The Pursuit of Hoppiness
- the voice of SOBA -

Latest Brewery News
page 4

Guest Brewing at Galbraith’s
page 6

Beervana 2011
page 10

Beer Styles - New Zealand Pilsner
page 12

NZ Craft Beer TV Mashup
page 14

Australian Beer Awards
page 18

plus lots more!

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

FOUR MONTHS ON from the February Christchurch earthquake, the stories that continue to unfold provide me with a stark reminder of the scale of the disaster. I was more fortunate than some in being able to ‘do something’ in the immediate days following 22 February, by coordinating a team of remote technical support staff supplying maps to my colleagues at Christchurch City Council and Environment Canterbury.

For beer lovers, their chance to help followed soon after. The Brewers’ Guild - representing brewers - and SOBA - representing beer consumers, staged a raft of ‘Sup for the City’ earthquake fundraising events during March. These charity events took place around Australia and New Zealand and were a chance for the beer community to give something to the people of Canterbury after the tragic 22 February quake.

At my local event at Bar Edward in Wellington, about thirty items were auctioned including: A day’s brewing at Tuatara with Carl Vasta, Malthouse and Hashigo Zake goodies, Emerson’s, Moa, Yeastie Boys, 8Wired, Mike’s and Croucher beers, cases from Regional Wines, Beervana tickets from The Brewers’ Guild, tickets to MarchFest in Nelson, meals at Logan Brown and significantly and poignantly, a single bottle of Three Boys Aftershock, the beer that was recovered from the brew in progress when the September 4th earthquake hit. The total raised was in excess of $6,500.

Brewers themselves were particularly hard it, most notably Lion Nathan’s landmark Canterbury Brewery, which will now be bulldozed with a loss of 22 jobs. The same fate is likely for the iconic real ale brewpub The Twisted Hop, the irony here being the building itself survived the quake relatively intact, but many others in historic Poplar Street fared much worse. However, I was amazed how quickly Three Boys returned to production, considering their closeness to the epicentre and the devastation seen in the photo above.

A vigorous campaign is underway to save Dux de Lux, housed adjacent to the Earthquake Emergency Bunker in the Arts Centre. The building was constructed quite differently to the remainder of the complex and has suffered much less damage. The owner’s independent engineer reports that, whilst parts of the building are significantly damaged, some are less so and can be operational relatively soon, but funding has yet to materialise.

A poignant moment occurred in April in Kilmore Street, with the local Pastor blessing Pomeroy’s on its reopening after suffering extensive damage. Other outlets closer to town were not so lucky and remain closed, probably for ever, behind the cordon of the Red Zone. However, the future brings the opportunity to rebuild and I know of one prominent Wellington bar owner with plans already well advanced for the opening of a new craft beer bar in the CBD.

Kia Kaha Christchurch

NICK PAGE, EDITOR

The hirsute of hoppiness, Totara Brewing

The Pursuit of Hoppiness - Autumn 2011
Matariki ‘Winter Ales’ Festival 2011

The Boatshed, Wellington Waterfront

Saturday 25th June, 2pm - 8pm

Wide selection of craft beers

Limited entry tickets priced at $25.00

Percentage donation to Christchurch Earthquake Appeal

Book online at www.soba.org.nz

Society Of Beer Advocates

Beer for all the right reasons
CONGRATULATIONS TO TUATARA BREWING, the 2011 Winner of the Wellington Gold Awards ‘Emerging Business’ category, sponsored by ANZ. They beat off stiff competition from Celsius Coffee, Corner Solutions International, Shott Beverages and Urban Harvest to claim the trophy. Tuatara is now New Zealand’s most widely distributed craft beer with now almost 1000 outlets.

Also with a raised profile in recent months is Moa Brewing. Witness the launch of Moa Breakfast - “a wheat beer based lager with a subtle, sweet cherry aroma and taste. Hints of almond, banana and vanilla characters can also be detected. Low bitterness levels and an absence of strong malt characters emphasise these fruit flavours. Moa Breakfast can either be poured carefully off the lees or alternatively with the lees mixed in if a stronger yeast character is desired. It is best served cool at approximately 4°C in a fluted glass”, reads Josh Scott’s tasting notes.

The latest addition to the Epic range is the delicious and wickedly named Hop Zombie. Plenty of influence from co-brewer Kelly Ryan on show here, with a tropical punchbowl, fruity aroma, tasting initially dry and very crisp. Layered fruit flavours including passionfruit, lychees and lemon. Sweetness balancing the bitterness, resulting in a smooth 8.5% gem of a beer.

In mid-April, the teams from Yeastie Boys, 8 Wired, and Renaissance got together to brew a special beer. This brew was extra special because all of the proceeds from the beer will go to charities providing aid after the Christchurch earthquakes and the Queensland floods. The brewery, the brewers’ time, and all ingredients have been donated to keep costs to a minimum.

The brew day went well and Søren of 8 Wired said a day later that “the beer smelt like a freshly squeezed orchard”. The result - a hoppy sessionable amber ale, with a Saison twist - currently on sale at Malthouse in Wellington.

Moa secured seven medals at the Australian International Beer Awards, more than any other New Zealand brewer. Read more on page 18.

Some of the suggested names for the beer included Saison D’etre, Saismic Activity, Sais’mograph, Sais’ of Relief, Buvez Beaucoup Saison Rouge, St Agatha, The French Collaborator, Menage a Trois, Red Rescue Ale (the final selection), Liquid Fraction, Bag of Suck (Stu McKinlay’s favourite), Une Saison Rouge Croises, Recovery Red, Earthquake, Blood Red Heroes, Rogue Croix, Rouge Hop, Saissy Red, De Secours Rouge Saison, Plan Quake, Formidable Marinade... and the odd incredibly long, unpronounceable French name.

Turn to page 26 for a special feature on Yeastie Boys’ Rex Attitude.
Pomeroy's Old Brewery Inn

With over 18 NZ Craft Brews on Tap...

Pomeroy's Pub on Kilmore Street in Christchurch has one of the best ranges of Craft Beer from around New Zealand. The range includes award winning beers from Emerson's Brewery, Three Boys, Yeastie Boys and Invercargill—and we're the Christchurch home of Epic beers. Plus we feature at least 3 new guest beers on tap every month.

For the biggest range of award winning Craft Beer, best prices and friendliest service visit

Pomeroy's, 292 Kilmore Street Christchurch. P. 03 365 1523 www.pomeroysonkilmore.co.nz

SOBA Newsletter
THE REAL DEAL

Galbraith’s Great Brewer Cask Ale Series

Many feel Galbraith’s brewers in Auckland lead New Zealand in the production of cask-conditioned “real ale”. But they also have great respect for other New Zealand fizzy beer brewers whose fine products they often have on their guest taps.

Most of these great New Zealand brewers have never had the opportunity to make Real Ale. To address that situation, the Brewpub recently introduced ‘Galbraith’s Great Brewer Cask Ale Series’.

Great brewers, who Galbraith’s believe are at the forefront of the New Zealand beer revolution, have been invited to spend a day in their brewery with Keith and Ian to produce one of their existing brews, or to experiment a little and try a new recipe. Brewers will rotate on about a 6 - 8 week cycle.

The “Yeastie Boys” put down a brew with Ian on Monday 2nd May which will be released the same day as Chris (Father) O’Leary - head brewer for Emerson’s in Dunedin - brews his first ale on the 13th of June.

Galbraith’s are in discussion with Carl Vasta, head brewer at Tuatara in Wellington, to be their 3rd guest and he will be brewing his offering the same day as Father O’Leary is back in Auckland for the release of his masterpiece.

At the crossover on brewing days both brewers will be available to talk to patrons about the beer they have made, the other brews they make in their own brew-houses and their brewing philosophies in general.

So try and make it to the pub on Monday 13th of June for the world premiere of the Yeastie Boys cask-conditioned pale ale “Nerdherder”, which will be followed 6 weeks later by Father O’Leary’s Red IPA.
IF YOU SEE A
HIGH PROFILE
SPORTS PERSONALITY
DRINKING IT
REMEMBER WE DIDN'T
PAY THEM TO
SENSORY PERCEPTION - THE BEER AROMA WHEEL

THE BEER AROMA WHEEL is a useful tool to describe the complexity of beer. It was developed at Hochschule RheinMain University of Applied Science in Geisenheim, Germany, by an analytical Panel in 2008.

Whether you are a beginner or a beer connoisseur, the use of the wheel during beer tasting will help with the description of the sensory perceptions. Using descriptions familiar in daily life allows an expert or a novice the ability to communicate with each other in the same language.

Use it next time you taste a beer and you’ll be surprised how well this list of descriptive terms helps you to make out some characteristics.

As a result of the panel’s description of several kinds of beers, they developed a spectrum of terms for the characterization of smell and aroma of beer. Reducing the terms simplifies the beer flavour wheel and helps when describing a beer that is free from defects.

Annette Schmelzle
Grund 65
65366 Geisenheim
Germany
http://beeraromawheel.com/index.htm

The Pursuit of Hoppiness - Autumn 2011
“One of my favourites, and this year’s batch is just as good. Dry, roasty, almost savoury. Black as night with a lovely tan head. On handpump at Hashigo Zake and as close to perfection as I can imagine. Awesomely quaffable.”
BEERVANA 2011

Cryer Malt purchases Beervana Festival from the NZ Brewers’ Guild

Adventurous beer lovers are about to get a whole lot more opportunity to enjoy the burgeoning range of premium craft beers on offer in New Zealand, thanks to the sale of Beervana, New Zealand’s largest craft beer festival, to a private interest.

The NZ Brewers’ Guild, which has run the annual Beervana festival in Wellington for the past five years, has sold the event and the trademark to David Cryer of Cryer Malt, whose plans include expanding Beervana into a consumer-based category brand for craft beer lovers.

"Fewer than one in ten beers drunk are a craft beer, but we now have nearly 50 microbreweries in New Zealand. Discerning Kiwis are fast catching on to the world-class range of beers and beer styles available and Beervana is already the country’s largest beer festival. But I believe there’s a lot more potential to attract many more consumers to the craft beer experience”, David said.

The Brewers’ Guild has held the annual Beervana Festival in Wellington in conjunction with the BrewNZ Beer Awards. Brewers’ Guild treasurer, Martin Bennett, says the Guild has decided to sell Beervana and focus solely on the awards.

"The Guild exists to advocate, educate and celebrate New Zealand’s world-class brewing industry and the BrewNZ Beer Awards are our flagship in that regard. Solely focusing on the Awards is the best way to underpin the credentials of craft beer and help consumers understand what makes a great beer”, said Martin.

"We know David will nurture and grow Beervana into a fitting showcase for our industry. Our members are looking forward to supporting a bigger and better Beervana going forward.”

Beervana is being held in Wellington on 5th & 6th August at the Westpac Stadium and will incorporate the best of past years festivals but have a new look and direction.

"Quite simply, Beervana will be something of a nirvana for grown-ups who are passionate about good beer and the experience it delivers”, concluded David.

Make a date in your diary now!

http://www.beervana.co.nz/
JUST ADD YEAST

GOLDEN BEAR BREWING COMPANY
Port Mapua • New Zealand

You can now brew Golden Bear inspired beers at home with our “Brewery Fresh Wort”

ONLY $35 PLUS FREIGHT

- Enjoy top quality craft beer for a fraction of the cost
- No complicated equipment necessary
- Guaranteed results

Buy direct from the brewery...

www.goldenbearbrewing.com
BEER STYLES

It’s all a matter of style – New Zealand Pilsner

Style is incredibly important to the world of beer. While the world of wine hinges on grape variety, in the beer world, it’s style that communicates what one should expect to find when the bottle is opened. From the customer selecting which beer they want to purchase, to the beer judge assessing a beer, to the brewer fine tuning their craft, style is what frames what we can expect to get from a beer. Our understanding of beer style stems from both the history of how different types of beer have developed and from an analysis of how beers are continuing to change and develop today.

There are a lot of myths about the history of the beer styles we enjoy today. Until recently there has been a relative lack of serious academic interest in the subject and as a result beer writers have tended to pass on the same fables reinforcing often totally false ideas about the history of many beer styles. The recent work of beer historians such as Martyn Cornell and Ron Pattinson has done much to shine light on the mists of time.

For my part, I have decided to start my new series of articles with one of the world’s youngest styles. One whose origins can be clearly established, a style I have seen develop over the last 15 years and one which makes up a major portion of craft beer consumed in this country.

NEW ZEALAND PILSNER is an unmistakably unique New Zealand beer style that uses New Zealand grown hops in ways which take the inspiration of the traditional European Pilsner styles and turns that inspiration into something profoundly new world. It’s ironic that many brewers don’t seem to promote the ‘uniqueness’ of these beers as much as one might expect and it is easy for those of us who drink these beers all the time to forget just how different they are.

When the beer writer, judge and style specialist Derek Walsh visited New Zealand for the first time, he was absolutely stunned by the glass of Mac’s Hoprock that greeted him in Auckland. He described the experience as follows “Images of grapefruit, gooseberries and mademoiselles sipping Sauvignon Blanc and nibbling on French stick bread smeared with lime marmalade started dancing through my head”. Derek would go on to be both confronted and inspired by the exotic fruity New Zealand Pilsners he encountered on that trip and would write a competition style category for them.

What is a New Zealand Pilsner?

New Zealand Pilsners share a lot with traditional European pilsners. Both use clean cool lager fermentations to create crisp neutral yeast characters, both tend to use grists that are made up of predominantly lager malt making for pale golden colour with perhaps some caramel or wheat malt to add body and head retention. Where New Zealand Pilsners differ from their European ancestors is in the hop department.

New Zealand style pilsners are characterised by pronounced exotic New Zealand hop characters. Whereas traditional European Pilsners generally have a moderate spicy, lightly grassy, herbal hop aroma from the use of noble hop varieties early in the boil, New Zealand Pilsners use exotically fruity New Zealand hop varieties late in the boil and in maturation. This late hopping creates huge aromatic blasts of passionfruit, melon, citrus, gooseberry and grass.

The result is a beer that firmly falls into the lager family (clean crisp fermentation profile, and extended cold maturation) and yet borrows some production methods from pale ale brewers (dry hopping, New World late hopping).

History

The New Zealand Pilsner story begins in 1995. Organic grain dealers Biograins NZ approached Richard Emerson and asked him if he could brew an organic beer. New Zealand Hops Ltd were growing some organic Hallertau hops and imported organic malt was sourced from the UK. The resulting beer was first brewed in May 1995. In 1998 Emerson’s swapped to locally produced malt and started to use the new Saaz D (later to be renamed Riwaka) hop variety that was starting to be grown in Motueka.

continued on page 13
The next year the beer took a Silver medal at the Australian International Beer Awards. By the time Richard Emerson started to develop his Pilsner recipe, he had already taken the classic English bitter style and tweaked it giving it a big late New Zealand hop character, creating something new in the process. Richard heeded the lessons he had learnt from Bookbinder and set about reworking the classic pilsner style finally settling upon a big fruity Riwaka hop aroma. Today Emerson’s Pilsner is no longer organic as organic Riwaka hops are no longer available, deemed by the hop farmers as uneconomical to grow.

In 1998 another Otago brewer was starting to produce a pilsner with a big New Zealand hop character. The year before, Dave Gillies had emigrated from California to Wanaka where he set up a lager specialist brewery. He named his flagship product Brewski. Brewski was a pale golden lager with a big fruity New Zealand hop character. In 2000 Brewski was named champion beer at the New Zealand International Beer Awards.

In 2002 Colin Paige was brewing at the Lion Nathan brewpub Shed 22 on the Wellington waterfront. Colin, a Northern Irishman by birth, had come from a brewing career in the UK that had included stints at both Fullers and more importantly at the Hopback Brewery. Hopback are famous in the UK for having been one of the pioneers of the English Golden Ale style. Hopback Summer Lightning is a 5% abv golden ale that was developed to be a cask ale that would appeal to lager drinkers. With a big East Kent Golding and Challenger hop aroma, Summer Lightning is golden, refreshing and hoppy.

Colin decided that he wanted to brew a similar beer here in NZ; Shed 22 Wicked Blonde was born. Rather than a golden ale, Colin devised a hoppy New Zealand Pilsner with Nelson Sauvin, NZ Cascade and Pacific Hallertau hops. Like its English inspiration Wicked Blonde was hoppy, fruity and highly drinkable and clocked in at the same 36 IBU. Colin met with some opposition from the Lion Nathan Technical Department with one of the team saying that “a 36 IBU lager would not work in NZ and could NOT be drinkable”, he recalls. “We did it anyway, and within 2 months were selling more of it at the bar than Lion Brown”.

By the mid 2000’s there were several New Zealand hopped Pilsners being regularly produced and entered in competition. Invercargill B.Man and Tuatara Pilsner among others had joined the ranks of the beers already mentioned.

Problems started to arise, since the big pronounced New Zealand hop characters pushed these beers out of the traditional European pilsner styles. It was a classic case of a beer style developing faster than the beer competition style guides. Colin was frustrated, as every time he entered Wicked Blonde in competition, the best he would achieve would be a Bronze medal. Colin continues “I got judges’ sheets back (when we had entered into pilsner category) they would read, great beer, well made, great aroma, NOT noble HOPS, out of style”. One year as an act of protest over the need for a NZ Pilsner style category, Colin entered Wicked Blonde into the Experimental category, causing a lot of consternation around the judging table I can tell you.

By 2007, when Derek Walsh flew into Auckland to come nose to nose with a big New Zealand hopped Pilsner, Wicked Blonde had ceased to be and had evolved into Mac’s Hoprock. After tasting the beers and judging with me at that year’s BrewNZ beer awards, Derek was convinced that there needed to be a New Zealand Pilsner category created to cater for these beers. While we were judging, Derek enlisted the help of the Mac’s lab team to analyse the range of New Zealand Pilsners being brewed. According to Derek his “suspicions were confirmed by their analysis results. Most were more alcoholic, had a higher IBU value and were less attenuated than the brewers realised”.

After addressing concerns from the brewers about alcohol and bitterness levels the style category was adopted for the BrewNZ competitions. According to Derek, the New Zealand Pilsner style is all about “Exotic (hop) fruitiness in the nose and palate balanced by a medium (malty) body, clean hop bitterness and a slightly alcohol-warming mouthfeel. A bigger, but still refreshing, variation of a (Northern) German/Bohemian Pilsner. There is nothing else like it that I’ve ever tasted anywhere!”

Today New Zealand hopped pilsners have a place at competition and if their sales are anything to go by they also have a firm place in the New Zealand beer drinker’s heart!

Next issue I will look at Pale Ales. Cheers!

KIERAN HASLETT-MOORE
NZ CRAFT BEER TV MASH UP

IN THE PREVIOUS EDITION we showcased the Luke Nicholas-inspired NZ Craft Beer TV road trip. Coupled with the production was the idea that all of the passion and concepts of the craft brewers be captured in a special collaboration brew that was to act as a summary of what was happening in New Zealand beer in 2011. A grand total of 44 breweries from Invercargill to Auckland were included in the project, with a bunch of them turning up for the brew day at Steam Brewery in Auckland.

The resulting beer, Mash Up, is a New Zealand Pale Ale at 6% abv that is an ode to the deliciously refreshing New Zealand hops. It uses a blend of Kiwi and British malt (many brewers are British or got their inspiration from the UK beer scene) and is touted as being the world’s largest ever collaboration beer. Luke and Kelly answer a few questions about the project........

Why are there only 44 breweries represented on this?

Not all breweries were available for us to visit in the time frame that we had. Also, some breweries did not want to be a part of the project.

What ingredients did you use?

We used New Zealand malted barley, British malted barley (due to the influence of the UK on many brewers and breweries around NZ) and all New Zealand hops. We used an American yeast strain. We aimed to use water from a few places around New Zealand, but this plan was affected by the earthquake.

Is it really a collaboration if all of the brewers weren’t there?

The recipe was shared by email so that brewers could discuss or make changes. A collaboration is defined by Wikipedia as follows:

“Collaboration is working together to achieve a goal, but in its negative sense it is working as a traitor. It is a process where two or more people work together to realize shared goals, (this is more than the intersection of common goals seen in co-operative ventures, but a deep, collective, determination to reach an identical objective) - for example, an intriguing endeavor that is creative in nature - by sharing knowledge, learning and building consensus. In particular, teams that work collaboratively can obtain greater resources, recognition and reward when facing competition for finite resources”. So yes, it’s definitely a collaboration!

Why didn’t you take ingredients from every brewer you visited and use them in the brew?

In a way we did... because most New Zealand brewers use either UK or New Zealand malt, we saved them and us the hassle of taking a handful from each brewery and got the freshest we possibly could straight from our supplier. The same goes for the hops, where it is very important to store these fresh, cold and out of sunlight and air. The majority of Kiwi craft breweries use the same malt and hop suppliers. Our plans to get some Canterbury Plains artesian water were thwarted by the earthquake.

Where can I buy this beer?

Our plan is to get it into craft beer stores that have a great selection of New Zealand craft beer, into some of the great craft beer bars and pubs across New Zealand and onto the supermarket shelves as well!
MICHAEL JACKSON, beloved beer journalist, inspired thousands of brewers and beer enthusiasts with his books and television series, “The Beer Hunter.” While one of the leading figures in the craft beer world, many beer enthusiasts are not aware of Michael's equal - if not greater - fame within the world of whiskey, where his books have sold over a million copies.

Beginning in 2004, video and television producer J.R. Richards met Michael in London, and began producing DVD tasting segments for Michael's Rare Beer Club. Over time, as the library of footage grew, J.R. and Michael discussed making a documentary, or even another Beer Hunter series. When Michael passed away suddenly in 2007, the project came to a halt as the worldwide beer and whiskey communities mourned his passing. It was decided by people close to Michael that a documentary should be made from the surviving 60 hours of footage from his travels. The Beer Hunter Movie project was born.

Through this rare visual record we are treated to an intimate picture of Michael, starting in his local neighborhood of London and progressing over the next two years to beer meccas such as Belgium, the Czech Republic, Ireland, California, and the Delaware Valley. Woven into this unprecedented library of Michael's final years will be current interviews with the world's leading brewers, distillers, and beer enthusiasts, giving us insight into Michael's enigmatic personality, his remarkable contributions to beer and whiskey, and his secret struggle with Parkinson's Disease. In addition to the movie, a web series will be released at some point from the hours and hours of extra footage not used in the documentary, to be used as a public resource for beer enthusiasts and fans of Michael.

It is the filmmakers' hope that through the movie and series, fans of Michael's work will gain a more complete picture of his life and story, and greatly expand their knowledge of craft beer, its history, geography, and enjoyment. The filmmakers have launched a worldwide fund-raising effort within the craft beer community to help with production on the film. Proceeds from the film and fund raising efforts will go towards Parkinson's research and the producers hope to establish a non-profit foundation dedicated to preserving Michael's legacy through annual events on March 27th 2012, to coincide with Michael's birth date.

SOBA, as a non-commercial beer club, will be purchasing specially priced licensed copies of the DVD which will ship after the various premieres and brewery screenings. We will be organising fund-raising events around nationwide screenings to benefit the New Zealand chapter for Parkinson's research.

SOBA Newsletter
SOBA WEEKEND AWAY 2011

SOBA’S ANNUAL WEEKEND AWAY in March was once again enjoyed by all who took the trip over to the Nelson area. Each year the trip throws up an unexpected highlight and this time around, the Friday visit to Totara Brewery and Hop Farm was indeed a special afternoon. Thanks again to all the guys in Wakefield for their hospitality and also to both Emma at McCashins and Jim at Golden Bear for hosting us on the following days. MarchFest itself ran like clockwork, this year having a beer hall separate to the music hall and beer payments via a pre-paid token system. Once again, the Brewer Seminars were expertly staged and well attended. Well done to Mic, Eelco and the team for serving up another fine event.
Dale passes judgement

Ian fancies pilot plant

Gospel according to St Martin

Lining them up at Golden Bear

MarchFest cranks up

Shannon - the face of SOBA

Jim's mill

The Crew

Dan The Hat at Moutere Inn

SOBA Newsletter
AUSTRALIAN INTERNATIONAL BEER AWARDS

Conducted annually by the Royal Agricultural Society of Victoria (RASV) in conjunction with the University of Ballarat, the Australian International Beer Awards brought the Australian and international brewing communities together in May with a gala awards presentation dinner at the Melbourne Convention and Exhibition Centre in Australia.

Moylan’s Brewing Company of Novato, California USA, cemented the AIBA’s prestigious accolade for the highest scoring exhibitor after it was also announced as the Champion Small Brewery. It was a similar scenario to last year’s AIBA’s at which Nøgne Ø - Det Kompromissløse Bryggeri of Norway took home both categories. The great news for Kiwi craft ale was that altogether there were over 30 awards to New Zealand beers.

Moa Brewing won gold for Moa Five Hop Ale in the British Style Ale (Packaged) category, as well as two silvers for Moa Original (European style lager) and Moa Five Hop (Wood-aged beer). It also took out four bronzes for Moa Methode (European style lager), Moa Pale Ale (American-style pale ale), Moa St Josephs (Abbey-style, Dubbel & Triple ales) and Moa Imperial Stout (Hybrid beer).

Perhaps the most pleasing success at these awards was that of Renaissance. It wasn’t mentioned in last year’s awards publication, but at the dinner they were named as having come close to winning the award for Champion Small Brewery. This year their Craftsman Chocolate Oatmeal Stout not only won a gold medal but took the trophy for Champion Stout. This year’s batch is being released to the New Zealand market in early June.

![Image of Brian Thiel of Renaissance Brewing with the AIBA Champion Stout Award](image)

Plenty of other Kiwi favourites did well in Melbourne. Cock and Bull's Monk's Habit picked up a gold medal, which is well deserved, although it was categorised simply as "Draft Ale - Other". Yeastie Boys picked up a swag of medals, as did Invercargill Brewery. Apart from New Zealand breweries, the biggest Aussie winner at the AIBA was Perth's Feral, whose Hop Hog was the Champion Ale. You can find the full results at http://www.beerawards.com/pdfs/AIBA%20Cataloge%202011%20Final%20V3.pdf
MONKEY WIZARD
BREWERY

Handcrafted ales, stout, lager and cider available direct from the brewery in flagons and 750ml glass bottles, and from selected local outlets. Order online from our new website:
www.monkeywizard.co.nz

483 MAIN ROAD, RIWAKA, MOTUEKA, NELSON.

MOUTERE INN
CENTRE OF THE MOUTERE COMMUNITY SINCE 1850

www.beertourist.co.nz

Craft Beer is Everywhere. Now Go Find It.

This free resource contains no advertising, no paid-for entries or references to non-craft beer making, continuously fermenting, beer style trademarking lolly water makers.

centre city
Wines & Spirits

2/4 Waring Taylor Street, Wellington. 04-4737095 www.centrecity.co.nz
Beer specialists, NZ Boutique Beers, Fine wines and Spirits
Corporate rates. Free delivery within Wellington CBD

SOBA Newsletter 19
**PUB NEWS**

**New brewpub for Wellington**

The duo behind Wellington’s Malthouse bar are to spend around $1 million on a new bar and microbrewery which they hope to open in time for the Rugby World Cup.

Sean Murrie and Colin Mallon, directors of the Courtenay Place bar, have announced that they have investors for a new venture in Bond Street, also in the city, which will sell 40 different tap beers and include a 1000 litre microbrewery.

Sean, who helped establish Tuatara Brewing with Colin to supply the Malthouse, said the new venture would produce special releases from the Waikanae brewery and other top craft brewers around New Zealand.

Wellington is now renowned for the number of bars focusing on craft beers, but Sean said interest in the sector was still growing and the in-house brewery would be a point of difference.

"This is more about brewing on premises than serving particular beer. I think it’s a new and different concept and it’s something we’ve wanted to get into for a while."

The 460-square-metre upstairs premises has been home to a string of bars, which have all met their demise, with Ruby Lounge being the latest casualty. However, Sean believed the specialist focus would help create a unique venue.

Colin is understandably rearing to get started on the Bond Street mashup.

“It’s a hugely exciting project we are getting into, with no big brewery ties we will be able to offer exactly what our customers are looking for. It’s still at the planning stage, but expect approximately 40 taps with a huge focus on New Zealand craft ales.

I’m also looking forward to lining up some collaborations with brewers from New Zealand, Australia and further afield too”, he said.

David Cryer, of Cryer Malt, who recently bought the rights to the annual Beervana festival (see page 10), said an obvious gap in the market existed in Wellington for a “brew-pub” and he predicted more would emerge in the coming months. Watch this space!

*Based on article by Hamish Rutherford, as featured in Dominion Post BusinessDay, May 17th 2011.*

**Croucher has new craft beer pub**

After losing the lease on the Underground Bar in Rotorua, Croucher Brewing have now officially opened Brew in the town as the new brewery tap. The soft launch was held on 26th May, but look out for an official opening in a couple of week’s time.

"Croucher Brew Pub and Coffee Roastery"

---

*Malthouse’s Colin Mallon, left and Sean Murrie*  
*Photo: Craig Simcox*
A FEW WEEKS AGO, I wrote about the changes the New Zealand craft beer scene is going through at the moment. There’s a lot of new venues opening and craft beer is showing up at more and more outlets. There is also a lot of money and energy being invested in the industry right now.

So this is an excellent time to have a national craft beer census, to get an idea of the current state of the scene. Once we have an initial benchmark, we will be able to trace the changes in craft beer over the years to come.

That’s why I’m looking for your help. I’m looking for people with a good idea of their local craft beer scene to get national coverage. There’s no pay, but I will owe you a beer or two (and you get to set a benchmark in craft beer history!). The results will be made freely available to anyone interested, and we’ll repeat the exercise in future to get a measure of the industry’s changes.

Obviously there will be some subjectivity and maybe a few missed venues here and there, but that’s no reason to put it off.

If that sounds like you, e-mail me at martin@nzbeerblog.com and I’ll get back to you with the details.

Martin Craig
Splash Communications

http://nzbeerblog.com
021 539 635

The first recent ‘NZBeerBlog Sunday Session’ yielded Census volunteers with the ability to provide good coverage from all over the country, but Martin is still looking for people who know the craft scene in a few areas, especially Central Otago, Nelson, and Waikato.
PRE-ORDER YOUR COPY NOW!

RRP $24.99 plus delivery
(Australia, New Zealand, International)
Limited print run, don’t miss out

On sale August 2011, in time for Father’s Day (Aus & NZ)! Perfect gift idea… don’t forget yourself though!

EVERY PRE ORDERED BOOK RECEIVES A FREE BACK ISSUE OF BEER & BREWER MAGAZINE!
OFFER ENDS 1 AUGUST 2011

4 EASY WAYS TO PRE-ORDER
Online: www.beerandbrewer.com

Tel: +61 2 9677 0271
Fax: +61 2 9677 0240
Post: Beer & Brewer c/o OCA,
Suite 2, Level 3, 301 Miller St, North Sydney
NSW 2060

YOUR FAVORITE BEER NOW DELIVERED TO YOUR DOOR

Shop online at...

www.regionalwines.co.nz

Online shopping, the latest beer reviews, regular tasting and more…
5-MINUTE BEER QUIZ

1. Zwickel Bier is an alternative name for which German lager style?

2. Which Southern England independent brewer did UK brewers Marston’s take over in 2007?

3. Who said "Make sure that the beer - four pints a week - goes to the troops under fire before any of the parties in the rear get a drop."

4. What do Little Creatures, Elmar’s in the Valley and Gage Roads all have in common?

5. In which decade was the Manaia Brewey, South Taranaki established – a)1880’s, b) 1890’s, or c)1900’s?

6. Saccharomyces Cerevisiae is a top fermenting yeast - true or false?

7. What is the science of beer brewing called?

8. What is the title of the program currently screening on Discovery Channel that features Sam Calagione of Dogfish Head Brewery?

9. Which beer carries the phrase “It just tastes bigger” as a strapline on the bottle label?

10. How many litres make up a hectolitre?

Correction: In the article ‘A Sleeping Giant (Slowly) Awakes’, Issue 11, the photograph labeled Golden Down, Ponsonby, was actually Fort Street Union Bar. The error is regretted.

The Editor reserves the right to amend or shorten contributions for publication. Copyright ©SOBA Incorporated 2011.

The views expressed in articles are those of individual contributors, and are not necessarily the views of SOBA Incorporated.

SOBA Incorporated accepts no liability in relation to the accuracy of the advertisements and readers must rely on their own enquiries.
D4 - The Home of Irish Rugby in Wellington

Brewers World ~ Great Expectations
For all your homebrew supplies
Crystal Grain
Roast Barley Grain
Black Patent Porter Grain
Finishing Hops
Whole Hops
Hop Pellets
Brown Malt Grain
Pale Ale Grain
Chocolate Malt Grain
Light Lager Grain
Safale Yeast’s
We also carry the Muntons, Brewcraft, Cascade & Lion Beer Kits and Malts
Proud Stockists of BREWCRAFT

Virtual Store www.greatexpectations.co.nz
Email team@greatexpectations.co.nz
Brewers World ~ Great Expectations 233 Waiwhetu Road, Fairfield, Lower Hutt
Phone (04) 5773138, Fax (04) 5773137
THE REX ATTITUDE

EXTREME beers evoke extreme reactions. Everyone remembers the first time they tried Rodenbach Grand Cru, and anyone who has tried one will have mischievously given one to an uninitiated friend (or enemy, depending on your appreciation of the beer) just to see the look on their face. It was the thought of these looks that had me grabbing my camera and heading along to the launch of Yeastie Boys Rex Attitude at Regional Wines and Spirits last month.

Rex Attitude, Yeastie Boys’ new all-year-round beer, is an extreme beer. It is brewed with malt that has been smoked over burning peat. This peated malt is what gives Islay whiskies, such as Laphroig and Bowmore, their distinctive smokey, medicinal flavour. When common lore says that a beer brewed with more than 5% peated malt would be undrinkable then it’s not hard to push the limits towards the extreme. But when The Yeastie Boys announced their new beer would be made with 100% peated malt many suspected they had lost their common sense.

It only takes one sip to decide whether this beer is genius or folly. Either way, hopefully someone will be there with a camera. These are some of my photos of what I call The Rex Attitude.
SOBA MERCHANDISE

Great new range of products now on sale!

Polo shirt
All sizes
$40.00

Pint Glass
$15.00

Cap
One size
$25.00

Beanie
One size
$20.00

Another run of our popular "Pursuit of Hoppiness" T Shirts out now!
These are available in men’s and women’s styles, in all sizes.
Order online at www.soba.org.nz.

We stock and sell Malteurop,
New Zealand grown and
malted by the world’s best.
MELBOURNE MICROBREWERIES

AS WE FEATURED the Australian Beer Awards on page 18, let’s stay with the Aussie theme and profile some of the Microbreweries beyond the city limits of Melbourne. Visitors can look forward to tastings, behind the scenes tours and accompanying restaurants and cafés. The easy way to explore Victoria’s breweries is by region. Here are a few suggested stops:

Mornington Peninsula

Visit True South Brewery (1) to try some distinctive beer coupled with contemporary dining, the Mornington Peninsula Brewery (2) to sample handcrafted beers while enjoying wood-fired pizzas, or head to Red Hill Brewery (3) to try their three brews - Golden Ale, Wheat Beer and Scotch Ale.

Yarra Valley

Visit Coldstream Brewery (4) to check out the small batch brewing process, Hargreaves Hill Brewery (5) for some fine dining at the upmarket brewery and restaurant, or head to Buckley’s Beers (6) to witness the solar-heated brew liquor system and taste non-filtered ales and lagers.

High Country

Stop by the Bridge Road Brewery (7) for an insight into the brewing processes and tastings, visit Bright Brewery (8) to be a brewer for a day in a hands-on day brewing a batch of Bright Brewery’s award-winning beer, or Sweetwater Brewing Company (9) for a taste of Mt Beauty's distinctive brews.
Suppliers of over 50 different varieties of malted barley, 15 unhopped malt extracts and a wide range of 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

Phone: 09 525-2448 Fax: 09 525-2442
Address: 2/3 Prescott Road, Penrose, Auckland

See our website advice pages showing the simple BREW in a BAG system to get you started on all grain brewing.
**Newsletter Advertising Rates**

<table>
<thead>
<tr>
<th>Type</th>
<th>Size (mm)</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full page portrait</td>
<td>134 x 180</td>
<td>$400</td>
</tr>
<tr>
<td>Half page portrait</td>
<td>63 x 180</td>
<td>$200</td>
</tr>
<tr>
<td>Half page landscape</td>
<td>134 x 90</td>
<td>$200</td>
</tr>
<tr>
<td>Third page landscape</td>
<td>134 x 60</td>
<td>$150</td>
</tr>
<tr>
<td>Quarter page portrait</td>
<td>63 x 90</td>
<td>$120</td>
</tr>
<tr>
<td>Quarter page landscape</td>
<td>134 x 45</td>
<td>$120</td>
</tr>
<tr>
<td>Sixth page landscape</td>
<td>63 x 60</td>
<td>$90</td>
</tr>
</tbody>
</table>

Corporate Sponsor and Associate Member Sponsor discount rates available.

All popular file formats for artwork accepted.


Current distribution 2750 copies throughout New Zealand.

Contact: Eric Rowe at kiwieric@gmail.com
WHAT’S ON

Checkout nationwide SOBA contacts and events over the coming months. Calendar online at http://www.soba.org.nz/Events.aspx.

WELLINGTON AREA
Contact: Rob Owen
e-mail robert.owen@equator.co.nz

Socials on the first Tuesday in the month
Saturday June 25th 2.00pm
Matariki Winter Ales Festival
See poster on Page 3 for more info

AUCKLAND AREA
Contact: Martin Bridges
e-mail martin@soba.org.nz

Socials on Fridays from 5pm

CHRISTCHURCH AREA
Contact: James Pinamonti
e-mail xsumo@clearnet.nz

Socials on Thursday evenings at Pomeroy’s

WAIKATO AREA
Contact: Greig McGill
e-mail greig@hamilton.net

Socials on Thursdays

DUNEDIN AREA
Contact: Richard Pettinger
e-mail pettal@clear.net.nz

Wednesday 8th June 7.30pm
Duke of Wellington - new premises

Saturday 16th July 3pm
Tonic

Wednesday 10th August
Eureka - checking out their guest beer

Wednesday 12th October
Starfish

The Pursuit of Happiness

SOBA stalwart Ian Watson of the Hutt Valley, resplendent in hand-made silk shirt, blends in well with the surroundings of the main beer hall at MarchFest 2011 in Founders Park, Nelson.

Ian is a renowned home-brewer and MarchFest veteran. He acquired the shirt when visiting the Great American Beer Festival staged in Colorado during September 2010.

It’s a bit of a job to see where the embroidered hops end and the real ones start. From memory the beer is 8-Wired Uber Pils - only available on the hour when the hooter blew.

Cheers
Ed

MEMBERSHIP

Please join and support the Society Of Beer Advocates (SOBA) Incorporated.
Go to http://www.soba.org.nz/Join.aspx 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