeroy’s

**Dunedin**
Richard Pettinger, pettal@clear.net.nz
Meetings:
- 12 Nov 2011, 3 pm, Duke of Wellington
- 14 Dec 2011, 7.30 pm, Tonic
- 8 Feb 2012, 7.30 pm, Inch Bar
- 11 Apr 2012, 7.30 pm, Albar

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This issue’s **Back Page Montage** is from Shannon Quirke, showing off the Wellington beer scene: (clockwise from top left) Shannon & Amy Shand; Oreti Red; Amy with a Renaissance Craftsman; lunch at Hashigo Zake; Neil Miller; Brewaucracy Punkin Image Ltd with pumpkin pie.
To have your photos considered for the Back Page Montage, send through six of your best snaps to kateljordan@gmail.com.
450
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