The Pursuit of Hoppiness
- the voice of SOBA -

Bumper 32 page issue features:

Hops
pages 6 & 16

Pubs
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Festivals
pages 12 & 17

Food
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Breweries
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plus lots more!

Your Craft Brewing and Pub Newsletter
“Beer for all the right reasons”
EDITORIAL

WITH a bit of spare time and some forward planning it's possible to sample a great range of Kiwi craft beer in the top half of the South Island. An Easter family holiday, combined with the SOBA 'Weekend Away', provided a good opportunity for me to get round some quality South Island brews.

But be warned, if I were to mention that our three young alpaca boys are named 'Wheaty', 'Golden' and 'Porter' in homage to a certain Cantabrian craft brewery, you may come to realise why there may unashamedly be more than just a passing mention of this particular enterprise and its products in the following article…..

Akaroa - Très agréable, mais où sont de bières?
We thoroughly enjoyed our stay in Akaroa, but what a woeful choice of craft beer in such a beautiful spot. Thank heavens for Vangionis on Rue Lavaud, an atmospheric trattoria with Three Boys Pilsner on tap and the remainder of the range in bottle. Delicious food and enthusiastic, attentive, staff made for a great evening. The remainder of the dozen or so other bars, hotels and cafes are currently firmly tied up by the 'big two' in their various guises, so it was a fresh fruit ice cream instead of a Monteith's Radler in the daytime and Canterbury Pinot instead of Canterbury Draught back at our lodge.

A first visit to Pomeroy's, to the north-east of the city, with the bar filling up quickly early evening. One punter was Ally of Golden Ticket fame, so we proceeded to put the beer world to rights over a Harrington's Saddleback Lager and an Emerson's London Porter. With an early start on the Trans Scenic planned for the following day, I resisted the attempt to run through the other six kiwi tap beers on offer on this occasion. Rumour has it Oyster Stout may appear on a genuine handpump soon.

Blenheim - Rendezvous with the Crew
By some sort of logistical miracle, I managed to be collected from Blenheim Station as the last of our seventeen strong SOBA 'Weekend Away' party, at the designated time. This was no thanks to me as organiser, directing our splendid Bay Tours minibus driver, Marion, to the Interislander Terminal in Picton, when all those sailing actually came in via the Bluebridge! So it was straight to Renaissance for a brilliantly animated and amusing description of the birth and evolution of the current Dodson Street brewery by Andy. Many folk may not truly grasp the implications of purchasing kit in such an appalling condition from the former Marlborough Brewing Company, unless a description is heard first hand. However, all the donkey work has proved worthwhile, with the Discovery, Porter and particularly the Perfection, all tasting good at the adjoining bar.

Christchurch - Escape from Jail
While the family flew back to Welly, I was banged up at the Jail Backpackers in Addington, but escaped for a morning visit to Three Boys Brewery and an evening session at Pomeroy’s, thus reluctantly bypassing the Twisted Hop on this occasion. Great to catch up with Ralph and even greater to sample 5 brews all straight from the conditioning tanks - Pilsner, IPA, Wheat, Twisted Hop IPA and of course the scrumptious Oyster Stout. All tasting pretty spot on to me, so no more tinkering boss!

Window display at Vangionis, Akaroa

Pomeroy's Old Brewery Bar, Christchurch

The Dodson Street brewhouse, Blenheim

The Pursuit of Hoppiness - Autumn 2010
Onto Moa, despite cries for a 'beer shop stop' at Fresh Choice - Springlands, where we were treated to a very special tasting by Dave, which included jugs of barrel-aged St Joseph’s Triple and Imperial Russian Stout. The plant, situated amongst Alan Scott's Cloudy Bay vineyard, was flat out preparing the more conventional brews for global distribution and ultimate world domination.

The final Marlborough area stop was former SOBA committee member Mike Pink’s Old Bank Bar in Redwoodtown, Blenheim. The choice on tap was 'Real Beer, Real Kiwi, Real Food, Real Good' and this aptly summed up a fine community local. Amongst the 8 craft beers on tap, I spied Soren’s 2 Wired Rewired American style Brown Ale, so was more than happy sample a couple before setting our sights on Nelson. Look out for a permanent handpump installation in the near future.

Nelson - Divine Intervention

Driver regulations intervened to force our arrival in Nelson towards 8pm latest, giving plenty of time for backpacker check-in and a stroll to the Free House, Mic and Eelco’s divine church restoration tucked away on Collingwood Street. A dazzling display of ten taps and three handpumps, from which I selected Townshend ESB, Croucher Ale and of course, Three Boys Oyster Stout. You can even now get your takeaway curry delivered to the pub from our favourite Indian restaurant across the road.

MarchFest - Worth the Wait?

As a prelude to MarchFest we took in a brief visit to Bays Brewery out by Nelson airport, maybe not the first choice on many people’s list to visit, but nonetheless a producer of three 'craft beers' which feature alongside their four 'standard' brews and deserving of SOBA support. The craft range comprises Amadeus Pilsner (5.2%), Bengal Tiger Pale Ale (5.2%) and Exclamator Doppelbock (7.5%), which we sampled from the fill your own rigger dispensers. Bengal Tiger has previously been spotted roaming Courtenay Place on the odd occasion, but unfortunately all three of these beers are now only distributed locally.

So to the centrepiece of the weekend, Marchfest, which sadly almost embarrassed itself this year, by virtue of the appallingly long wait for service at the relocated bar. The flip side to this was that there was plenty of time for our volunteer SOBA crew to mix, mingle, recruit and hopefully educate some of the punters patiently waiting for one of the following specialty brews: Founder’s God Knows Best Bitter (autumn ale) 5.0%, Golden Bear Liquifaction (pale ale) 6.3%, Lighthouse April Fuel (amber ale) 5.5%, Moa Blanc Resurrection (Belgian wit) 5.0%, Monkey Wizard Golgotha (porter) 5.5%, Mussel Inn Missing Lynx (marzenbier) 5.2%, Renaissance Funkelryesen (spiced rye beer) 5.0%, Sprig & Fern De-Vine Inspiration (pilsner) 5.0%, Totara Ninkasi Green (pale ale) 5.0% & Townshend Roger Parks (IPA) 6.3%. Those final three on the list were my personal favourites on the day.

A new and excellent feature this year, was the Brewers’ Seminar, where the creator of each of the above had the opportunity to expand on the recipe and processes used and also be prepared to answer those awkward questions from the audience. This feature could have been better advertised, but sessions were well attended nonetheless and those savvy enough realised they could get free samples without the queuing.

As the day wore on some punters were spotted reluctantly retreating to the local Sprig & Fern, but when the tills ran out of small change and price of a beer was correspondingly reduced to $5, there was a noticeable reduction in serving times.

In summary, the beers were of a superior quality to last year, the layout not so, the Immigrants are a great alt rock cover band, the SOBA stand was a success and Mic & Eelco were very quick to publish an email apologising to anyone who felt they experienced a less than satisfactory event this year.

The lure of the Free House once more proved too strong for yours truly and I whiled away the latter part of the evening catching up with old friends Helen and Kev from Christchurch over a Three Boys Golden and of course an Oyster Stout or three.

continued on p.4
Onokaka - Manonamission

My previous attempt at visiting the legendary Mussel Inn involved driving the visiting in-laws over the Takaka Hills from Kaiteriteri in a monsoon, only to arrive and find it closed for a private function! On this occasion, with almost military precision and bathed in glorious Autumnal sunshine, we arrived in good time at Golden Bay for a magical afternoon session.

With four beers plus an apple cider on tap, alongside seven beers plus a feijoa cider in 500ml bottles, the choice was bewilderingly awesome. Not being a manuka man, I bypassed the Captain Cooker, choosing the bottle conditioned 6% Pale Whale and the double hopped 8.5% Bitter Ass. This was topped of by the amazingly easy drinking 10% Monkey Puzzle strong ale.

Plenty of delicious homecooked food on offer to match whatever your selection may have been. We were treated to a fascinating tour of the miniature tower brewery out back by Andrew and then all too soon, it was time for a team photo, before heading for the hills once more.

Riwaka - Pure Wizardry

As the tour drew to a close, I faced the ultimate dilemma of arranging to spend a little longer at Onekaka, versus allowing time for an 'unofficial' final stop at Monkey Wizard Brewery, which was directly en-route to Nelson airport. Logic won the day, we texted ahead to ensure the elusive Matt would still be open for us and sent the illustrious SOBA Press Officer, Greig McGill, ahead on a scouting mission.

In a race against time and as the sun set over Takaka Hill, we bombarded Matt and his partner for samples, riggers and bottles from one of the 'rarer' craft brewers. After tasting the delicate NZ Cascade-hopped 4% Abel Ale and the five-malt 4% Fat Kelpie English Brown Ale, I opted for a rigger of the former and a special 750ml bottle of the latter. While these were being ordered, there was just enough time for peep out the back at the neat brewhouse, complete with boxer’s punchbag for when things may go awry.

Most of the Abel Ale only made it as far as Nelson Airport Departure Lounge, where the empty riggers were placed proudly on the top of the deserted chiller as a proud monument for all the small guys doing good.

A few years back it would have been impossible to have encountered the superb range of craft ales now available throughout this particular region. The bars, cafes, restaurants, festival organisers (and supermarkets) making this happen deserve our utmost support to help them thrive and spawn further players in the market.

NICK PAGE, EDITOR
The Pursuit of Happyness - Autumn 2010
Coo Coo Cachoo Mrs. Robinson - are you trying to seduce me?

Stout

Oyster

three boys
A WALK ON THE WILD SIDE

“First of all, sauvin is a fabulous hop, probably my favorite of all.”

8 Wired Brewer
Søren Eriksen

OVER the last 18 months there has been an explosion of craft beers (both in New Zealand and internationally) brewed to showcase a number of new hop varieties that have been developed and are now being grown in New Zealand – particularly in the Nelson Bays area. Riwaka, Rakau, Motueka, NZ Cascade, Pacifica (NZ Hallertau) and Sauvin are the main varieties – I’m sure more of them are on the way!

While there are considerable differences between each variety they also have considerable similarities – almost all have citrus aroma qualities such as grapefruit and lime, grassy notes and floral aromas.

Unsurprisingly many, if not most, of these beers are Pale Ale styles – these styles lend themselves to being packed full of hops so what better way of showcasing a hop variety. I think its fair to say that these beers are beginning to constitute their own style – the New Zealand or ‘Kiwi’ IPA (I like to use KIPA – pronounced like the fish – for short). Many of these beers are being brewed in New Zealand such as Renaissance’s Marlborough Pale Ale, Yeastie Boys’ duo of Nerd Herder B & D and, 8 Wired’s Hopwired; that said it is not an exclusively New Zealand endeavor – Danish ‘Gypsy Brewer’ Mikkeller brews a single hop Nelson Sauvin IPA which is among one of his highest rated beers and Japan based brewer Brian Baird has just released Kiwi IPA – which is brewed with Motueka, NZ Cascade and NZ Hallertau.

But as a wine guy by trade it is Sauvin I am most interested in! Sauvignon was a hop variety that was released in 2000 and is named such for its “quintessentially New Zealand” aroma and flavours which are akin to out own uniquely kiwi expression of the Sauvignon Blanc grape. Sauvignon Blanc tends to produce wines with high acidity, grassy, grapefruit and gooseberry notes – all of these aspects are present in the Sauvin hop. But more than sharing a similar flavour profile many brewers describe the hop as having a vinous or wine-like quality.

Obviously as a wine guy I find this particularly interesting: Sauvignon Blanc is one of the oldest cultivated white grape varieties – its etymology of Sauvignon is wild – it comes from the French word sauvage from where we get savage. So if you pull apart sauvin – you get a word that literally means – wild or sauvage (which is used in wine circles to describe the flavours of the Sauvignon family of grapes as well as the character imparted to wine through the use of indigenous yeasts during fermentation and vinous.

Wine related non sequitur aside – I thought it was time to talk to some brewers to shed some light about the other qualities – for this I have talked to Søren Eriksen who makes Hop Wired – a Kiwi IPA hopped almost exclusively with sauvin under the 8 Wired label and is based out of the Renaissance Brewery in Blenheim and Mikkel Borg Bjergsø whose Mikkeller brand is one of the most popular on the craft beer circuit and makes three beers exclusively hopped with Sauvins and is based in Copenhagen in Denmark but brews all over Europe and occasionally in the USA.

For Søren Eriksen Sauvin is among his favourite hop varieties – largely due to its versatility, “It’s awesome for bitterness, even better for flavour and best for aroma. It can be added with great results anywhere from mash hopping to dry hopping” and its inherent wine like balance - “It is high in alpha acids but the bitterness is really smooth. Flavour is quite complex, loads of different fruit going on.”

Of the recently developed New Zealand hop varieties he believes that sauvins is “one of the only NZ hops that can handle being the key player in a big IPA, Cascade can as well but is not uniquely NZ, Riwaka might but has been sold out. Motueka can’t do it on its own but is a great second violin.”

While both brewers commented on the uniqueness of the hop and its particular application to the IPA style, both also commented on the versatility of it. Mikkel Borg Bjergsø commented on the unique “hop-sweetness” that sauvin has stating that as a brewer it is particularly useful for “balancing the more harch bitterness from the high alpha US hops” as well as stating that it also works extremely well in combination with the flavours produced by fermentation with Brettanomyces – which to him is a natural combination as Brett “is also found in many wines”. Søren Eriksen however believes that the hop is suited to a wide variety of styles but especially “porters and stouts”.

To experience sauvin used in a different way try the Twisted Hop’s Sauvin Pilsner – one of the more exciting New Zealand made craft lagers.

JULES VAN CRYSEN

The Pursuit of Hoppiness - Autumn 2010
D4 ON FEATHERSTON, IRISH OWNED IRISH RUN
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Ph: 04 9108216

D4 on Featherston in the heart of the CBD
D4 is independent from the Breweries and hence has a fine selection of 14 beers on tap.

These range from Epic Pale Ale to Emerson’s Bookbinder to Tuatara Pilsner.

Tuatara Porter is on the Hand Pump & Maredsous Blond also launched on tap.

Try 1 of our 12 Craft Bottled Beers for the best beer has to offer.
Wellington

The Apartment will be opening in Allen St where New Orleans was, with a good craft selection comprising Emerson’s 1812, Harrington’s Rogue Hop, Epic Pale, and Tuatara Hefe on tap, plus a guest tap with one mainstream beer. In the cabinet there will be more craft beer offerings.

Balu Bistro in Upland Road, Kelburn now has Tuatara Pilsner on tap.

The guest tap at the Parrot & Jigger, Lower Hutt is currently Tuatara Ardennes.

D4 on Featherston Street is now running two guest taps. Last week it had Three Boys Oyster Stout and Harrington’s Rogue Hop on the guest taps and Tuatara Porter on the hand pump. The beer of the month (bottled) is Quilmes from Argentina - an international lager that tends more toward a German influence.

During March Hashigo Zake cracked a ton of tap beers. Since September last year 100 different beers have gone through the bar’s taps since opening in September 2009. The 100 beers have come from 24 different New Zealand breweries and 8 others from Australia, Germany, Belgium and the US. Japan was added to that list in early April when an ecorkeg (essentially a 30L PET bottle) containing Baird’s Angry Boy Brown Ale arrived.

Upcoming tastings include Flying Dog on May 11th and Mikkeller on June 8th. Future beers on tap include several from the MarchFest event, plus more of the superb Twisted Hop IPA.

A new online shop specialising in the world’s most unusual and sought after beers is open for business. The Cult Beer Store is at www.cultbeerstore.co.nz and specialises in the sale by mail order of the products imported for Hashigo Zake. Breweries such as Rogue, Flying Dog, Baird, Nogne Ø, Mikkeller and Meantime are featured. All the products are imported with the approval of the breweries concerned and take the most direct possible route to New Zealand.

A great range of guest beers currently on tap at Malthouse comprises: Epic Armageddon IPA - barrel aged in oak, 7.25%, Epic Mayhem Pale Ale, 6.2%, Epic Thornbridge Stout, 6.8%, Fullers London Pride, 4.7%, Three Boys Oyster Stout, 6.2%, Yeastie Boys Return to Magenta Belgian Style Ale, 5% and McCashin’s Rochdale Traditional Cider, 5%.

The Loaded Hog on the Waterfront is currently closed for refurbishment. Here’s hoping the reopening in July features something more enticing than the previous offerings.

Cuba Street restaurant, Logan Brown, will launch a new beer list in the near future with a much higher percentage of craft beer. Three Boys, Yeastie Boys, Epic among others will join Emersons on the list.

On Dixon Street, just past Opera House, is a pool hall called Fast Eddies. Despite the dodgy looking alleyway and lift to upstairs, the bar has 4 taps, Tui (as expected), Tuatara Pale Ale, Emersons Pilsner, and Roosters. Fridge stocks bottles of 8-Wired, Renaisance and Three Boys.

Arrowtown

The Arrowtown Brewery Oaks Bar now has a handpump serving a gorgeous 8% IPA - it is intended to be a permanent feature.

Blenheim

The Old Bank now has Emerson's Pilsner on as a regular beer and has their Brewers Reserve - currently Fresh Hop Ale - on as a guest beer.

Dunedin

Al Bar in Stuart Street has Emerson’s Bookbinder on handpump - a real one. They have plans to increase the number of beers served by this method.

Hamilton

House is a fantastic new bar in Hamilton, with a strong focus on craft beer. See the full Pub Review on page 26.

Te Anau

Redcliffe Cafe has Wanaka Beerworks Brewski on tap and their Cardrona in bottles.
Suppliers of a wide variety of malted barley, malt extracts and hops for the home brewer (including complete supplies for beer kits, wines and spirits)

Mail order by email: brewerscoop@gmail.com or from www.brewerscoop.co.nz

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Address: Shop 9, 2 Harris Road, Mt Wellington, Auckland

JP 2010

The next special release is JP which will be available in June. Each year we brew a different Belgian style beer in honour of the late University of Otago Professor Jean Pierre Dufour. Belgium born Professor Dufour was well known in the international brewing industry and as a valued friend of the Emerson’s Brewing Company, it was decided, after his death in 2007, to annually create a Belgium style beer to recognise his contribution to the industry.

This will be the fourth vintage, and is an India Pale Ale brewed to the Belgian Tripel style with Belgian yeast and the addition of NZ and American hops. 8% ABV. Foodmatch: A pungent, tangy cheese. Book your allocation from early May.

Inch Bar

One of the long standing supporters of Emerson’s and a bar truly worth a visit in Dunedin is the Inch Bar at Bank St near the Botanic Gardens. The small scale of the premises does not hint at the range of craft beers available. There are six taps serving Emerson’s beers including Brewer’s Reserve. Host Jon Simcock and staff will ensure that you have a memorable visit. Open seven days with delicious food available from adjoining Red Rocket Catering.

Champion NZ Brewery 2009

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
CAMPAIGNS UPDATE

Upcoming Beer Festivals

Wellington
Matariki Winter Ales Festival
on Saturday June 26th 2010
at The Boatshed, Wellington Waterfront
from 2pm - 8pm
See poster on page 17
and go to SOBA website
for more info and online booking

Christchurch
Christchurch SOBA Branch Beer Festival
on Saturday October 30th 2010
at The Ilam Function Centre
from 12noon - 5pm tbc

SOBA opposes total alcohol ban for Wellington
SOBA urged Wellington-based members to oppose the proposed Wellington City Council blanket alcohol ban that would make it illegal to drink a beer anywhere except in pubs and at private residencies. The deadline for submissions has now passed. SOBA feels the ban is unnecessary, heavy handed and unfair on police and residents.

New SOBA memberships currently running at one per day
That’s the amazing stats for the period mid-April to mid-May. SOBA is fast approaching its 500th member, giving the organisation a powerful voice for future consumer campaigns, which are likely to include relaxation of brewery ties in pubs and clearer information on unit prices of beers.

Bruce Holloway goes in Pursuit of Hoppiness!

Brewjolais Launch
Dominion Post
Your Weekend
April 17 2010

The Pursuit of Hoppiness - Autumn 2010
The Cult goes Nationwide!
Why should Wellington have all the fun? Now the rest of New Zealand can enjoy the same cult beers that Hashigo Zake’s customers have come to love.

www.cultbeerstore.co.nz

Cheers to Good Beer
www.tuatarabrewing.co.nz
CAMRA runs many beer festivals throughout the year, on average 15 per month around the country.

These are organised by the local branches, many pubs also run their own festivals. There are only 2 national festivals, the Great British Beer Festival held at Earls Court in London in August and the National Winter Ales Festival held in Manchester in January. The festival was held at a new venue this year, a big conference centre just north of the city centre.

I manage to get back to the U.K every 2 years to visit family, friends and to indulge in some serious beer hunting as well as working at the N.W.A.F. If you are into barley wines, stouts, old ales, imperial stouts, porters and any other beer style whose a.b.v. you measure on the Richter Scale, there is nowhere else on the planet you would want to be. Having been a member of C.A.M.R.A for over 30 years I need to get my fix of real ale, although living in Auckland, Galbraiths provides an excellent alternative.

The N.W.A.F. takes 5 days to set up with on average 40 people working there at any one time, all are volunteers. Some can only spare a few hours, while some like myself work full time for the setting up, the 4 days the festival is open to the public, although I wasn’t available for the taking down which usually takes 2 days.

There are only 2 methods of serving real ale, by gravity where the beer is dispensed directly from the cask or by handpump. We had about 25% on handpump and the rest on gravity.

The first job is to build the bars and the stillages which is the racking system to hold the casks. Some beers can drop bright overnight while some can take 3 days to clear so it’s essential to get them stillaged a.s.a.p as they can’t be moved until they are empty. All the beers on gravity are stillaged behind the bars, the beers on handpump are stillaged underneath the bars. Then the cooling system has to be installed. Each cask has stainless steel saddle made from 10mm tubing clipped to the top and connected to a series of icebank chillers. An insulated jacket is then placed over the cask to maintain the optimum serving serving temperature of 13°C. Although this was a winter ale festival there was a good selection of normal strength bitters, milds and stouts. The cask ales went from 3.2% a.b.v to 11%.

The main bar was 38 metres long with 97 casks selling 65 different beers, 2 smaller bars selling another 35 each, a bar with the 42 competition entries and the cider bar with 36 varieties of traditional farmhouse cider and 10 of perry.

The Pursuit of Hoppiness - Autumn 2010
There were 2 brewery owned bars, Cains from Liverpool and Robinsons from Manchester and a bar dedicated to U.K, bottle conditioned beers. On the foreign beer bar we had 35 German draught beers plus 22 bottled, most from small Bavarian village breweries, 40+ Belgian bottled beers, 22 Dutch Winter, Christmas and Bock beers, 3 Czech draught beers, 8 from Denmark and not a bottle of Heineken to be seen!

All the draught beer and cider were served in 3 different measures. The pint glasses were marked with a 1/2 pint line and the 1/2 pint glasses were marked with a 1/3 of a pint or a nip. This is the smallest legal measure for draught beer in the U.K. The nip measure was only introduced to the beer festivals a few years ago and has proved popular as it allows more beers to be sampled.

Before the public opening we have a trade session for the representatives of the 30 companies, including many breweries that sponsored the festival together with brewers and members of the licenced trade. The judging for the Champion Winter Beer of Britain takes place in the morning and is announced at the trade session. There are four categories, Old Ale/Strong Mild, Porter, Stout, and Barley Wine. The winner of each category then goes forward to be judged the champion beer. The winner this year was the 1872 Porter from the Elland Brewery in West Yorkshire.

And now for some figures. Just over 8,300 people attended the festival, drank 3000 pints of cask beer, 1,845 lts of foreign draught beer 290 gallons of cider and 10 of perry.

It was good to catch up with other staff members whom I’ve known for several years and working with people who share the same passion for real ale was worth the air fare alone. Together with a superb variety of beers it was a great gig.

JOHN GOLICS
ALE AND CHEESE - THE PERFECT PARTNERS

Kieran Haslett-Moore continues his series on matching beer styles and cheeses, drawing on his experience as both homebrewer, cheesemonger, beer drinker and cheese buff.

Aged Gouda and Bock Beer

THE combination of rich malt accented bock beer with fruity sweet and yet sharp aged gouda is a revelation which I came across almost totally by chance. When I was planning the first ever Regional Wines and Spirits Beer and Cheese tasting I had come up with 8 or so matches all of them involving top fermented beer styles, hardly a surprise to anyone who knows my taste in beer. I decided I really should come up with a continental themed match using a lager style beer and a European style cheese. Aged Gouda immediately sprang to mind as it’s a style New Zealand does extremely well and with all its yeasty fruit notes and rich caramel tinged milk flavours it cries out for a big rich malt accented beer. With the cheese decided, all that was left was to find a big rich doppelbock to pair with it, easier said than done!

The Beer

German style bocks or doppelbocks are an absolute rarity in this country. Imports of German beers have been very limited in recent times with the bulk of imports coming in the form of Pilsners and Hefeweizens, with the odd dunkel and strong dunkelweizen thrown in for good measure. Bock and their stronger brothers Doppelbocks are strong heavily malt accented lagers that tend to range in colour from light amber to dark reddish brown. Bready caramel malt aromas with lightly supporting noble hop characters tend to characterise the style.

That first year I ran the beer and cheese tasting we were able source Hofbrau Maibock which was in the process of being delisted by beer importer Beerforce. The beer worked fabulously offering up loads of sweet bready rich malt and honeyed hop notes. The match proved the most popular of the tasting.

The next year with Hofbrau Maibock no longer imported we turned to Africa. We were able to source the wonderfully German tasting Urbock from Namibia Breweries. Brewed in the former German colony of Namibia, Urbock is a very faithful interpretation of the German style. Urbock is brewed just once a year and so imports into New Zealand are intermittent. Again the match was popular.

The next year, faced with no imported bocks, I decided to give Schneider Aventinus a go. Aventinus is a Weizenbock or a strong dark wheat beer combining the clove and banana of a German Weizen yeast with the rich strong malt character of a bock. The match proved interesting but not as popular as the traditional bocks had been.

This year, I decided to go with the Harrington’s Doppelbock, one of the very few New Zealand brewed bock style beers, the other example I know of is brewed by Nelson’s Sprig n Fern and in my opinion is a stunning beer, but one far closer to the Baltic Porter style than a Bock. The batch of Harrington’s Doppelbock we used for the tasting proved to be rather fresh and had more hop character than would be normal for a German bock. The match was again interesting but not as successful as the first year.

continued on p15
The Cheese

New Zealand has some stunning gouda cheeses from several ex-pat Dutch producers. As New Zealand has become home to a lot of emigrant Dutch dairy farmers, it was only natural that some of them would also turn their hand to producing the cheeses of their homeland. The cheeses suitable for this match are the aged Goudas which will usually be referred to as ‘old’, ‘mature’ or sometimes even ‘vintage’. In these aged goudas the rich caramel notes will have started to develop sharp salty tones, the rich buttery character will be receding and giving way to a fruity character with a rich smooth finish.

My favourites are from Meyer in the Waikato. Ben and Fieke Meyer set up Meyer cheeses in 1984. The company has grown to the point where they now produce over 85,000 kilos of Gouda every summer. Aged for about a year Meyer Old is one of my all time favourite cheeses and absolutely perfect for this match, with sharp salt crystals and a fantastic yeasty fruit character it’s the perfect cheese for this match. Meyer also produce a Vintage which is aged longer and tends to have even more sharp salty notes but less fruity notes.

Also dating back to 1984 are Karikaas Cheeses in the Northern Canterbury. Their Vintage which is aged for over a year works well with this match. They also produce a Vintage Leyden which is flavoured with cumin seeds and aged. I once discovered a wheel of this at the back of a storage rack during my time at Moore Wilsons which had been there gently aging for 4 years! The result was spectacular.

Another Gouda producer worth seeking out is Mercer cheeses which are just south of Auckland. They produce a range of excellent aged Goudas and took out the Champion Cheese and Champion Cheesemaker award at the Cheese Awards 2 years ago. Unfortunately for those of us South of the Bombay Hills, they limit their distribution to the shop they run so make the detour as you head down State Highway One out of Auckland if you want to try them.

The Match

The match of aged Gouda and Bock was described by Geoff Griggs as being ‘seamless’ and I totally agree. The rich mouth-coating slightly caramel like character of the cheese blends perfectly with the rich bready sweet malt character of the beer, the tropical fruit notes in the cheese find a companion in the honeyed hop notes of the beer with a rich finish of both lasting long on the palate. The first time we served this match up it was one of those hallelujah moments when the room goes quiet and you can see everyone thinking ‘wow’, so if you can find yourself a good Bock give it a go!

Next issue I will look at Brie and Lambic.

Kieran Haslett-Moore
MOTUEKA HOP HARVEST

AFTER our recent visit to Townshend brewery, a short
drive later we unexpectedly found ourselves outside
Oast House Farm, where staff were frantically
processing the fresh cut hop bines. As this was a process
I’d not seen before I asked about having a chat with
the mananger and was pointed in the direction of Phil.
Phil, in turn, pulled one of his men off the line and the
process was explained:

1. The bines are cut at near ground level and at the
top, by machine harvester and then drop on to small
trailers for the short run to the oast house.

2. As the trailer pulls into the oast house, two men are
employed in hanging the bines onto hooks, which are
attached to a belt.

3. The bines are now carried between two rotating
drums which have thin metal ‘fingers’ fixed to the
drum sides and which strip the hops and smaller
branches from the bines. Loose hops roll down the
inclined belt onto which they have fallen and onto a
different belt, whilst the smaller branches and smaller
pieces of leaf etc. remain on the inclined belt for
passing through a second set of drums. The second set
of drums strips the hops off the side branches.

4. By this stage the bines and side branches have been
separated along with much of the leaf. The remaining
hops and smaller pieces of debris now pass under a
fan – the hops are heavy enough to pass through the
upward moving air and reach the next belt, whilst the
leaves are sucked up and out of the way.

5. The final separation stage involves a series of inclined
belts, which the hops can run down, but on which any
remaining branch etc. stays in place and is tipped off
into a waste heap.

6. At each stage the separated hops roll onto other belts
which, eventually, carry them across to the kilning
area.

This was as much as I learned at the Oast House Farm.
However I was fortunate enough to visit Totara Terrace
in Wakefield the following day and the kilning part of
the process was explained.

7. At Totara Terrace they have two large ‘bins’, each
about 6m x 6m into which the hops are loaded and
then levelled out to a depth of about 1m.

8. Once the kilning floor is ready, warm air (about
60°C) is gently fed through the hops from underneath,
drying them as it works its way up through them.

9. The kilning process takes about 8 hours and reduces
the moisture content to about 9% of the original level.

10. Once kilning is complete, the dried hops are pulled
across to a separate floor in the conditioning room,
where they sit for about 24hrs.

11. The final process at the oast house, is to compress
the hops into bales, before they are trucked to NZ Hops
in Richmond for processing into such as pellets and
packaging.

The hop harvest takes place over about 4 weeks with
different hops coming to flower at different times
during the period. Once the hops reach condition for
picking, then they must be picked within 4 or 5 days
or they will complete their flowering and they will
become blown and useless for processing.

In the last year the price for spot sales of hops has
dropped quite dramatically. so, at Oast House Farm, it
is possible that they may not bother to harvest their
entire crop this year. On the plus side, there seems to
be a growing demand for Kiwi hop varieties such as
Nelson Sauvin, Riwaka and Motueka, so it is probable
that more of these varieties will be planted at the
expense of higher alpha acid and/or more widely
available hops such as Hallertau, Green Bullet and
Pacific Gem.

IAN CAIG

Hooking on the bines at Oast House Farm

Hops being kilned at Totara Terrace
Matariki ‘Winter Ales’ Festival

The Boatshed, Wellington Waterfront

Saturday 26th June, 2pm - 8pm

Selection of sixteen craft beers

Limited entry tickets priced at $25

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Society Of Beer Advocates

Beer for all the right reasons
In part one of a two part article on travelling overseas, PETER MAYES says there’s no time like the present to take a trip to Europe...

WITH the New Zealand Dollar buying 47 pence, that is very nearly $2NZ to £1, or the dollar is about the same as a Euro. This time last year a dollar bought 40p and 20 years ago only 32p, so yes it is a good time to go. Unfortunately the cost of flights from NZ to Europe and return cost much more than Europe to NZ return. Why? I just don’t know. The cheapest is usually with Korean Air. This involves an overnight in Seoul and goes to Heathrow, Terminal 4. Express Coaches go from all the Heathrow terminals to everywhere in the UK.

The Underground is the cheapest way into London, but can be very crowded at peak times for arriving flights. The one price ticket to Central London also gives you travel for the rest of the day. Heathrow Express just goes to Paddington from where you will have to pay again for Underground or bus travel. Bus tickets are purchased from roadside machines. The drivers do not take money. Day, 3 and 7 day tickets are available for buses and a slightly more expensive one for Tube and Bus. The various London Tours are a good way to see London for the first time. You can hop on and hop off as often as you like and the buses run every few minutes. There is also a commentary in some 8 different languages.

Getting around Europe. Air travel, when booked well in advance can be very cheap. In the shoulder season, October, November, March April there are often flights for £1 plus airport taxes with one of the Budget Airlines. Don’t be put off by any of the TV programmes showing the likes of Easyjet.

Providing you are not late, even by a few seconds for check-in or boarding, all will be well. If you are, your luggage is unloaded and you will have to pay the full fare for an alternative flight which may not have availability for several days. Yes, they fly full most of the time. Early morning departures, mid-week, tend to be the cheapest. Late arrival for whatever reason is not accepted as an excuse. The planes have just 40 minutes to turn round and they cannot lose their slot for take off or they will be late arriving, miss their landing slot, take off slot etc and all the time their day’s schedule getting later and later. As the flights are often just around 2 hours, the aircraft will do 9 or 10 flights a day. On arrival at check-in, although this can be done on line and your boarding pass can be printed.. The seats are not reserved, so first come, first served for the windows.

Coach/Bus travel. This is easy and cheap. A network of buses Eurolines or National Express, both the same organisation will take you just about anywhere again, you can book on-line. There are other private operators as well on major routes. Ferry fares are included where crossing the channel to France is involved.

Megabus.com (part of the Stagecoach group) sell tickets from £1, which can be from London to Edinburgh if you are the first to book on any particular service. They have a good route structure but fewer services per day than National Express. Thetrainline.com enables you to book train tickets, including reserved seats on any of the several operators services as well as in Europe. Again, booking well in advance will get you very reasonable fares. I travelled, return from the South East of England to South Wales for less than a cheap day return to London, 1.5 hours each way. It is possible to get low cost tickets on the Eurostar express service from London (Marylebone) to Paris or Brussels. Only two stops and with a journey time to Brussels about the same as Waitakere to Britomart! But only at certain times.

Accommodation. Unlike NZ, there are not a lot of backpackers, just the Youth Hostels. There are plenty of B&B’s but many charge per room, not per person, so the single traveller is hit hard. The French Accor group are moving into the UK with their brand of minimal service hotels with a price per room and usually near to a complex of restaurants. This is bringing the prices down of the competing English hotels. There are often good deals at week-ends.

So what about the Beer? There are more than 300 privately owned breweries, some micro and others large. The oldest is Shepherd Neame in Faversham, now more than 250 years of continuous brewing and still run by the same family. There are others with similar histories. A lot of the pubs are owned by breweries, with tenants or managers. Many now are “Free Houses” which means that they have no ties to any particular brewey. Many of the smaller ones have closed and many more are for sale following the Drink Driving and No Smoking laws, but in most cases they were old and in a bad state of repair or were unable or unwilling to sell food due again to the legislation that forces them to have a catering kitchen as well as a personal one in the manager/owners accommodation.

continued on p19
The cost of a pint (Imperial pint - 20 fluid ounces) is between £2 ($4) and £3.50 ($7) depending where you are, so cheaper than NZ. [As at February 2010] Check out where the J.D Wetherspoon pubs are, as there, beers are around $1.80 a pint cheaper. They have grown from 1 pub to over 700 in 15 or so years. There were stories, from the opposition, that they only bought short coded beers and so sold them cheap. Definitely not true but they do buy most of their beer from independent and micro breweries. These have a tax advantage as if they produce less than a certain volume annually, the tax paid is 10p a pint less than larger breweries. They buy properties that have stood empty for some time and are no longer suitable for their previous use, spend between £1-2 million on fitting them out to a very high standard. Their toilets are their pride and have won many prizes. The buildings are used to keep many of their existing features and the name given to the pub, will be connected with the previous owners or a notable of the town. In Tunbridge Wells, Kent the Opera House is their pub and they even have performances from time to time. There are ex-cinemas, banks, chapels and so on. In more recent times they have bought existing small hotels with character and market them as Wetherlodge. They are a good company to work for as they have excellent training schemes (I have known people who I have seen being shown round on their first day) to become managers within 3-5 years. A bonus is paid to all staff, after 6 months service based on the turnover of the pub. Food is served until 10pm each day. Excellent value although much of it is produced in a factory and just reheated.

PETER MAYES
INDUSTRY PROFILE

PETER MOLENAAR is Maltings Manager of Malteurop New Zealand Ltd

With a name like Malteurop people may assume that the product is imported, when in fact it, is grown on the Canterbury plains and malted in Marton.

I was born into a Dutch brewing family. After university in Holland, I worked for a couple of years for the Dutch Institute of Brewing (NIBEM) as a research chemist. In 1974 I joined my first malting company EMN in Holland and worked my way up to Plant Manager.

In 1980 I has headhunted by Associated British Maltsters (ABM) to run the Lincolnshire operations, mainly closing down old floor–maltings and expanding the saladin box malting in Louth and was involved with the first gas-engine heat pump malting operation in the EU. After ABM was sold to Pauls Malt I was transferred to Yorkshire to run and modernise the Knapton maltings.

After that job was finished, I was asked by International Malting Company (IMC) to come to Australia in 1998, to start up their newly acquired malting in Geelong.

In 2000 IMC bought the Canterbury Malting Company (CMC) from Lion and DB breweries. The plan was to leave existing management in place, but in 2002 the decision was made for me to move to NZ permanently and replace the existing manager and the barley buyer. Since that time, I have been, slowly but surely, trying to modernise the Marton malting and reorganising the barley growing activities on the north and south island. The Marton malting was the second malting in CMC, with their main malting in Heathcote in Christchurch. When IMC bought CMC, the Christchurch operation was deemed not efficient enough and was closed down.
Marton was built in 1979 by CMC on a German concept, which was regarded as the most efficient at that time (combined germination and kiln boxes). The divided ownership of the malting made investments after completion very difficult. IMC, after purchase, made the money available to modernize the existing malting and the barley breeding activities were more commercially focused. IMC sold the business to ADM (Archer Daniel Midlands) in 2006 and sold again to our present Owners (Malteurop) in 2008.

Malteurop is the world’s largest malting company with 2.5 million tonnes of yearly capacity, based in France, owned by French farmers and with maltings in France, Germany, Poland, Russia, Spain, Portugal, Ukraine, China, Canada, USA, Australia and last but not least, New Zealand. At present the New Zealand malting can produce around 45,000 tonnes of malt out of 60,000 tonnes of barley, all grown under contract with mainly our own varieties.

There is now a strong technical exchange with DB and Heineken and with Lion Nathan on barley and malt performance. New varieties are brought out on a very regular interval and tested at the breweries. Our main aim is to have malting barley varieties, which compete nicely with feed barleys in yields and have the required malting qualities.

The great majority of our malt is staying in New Zealand, with some limited export to Heineken Breweries in the Pacific rim. The other aim is to secure our barleys from a larger area in New Zealand - currently we are growing barley in the Hawkes Bay, in the Wairarapa and in the triangle between Palmerston North Whanganui and Levin. On the south island we are growing our barley in both the northern and southern parts of the Canterbury Plains.

PETER MOLENAAR

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SOBA Newsletter
GERMAN AND AUSSIE INFLUENCES IN SOUTHEAST ASIA

THE number of countries in the world in which you can’t find decent beer must be shrinking. Southeast Asia certainly held some pleasant surprises on a recent trip, and two of the most surprising were the Tawandang Beer Hall in Bangkok and the Louisiane Brewpub in Nha Trang, Vietnam.

Neither can be considered purely on the quality of their beer - their pleasures go way beyond the gustatory.

Tawandang is a colossal complex offering an indulgently Thai take on a German beer hall. It seats around a thousand people, and evidence suggests that on most evenings that many people come along. The round bar stands within a giant barrel that can be seen from a distance. But this round construction is just the beginning of a complex that resembles a music hall, complete with a multi-purpose stage.

When I arrived a 7-piece traditional jazz band, complete with waistcoats and straw boaters, played the theme from The Sting, before being joined by a tall, slim chanteuse in stiletto boots and hot-pants. From here the entertainment took a roller-coaster path through traditional Thai music, drinking games, stadium rock, schlalmzty pop and dancing including one dancer being flown on a wire from the back of the bar, over the audience to the stage.

The beer menu was short but satisfying, comprising a fresh, easy drinking lager, a rich malty, coffee-ish dunkel and a thoroughly authentic weiss.

The surprises continued all the way to the toilet where the last in a row of porcelain sinks had a sign in English and Thai saying “Sink for Vomiting”.

Tourism has turned Vietnam’s Nha Trang from a charming small town with a big beach into an Indochinese Vegas. But with the bad side of rampant development has come an unexpected bonus. Louisiane Brewpub might be the most luxurious brewpub in the world, since it looks out on Nha Trang’s famous beach as well as housing its own swimming pool. For better or worse, it feels a little like the lobby of a luxury resort, complete with art gallery and two restaurants.

Australian investors are reportedly to thank for its creation, and they brought over Australasian ingredients and expertise to get the business going. The beer is fresh and of good quality and makes a welcome change from the likes of Saigon and 333, even if it costs around five times as much. The range comprises Pilsner, Dark Lager, Red Ale and Witbier. And like all good bars, it offers free wifi.

DOMINIC KELLY
The Pursuit of Hoppiness - Autumn 2010
5-MINUTE BEER QUIZ

1. Which commemorative beer is launched on March 6th each year?

2. Who said “I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer.”

3. Which former England Rugby Union captain is part owner of a pub called the Havelock in Olympia, West London?

4. Weyermann Munich, Cara Vienne and Dingemans Special B are commercial examples of which product?

5. Steinecker was the forerunner of which product?

6. What is the name of the brewery that is located in a small township, that is named after a New Zealand hop variety?

7. In the Specialty Honey Beer category at the 2010 World Beer Cup, what medal was awarded UK brewers Thornbridge for their “Bracia”?

8. What is the metric equivalent of an Imperial Pint – a) 0.568ml, b) 0.658ml or c) 0.586ml?

9. “Hommel” is localised Belgian term used to identify what?

10. In New Zealand, alcohol could not be served with food, until which year – 1961, 1963 or 1965?

ANSWERS:

New Zealand Hops
“The Perfect Gift”

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PUB REVIEW

A House of awesome repute

HAMILTON lore (such as it is) claims that the old Loaded Hog building on Hood Street used to be a "house of ill repute", where the ladies of the night plied their trade. Wags often point out that in Hamilton, they must have starved for want of clients given the often maligned sexual proclivities of farmers, and the fact that animals do not generally charge (except Bulls. Oh stop. I kill me). I shall leave such scurrilous accusations to others though, as now Hamilton can hold its head up and say that it has joined the Craft Beer Revolution with the opening in that very same building of House.

House, the brainchild of the prolific bar running team known as the Phoenix Group, is on a mission to show that if Wellington can have the amazing Malthouse, Christchurch can have Pomeroy’s and even Aucklanders can be lured away from their carefully branded and oh-so-casually-displayed green bottles, then Hamiltonians must be up for a few decent beers. We are, after all, the "City of the Future".

I was fortunate enough to be invited to the VIP opening in March. What an opening it was. We were greeted at the gate with a glass of the House ale – Mighty Golden Ale, a 4% quaffer brewed by Paul Croucher especially for the bar. It’s a great drop, very accessible for those with no previous exposure to craft beer, but with more than enough zesty tropical flavour to keep the most demanding of craft beer lovers happy.

Stepping inside, and approaching the bar feels like happiness distilled. A glance along the beautiful chrome taps, labelled with an ingenious divided chalkboard system, reveals an excellent selection of some of the best beers NZ has to offer. At the time of opening, there was: Invercargill Pitch Black, Emerson’s Pilsner, Emerson’s Bookbinder, Epic Pale Ale, Croucher Hef, Croucher Pale Ale, and Mighty Golden Ale. This lineup will change and settle over time, and there are some mainstream beers nestled amongst them to placate the less adventurous. Next up should be the ever flavoursome Three Boys IPA, and hopefully something tasty from Tuatara in the near future. The fridge is well stocked also, with offerings from Wanaka, Renaissance, Emerson’s, Mussel Inn, Invercargill, and Epic with more to follow.

On to the place itself. It’s called House and it really does feel like home. From the white picket fence out the front to the family photos on the wall, the 70’s Kiwi Family Home theme is done really well. All the little touches never seem cheesy, but often elicit an “awwww” of reminiscence or even a chuckle of sheer delight at old familiar carpet patterns, or the upholstery on some of the comfy chairs. Set against this retro backdrop are touches of the sleek and modern – the aforementioned bar fonts, a beautiful fresh hop display on the rear wall, and pint glasses filled with aromatic NZ hops adorning the tables.

The staff are a delight as well. I hosted a bit of a beer education presentation for them on the Tuesday before they opened. I was met with a sea of keen though slightly nervous looking faces. They quickly warmed up to the subject though (as often happens when beer is involved) and began to show some serious interest. They were soon picking flavours and aromas like pros, and asked some very intelligent questions. At the opening, they’d clearly absorbed the passion for craft beer and were talking about beer and food matches with the various patrons like seasoned gourmets. They are also the friendliest bunch you’ll ever find, greeting people by name, and chatting pleasantly while they pour your pint.

A note on the pints though... even though pint glasses are provided (and look great branded with the clever “picket fence” House logo), don’t expect a complete fill. The price points have been worked out based on a 500ml measure, which can make your glass look a little like the tide has gone out, even with a generous head on the pour. This shouldn’t be a problem if the customers are aware of it from the beginning, but I can see it already causing some issues, with some punters asking for a top up. The owners are aware of the issue, and will solve it in their usual creative fashion, I’m sure!

So there you go. Not a hooker or a hog in sight, just the best damn House that House can be. I’ll see you there for a pint.

GREG MCGILL

The Pursuit of Hoppiness - Autumn 2010
Kiwi brewers old and new....

...identify them all and win a free $25 entry ticket to SOBA's Matariki Winter Ales Festival in Wellington.
email your answers to: nick.j.page@paradise.net.nz
BEER AND FOOD MATCHING HALLERTAU STYLE

Beer and food matching is fun. The most fun about Beer is you’re not bound by a bunch of pre-conceived wine matches everyone seems to accept like, ‘Gewurztraminer goes with Asian food’ - not only is this stupid it is also very boring.

Beer and food matching is easy. Beer is the perfect beverage to enjoy with your eats. Its moderate alcohol and carbonation, combined with the truly astounding range of flavours available in craft beer, make it a doddle to match with you dinner.

The hurdle to beer and food matching in NZ is the lack of character in the mainstream brands. The real challenge for the chefs in the Monteith’s Wild Food Challenge is making the dishes bland enough to match the beer. Hallertau has set about changing that with a range of beers bursting with delicious food matchable flavours.

There are three basic concepts to grasp:

A complementary match: The big spicy hop flavours of a Pale Ale team up with the chilli heat in a Thai Beef salad for a full moon party in your mouth (let’s see your crappy Gewurtz do that). This is the easiest match - you should be getting this every day.

The contrasting match: This is where the richness from the hollandaise on your eggs Benni is cut and lifted off you palette by the soft citrus acid finish of your Kölsch beer (say yes to beer with breakfast!!) The contrast is a bit tougher but achievable at least once a week.

The harmonizing match: This is slightly more difficult and a wee bit random. Occurs when a match pulls out some very subtle background character from both the beer and the food, then creates something amazing. Can some times take the form of an epiphany. A Pinot Noir Barrel aged Porter slurped with the Pakiri Beach blue cheese creates this whole new world of mushrooms and forest floor flavours, seriously funky. The Holy Grail of matching, once a year and you are doing nicely.

Here are some examples of flavours and food styles that work with the Hallertau range of beers. But always remember, it’s your palette, so it’s your party!

Kölsch Style Ale – Luxe
SOME SAY SHE’S THE LUXE LIFE, EXUBERANT, SNAPPY, BRIGHT, CHATTY, SUNLIT, BLUEBERRIES, LUSH, PASSION FRUIT, REFINED, SPARKLING, CONSIDERED, DRY AND FRANKLY REFRESHING.

Salad
Cheeses
Fish & general seafood
Citrus based preparations (rind)
Beer batter
Mushrooms
Brunch style
Smoked salmon
Not for spicy/hot dishes
For lighter dishes
Okay with pesto

Pale Ale – Statesman
YOWZAI THIS ONE ARRIVES WITH A FLORAL BOUQUET, HOOTS, HONKS, HOPS, CHARISMATIC HONEY, BOMBASTIC CITRUS, DISTINGUISHED TANG THEN CLOSES THE DEAL WITH YOUR THIRST THOROUGHLY QUENCHED.

Chilli
Thai food/Vietnamese/Indian
Bright flavours
Citrus
Cilantro
Mexican
Lime
Mexican
Lifts the spiciness off plate
Cuts through cheese cream sauces
Lively and vivacious
Food needs to have oomph
Tomatoes
Sweet, sour and salty
Spicy burgers
Black pepper
Mint leaves
Tofu
Coconut
Cajun

continued on p29
Red Ale – Copper Tart
THIS’D SURELY BE A MINER’S DELIGHT, SUBSTANTIAL, SATISFYING, DESERVED, MALT, FORGED, CARAMEL, BITTER, CHOCOLATE, RICH, WORTHWHILE, SMOOTH AND DRY, EARNER OF A KNOWING SMILE.

Excels with meat dishes
Roasted or caramelised flavours
Works most where wine can not match
Grilled tuna
Charred
Pork
Liver
Sausages
Can handle subtle spice flavour
Oily fish – e.g. salmon, tuna
Spicy crab cakes
Beans
Burgers
Some desserts, great with bitter chocolate

Blackbier - Deception
THIS NUMBER IS NOT WHAT HE SEEMS, A BIT OF A TRICKSTER, REALLY SMOOTH, FIRM, DARK, LIGHT, BITTER, SWEET, COFFEE, INTRICATE, CHOCOLATE, SUBTERFUGE, YOU’VE BEEN WARNED.

Caramelised
Steak
Bitter chocolate
Sweet sour combo
Chargrilled or blackened
Cajun
Mod to mod high spicy
Sausages
Rye bread
Garlic (roasted)
Hummus
Cold meat cuts – salami
Pate
Any chocolate deserts

Hallertau are one hundred percent about having a focus on genuine, awesome beer, food and service. Hallertau are not a chain restaurant and that’s really the point. They’re about creating choice and providing something special for people. “We do it all ourselves, and we’re proud that we can do it in way that inspires casual warmth and professionalism at the same time.”

STEVE PLOWMAN

Brewhouse mash tun
BREWERY NEWS

GERALDINE couple Philip and Raewyn Olde-Olthof are developing their own boutique beer with a vision of bringing more tourists to the district.

They plan to turn their 20-hectare property on State Highway 79 near Geraldine into a destination stop where they hope to brew a range of craft beers. The couple come from farming backgrounds and have been working towards establishing a brewery, Valley Brewing Company, for the past two years. Their fully automated micro brewery from the United States is being trialled in Southland but will be housed at their Geraldine property once the brand gets established in the market.

It will produce about 200 litres per day and deliver three batches a week when it is up and running, Mr Olde-Olthof said. Valley Brewing Company aims to source its supplies locally, starting with the brand, drawn up by a Geraldine designer, through to the unmalted barley which comes from Dunsandel. "Our aim is to produce four different kinds of beers," Mr Olde-Olthof said. "The objective was to craft the beer to reflect Geraldine's people. "We ended up with a pale ale that has a pleasant aroma, character, a pleasant finish at the end of the beer and is smooth."

Invercargill Brewery’s straight-talking female brewer is moving on to new challenges. Pru Bishop has been something of a celebrity since joining the traditionally male dominated industry as a brewer’s assistant in November 2006. After more than three years in the physically demanding job she said it was time for a change.

“As the brewery has become busier I had the choice of learning more about the science of brewing or looking for something more customer-focused. It was time to either get in, or get out.”

Suspecting there was more to life than sacks of malt and cleaning tanks, Pru decided to look at the industry from another side for a while, and investigate further training in the business world. “Don’t strike me off the brewing industry altogether, it’s just not for me right now.”

Invercargill Brewery owner Steve Nally said she would be a hard act to follow.

Tuatara Brewing have bid a fond farewell to brewer Dion Page after several years of sterling service. He is taking a well-earned break to spend more time with his young family and SOBA wishes him all the very best. To replace Dion, Tuatara have appointed multi award-winning home brewer Michael Neilson.

A new craft beer is soon to be released from Gisborne. The first brew is going down on the 13th of May and will hopefully be available by mid to late June. The name and style of the beer is yet to be announced but there has been noise of a New Zealand hopped lightly coloured ale being on the cards. Watch this space.....

Kelly Ryan, an ex-pat Kiwi and head brewer of English craft brewer Thornbridge thoughtfully dropped in on his mate Luke Nicholas from Epic before heading back to the UK and the two of them came up with a Stout for our winter. While Kelly often showcases NZ hops in the beers he brews in the UK, for this brew he and Luke used a lot of English ingredients. Weighing in at 6.8%, Epic Thornbridge Stout was brewed with English Maris Otter, Brown, Crystal, & Munich malts, Roast Barley and English Target and Bramling Cross hops. Pouring a pitch black Epic Thornbridge Stout has a fruity zesty hop aroma with a hint of roasty malt, which continues in the mouth leading to a dry smooth finish.

The Pursuit of Hoppiness - Autumn 2010
WHAT’S ON

Checkout nationwide SOBA events over the coming months....

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

Tuesday 1st June, 7.30pm
Monthly Social
Hashigozake, Taranaki Street, Wellington

Tuesday 6th July, 7.30pm
Monthly Social
Southern Cross, Abel Tasman Street, Wellington

Tuesday 3rd August, 7.30pm
Monthly Social
Bar Edward, Newtown, Wellington

CHRISTCHURCH AREA
Contact: Craig Bowen, email sales@beernz.co.nz

Socials on Thursdays at
The Twisted Hop, Poplar Street, Christchurch

WAIKATO AREA
Contact: Greig McGill, email greig@hamiltron.net

Socials on Thursdays

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

Socials every first Saturday in the month at 2.00pm

Tuesday 18th May, 6.00pm
Special event - American homebrewing legend Jamil Zainasheff (aka Mr. Maltly or The Pope!) has kindly agreed to meet up with SOBA. He's keen to meet Kiwi homebrewers and learn about the New Zealand beer scene.
Galbraith’s Alehouse, Mount Eden

DUNEDIN AREA
Contact: Richard Pettinger, email pettal@clear.net.nz

Socials, every other month, on the second Wednesday

Wednesday 9th June, 7.30pm
Social
Al Bar, Stuart Street, Dunedin

Wednesday 11th August, 7.30pm
Social
Homebrew evening with host Richard Pettinger

The Mussel Inn, Onekaka

The SOBA Weekend Away crew bid a fond farewell to this superb brewpub situated midway between Takaka and Collingwood.

A big thank you to Andrew and the team for their generous hospitality, superb ale and food.

See you all again soon!

MEMBERSHIP

Please join and support the Society Of Beer Advocates (SOBA) Incorporated.
Go to www.SOBA.org.nz and complete the online application form.
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.

Malthouse