

Free!

Spring 2008

Issue 2

The Pursuit of Hoppiness

- the voice of SOBA -



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Your Craft Brewing and Pub Newsletter

"Beer for all the right reasons"



AGM

A range of issues were debated at the 2008 SOBA AGM with the outcome being to focus on the following goals for the coming year:

- *Take the newly-established Newsletter to national level of distribution.*
- *Introduce 'Brewery Liaison Officers' (BLOs) to maintain close links with the brewers.*
- *Establish 'Corporate Membership'.*
- *Promote SOBA via advertising in 'Beer and Brewer' magazine.*
- *Stage a SOBA-run 'Summer Beer Festival'.*
- *Revamp the SOBA website to include an online 'Brewery Guide' and 'Craft Beer Database'.*
- *Create a 'Best Beer List' award for restaurants providing the best in the way of beer and food matching.*
- *Continue positive campaigning via SOBA-branded promotional material for Pubs & Bars, such as 'Great Beer Available Here' stickers.*

So what are the benefits of joining?

As a card carrying member of SOBA, you would be demonstrating your dedication to great beer. Here is a list of sponsors, who are prepared to offer various discounts and/or benefits upon presentation of your SOBA membership card:

Wild About Wellington Boutique Tasting Tours, Steam Brewing Company, The Twisted Hop, Aotearoa Breweries NZ Ltd., Wigram Brewing Company, Kaiapoi Brewery, Southern Grain Spirits, Invercargill Brewery, Wassail Brauhaus, Hallertau Brewbar & Restaurant, Brewers Coop, The Mussel Inn, Regional Wines & Spirits, Hamilton Wine Company, Founders Organic Brewery, Three Boys Brewing, Inch Bar, Fresh Choice Springlands.

For full details of the discounts and/or benefits available from these sponsors visit the SOBA membership web page at www.soba.org.nz/sponsors.

More importantly, there's a great social scene with the chance to be part of organised events such as Brewery Tours, plus the opportunity to become actively involved in the promotion of craft beer throughout New Zealand. So what are you waiting for?!

We see this Newsletter as an important vehicle in helping us to achieve some of those goals listed above and very much hope you gain satisfaction from reading the Springtime edition.



Enjoy the pursuit of hoppiness!

EDITORIAL

Kia Ora and Welcome Back!

THIS second edition of The Pursuit of Hoppiness has more of a 'national' feel to it (we're talking geography and not politics here), with additional content and consequently an increased range of advertising. In these challenging economic times, SOBA is especially grateful to those sponsors and we encourage you to show your support by sampling their products and visiting their establishments.

The current format has enabled SOBA to produce more copies and distribute the publication to a wider population. The original style appears to have been generally well received, so this has been retained, thereby making the editor's job a little easier!

The highlight of the last three months must undoubtedly be the success of Beervana 08, staged by the Brewers Guild at the Passenger Terminal in Wellington. More comments on the event can be found on page 5. It was especially pleasurable to chat amongst visitors who were relatively new to the craft brewing scene, clearly enjoying the opportunity to sample beers new to them and to interact with the brewers themselves. The task of organising and staging such a large event should never be underestimated and event organisers Clockwork Marketing, plus the dedicated SOBA volunteer stewards also deserve a pat on the back.

Sandwiched between the sessions, SOBA held its AGM and despite the early start and a previous evening at Beervana for most, the meeting was well attended with representatives from Auckland, Hamilton, Blenheim and Christchurch in addition to the Wellington 'hard core'. Whilst SOBA did not have a major presence at Beervana, it has a range of initiatives and events planned for the coming year and we look forward to welcoming more of you on board over the coming months.

The onset of the warmer weather provides an ideal opportunity to stage outdoor beer festivals and this edition has a strong focus on these type of events. They're a great way of sampling a range of craft beers from around the country, chatting to the brewers and soaking up the atmosphere in the sunshine, so start planning your festive trip right now!

Cheers

Nick Page, Editor



Under the White Cliffs of Urenui



New kids on the brewing block

NEW kids on the brewing block, Yeastie Boys, launched their hoppy Pot Kettle Black porter at Beervana and the beer went down a storm.

Co-founder and ex-SOBA Treasurer Stu McKinlay says 'Pot Kettle Black is the result of an ongoing friendly debate I've been having with fellow Wellington beer writer Neil Miller over whether hops or malt is the most important element in beer'.

'I'm all about malt, while Neil is a certifiable hop head. Pot Kettle Black, the first release from Yeastie Boys, is an American-style porter that combines the delicious elements of dark malty beers with the huge hopping rates usually reserved for modern craft pale ales. This beer will certainly save us a plenty of time arguing at the bar.'

In true Kiwi style, Yeastie Boys' recipes originate from a 40 litre pilot brewery in a Wellington backyard shed. 'Operating on such a small scale there was little chance of the beer making it any further than ourselves, and those in the know, until we partnered with multiple award-winning brewer Steve Nally of Invercargill Brewery to produce our first batch of commercial beer,' said Yeastie Boys co-director and New Zealand's most notorious beer hunter, Sam "The Grandmaster" Possenniskie.

'Part of the Yeastie Boys concept is to utilise the excess capacity of New Zealand's best little breweries and to promote the diversity in New Zealand's craft beer scene. Steve, being one of the best experimental brewers in the country, is the perfect partner and mentor for us to produce our first beer with.'

Yeastie Boys Pot Kettle Black is only available on tap for a limited period and at time of going to press was still on at the Malthouse, Wellington (2 kegs) plus Pomeroy's Old Brewery Inn, Christchurch. One final keg has yet to be allocated!

Here are the vital statistics of PKB: ABV = 5.2%, OG = 1061, IBU = 47. Malt: NZ Pale Malt, Melanoiden Malt, Crystal 55L, Pale Chocolate, Black Patent Malt. Hops: Nelson Sauvín, New Zealand Styrian, New Zealand Cascade.

In the name of research these two beer lovers have spent the last three years immersed within the secretive inner sanctum of the brewing world, tasting more than 2,000 different beers, in 70-plus different styles, from over 50 countries.

Yeastie Boys are now set to unleash this research with a series of seasonal beers unlike anything else the New Zealand beer drinking public have tasted. Next up is Golden Boy, a 4% ABV Summer Ale, just the kind of quality session beer that the boutique market is currently lacking. Due out in December Stu says 'this will be the summer ale I have always wanted other breweries to produce'.

Again, the batch brew will only be 1200 litres and is only likely to last a short time, but that's the idea. 'It's like an album release. Everybody buys it in the first couple of weeks'. More at www.yeastieboys.co.nz.



The Yeastie Boys fan club at Beervana.

ED

Dux migrating further North

Have you noticed the influx of Dux to the Wellington area lately? Richard 'Dicky' Fife of the Dux Brewing Company has been staging a series of informative tastings around the city. He cites Wellington as the 'craft beer capital of New Zealand' and a place where the drinkers possess 'discerning palates'. He feels the Dux range, previously limited to the Christchurch and Queenstown areas, will enhance the growing range of boutique ales available in the capital and with spare capacity at the Christchurch brewpub, he will be able to satisfy demand.

With a strong interest in the dining experience, Dicky ensures that the tastings have a distinct affiliation to beer and food matching and the diverse range of Dux brews provides ample scope for some interesting combinations. The full range comprises Dux Lager, Hereford Bitter, Nor'Wester, Sou'Wester and Ginger Tom.

BREWNZ 2008 AWARDS - THE FULL RESULTS

2008 Champion Brewery - Tuatara Brewing



*That's Champion - Team Tuatara with 3 Gold Awards.
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Classic Hybrid New Zealand Style

BEST IN CLASS

Biman - Invercargill Brewery

Gold

Biman - Invercargill Brewery

Weka Native Lager - Moa Brewing Company

Mac's Gold - Lion Nathan

Silver

Alpine Ale - Dux de Lux

Pure Lager - Hawkes Bay Independent Brewery

Steinlager Classic - Lion Nathan

Mac's Hop Rocker - Mac's Brewery

Bronze

Mates Draught - Hawkes Bay Independent Brewery

Force Lager - Hawkes Bay Independent Brewery

Monteith's New Zealand Lager - Waitemata Brewery

Speight's Pilsner - Speight's Brewery

Amber & Dark Lagers

BEST IN CLASS

Hereford Bitter - Dux Brew Company

Silver

Hereford Bitter - Dux Brew Company

International Golden Lagers

BEST IN CLASS

James Squire Pilsener - Malt Shovel Brewery

Gold

Genesee Beer - High Falls Brewery

Genesee Cream Ale - High Falls Brewery

Silver

Genesee Light - High Falls Brewery

Samuel Adams Light - Boston Beer Company

Virgin Lager - Yellow Cross Brewery

James Squire Pilsener - Malt Shovel Brewery

French & Belgian Style Ales

BEST IN CLASS

Ardennes - Tuatara Brewing

Gold

Ardennes - Tuatara Brewing

Silver

Archipelago Explorer - Archipelago Brewing

Bronze

Moa St Joseph's - Moa Brewing Company

New World American Style Ales

BEST IN CLASS

Epic Pale Ale - Epic Brewing Company

Gold

Epic Pale Ale - Epic Brewing Company

Monks Habit - Cock and Bull

Mac's Sassy Red - Mac's Brewery

Silver

Brewers Res "Amatory Amarillo" - Emerson Brewing Co.

Bronze

Fair Maiden Ale - Founders Organic Brewery

UK & Other European Style Ales

BEST IN CLASS

Tuatara IPA - Tuatara Brewing

Gold

Tuatara IPA - Tuatara Brewing

Bookbinder - Emerson Brewing Company

Silver

Mata Artesian - Aotearoa Breweries

Speight's Pale Ale - Speights Brewery Dunedin

Old Burton - Galbraith Brewing Company

Bronze

Black Duck - Hawkes Bay Independent Brewery

Bitter and Twisted ESB - Galbraith Brewing Company

Fuggles Best Bitter - The Cock and Bull

Founders Generation Ale - Founders Organic Brewery

Samuel Adams Brown Ale - Boston Beer Brewery Co.

Stouts & Porters

BEST IN CLASS

Clydesdale Stout - Harrington's Brewery

Gold

Clydesdale Stout - Harrington's Brewery

Silver

Three Boys Oyster Stout - Three Boys Brewery

Bronze

London Porter - Emerson Brewing Company

Speight's Porter - Speight's Brewery Dunedin

BrewNZ 2008 awards continued

Strong Ales and Lagers

BEST IN CLASS

Monteith's Winter Ale Doppelbock - DB Mainland Brewery

Bronze

Monteith's Winter Ale Doppelbock - DB Mainland Brewery

Wheat & Other Grain Beers

BEST IN CLASS

Emerson's Weizenbock - Emerson Brewing Company

Gold

Emerson's Weizenbock - Emerson Brewing Company

Tuatara Hefe - Tuatara Brewing

Redback Original - Matilda Bay Brewing Company

Silver

Buxom Blonde - The Cock and Bull

Bronze

Mac's Great White - Mac's Brewery

Fruit, Spiced & Herb Flavoured Beers

BEST IN CLASS

Boysenbeery - Invercargill Brewery

Gold

Boysenbeery - Invercargill Brewery

Ginger Tom - Dux Brew Company

Green Malt Celt - Green Man Brewery

Silver

Archipelago Samui - Archipelago Brewery

Emerson's JP - Emerson Brewing Company

Emerson Piny Stout - Emerson Brewing Company

Bronze

Mata Manuka - Aotearoa Breweries

Moa Harvest - Moa Brewing Company

Three Boys Wheat - Three Boys Brewery

Experimental and low/non alcoholic beer

BEST IN CLASS

Enrico's Cure - Green Man Brewery

Silver

Enrico's Cure - Green Man Brewery

Brewer's Res. Motueka Special - Emerson Brewing Co.

Best Packaging

Monteith's New Zealand Lager - Monteith's Brewing Co.

BrewNZ 2008 Judging Panel

David Lodsdon, Jessica Heidrich, Fal Allen, Lachlan

Bean, Brian Watson, Mark Goldman, Geoff Griggs,

Kieran Haslett-Moore.

The Brewers Guild showcase event in Wellington was enjoyed by many, including SOBA President and renowned Beer Writer Geoff Griggs.....

'For me the most successful part of BrewNZ wasn't the beers themselves, but the public's response to them. Beervana, the two-day tasting event featuring 80 or so of the country's finest brews as well as beer and food matching seminars with top chef Martin Bosley, was a huge success.'



A packed hall for the Friday evening session.

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'Around 2500 people braved some of the capital's most inclement weather to attend the three sessions at the Overseas Terminal and everyone I have spoken to since has been fulsome in their praise.'



Martin Bennett of The Twisted Hop pulls a Golding Bitter.

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'Having flown down to Wellington specifically for the event, the Auckland-based editor of a well known trade magazine later told me the quality and diversity of beers available at Beervana had fundamentally changed his understanding and perception of beer. Praise indeed!'

LOOKING FOR BEER ON THE BALKAN PENINSULA

FRANCES AND I spent most of May on back-to-back bus tours on the Balkan Peninsula. I spent some time looking for local beers in supermarkets and local stores. As expected, most of the beers I found were boring typical Golden European lagers, largely from the countries that made up the former Yugoslavia. The first was Mythos, which I drank in Athens and a beer you would be familiar with because it has been available in New Zealand. The only thing to be said for it is it is quite pleasant if you are sitting in a rose garden on the roof of your hotel on a hot Sunday afternoon looking at the Acropolis and Mt Lycabettus, both of which you have just been scrambling over. I did manage to find one other Athenian lager called Alpha (5%), which was very similar to Mythos, but came in a can.

Two days later we were in Bulgaria where again I found two more Golden lagers, Kamenitza (4.4%) from Inbev in Plovdiv and Apuaha Lager (4.5%) from the Ariana Brewery in Sofia which is owned by Heineken. Neither of these beers was memorable, except for the circumstances in which they were drunk. It was May Day and we were sitting outside in Sofia having got our beer from a local stall. There were two demonstrations going on almost in front of us. One was the ultra right nationalists, who were objecting to Bulgaria being in the European Union, and that demonstration attracted a lot of police attention. The other was a demonstration by old-age pensioners who were complaining that they had spent nearly 50 years paying in to a state pension scheme and when the communist regime went, so did the money in the pension scheme - funny that. But there was one interesting Bulgarian beer which we actually found in Romania - a Christmas Brew (5.5%) by Carlsberg Brewery in Sofia. This was the most interesting beer so far. It had good malt, fruit and a definite hop finish.

Passing over the border into Romania I found three more Golden lagers, all from Ursula Breweries S.A. (SAB Miller), from three different towns - Ursula Premium from Cluj-Napoca, Timisoreana from Timisoara and Ciucas from Brasov. By tasting these three beers one after the other I was able to notice fairly subtle differences in flavour which reminded me of 30 years ago when New Zealand Breweries was brewing throughout the country and the locals were totally loyal to the home town brew. Apart from the Christmas Brew, none of the beers tasted so far would rate above 6 out of 10, and that is fairly generous. But by this time other people on the tour had discovered my interest in beer and they would come and ask me my opinion of the beer they were drinking. I established a standard reply - 'that is a typical Golden European lager'. They went away happy because I didn't add the words 'and totally boring'. But there was one interesting beer found in Romania, Silva Strong Dark Beer (7%) from Heineken Romania S.A. in Bucharest. I wasn't surprised that I liked this one, having had a similar experience in the Baltic States some three years earlier. I find the stronger beers much more interesting. In this particular case a good malt opening, rich fruit and a very distinctive hop finish.

While travelling from Bucharest to Brasov in Transylvania I was quite surprised to see hop fields and was heard to mutter 'it's a pity they don't put them in the beer'. I have since found out that hops are grown in both Bulgaria and Romania.

In both instances the area under cultivation has been considerably reduced under direction from the European Union, even though at that time these countries were not in the Union. In Bulgaria's case it has gone from 450 hectares to 220 hectares, and in Romania from over 2800 hectares to 500 hectares. Bulgaria can only supply 40% of the hops, which are American Nugget and Chinook, it needs for its own beer production, and in Romania's case probably considerably less because of the greater population. There are just over 7 million Bulgarians and 22 million Romanians. I would have thought that in very poor countries such as Romania and Bulgaria the European Union would have been wanting to encourage cash crops such as hops. Such are the workings of Brussels. An additional problem in Romania is that the poles that hold up the trellis which the hops grow up were made of cast iron and there has been wholesale theft of these poles for scrap. It wasn't even at night, people would just drive up and remove them.

Our next stop was Slovenia which was magical, almost too perfect. I have subsequently discovered, which I should have known, that Slovenia produces 3% of the world's hops, mainly Styrian, and has 2400 hectares in cultivation, making it the fourth largest in Europe and the fifth in the world. Despite that, I can't say that Slovenian beer was particularly exciting. I tried two, a Union (4.9%) from Pivovana Union in Ljubljana a superior golden lager in that you could at least taste some hops, not so with Lasko Club (4.9%) another very mediocre golden lager. A similar experience with three golden lagers in Croatia, Karlovacko (N/K) Karlovacko Pivovara in Karlovac. Karlovac is an industrial town close to Zagreb, but the beer is omnipresent throughout Croatia, even more than Lion or Tui here. But it does taste all right sitting on the harbour front in Dubrovnik watching the hoards arrive from the cruise ships. The other beers were Ozusko (5.2%) from Zagreb Brewery and Pan Lager (5.2%) from Carlsberg Croatia. But I did like Tomislav (7.3%) from Zagreb Brewery, which I tasted in bottle form and on draft. It must be something to do with strong, malty dark beers. On a day trip to Montenegro I managed to find two beers from countries which were new to me, but both Golden lagers, Nik Gold (5.2%) from Montenegro, and MB Pils (5%) from Novi Sad in Serbia. However the bottle of red wine we had in a family restaurant in Montenegro, made by the family, was absolutely fabulous.

Finally in a little convenience store on a back street in Split I came across two beers from Falciano in San Marino. What attracted me to them was the fact that they had spring tops, and I have a small collection of spring top bottles. They were La Putena (6.5%) and La Tabachera (10%). Both rich, dark, fruity beers with Tabachera more like a Christmas beer. They were both worth purchasing for the labels.



TED VERRITY

Improving Your Beer - Part 2

In the last issue of The Pursuit of Hoppiness I talked about how to improve your homebrewed kitbeers with a few simple tips 1. Don't use sugar, 2. Add extra hop pellets for flavour and aroma, 3. Pitch the right volume of healthy yeast. Simple steps following the same principles used to make good food - using the freshest and highest quality ingredients will give the best results. But how can the equipment we use improve our beers?

Standard equipment in a brew kit includes a plastic fermenter with a large screwtop lid and a tap near the base, a plastic stirring spoon, a bottle capper and bottle caps and possibly a hydrometer to measure the level of sugar at the start and end of the fermentation. Instructions on the can are to pour the sticky, syrupy malt into the plastic fermenter with some hot water and top up the fermenter with cold water.

The two things that concern me about this procedure are cold water and plastic.

One of the most common problems with beers entered in the recent SOBA National Homebrew Championships was infection - phenolic (medicinal, cloves), lactic (sour, acidic), sulphur (rotten eggs, burned matches) or Di-methyl Sulfide (cooked corn, vegetal), in many cases infection in the home brewing process becomes literally ingrained. Plastic is a relatively soft material and can easily become scatched during cleaning, especially if a hard brush is used to clean off dried krausen (the foamy, rocky head of yeast that forms at the peak of fermentation). The minute scratches created in the plastic become a home for bacteria that can happily survive a quick rinse with bleach or the dreaded sodium metabisulphite.

A more preferable vessel for fermenting your beer in is a glass carboy (or demijohn), normally used in New Zealand for fermenting wine but much more common in the US as a beer fermenter, you can get a 30 litre fermenter for about \$40 at a homebrew store.

Although more difficult to get beer into and out of, a glass fermenter can be cleaned and sterilised with a lot more certainty than a plastic fermenter. Even better, if you can afford it, would be a stainless steel conical fermenter available from Earl's Stainless in Invercargill.

Adding cold water to your sugary wort without boiling first has the potential to add unwanted bacteria from the town water supply into an environment perfect for bacterial growth. Boiling the wort (the unfermented infusion of malt and hops) has a number of benefits when making a beer from scratch including isomerisation of hops to give bitterness and flavour; the coagulation of protein in the wort during the "hot-break" helping to improve the clarity of the finished beer; sterilisation of water and adjuncts; and boiling off any unwanted compounds such as hypochlorite and sulphur.

To boil a standard homebrew volume of beer you need a large 30 litre pot and a heat source, this can be your kitchen stove or a gas camping stove available from hardware stores. Portable gas camping stoves have the advantage of supplying high BTUs for a vigorous rolling boil. Once boiled the wort should then be cooled as rapidly as possible to reduce the possibility of wort contamination from bacteria. This can be done by submersing the pot in an ice cold bath or by using a wort chiller.

One point to note with doing a full boil (brew) when using malt extract from beer kits is that boiling will increase caramelization (desirable in some cases) and will increase hop isomerisation meaning that any hop flavour or aroma in the kit will be converted to additional bitterness, the reduced flavour and aroma should be compensated for by adding extra hops late in the boil. Because the amount and bitterness of hops in a kit is difficult to gauge the answer is to do a brew starting from malted barley grain instead of extract, but that's something for the next issue.

ROB OWEN



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American Pale Ale "A Swan Song"

APA was first brewed as a festive beer for BrewNZ 2004 as a result of Richard's trip to Oregon, USA in 2003. It won the Trophy for the best festive brew in 2004.



On a sad note...this is the last time we will make this U.S style brew. There has been a worldwide shortage of hops, especially more pronounced in the USA where the number of hop farms have reduced dramatically due to the economic climate.

This is even more compounded by the growing demand from microbrewers round the world wanting to "hop on the U.S hop flavour-wagon". As a swan song, we have 'pushed more hops' into this finale batch. Farewell APA...

Richard is hopping in other directions.

Welcome Bookie in 500 ml bottles...

This popular brew, previously only available in 1.25 litre PETs or on tap from the brewery and selected bars, the popularity of the Bookbinder has led to a summer time limited release in the distinctive Emerson's 500 ml bottle.



Originally brewed in 1996 for the Oamaru Victorian Fete and named after two local bookbinders, Dutybound's David Stedman and Oamaru's Michael O'Brien. The beer went on to win devotees and numerous awards which cemented its place in the core range of Emerson's beers.

The beer is brewed with Canterbury Pale Ale and Lager malt from Dunsandel, imported Crystal malt with 'a touch of Black' added then balanced with refreshing Nelson Fuggles and Saaz hops.

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

Not so Amazing Journeys. Every day.

JUST got back from a week's ale sampling on the Sunshine coast and beery thoughts continued when sitting on AirNZ coming home. Heineken, Steinlager, Export Gold on offer. Would they offer wine drinkers 3 types of Sauvignon Blanc? Spirits drinkers three types of gin? I'm a realist and most people want to drink fizzy yellow lager, so I don't have much problem with having, say, two of these beers. But why can't the third be a different style. And if so, I thought, what should it be? I had 3 ideas.

One, Mac's Sassy Red. It has the pull tab tops (easy for the hostesses and stewards to serve) and would be a nice contrast, and is a genuine New Zealand product.

Two, Epic Pale Ale. Maybe a bit more challenging, but again, something they could tout as being a Gold Medal winner at BrewNZ again this year.

Three, wherever possible, have available the beer that is featured in the Air NZ magazine for that month. In this instance, Geoff Griggs was writing about Monteith's 140. I haven't gotten around to drinking it, and would have been quite happy to try a bottle while reading his piece. What a nice tie-in that would be.

I just found it kinda depressing. AirNZ make a bit of a play about featuring the best of New Zealand when it comes to wine, and general service levels and all that. So why is the beer choice so bland?

ED SIDDLE

Geoff Griggs has informed SOBA that he is currently in discussions with Air New Zealand on this very subject.

Meantime, if you have recently flown AirNZ and wished there was a decent beer available, why not make the point in their online survey at www.airnzmyvoice.co.nz. Be warned the survey is very long & detailed!

We'd love to hear from you, the beer drinking public. E-mail your letters to editor@soba.org.nz.

COMPETITION

Identify these two craft brewing locations and win a 6-pack of Tuatara Pale Ale..

E-mail your answers to: editor@soba.org.nz.

Put Newsletter Competition in the header and include your postal contact details and telephone number. Winner's details will be posted on the SOBA website and published in the next edition. Good luck!



A.



B.

Answers to last edition's competition were:

A) Galbraith's Alehouse, Auckland & B) Roooster's Brewhouse, Hastings. The lucky winner of a SOBA t-shirt was Ed Siddle of Wellington.

bar Edward

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SOBA SOCIAL - AT THE HOME OF HOPPING GOOD BEER

THE AFTERNOON started with a tour of the brewery, led by host Steve Plowman. This wasn't just your ordinary touristy brewery tour though; Steve gave us a detailed run-down of his brewing philosophy, and his methods and ingredients. He happily fielded all manner of detailed beer-geeky questions and gave us a real insight into how things operate out at Hallertau.

After that we adjourned back to the bar for a tasting session. First of all we ran through the house beers, with Steve giving a detailed run-down of the recipe, including how the recipes had evolved over time. I like the house beers anyway, so this was an excellent start.

Then it was onto the more exotic stuff - the two beers from Steve and Luke's IPA Challenge (Humulus Lupulus Maximus and Epic Armageddon). For those of you who tasted the Maximus in Wellington, this was a different experience as Steve has been running it through a canister of fresh hops en-route to the bar. The hops change regularly so the beer is constantly evolving. Magical stuff.

After that we tried Dan's traditional Bock - the winner from last year's National Homebrew Competition. Steve reckoned that beer was just hitting its straps after 12 weeks of conditioning, and I have to agree with him.



Steve Plowman expands on his brewing philosophy.



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HALLERTAU HOPPING GOOD BEER

If we thought that was it, we were happy to be proved wrong. Steve dug out a bottle of his barrel-aged Porter, aged in Pinot Noir casks. A powerful monster that still has plenty of time to improve. We then managed to get a sneaky taste (straight from the fermenter) of the Stuntwoman Imperial Pilsner which had finished fermenting three days before. Dangerously drinkable at 9%!! Then it was time to grab a few takeaways before heading off into the evening. I didn't get a chance to say thanks directly to Steve as he was busy being mein host to a very busy bar and restaurant, but I dropped him an email afterwards.

I'm sure all who attended enjoyed themselves and learnt something, which is the intention of these events. Steve is a great friend and supporter of SOBA - long may he continue producing such superb beers!

MARTIN BRIDGES

Checkout our new website at
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BREWZNZ - A LAYMAN'S VIEW OF THE JUDGING PROCESS

The judging for this year's beer awards took place upstairs at Mac's Brewery in Wellington and it was to the brewery that the brewers from Australia, Singapore, USA and New Zealand had to send their entries.

Over the following weekend the Head Steward and one of the other stewards started to sort out the beers and check that they were in the correct category, whilst Colin Paige, from Mac's, put the real ales (from Twisted Hop, Christchurch, and Galbraith's, Auckland) on their stillages. Come Monday, when the other five stewards arrived, all the beers had to be sorted into their different classes and marked up with an individual, random number – this so as to prevent the judges having any idea which beers they were tasting.

In total there are 91 different styles, in the 2008 World Beer Cup style descriptions, into which a beer might fit, with some of the styles having more than one subcategory. For example, the Fruit and Vegetable Beer has subcategories of fruit beer, fruit wheat beer, vegetable beer, and pumpkin beer. It is important that the brewer enters his beer into the correct category as failure to do so results in the beer being marked down or penalised due to being “out of class” – this did happen to a few beers presented this time, and was especially unfortunate when one such beer was described as the best beer one particular judge had tasted that day!

As an example of the style guidelines, these are the guidelines for an English style India Pale Ale (IPA):

India pale ales are characterized by medium-high hop bitterness with a medium to high alcohol content. Hops from a variety of origins may be used to contribute to a high hopping rate. Note that “earthy and herbal English variety hop character” is the perceived end, but may be a result of the skillful use of hops of other national origins. The use of water with high mineral content results in a crisp, dry beer, sometimes with subtle and balanced character of sulphur compounds. This pale gold to deep copper-coloured ale has a medium to high, flowery hop aroma and may have a medium to strong hop flavour (in addition to hop bitterness). English style India pale ales possess medium maltiness and body. Fruity-ester flavours and aromas are moderate to very strong. Diacetyl can be absent or may be perceived at very low levels. Chill haze is allowable at cold temperatures.

Tuatara IPA was a gold medal winner in this class.

Once the beers have been marked up, examples of each beer are taken from the stock room and placed in the fridge in the order that they will be served the following day.

In total there were eight judges (2 tables of four judges each) to assess the 200 plus beers presented. Some of the judges had come from as far afield as Sweden and the USA, whilst others were local.

Judging proper started on Tuesday morning. Only when the judges were seated in the tasting room, could the beers be removed from the fridges and opened or poured from the keg/cask taps – no judge was permitted to see any of the bottles or kegs/casks of beer presented, so as to maintain total impartiality.

The beers are poured into jugs, each marked with the beer's unique identity code and beer style, and then taken in “flights” (several similar style beers served at the same time) through to the judges.

The beers are poured into tulip shaped, sherry style glasses (again the glasses are marked up with the unique code and style for that beer) but only to a depth of about 2cm, before being presented to the judges. The beers, in a flight, are generally served from left to right, with the lightest flavoured being furthest to the left – the judges will start evaluating the beers in the same left to right order.

Prior to starting to judge a flight, the nominated head judge for the table, will read out the style guidelines to the other judges, so that all are quite clear about what they are expecting to see, smell and taste in the samples.

Before they even taste the beers, the judges are sniffing the beers – to ensure proper evaluation of volatile aromatics and to ensure that there are no “off” or inappropriate odours or aromas. At the same time they are checking the appearance, looking particularly at head retention and form (thin head, small bubbles etc), the colour and clarity. When tasting, the judges are looking for appropriate levels of bitterness, mouth feel, body and relevant flavours in the beer, making notes as they go.

All the beers, of a flight, having been sampled, the judges discuss the beers one by one determining which fail to meet the style criteria and which are worthy of further tasting, as possible medal contenders. The notes made by the judges are subsequently collected up and any comments are fed back to the individual brewers.

In that first day, each judge sampled close on 60 different beers – this might sound like fun, but the reality is that it is quite taxing, keeping the mind focused and only having bread or bland biscuits and water to clean the palate. Perhaps surprisingly, the judges were not shy about enjoying a few beers after “work”.

Day two followed much the same routine as day one, with the exception that some of the classes which had been tasted on Tuesday went through to their final tastings and, hopefully, medals, toward the end of the day. Before the finalist beers went back to the judges, they had their unique numbers changed, just in case a judge happened to remember the number of a particular beer, from the first round.

Day three was the final day of judging and was when the remainder of the classes was judged for medal contention. Unlike the Olympics, where there is only one gold medal winner, in beer competitions there might be several gold medals awarded or, conversely, there might only be one silver medal awarded amongst all the entrants in that class.

In those cases where several gold medals were awarded, there usually followed quite a lively discussion as to which of the gold medal beers was just that touch better than the others, was commercially available in New Zealand, and so justified being awarded the title of “Best in Class”.

The award of Champion Brewery goes to the brewery with the highest overall average scores from entries, not the highest cumulative score. This award was being presented for the first time at a BrewNZ organized competition, and was won by Tuatara Brewery – well done Carl and Dion!

IAN CAIG & SEAN MAHONY

Dead Good Beer Events



DEAD GOOD BEER EVENTS are based in Nelson and are the driving force behind the staging of quarterly beer festivals in the city.

The next Beer Fete is on **Friday December 5th**, from 5.00pm till 10.30 pm at Founders Heritage Park, Nelson. Admission is \$10 which includes your first beer and a free souvenir glass.

Also, make a note in your diary for MarchFest, which will be held on **Saturday March 28th**, 2009 at the same venue. MarchFest is aiming to become the Southern Hemisphere's foremost beer festival, attracting beer lovers from around the world to taste unique Kiwi craft beers in the world-class setting of Nelson. As the event grows, more craft breweries will be invited to create festival brews and the event facilities will grow accordingly.



All the special festival brews created for MarchFest have the proviso that they must include locally grown hops and be previously unavailable anywhere else in the world.

MarchFest is the creation of Eelco Boswijk and Mic Dover, the people behind Dead Good Beer Events - connecting the new breed of Kiwi craft brewers with the growing number of beer drinkers who are demanding more from their beer.

Visit www.deadgoodbeerevents.com & www.marchfest.com for more details.

The Great Christchurch Beer Festival
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Over 20 Craft Beers on tap from all over NZ
Free Admission
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The Twisted Hop
6 Poplar St
Where else?

www.deadgoodbeerevents.com

Blues Brews & BBQ's

BLUES, BREWS & BBQ's is one of the most popular events on the summer calendar - a family fun day of barbecue fare, fine ales and great music that is held at three locations; Blenheim, Hastings and Mount Maunganui.

The festivals are a celebration of everything that is unique about the traditional kiwi summer lifestyle; our love of outdoor cooking, great music and enjoying an ale or two with good friends and family.

Blues, Brews & BBQ's pays homage to the craft of brewing enabling small and large brewers alike to present their premier beers to a large and appreciative audience. For the public it represents a unique opportunity to sample a wide range of different styles and flavours.



The barbecue too is a real taste sensation with some of the leading chefs from each region serving up gourmet grill fare, with the range typically extending from authentic Indian, Middle Eastern, Ostrich, West Coast Whitebait to sweets and of course everything else that you would expect from the typical 'barbie'.

All this is served up to a background of easy listening music with a strong 'blues' flavour performed by many of the country's best performers.

There are three festivals are scheduled for the summer of 2009.....

- **Mt Maunganui - Thursday 8th January 2009**
- **Hastings - Saturday 17th January 2009**
- **Blenheim - Saturday 7th February 2009**

Visit www.bluesbrews.co.nz for full details.



BEER AND FOOD MATCHING

Ale and Cheese – The Perfect Partners

While the words ‘wine and cheese’ may confidently slip off the most sophisticated of tongues the combination itself often pales in comparison to the pairing of beer and cheese. The sharp, fruity, tannic notes that wine offers often provide contrast to cheese but there is seldom the element of harmony that can create a match that is greater than the sum of its parts. Beer on the other hand contains a complex array of aromas, flavours and sensations that can both contrast and accentuate the character of the cheese.

It is no coincidence that beer and cheese make good partners as they share both a history and a purpose. Both beer and cheese are fermented foods where a raw product, in the first instance grain, the second milk, are transformed in order to prolong their ‘shelf life’. In the days prior to refrigeration this was extremely important. Both also can trace their history to the chores of the farmhouse wife whose responsibility was both to ferment the grain into ale and the milk into cheese. Techniques for the production of both experienced significant improvement at the hands of Monks who had to provide sustenance for both themselves and travelling pilgrims, and more recently both have experienced significant industrialisation resulting in standardised characterless products. Thankfully both have experienced a craft revival with increasing interest in characterful living artisan products.

In each issue I will present a different match of beer styles and cheeses, drawing on my experience as both homebrewer, cheesemonger, beer drinker and cheese buff.

The Traditional Ploughman’s

It has been suggested that the ‘Ploughman’s Lunch’ is nothing more than a cynical fiction created by advertising executives in the 1960s as a way of growing the food sales in pubs.



On his fantastically informative blog <http://zythophile.wordpress.com> the English beer historian Martyn Cornell has explored the history of the ‘Ploughman’s Lunch’ concluding that while the name may be recent - 1957 seems the oldest reference yet found - the tradition of bread, beer and cheese is certainly well established.

But enough with the controversy of history and let us get on to the glorious match that can be made between traditional cheddar and ale. The combination of sharp crumbly aged cheddar and traditional English ale is both the one which jumps to people’s minds when you mention beer and cheese and the one which I count as closest to my heart.

The Cheese

Much as the New Zealand beer market is awash with mass produced lagers the cheese market is inundated with young mass produced cheddar.



However, characterful products are out there if you hunt. My favourite example comes from Barry’s Bay just out of Akaroa on Banks Peninsula. Barry’s Bay Cheddar is produced in traditional rounds rather than the square blocks that other cheddars are produced in. The rounds are wrapped in cloth before being aged for 2½ to 3 years. The cheese that emerges is rich, meaty and creamy at the core while closer to the rind it develops earthy notes reminiscent of horseradish and bonfires. The overall impression is of a complex cheese which is sharp with out being overly salty.

There are other examples of Cheddar that are produced in less artisan ways that nonetheless through aging achieve a high quality character. Kaimai Mature Cheddar from the Waikato, Totara Tasty from Whitestone Cheeses in Oamaru and Linkwater Cheddar from my employer Moore Wilson’s in Wellington all sit in this category. All are produced in large cheese factories but gain significant character from several years of aging. With Linkwater, the cheese is aged from 3 to 4 years and emerges with a creamy yet crumbly texture, a rich savoury palate and a sharp finish developing salty protein crystals with time.

The Beer

There are several criteria a beer must tick to stand up to the more characterful of cheddars. Firstly, there needs to be a distinct malt profile, typified by the rich body of the likes of Maris Otter, with its nutty and caramel notes. Secondly, there must be an evident earthy hop character whether it reveals itself just as bitterness or as flavour and aroma also. Finally the fruity character of an English ale yeast helps to bind the whole experience together.



Stylistically the beers best suited to this task range from Best Bitter through Extra Special Bitter and English style IPA’s, with some of the best matches coming from the family of Old Burton winter warmers, an old style now represented by the Old Ale and Strong Ale categories. English imports such as Fuller’s 1845, Marston’s Owd Roger, Adnam’s Broadside, Theakston’s Old Peculier and Black Sheep Riggwelter do the trick. For a local match try Tuatara IPA or Emerson’s Old 95.

The Match

As with any beer and cheese match, the balance between the flavours involved needs to be considered. Accordingly, the stronger the cheddar, the stronger the beer should be. With the 'milder' aged cheddars such as Kaimai Mature cheddar, where the emphasis is on rich creaminess, a good match can be found in Fuller's E.S.B. The rich creamy character of the cheese can find a harmony in the nutty English malt profile of the beer, while the marmalade fruit provides a contrast. Finally, the earthy bitterness cleanses the palate, while the carbonation lifts the milk fats from the palate preparing you for the next sip.

With stronger, sharper, funkier cheddars like Barry's Bay, a bottle conditioned strong ale such as Old 95, with its rich malt and orangey New Zealand hop character, or Fuller's 1845, with its biscuit like amber malt character and its assertive bitterness, both provide harmonious moments where cream and malt blend together. A true union of earthy notes where hops and funky rind character combine and ultimately contrast as the bitterness lingers.

It is a testament to fermented food that such a complex range of flavours are to be had from one of the world's simplest pub snacks. In the next issue I will look at the combination of goat cheese and wheat beer.

KIERAN HASLETT-MOORE



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THE A - Z OF KIWI CRAFT BREWING

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AUCKLAND

EPIC Brewing Company - Regional Brewery
186 James Fletcher Drive, Otahuhu, Auckland
Ph 0800.21.BEER (2337)
www.epicbeer.com



Galbraith's Alehouse - Brewpub
2 Mt Eden Road, Mt Eden, Auckland
Ph 09.379.3557
www.alehouse.co.nz



Hallertau Brewbar - Micro Brewery
1171 Coatesville Riverhead Hwy, Auckland
Ph 09.412.5555
www.hallertau.co.nz



Twin Pines Brewery - Brewpub
Puketona Road, Pāhia, Bay of Islands
Ph 09.402.7195
www.twinpines.co.nz

Shakespeare Tavern and Brewery - Brewpub
61 Albert Street, Auckland City
Ph 09.373.5396
www.shakespearehotel.co.nz

Steam Brewing Company - Regional Brewery
186 James Fletcher Dr., Otahuhu, Auckland
Ph 09.270.1890
www.steambrewing.co.nz



Trident Tavern - Brewpub
69 Selwyn Street, Onehunga, Auckland
Ph 09. 636.9070

Waiheke Island Microbrewery - Micro Brewery
82 Onetangi Road, Waiheke Island, Auckland
Ph 09.372.1014
www.waihekebrewery.co.nz



NORTHLAND

Brewhaus Frings - Brewpub
104 Lower Dent Street, Whangarei
Ph 09.438.4664
<http://frings.co.nz>



Sawmill Brewery - Brewpub
142 Pakiri Rd, Leigh, Warkworth
Ph 09.422.6019
www.sawmillcafe.co.nz



WAIKATO / BAY OF PLENTY

Aotearoa Breweries NZ Ltd - Micro Brewery
57 Onslow Street, Kawerau
Ph 07.323.8370
www.mata.net.nz



Brewers Bar - Brewpub
107 Newton Road, Mt Maunganui
Ph 07.575.2739
<http://brewersbar.co.nz>



WAIKATO / BAY OF PLENTY CONTINUED

Croucher Brewing Company - Micro Brewery
49 Depot St, Rotorua
Ph 07.332.2711
www.croucherbrewing.co.nz



Kiwi Breweries - Micro Brewery
Morrinsville Ph 078.877.742

Shunters Yard Brewery - Micro Brewery
130 Woodside Road, Matangi, Hamilton
07.829.5826
www.sportsmuseum.co.nz

Waipa Brewery - Brewpub
90 Old Taupo Road, Rotorua
Ph 07.328.4677



HAWKES BAY / EAST COAST

Filter Room - Regional Brewery
Awatoto Road, Meanee, Napier
Ph 06.845.4084
www.thefilterroom.co.nz



Roosters Brew House - Brewpub
1470 Omahu Road, Hastings
Ph 06.879.4127



Sunshine Brewery - Micro Brewery
109 Disraeli Street, Gisborne
Ph 06.867.7777
www.gisbornegold.co.nz



TARANAKI / LOWER NORTH ISLAND

Shamrock Brewing Company - Brewpub
267 Main Street, Palmerston North
Ph 06.355.2130



Waituna Brewing Co - Contract Brewer
Fitzherbert Science Park,
Palmerston North Ph 06.328 6707
www.waitunabrewing.com



White Cliffs Brewing Co - Micro Brewery
Main Road North, SH3, Urenui, Taranaki
Ph 06.752.3676 www.organicbeer.co.nz



WELLINGTON

Island Bay Brewing - Distributor
6 Medway Street, Island Bay, Wellington
Ph 04.939.8253
www.bennettsbeer.co.nz



Loaded Hog Brewery - Regional Brewery
43 Main Road South, Levin
Ph 06.367.5408
www.loadedhog.co.nz



Mac's / Wellington Brewing Co - Brewpub
4 Taranaki Street, Wellington
Ph 04.802.1956 www.thebrewerybar.co.nz

*continued
opposite*

WELLINGTON CONTINUED

Peak Brewery - Micro Brewery
18 East Taratahi Road, Masterton
Ph 021.149.6996
www.peak-brewery.co.nz

Temperance Bar - Brewpub
17-19 Blair Street, Wellington
Ph 04.801.7960
www.thetemperance.co.nz

Tuatara Brewing Co - Micro Brewery
183 Akatarawa Rd, Waikanae
Ph 04.293.3351

Yeastie Boys - Micro Brewery
Seatoun, Wellington
Ph 0274186639
www.yeastieboys.co.nz

MARLBOROUGH

Moa Brewing Company - Micro Brewery
Jacksons Road, RD3, Blenheim
Ph 03.572.5146
www.moabeer.co.nz

Pink Elephant Brewery - Micro Brewery
RD 3, Blenheim
Ph 03.572.9467
<http://homepages.paradise.net.nz/pinkelep>

Renaissance Brewing – Micro Brewery
1 Dodson Street, Blenheim
Ph 03.579.3400
www.renaissancebrewing.co.nz

NELSON

Founders Organic Brewery - Brewpub
Founders Historic Park, 87 Atawhai Drive, Nelson
Ph 03.548.4638
www.biobrew.co.nz

Lighthouse Brewery - Micro Brewery
280 Hardy Street, Nelson
Ph 03.548.8983
<http://lighthousebrewery.co.nz/>

Monkey Wizard Brewery - Micro Brewery
483 Main Road, Riwaka, Nelson

Mussel Inn - Brewpub
Onekaka, Collingwood, South Island
Ph 03.525.9241
www.musselinn.co.nz

Nelson Bays Brewery - Micro Brewery
89 Pascoe Street, Tahunanui, Nelson
Ph 03.547.8097
<http://baysbrewery.co.nz>

Tasman Brewery - Micro Brewery
53 Beach Road, Nelson
Ph 03.544.8675
<http://sprigandfern.co.nz>



NELSON CONTINUED

Townshend Brewery - Micro Brewery
Rosedale, Upper Moutere, Nelson
Ph 03.543.2170
www.townshendbrewery.co.nz

WEST COAST

Monteith's Brewing Company - Large Brewery
cnr Turamaha & Herbert Streets, Greymouth
Ph 03.768.4149
www.monteiths.co.nz

West Coast Brewing - Micro Brewery
10 Lyndhurst Street, Westport
Ph 03.789.6253
www.westcoastbrewing.com

CANTERBURY

Brew Moon Brewing Co. - Brewpub
150 Ashworth Road, Amberly, North Canterbury
Ph 03.314.8030
www.brewmooncafe.co.nz

Dux de Lux Brewery - Brewpub
Arts Centre, cnr Hereford Street, Christchurch
Ph 03.366.6916
www.thedux.co.nz

Harrington's Breweries - Micro Brewery
199 Ferry Road, Christchurch
Ph 03.366.6323
www.harringtonsbreweries.co.nz

Kaiapoi Brewing Co - Micro Brewery
9a Peraki Street, Kaiapoi
Ph 03.327.6389

Matson's Brewery - Micro Brewery
6 Tenhuan, Sockburn, Christchurch
Ph 03.341.3229
www.matsonsbrewery.co.nz

Three Boys Brewery - Micro Brewery
Woolston Mews, Christchurch
Ph 03.384.6140
www.threeboysbrewery.co.nz

The Twisted Hop - Brewpub
6 Poplar Street, Christchurch
Ph 03.962.3688
www.thetwistedhop.co.nz

Wigram Brewing Co - Micro Brewery
Unit 1, 34 Sonter Rd, Wigram, Christchurch
Ph 03.343.4493
www.wigrambrewing.co.nz

DUNEDIN / SOUTHLAND

Dux de Lux - Brewpub
14 Church Street, Queenstown
Ph 03.442.9688
www.thedux.co.nz



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A - Z CONTINUED

DUNEDIN / SOUTHLAND CONTINUED

Emerson Brewing Company - Micro Brewery
14 Wickliffe Street, Dunedin
Ph 03.477.1812
www.emersons.co.nz

Green Man Brewery - Micro Brewery
9 Grange St, Dunedin
Ph 03.477.7755
www.greenmanbrewery.co.nz

Invercargill Brewery - Micro Brewery
8 Wood Street, Invercargill
Ph 03.214.5070
www.invercargillbrewery.co.nz

McDuff's Brewery - Micro Brewery
695a Great King Street, Dunedin
Ph 03.477.7276

Meenans Wines & Spirits - Micro Brewery
670 Great King Street, Dunedin
Ph 03.477.2047

Wanaka Brewery - Micro Brewery
Wanaka Transport Museum, SH6, Wanaka
Ph 03.443.1865
www.wanakabeerworks.co.nz

This list is not intended to be a definitive directory of all current craft breweries, but to the best of SOBA's knowledge, it is correct at time of going to press. To locate the breweries on a map visit www.realbeer.co.nz/nz_breweries/maps.php.



CONTACTS

The Current SOBA Committee Members are...

PRESIDENT: Geoff Griggs

VICE PRESIDENT: Kieran Haslett-Moore

SECRETARY: Greig McGill

TREASURER: Rob Owen

GENERAL COMMITTEE: Craig Bowen, Martin Bridges,
Nick Page, Ian Caig, Mike Pink

All contactable via e-mail - info@soba.org.nz

Story of Artesian Breweries
Once upon a time, there was a girl and a boy who met and fell in love at 16. Their dream was to create something that celebrated New Zealand.
After finishing their tertiary degrees, one decided to get 'hazy' and the other to have a go at 'brewing beer'. They spent the first 2 years on bench-scale trials from their kitchen, and then it started. That's when Artesian Breweries, MATA, a beer from the edge was born.
On 17 December 2005 we opened our tiny run micro-brewery. Within 4 months we were back to win our 1st Award at the NZ International Beer Awards.
Every drop of MATA beer is brewed using specially sourced certified organic artisan water. Our natural brewing process ensures that no preservatives or additives are used.

MANUKA - Gold Medal & Class Winner
NZ International Beer Awards 2007.
'Manuka' style MATA is a smooth, clean tasting golden coloured ale, edged with a hint of New Zealand's native Manuka honey.

ARTESIAN - Silver Medal Winner
BrewNZ Awards 2007 & 2008.
'Artesian' style MATA is a refreshing, crisp tasting light bodied pale ale which has characteristics of a lager.

FEIJOA - To be launched early November.
'FeiJoa' style MATA is a palate-cleansing, spritzgy, real fruit ale, edged with the unique taste of NZ grown Feijoas.

WHITECLIFFS ORGANIC BREWERY, situated in Northern Taranaki, is thriving under the dynamic management of the Trigg Family

SATURDAY October 4th 2008 has become a day to remember for over 400 Taranaki people, after attending the second annual Oktoberfest at Whitecliffs Organic Brewery.

The oompah band set the German tone very early on and soon got the singing underway. Enormous 1 litre collector's steins enabled patrons to feel like they really were in Munich and the authenticity was continued with the serving of a delicious Bavarian meal. Vast quantities of Mike's Organic Lager were consumed and reports are still being received about how no-one suffered a hang-over the next day!

The standard has been set now by the Trigg family of Urenui and we can look forward to more of the same in future years according to Ron Trigg, 'The Oktoberfest is now set in our calendar and will certainly be an annual event in Taranaki.'

The first Saturday of October every year has been earmarked for this festival and people are already leaving their details and requesting a head's up before next year's event!



Plenty of entertainment on offer.

The winning format for the event will remain the same for next year:

Return transport from New Plymouth to the brewery

- Large Bavarian meal
- Excellent entertainment
- Event guaranteed under cover



1 litre collector's steins all round.

For details or to find out more visit:

www.organicbeer.co.nz

To be placed on the reminders list email: info@organicbeer.co.nz or ring 0508 4 Mike's

Mike's Organic Ale and Mike's Organic Lager are available in Wellington at Regional Wines and at Centre City Wines.



A large Bavarian meal was part of the experience.

BELGIAN MARVELS

...with Geoff Griggs

The Regional Wines September Beer Tasting featured a range of Belgian brews, selected as much for their individuality as well as their quality. Hosted superbly by SOBA's own El Presidente, Geoff Griggs, the evening's menu featured eight beers, six of which were bottled conditioned. We were entertained with detailed profiles of the brewers and their products compiled by both Geoff and his fellow beer writers from around the world.

We kicked off with *Palm* a 5.4% 'Belgian Ale', very much in the English Pale Ale style. It had a slightly sulphury nose, indicating 'Burtonising' of the local soft water and orangey hints in the taste. A pleasant way to start proceedings. 6/10.

Next up was *Lindemans Geuze*, a 4% 'Lambic'. Situated amongst the apple and pear orchards close to Brussels, the beer is famous for its wild yeast fermentation process, which takes place in large shallow trays known as 'ships'. The Geuze is a blended combination, consisting of a two year barrelled conditioned batch, combined with a freshly brewed version, which produces a unique sweet and sour, cidery taste with a sherry-like flor derived from the wooden casks. 7/10.

The evening would not have been complete without a true 'Trappist' beer and this was provided in the form of *Achel Blond* from the newest of the true monastery breweries, which interestingly has a cafe within the Abbey itself. Bottle-conditioned and weighing in at 8%, it has a beautiful, spicy vanilla nose and although the alcohol content is hefty, there is a balanced bitterness produced by the addition of Styrian and Saaz hops. 9/10.

The fourth offering was *Dupont Moinette* from the village of Tourpes, near Hainout. Again a high alcohol content of 8.5%, but with a hoppy, bitter, almost sour taste, prompting to Geoff to loosely categorise it as an 'Abbey/Saison'. The 750ml corked, bottle-conditioned ale was originally created via a simple farmhouse operation and served as a quaffing beer for thirsty farmworkers. 8/10.

Augustin Grand Cru from Ghent, East Flanders proved a little deceptive. Unsurprisingly, at 9% there was a distinct alcohol nose, but this golden coloured 'Abbey Tripel' seemed to lack body and the overall verdict was that it tasted a little 'tired' and smacked of being more of a mass produced product than some of our other samples. 6/10.

Number six was *Het Kapittel*, or 'Hierarchy of Monks', *Pater* from a brewery established in 1946 in the hop-heartland of Poperinge. An interesting 'Abbey' style once again, this time at 6% abv, it generated a variety of feedback for our host, with perhaps the most descriptive being that it tasted like 'liquid fruit cake'. 8/10.

Geoff described our seventh offering as a 'Flanders Brown', but the 9% *Dolle Brouwers Oerbier*, most definitely sits in a class all of its own. Translated as 'Our Beer' from the 'Mad Brewers', this West Flanders ale uses no less than six malt and three hop varieties, plus candy sugar to provide an unexpected dry finish. The result is a memorable winery, roasty brew. 8/10.

Finally, yet another bottled-conditioned offering, this time from *Abbey des Roccs*. Their Abbey style 'Tripel Brune' uses seven pure malts, three hop varieties and ten spices. Formed in 1979 in a small garage near the French border, the beers are now brewed in 5000 litre batches to satisfy demand for this unique 9% ale. 7/10.

The evening's combined vote count for best two beers sampled resulted in the Dupont Moinette way out on top, with a very close run second between the Lindemans Geuze, the Achel Blond and the Abbaye des Roccs.

ED



LOCATION:

15 ELLICE STREET, THE BASIN
RESERVE, WELLINGTON

WEBSITE:

WWW.REGIONALWINES.CO.NZ

PHONE:

04 385-6952

ORDERS:

04 384-9735

5-MINUTE BEER QUIZ

1. What are the following - Ahtanum, Chelan, Sterling & Willamette?
2. Who said "This is grain, which any fool can eat, but for which the Lord intended a more divine means of consumption... Beer!"?
3. From which country does La Trappe Tripel originate?
4. Which is the odd one out - Hastings, Palmerston North, Rotorua, Wanganui?
5. Who won the Rotorua 'Emerging Business' Of The Year, 2007 Award?
6. Which famous London landmark hosted the 1980 Great British Beer Festival in its grounds, after the Great Hall was destroyed by fire?
7. Which famous writer, who sadly died in 2007, produced 'The World Guide to Beer'?
8. Who produces Munchner Dunkel, a Gold Medal Best in Class winner at the 2007 Australia Beer Awards?
9. In which year did Captain Cook order his crew to brew the famous 'Spruce Beer' on his arrival in Dusky Sound - 1753, 1763 or 1773?
10. How many tap beers are available at Regional Wines & Spirits in Wellington?



- ANSWERS
1. American hop varieties.
 2. Ernar Tuck in Robin Hood, Prince of Thieves
 3. Netherlands
 4. Wanganui - all the other towns have a craft brewery.
 5. Croucher Brewing
 6. Alexandra Palace
 7. Michael Jackson
 8. Wigram Brewing
 9. 1773
 10. 11

CELEBRITY CORNER

LUKE NICHOLAS is a New Zealand based beer expert. Creator of the website RealBeer.co.nz, previously head brewer of the Cock & Bull's beers, owner of Epic Brewing Company and Epic Pale Ale, international beer judge, industry commentator, founding president of SOBA, and former vice president of the Brewers Guild of New Zealand.



As I write this I am...*using my Blackberry to send a Twitter.*

Tonight I'm planning to...*have a good night's sleep.*

It always makes me laugh when...*I have had way too many hops.*

The thing I love most is...*big flavours from the food and beverages I consume.*

It annoys me when...*people ring me to bitch about what people have posted on the realbeer.co.nz forums. Just reply online people, keep me out of the loop.*

In my fridge I always have...*a selection of new beers I haven't ever tried or tried in a long time, which I have picked up on my travels.*

My ideal meal is...*an Indian curry.*

Washed down with...*a hoppy US style Pale Ale.*

My perfect beer sampling trip was...*my most recent trip to San Francisco and San Diego, having tried serious Double IPAs and funky barrel aged beers.*

My favourite brew at Beervana 08 was...*a tie between the Fiejoa Geuze from Mussel Inn and the Twisted Hop Skull Buggery, both where very exciting in flavour, but both a bit too rough and ready, but great to see the boundaries of beer being challenged in New Zealand.*

I am most a peace when...*I'm away on holiday away from the phone and internet, it's sunny and warm and at the end of the day spent on the beach I can have a cold beer.*

My biggest letdown was...*being sick during the week of BrewNZ08, I missed out on good beer, good people, and good times. Look forward to next year.*

In case you haven't yet heard about the award-winning Epic Pale Ale, visit www.epicbeer.com.

October sees the bottling and nationwide release of Epic Pale Ale in a new 500ml bottle. Epic Lager will be available in November.

Try Calypso Bay for a taste of Summer

LAUNCHED last year exclusively for the restaurant adjacent to the brewery, the crisp, golden summer brew was an immediate hit with local drinkers. So, with the warmer weather here once again, Blenheim brewers Renaissance, have decided to bring it to a wider audience. Enter **Calypso Bay Blond**.



The grist for the 2008 release comprises a luscious, sweet pale ale malt from a fifth-generation Canterbury barley grower, along with a touch of wheat malt for a hint of quenching tartness. The brewkettle is loaded with perfumy Riwaka hops (they're a Kiwi-grown variant of Bohemia's revered Saaz variety). Then, to showcase those aromatic hops, the beer is fermented with an especially 'clean' American ale yeast. Finally, during the beer's long, cool maturation, a few extra handfuls of those fragrant Riwaka hops are thrown in, just for good measure. The result is a most refreshing brew.

The bright golden hue hints it will be a great quaffer, but the explosion of passionfruit, pineapple and citrus hop aromas leave you in no doubt this beer offers far more than mere refreshment. On the palate the initial biscuity malt sweetness is soon joined by zingy tropical fruit notes and leads into a quenching tart finish.

Head brewer leaves Mac's

SOBA bids a fond farewell to Colin Paige, the head brewer of **Mac's Shed 22 Brewery** on Wellington waterfront and the man who put Sassy Red and Hop Rocker on the lips of beer lovers around the country. After six years in the job he has decided to take his brewing skills to Asia in the search for adventure and the chance to run his own business.

Colin's country of choice is Cambodia where the stock exchange opens in September 2009 and natural gas exports are ramping up. 'Signs are in a couple of years it will be dragged out of the third world. The locals drink 'all lager' except for a limited market for dark beer. There's a bit of African mentality in Cambodia where men think dark beer will make them virile', he says. 'There's not really a craft beer scene, but there is an opportunity to make standard beer as well', he added.

Colin leaves New Zealand with fond memories and a few observations on the local beer scene. 'It's great to see the quality of the small breweries' products has improved. I remember eight years ago some of it was diabolical.' He plans to spend around four months choosing a site and hopes to be brewing again by 2011.

Wellington

THE WATUSI, tucked away in Edward Street, was known as Tupelo in its previous life. However, after several months of repose it has been reborn with walls an energetic deep-sky blue, leopard print booths and bamboo chairs. The bar name comes from a 1960s dance, which in turn was named after a Rwandan tribe.

On tap there are Tuatara Porter, Gisborne Gold, Emerson's Bookbinder and Pilsner. In the fridge you will also find Three Boys IPA & Pils, Tuatara Pilsner and Hefe plus Coopers beers all at reasonable prices. Opening hours are Wednesday - Saturday 5:00p.m. to 3:00a.m.

THE CRAFTSMAN at 1 Courtenay Place has recently opened its doors and with a name like that, SOBA-ites were getting excited at the thought of a new boutique beer outlet for the city. From the same stable as the Bristol on Cuba Street, the bar does offer the full Mac's range on tap, plus Little Creatures from the bottle shelf, but that's the limit of the selection.

Auckland

SALE ST, which opened recently, is the latest venture for Luke Dallow of DB Breweries. The 800-capacity venue marks a resurgence of the big bar concept, following the opening of David Henderson's SOL Square in Christchurch, and more recently, the 1500sq m Temperance in Wellington.

Dallow expects Sale St - which has cost 'between \$1 and \$5 million' - to break even within 18 months. The site of what was originally a brewery and previously the head office of wine and spirit merchants Glengarry Hancocks, houses a daytime cafe, microbrewery and a cluster of bars.

liquidate

Speciality beers on tap are chosen from the Emerson, Mata, Tuatara and Epic ranges

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The Moutere Inn

New Zealand's oldest pub is set to become a haven for Real Ale enthusiasts.....

HOPS & GLORY was formed in 2006 with the aim of celebrating New Zealand's craft brewers. The original trio of real ale enthusiasts Martin Townshend, Andrew Cole and Kieron Lattimer organised events in Upper Moutere showcasing craft beers from around the country.

These events proved highly successful - so successful that the group were confident about taking the next step and running their own pub.

'We'd always hoped to eventually own our own pub and the festivals were our way of testing the water to see if there was support for the kind of place we wanted to run,' said Martin, who is also owner of the award winning *Townshend Brewery*.

The Hops & Glory organisation was joined by Dave Watson and the quartet are now owners of *The Moutere Inn*, built in 1850 and believed to be the oldest pub in New Zealand.

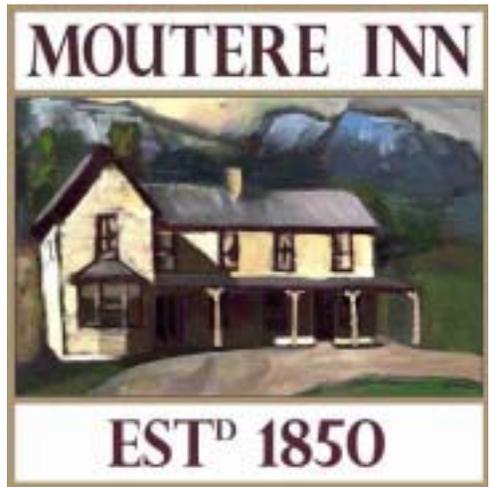
Dave will take up the position of live in bar manager. 'It will be a change from my current career as a guitar teacher but it's an opportunity I'm looking forward to, the potential of the pub is enormous.'

The four partners are excited by the opportunity to run New Zealand's oldest pub. Over time they hope to return the pub to its former glory as well as provide a comfortable place for locals and visitors to enjoy great beer and food.

'The changes to the pub will be gradual but we hope that we can count on the support of locals and visitors as we attempt to transform a community asset that has been neglected for far too long' said Kieron.

Reflecting the ideals of Hops & Glory will see *The Moutere Inn* stock a fine selection of locally produced beer, wine, spirits and real ales complemented by meals from the restaurant.

'We've created a separate cellar just for the storage and serving of real ale' said Martin. 'We're also hoping that we'll tempt other local brewers into experimenting with cask conditioned ales now that we can provide an outlet for selling the beer' added Andrew.



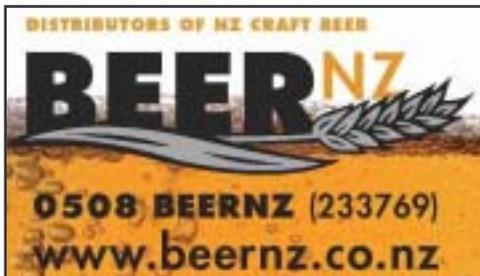
The village of Upper Moutere was settled in the early 1840s by German immigrants who brought with them hop plants and grape vines. Today the region is home to many wineries and is also the seat of New Zealand's hop industry.

The original building was a two story structure built by Cordt Bensemman in 1850. A second wing was swiftly added to create accommodation for travellers and by 1857 the structure that is still clearly recognisable as *The Moutere Inn* was in place.

Some of the brews initially available include, Townshend Number 9, Tuatara Pale Ale, Three Boys Wheat Beer, Emerson's Bookbinder, Mussel Inn Captain Cooker, Lighthouse Victory Ale, Invercargill Brewery Nally's Cider and a new lager from Riwaka's Monkey Wizard.

Opening hours are 4pm Mon to Thursday, 12am Friday and 11am Saturday and Sunday.

ED



The Editor reserves the right amend or shorten contributions for publication.

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NHC AWARDS



BAR EDWARD in Newtown, Wellington was the venue for the National Homebrew Championships Awards Ceremony.



A bonus attraction were two fine homebrewed ales generously supplied by SOBA committee members Rob Owen and Keiran Haslett-Moore and served up by handpump. Needless to say the supplies of Robust Porter and English-style Best Bitter did not last too long!

Champion homebrewer James Kemp receives his accolade from host Rob Owen, respresent in new SOBA t-shirt.

The Major Prize Winners were:

SOBA NHC Champion - James Kemp

NZ Hops Award - Chris Mills and Allyn York
(Best hop balanced beer)

Liberty Brewing Award - James Kemp
(Best malt balanced beer)

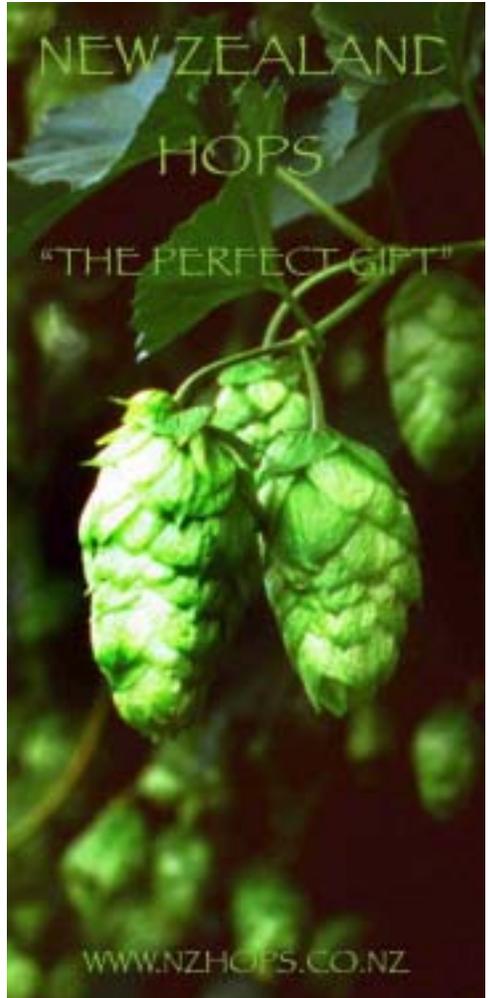
Mac's Award - Andrew Cherry (Best kit beer)

Hallertau Award - Steve Baker (Best commercial beer)

Brewcraft Award - James Kemp (Best beer)

Best in Class Results - Advanced

1. Light Lager - Alasdair Saunders
2. Pilsner - Darrell Hart
3. European Amber Lager - Alasdair Saunders
4. Dark Lager - Alasdair Saunders
5. Bock - Alasdair Saunders
6. Light Hybrid - Andrew Cherry
7. Amber Hybrid - Adam Genefaas
8. English Pale Ale - Greig McGill
9. Scottish and Irish Ale - R J Sherratt
10. American Ale - Barry Hannah
11. English Brown Ale - Greig McGill
12. Porter - Steve Baker
13. Stout - James Kemp
14. India Pale Ale - Martin Wolley
15. German Wheat and Rye - Glen Simpson
18. Belgian Strong Ale - Adam Genefaas



19. Strong Ale - James Kemp
21. Spice/Herb/Vegetable Beer - John Parrott
23. Specialty Beer - Craig, Phil, Leanne, Luke
24. Traditional Mead - Grant Core
24. NZ Pale Ale - Chris Mills & Allyn York
27. Standard Cider and Perry - Darrell Hart

Kit

Lager - Andrew Cherry
Wheat - Dale Cooper
Pale and Brown Ale - Andrew Cherry
Porter and Stout - Craig, Phil, Leanne, Luke
Spiced and Fruit - Noel Sperry

A special thanks to all sponsors of NHC.

ED

SOBA SOCIAL - MAC ATTACK

On the warm spring evening of 7 October 2008 a group of 20 or so SOBA members were seen loitering in the Mac's bar on the waterfront in Wellington. They had forgotten that the email from Ian Caig had said to meet in the upstairs function room where he and about 5 others who could read were waiting! Once we were together, we began our tour and tasting with the very informative hosts Ali Clem, the head brewer and Nik Mossop, the assistant brewer. The plan of the evening was simple: check out the brewery and then taste some of its wares. Given the amount of space allocated to me (as a new writer) and that most of you probably know the process of brewing beer, I won't go through all the details here.

However, to give a bit of background, the brewery/bar was established in 2002 as a Lion Brown establishment. At that time the brewery was used for the production of Lion Brown only, however the bar did have other Lion beers available on tap such as Sultry Dark, Sassy Red and Wicked Blonde. They also often had a guest or special beer, such as Shed 22 6XB and Demonic Ruby, which were festive brews for earlier BrewNZ events when the themes were 'Celebrating the Hop' and 'Magnificence of the Malt'. The old bar was full of Lion Brown memorabilia including large posters of 'Brown O'clock' as you would have seen in Wellington rugby programmes back in the 70's and 80's. (Yes, I was around back then).

A couple of years back the brewery/bar became a Mac's bar and since then has brewed Black Mac, Hoprocker, Spring Tide, Sassy Red and more recently Great White, plus Sundance for kegs and bottles. The bottling is done in Christchurch. The current capacity of the brewery is approximately 1.5 million litres per year and varies depending on the quantity of each beer brewed. A specific point of interest to me during the tour was the complication of using a brewery for a variety of 'special commercial' beers that was originally built to brew a relatively simple beer only. For example, Black Mac, which has five different malt varieties, whereas Lion Brown uses only one, resulting in a far more complex brewing process for those involved. After the tour we adjourned back to the function room and enjoyed tastes of Spring Tide, Sundance, Mac's Gold, Great White, Hoprocker, Sassy Red and Black Mac and then quite a few more of those we particularly fancied! We finally left well after we had overstayed our allotted time, although Ali and Nik, being very hospitable hosts, did not seem to mind. A great evening was had by all and we are already thinking about the next event at the brewery. Many thanks guys. Cheers.

SEAN MAHONY



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BEER OE - ACROSS THE DITCH

QUEENSLAND is less than a four hour flight from New Zealand. SOBA Committee member Ian Caig took advantage to spend a week checking out the current boutique brewing scene

Having foolishly booked a holiday without actually checking the availability of decent beer first, I put out a call to the SOBA membership for guidance. One of our SOBA colleagues had visited Queensland two years ago and after visiting some 25 – 30 bottle stores had ended up with a bottle of Little Creatures Pale Ale and a 6 pack of Guinness FES!!! You can imagine how I was anticipating my visit with some trepidation, however the reality (thanks in no small measure to the extra advice of local beer enthusiast, Trevor Ford, on where to look) showed that the boutique beer situation has obviously changed remarkably in a very short time.

On arrival in Brissy we found that our accommodation was only 5 minutes walk away from the Grand Central Hotel (situated at the front of Central railway station – make sure you find the right bar!!). On our first visit we sampled Yippy IPA (from the new Mt Tamborine brewery, which was slightly cloudy, with a slight hop aroma and strong Saaz hop flavour), Dogbolter (a stout), Duke Pale Ale, 3 Ravens Blond (rather like Leffe Blond) and James Squire Pilsner (little aroma but with a pleasant nettle flavour) – being a hop head, the IPA was the beer that “did it” for me. Coming from New Zealand, we found the beer expensive, especially for such small measures – typically A\$7 for a half.

The following day we headed north to Noosa Heads and chanced upon Laguna Jacks bar and bottle store (not difficult as it is directly across the road from tourist information!). The bottle store advertised its own brand beer and a range of 70 bottled craft beers – it turned out that the Laguna Bay Premium Lager is actually brewed by Burleigh Heads Brewery, (which brews the Duke range of beers) and the 70 boutique beers also included such celebrated craft brewer’s brands as Castlemaine, Toohey etc!! I did happen to buy a couple of bottles of Gage Road IPA, which turned out to be the most enjoyable beer I came across – an excellent brew, being deliciously hoppy in flavour and aroma.

As we were in a motel, and to cut cost, we went out shopping for our dinner at Woolworths – coming out of said store, I just “had to” check out the beers in the adjacent BWS bottle store, finding Squire Pilsner (a clean, refreshing Pilsner) and Pale Ale (pleasant hoppy ale) plus Blue Tongue premium lager (an OK but not exceptional lager).

As the weather wasn’t great, the following day we headed out to Pomona (rather than the beach) and, on a routine inspection of Cellarbrations, discovered James Squire Pepperberry, Matilda Bay Bohemian Pilsner (slight blackcurrant flavour at first, then hints of honey), Pepperjack Hand Crafted Ale plus Coopers and a couple of others.

Later the same day we called by The Happy Brewer Home Brew shop at Noosa and exchanged some beery info with the owner, Dave Schofield (turns out that he has a namesake at Paraparaumu who runs a Home Brew shop with the same name) – he recommended that I take a look at Don Mather’s bottle store in Noosaville and, not being one to turn down a recommendation, duly did so. Apart from some beers already mentioned earlier, Don Mather’s also stocked Gage Road Pilsner (similar tasting to Becks), Little Creatures Pilsner and Rogers Ale (a little thin), and Knappstein Lager (very fruity with good Saaz hop flavour). I was particularly taken by the Knappstein beer.

Day three and we are on the beach and in the centre of Noosa, when the warmth inspires a thirst – went to Cotos Bar and tried their Redback beer, which reminded me of Hoegaarden. They also stocked Coopers and one or two other boutique beers.

Day 4 was a visit to Fraser Island and the only beer available with lunch was Castlemaine 4X or VB – this turned out to be the only occasion in a week when I had no choice other than to drink an industrial beer....the low point of an otherwise excellent day.

Thursday and we head south toward Brissy, calling at Sunshine Coast Brewery en route. Unfortunately we arrived at the start of owner Greg’s lunch time rush, so discussion was limited to gaps between customers. There is quite a range of beers available including a Summer Ale, Hefeweizen (actually passed its best), Best Bitter (nice biscuity malt flavour), Rye ESB (slight fennel aroma and good body) Rauch (smoked malt) beer and a chili beer. A tasting tray is available for A\$7. A new brewer was expected to arrive the week after our visit, at which time a “tweaking” of beer recipes would take place.



...and it's in the sunshine of course!

continued opposite

Once back in Brissy we set off to find the Brewhouse. This is in Albert Road (near the Queen St. Mall), brews a range of 8 beers and also holds brewing courses for those interested in how to make a “perfect” beer or how to match different foods and beers. Unfortunately it was a little too soon after eating, so I didn’t enjoy quaffing my beer quite as much as I might have done. The “Up your kilt” Scottish Ale I didn’t find to be exceptional, however I enjoyed the Engine Pale Ale, it having a respectable hop aroma and flavour. On the way back “home” we called by the Grand Central again, but the (tap) beer range was almost not existent with only one or two boutique beers being available.

On Friday night we walked over to the Storey Bridge Hotel to try that out. I’m sure that it qualifies a local icon but the beer wasn’t that fantastic in the first couple of bars we visited (Coopers, Kilkenny, Tooheys, Carlton Draught, Pure Blonde, Stella, VB, 4X, Cascade Premium Light etc) but the price was reasonable. Noticing the “Shelter Bar” door and doorman – I asked what was through there and he replied that he didn’t know but it was more expensive!! Well you only live once, so we ambled through and found that this bar also stocked Little Creatures, various beers under the Cascade, Boag and Hahn labels plus St Arnou on tap (from Regatta according to the barman – the reality is that it is contracted brewed by Australian Independent Brewers)...and it was more expensive.

The last day and whilst heading for the airport, we discovered that the Breakfast Creek Hotel (another iconic Brisbane bar) is right alongside the airport road!! What a coincidence – not that the wife believed me, all credibility about it “just being a relaxing holiday in the sun” having disappeared by the end of day two !! Duly stopped and sampled a very enjoyable pint of Castlemaine from the wood. The barman reckoned that they go through 2 to 3 barrels of beer from the wood every day, after the ceremonial tapping of the first barrel at midday. If the guys in Oz ever start a consumer organization, getting more outlets for beer from the wood must be a top priority!!

Apart from the venues mentioned already, Trevor also suggested the following:

- The German Club by the Gabba – a good range of bottled German beers plus some on tap.
- The Belgian Beer Café – the usual range of good Belgian beers.
- The International Hotel – a microbrewery near the centre, which has up to 6 of their own beers available at a time.
- The Regatta Hotel – stocks Squires ales plus an occasional in house brewed special.
- The Spotted Cow at Toowoomba (100km west of Brisbane)
- The Mt Tamborine brewery (south of Brisbane) – beers currently available in Tamborine at the Bearded Dragon.

IAN CAIG



BAR

The Lounge

High Street, North Carterton, Wairarapa

THE first thing to mention about The Lounge is that, despite calling itself a Wine & Tapas Bar, it has a great beer range covering 60-80 beers that change on a reasonably regular basis. All sorts of styles on offer to keep you happy - from interesting left-of-centre premium lagers, through well-established local craft beers and international ales, to the local brewery down the road. For a Kiwi tittle take your choice from Mac’s, Monteith’s, Tuatara, Founder’s, Emerson’s, Bennett’s, Moa, Wigram, Waituna, Three Boys and Peak. Along with the ales there’s nice range of local wines and a cider.

For foodies, the choice of tapas dishes is almost as long as the beer list, so plenty of options to mix and match. These can be ordered as a snack, as is traditional, or as a platter for a more substantial meal. There’s also a late meal menu plus yummy desserts.

There’s frequent live music provided by one of the half a dozen regular bands. Jam sessions are held on the second Wednesday and the third Thursday of each month.

The passionate and friendly owner, Chris, works behind the bar, so everything is kept in good order, whilst partner Jude is in charge of the kitchen. The Lounge is most definitely a real oasis in the beer desert that is rural New Zealand.

Check out the full range of beers and tapas on offer, plus information on the live music and opening times at www.loungewineandtapas.co.nz.

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WHAT'S ON

Check out the future SOBA gatherings..

WELLINGTON AREA

Tuesday 4th November, 7.30pm

Monthly Social

D4, Featherston Street, Wellington

Tuesday 2nd December, 7.30pm

Monthly Social

Bar Edward, Newtown, Wellington

Saturday 13th December, 1.00pm

Brewery Trip and Rural Pub Visit

Peak Brewery, Masterton plus The Lounge, Carterton

Tuesday 6th January, 7.30pm

Monthly Social

Southern Cross, Abel Smith Street, Wellington

Contact: Ian Caig, email condor@soba.org.nz

AUCKLAND AREA

Saturday 8th November, 2.00pm

Monthly Social

Cock & Bull, Newmarket

Saturday 6th December, 2.00pm

Homebrew Festival

Joint event with Auckland Guild of Home Brewers

Saturday 10th January, 2.00pm

Monthly Social

Der Metz, Kohimarama

Contact: Martin Bridges, email martin@soba.org.nz

MEMBERSHIP

Please join and support the Society Of Beer Advocates (SOBA) Incorporated.

Your membership fee of just \$30 annually entitles you to:

- A SOBA membership card, offering discounts at supporting bars, breweries, and events
- Voting rights at SOBA meetings and the AGM
- A soba.org.nz email address, if you'd like one

...and allows us to:

- initiate and maintain effective campaigns
- advertise the society, and raise awareness of our goals
- maintain our online and print resources

How to sign up:

- Complete the form below, or download one from the SOBA website.
- Submit it:
 - In person, to the Secretary or Treasurer
 - By post, to SOBA, PO Box 9361, Hamilton
 - By fax, to 07 957 2659, marked Attention: SOBA
- Pay your membership fee:
 - In cash to the Secretary or Treasurer
 - By bank deposit to SOBA 01 0527 0079253 00 (use your name as a reference)
 - By sending a cheque to the above postal address

By completing and signing this form you agree to the following conditions:

1. I will abide by the charter of the Society Of Beer Advocates Incorporated (hereafter "SOBA") and accept club rulings.
2. I absolve SOBA from any liability that may arise due to my participation in SOBA events or meetings or by using SOBA equipment, or other property, except as provided by law.
3. I will pay the specified membership fee of \$30.00 within 90 days of completing and signing this form.
4. Membership, when granted, is active until the end of the current society year, which ends in September.
5. SOBA undertakes to collect, use and store the information provided on this form according to the principles of the Privacy Act 1993. The information will be used by SOBA for statistical, funding and administration purposes within the society. You have the right to access the information held about you and to request corrections.

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I would like SOBA email address: Yes No

Email: _____@soba.org.nz

Forwards to: _____@_____

FRONT COVER IMAGE

Brew Moon Hophead IPA.

Was this fine organic India Pale Ale the most underrated beer at Beervana? Quite a few drinkers thought so, including myself! I feel another trip to the Brew Moon Cafe & Brewery coming on....



Cheers & see you next time. ED