

# TALL SPIRITS

## & brewers news



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

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A free magazine for distillers, winemakers and brewers

December 2016 Issue Number 81

### FROM THE FRONT

Thanks to all those who told us about their favourite flavour, yeast and retailer. A gift pack is on its way.

Also to the many distillers from all over New Zealand who entered in this years Stillmaster Competition. The standard gets higher every year. While the rum category was nailed a few years ago the more delicate gins and vodkas have been harder to perfect and it was great to see a fruit vodka be so highly commended.

Thanks also for your support this year, a year when we have introduced many new products and some new brands. As a New Zealand manufacturer we specialise in high quality products made for our market. We respond to market changes and special requests so always let your retailer (and us) know what you like and what you need.



Our new 1000 litre mixing / blending tanks. 20,000 bottles in each mix.



## Merry Xmas

Merry Xmas from  
The Management Team at Hauraki where everybody is a Manager. Missing from our photo is our Technical Support Manager Phil Todd who was away on a beer tasting journey.

If you have a query just call us

Phil Todd	Technical Support	027 290 3266
Mat Slater	Retail Support	021 130 7755
Peter Wheeler	Commercial & Export	021 998 255

At Spirits Unlimited in Timaru

Maria (also a Manager) 03 688 0801

If you are out and about you are always welcome to visit (perhaps a phone call first).

#### Hauraki BCL

8 view Road,  
Henderson  
Auckland

#### Spirits Unlimited

60 Stafford Street  
Timaru



### COLLECTIBLES

#### FOR XMAS FEATURING THE 150 YEARS LOGO



T Shirt (Black) all sizes	\$ 25.00
Truckers Cap	\$ 28.50
Coasters (Pack of 6)	\$ 17.50
Key Chain	\$ 4.00
SS Hip Flask	\$ 20.00



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#### From the Front

Merry Christmas

Gifts

Gold Medal Lovers

New Heritage Labels

Stillmaster winners

Distilling

Hokonui Story - part 1

News Briefs

Light and Low carb Beers

Finishing Hops

# Something Special for our Gold Medal Collection lovers

## New Release *Tennessee Honey Bourbon*

Based on the very popular Tennessee Bourbon we have added a taste of honey. The effect is to soften the flavour and leave a light honey aftertaste.

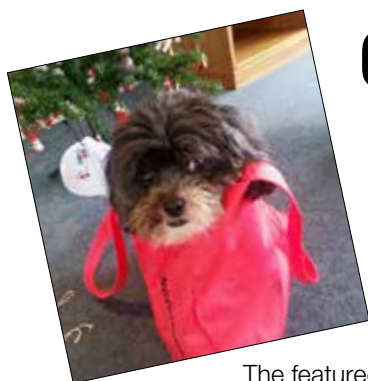
This bourbon is a natural, using real US bourbon concentrate and a blend of two New Zealand honeys that we extract ourselves.

Makes 1.125 litres and costs around \$8.50

*Be warned, this Honey Bourbon is seriously good*



## Christmas Only



As a thank you to all those supporters of the Collection, we have produced a limited run of four flavours in 250ml glass jugs, the big brother version of the Gold Medal bottles.

The featured flavours are:

Highland Malt Whisky, English Gin, Tropical Spiced Rum and Tennessee Bourbon.

Each bottle will make up NINE 750ml bottles (7 litres) and expect to pay under \$40.



The Collection has been built around quality with no compromise and no artificial ingredients. Developed, blended and bottled in NZ to meet Kiwis tastes. Most of the base ingredients are sourced from origin, agave from Mexico, Bourbon concentrate from Tennessee, Juniper herb base from England while we extract all of the rums here from Queensland Black Strap Molasses.



# NEW HERITAGE LABELS

The Heritage range features 125ml bottles which allows us to add more flavour and mellowing syrup to the blends. There are six special rums in the range.

Favourites year after year have been Blackstrap Barrel Aged Rum, Demarara Cane Rum and Rich Port. Pimms is also becoming popular as a summer drink.

Our designers have upgraded and modernised the Heritage logo and you should see stocks at your retailer before Christmas.

Heritage flavours make 2 litres and cost around \$9.00



## THE HERITAGE RANGE:

Blackstrap Barrel Aged Rum  
Bombay Special Aromatic Gin  
Capricorn Cane Rum  
Coco Rum  
Demerara Golden Cane Rum  
Kentucky Bourbon  
Old Man Sipping Bourbon  
Pimms No. 1  
Rich Port  
Rum & Ginger  
Spiced Tropical Rum



TENTH

# Stillmaster

COMPETITION 2016

A great entry this year including many new distillers and spread from Kaitaia to Alexandra. Numbers in the vodka and bourbon categories were at all time highs. Congratulations to all medal winners.

## THE TITLE FOR STILLMASTER 2016 HAS BEEN WON BY

Vaughan Campbell

## THIS YEAR'S MEDAL WINNERS WERE:

### VODKA

F. Aarts	Best In Class/ Gold	Vodka
R. Bowden	Gold	Vodka
V. Campbell	Gold	Vodka
G. Chitty	Gold	Vodka
J. Day	Gold	Vodka
D. Fisher	Gold	Vodka
D. Van Selm	Gold	Vodka
L. Benfell	Silver	Vodka
R. Jessop	Bronze	Vodka
C. MacArthur	Bronze	Vodka

### FRUIT VODKA

G. Rolls	Best In Class /Gold	Boysenberry
C. MacArthur	Gold	Citrus vodka
G. Chitty	Silver	Peach Vodka
J. Day	Silver	Fruit Vodka
D. Fisher	Silver	Passionfruit
D. Nicolson	Silver	Raspberry Vodka
T. Thompson	Silver	Lemon & Feijoa
V. Campbell	Bronze	Feijoa
D. Van Selm	Bronze	Feijoa

### GIN

D. Van Selm	Best in Class/Gold	Gin
C. MacArthur	Gold	Gin, Bombay Sapphire
R. Bowden	Silver	Dry Gin
G. Chitty	Silver	Gin
R. Leicester	Silver	Gin
J. St John	Silver	Gin
F. Aarts	Bronze	Gin
G. Rolls	Bronze	Square Gin

### DARK RUM

V. Campbell	Best in ClassC/Gold	Dark Rum
S. Goodrick	Silver	Rum
R. Jessop	Silver	Rum
C. MacArthur	Silver	Dark Rum
D. Nicolson	Silver	Dark Rum
D. Van Selm	Silver	Dark Rum
L. Benfell	Bronze	Dark Rum
R. Bowden	Bronze	Blackstrap Aged Rum
G. Chitty	Bronze	Dark Rum
I. Franklin and P. Greenaway	Bronze	Dark Rum
T. Marinkovic	Bronze	Dark Rum
T. Thompson	Bronze	Dark Rum

### SPICED RUM

D. Lee and B. Quilter	Best in Class/Gold	Raging Bear Spiced Navy Rum
I. Franklin and P. Greenaway	Gold	Spiced Rum
J & V. Panui	Silver	Spiced Rum
I. Taylor	Silver	Spiced Rum
D. Van Selm	Silver	Spiced Rum
G. Chitty	Bronze	Spiced Rum
E. Frame	Bronze	Spiced Rum
T. Marinkovic	Bronze	Spiced Rum

### LIQUEURS

G. Chitty	Best in Class/Gold	Kahlua
I. Franklin and P. Greenaway	Gold	Macademia Liqueur
B. Hawkins	Gold	Bourbon
R. Bowden	Silver	Black Sambuca
T. Harvie	Silver	Lime Cello
T. Marinkovic	Silver	Chocolate/Almond Liqueur
G. Rolls	Silver	Black Sambuca
J. St John	silver	Feijoa Liqueur
V. Campbell	Bronze	Mellon
C. MacArthur	Bronze	Lemoncello
C. Morgan	Bronze	Glayva
J & V. Panui	Bronze	Mellon
I. Taylor	Bronze	Caramel Liqueur

### MALT WHISKY

C. MacArthur	Best In Class/Gold	Whisky
G. Chitty	Gold	Malt Whisky
J. Day	Silver	Malt Whisky
J. St John	Silver	Malt Whisky
F. Aarts	Bronze	Malt Whisky
A. Chaaf	Bronze	Malt Whisky
E. Frame	Bronze	Malt Whisky
T. Harvie	Bronze	Irish Whisky
T. Thompson	Bronze	Malt Whisky

### BOURBON WHISKEY

T. Thompson	Best in Class/Gold	Tennessee Ghost Bourbon
G. Chitty	Gold	Bourbon
J. Day	Gold	Bourbon whiskey
E. Frame	Gold	Bourbon Whiskey
I. Franklin and P. Greenaway	Gold	Kentucky Bourbon
J & V. Panui	Gold	Bourbon Whiskey
C. Tocher	Gold	Bourbon
A. Chaaf	Silver	Bourbon Whiskey
D. Van Selm	Silver	Bourbon Whiskey
B. Wilton	Silver	Bourbon Whiskey
R. Jessop	Bronze	Bourbon
C. MacArthur	Bronze	Bourbon
D. Nicolson	Bronze	Bourbon
D. Petty	Bronze	Devils Cut Bourbon
G. Rolls	Bronze	Bourbon Whiskey
I. Taylor	Bronze	Honey Bourbon

**CERTIFICATES AND PRIZE PACKS WILL BE SENT OUT  
WITHIN THE NEXT FEW WEEKS.**



Each year following the Stillmaster competition, our judges comment on the overall quality of entries. Each year they ask why there are still spirits that have off flavours and aromas that are the result of rushed, hard fermentations and poor distillation.

There have been great advances in ingredients and equipment since the 1990s when we released the first spirit products into the market, yet it surprises us just how many accept substandard spirits.

To take a fermentation to 15% alcohol without producing bi-products is difficult and to produce a high strength clear spirit in one pass through a still is just as difficult. Commercially, most fermentations are very fast but only to beer strength and unless the wash is going to a coffey type continuous still the commercial distiller makes a first run from 5% to 20% then a spirit run to 80% or above.

To produce top quality spirit remember 1kg sugar will give you 1 litre of clean 40% alcohol so try this:

Ferment 6kg sugar/25L at 20 - 25C (*not high temperature*).

Use Alcotec 24, or Black Beauty Yeast.

Ferment down to 990.

Add finings or decant off sediment.

Allow to clear and decant again.

Store in a sealed or airlocked container.

(The wash is stable and can be kept for weeks).

Distil at the lowest possible temperature (*do not boil*) around 75 - 80C.

Allow the condensate (*spirit*) to free drip into an open jug (allowing any highly volatiles) to evaporate.

Age on spirit carbon for at least four weeks then add Turbo Pure.

Age further in oak or with added flavour for at least eight weeks.

***Taste, smell and enjoy!***

High temperature drive heavy alcohols and aldehydes across with the vapour and give spirits an off flavour.

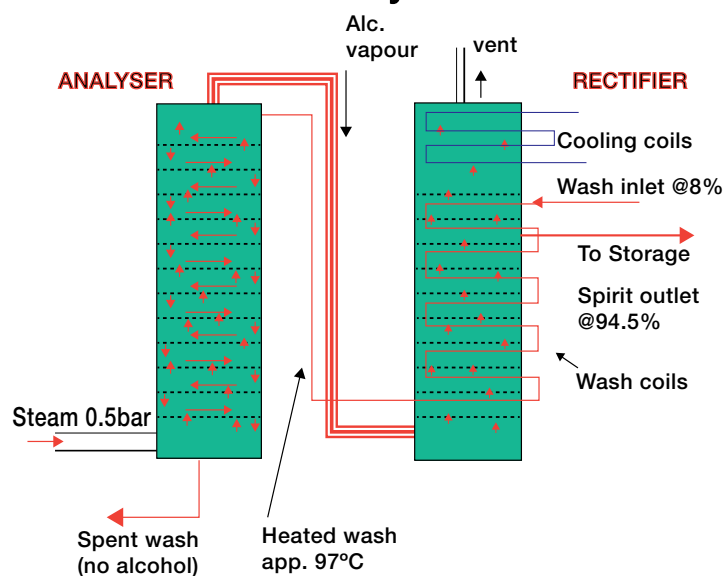
Long distillation periods produce a distinctive cabbage/wet/smoke/musty odour to spirit.

Always take your best alcohol off and keep it separate. do not try to squeeze every drop of spirit out. You are already saving many, many dollars, why ruin a nice batch of five or six litres to get another litre of dregs out?

We recommend Turbo ultra in the wash (less bi-products and odour) carbon is of no value at this stage. Use Turbo Pure in the spirit for a very clean finish.

For the artisan, always consider double distillation for your vodkas and fine gins. It's easy, take your spirit back to 20% with water and run it through again.

## Coffey Still



The Coffey Still is a continuous process and widely used commercially. It takes a low strength feed (5-8%) through to 90% plus in a double reflux system. As yet, we haven't tested a small enough unit for private use. Heres hoping.



***Something to aspire to***





# Hokonui Story

## PJ Wheeler Southern Distilling Co

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While moonshining was equally popular and diligently pursued from Bluff to the far North it's Southland and particularly the Hokonui district that has become so famous and a unique part of New Zealand's folklore.

The fame of Hokonui rests really with one family, the McRaes. While others may have distilled more whiskey no family was as enduring as the McRaes, from the late 1870s until the mid 1950s McRaes Whiskey was always available to those in the know.



Over the years changes in government law helped sustain this cottage industry. The Distillation Prohibition Act of 1865 ensured spirit craftsmen were going to be kept busy while in 1905 the whole Southland Invercargill area went 'dry'. Hokonui was at the centre of this 'dry' area and the law gave an enormous boost to demand, so much that local production had to be supplemented by imports from Otago.

The authorities (Police and Customs Officers) also came under pressure with prosecutions for illicit distilling going from 9 in 1880 to 72 in 1883.

In 1872 widow Mary McRae had arrived in New Zealand from Scotland having trained as a domestic distiller in Sallachy, Kintail and the island of Eilean Aigas on Loch Kishon. Seven children accompanied her, the eldest of which Murdoch, was to become the senior distiller of the clan.

All whiskey was imported then, mainly from Scotland and Australia and was watered to such an extent that a dram was often offered a chair as it didn't have the strength to stand up!

Murdoch McRae considered distilling to be a natural extension of farming and throughout the 1880s and 90s his

was the preferred dram of professionals from Dunedin to Invercargill. The ingredients of yeast and sugar were readily available from local stores while the malt 'appeared' from local breweries to be swapped for a bottle of the finished product. Deliveries were made in bottles, cans and milk billies. A Dunedin Maltster (Mr Wilson) recalled it was almost colourless but nothing unpleasant or poisonous about it and thought it compared well

with Scotlands best. Some Moonshiners used mashes of potatoes and barley and most used an initial distillation pot which lead to a doubler for refining and strengthening. It was here that the prized copper worm (coil) condensed the final whiskey. Ideally the moonshiners would have passed their spirit through charcoal and casked it for four years but demand was such that a four day ageing was much more likely.

At the peak period of production in the early 1900s the hotel and liquor trade were supplied at 6/- to 7/- (60-70c) per gallon.

Honey was used to colour this so it looked more like commercial whiskey and to make detection less likely.

In a letter from M McRae (now on display in the Hokonui

Moonshine Museum) to a cousin, the real Hokonui recipe was given as 8 bushels of grain in 20 gallons fermented to a gravity of 36 when the wash would be quite milky. This yielded 3 gallons of OP (over 50%) spirit. Instructions were also given to use sugar or liquid malt whenever it was available.



Because of 'official'

interest, the wash barrels and still had to be well hidden, the creeks and gullies of the Hokonui district were ideal spots. The heart of every still was the copper condensing coil (worm) and this part would only ever be brought to the site when a spirit run was to be made. The worm was very precious and was often shared around the distilling families in the district.

In 1928 a new Southland Customs inspector was employed and HS Cordery was to become the scourge of Hokonui Moonshiners for the next 7 years. He found the Ferndale area was particularly favoured by distillers but not all sites were hidden away. Major finds were made in Mary and Dee streets in the heart of Invercargill city.

Was it a coincidence that my great aunty had lived there.

# Newsbriefs

## No Rinse Sterilisers

Although commonly used by many brewers, we have seen a number of metal kegs and cans badly corroded by these products. Presumably the oxidising agent keeps on working but on the metal.

So, if you are kegger be aware of corrosion issues and always rinse after sterilising or better, sterilise before filling.



## Hip Flasks

Newly stocked are the ever popular 350ml hip flasks in unbreakable PET. Ideal for smaller bars (and suitcases).

\$3.00

## Black Beauty Super Yeast 1kg

Launched last month this New Zealand blended mega pack contains a high alcohol strain imported yeast, and 15 other ingredients to ensure better spirit and more alcohol.

Developed in our laboratories and fine tuned after many test fermentations, Black Beauty was then tested by a number of dedicated distillers. All of the response was positive, better cleaner alcohol.

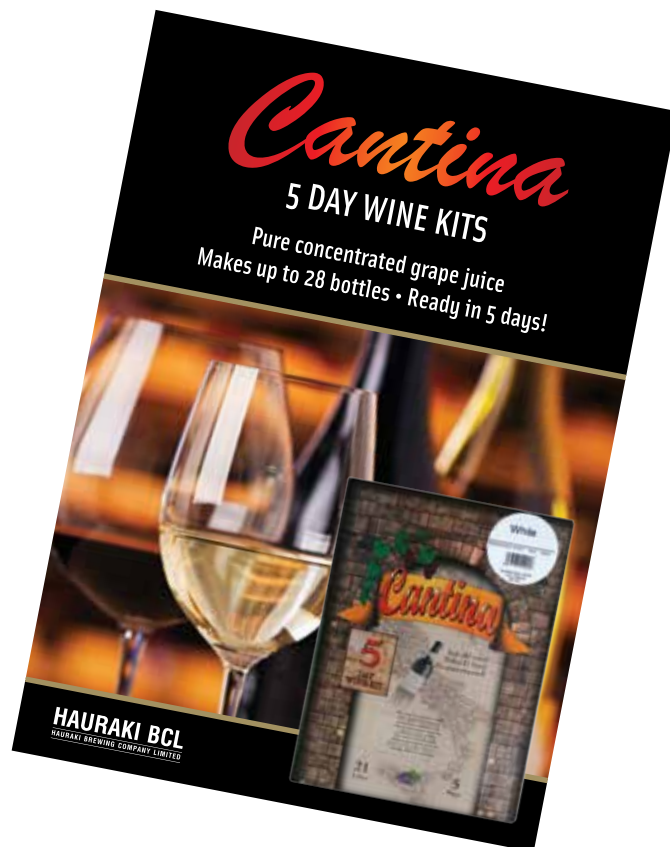
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1kg Black Beauty retails at \$10.

Remember, it must be used in one lot with 6kg sugar.



## Cantina Wine Kits – Why are they so good



These kits are good, easy to ferment and full of flavour straight away. Easy drinking at a young age or matured over oak they are top performers. Just ask a Cantina maker.

The answer is THE GRAPES. Italian grapes in an arid climate produce intense flavours and high sugar levels. Harvested at full ripeness and concentrated immediately captures all the flavour and natural grape sugars.

Unlike other brands, the juice isn't transported in chilled tankers for thousands of miles to the evaporators. By then a lot of the life has gone and needs to be replaced with 'enhancers' Cantina isn't perfect, they suggest 21 litre batches when 18 litres is much better. So if you want a fast maturing full bodied grapey red or white Cantina is for you.

# Light Beers and Low Carb Beers

Often a thought by dedicated consumers in summer. Here's the basis for one, popular at two Pacific breweries:

Made with 20% of the usual grain bill and 50% of the aroma hops, the ph is adjusted to 4, the body is built with maltodextrin and iso hop for bitterness.

For 50 litres: 3kg grain (or 2.23kg liquid malt)

40g Aroma hop (late addition)

3kg Maltodextrin

Prior to bottling adjust bitterness with iso hop. Carbonate as usual.

This beer will produce about 2.3% ABV. This can be increased if needed by around 1.3% by adding 2kg Dextrose

Colour can be increased with brewing caramel.

## Finishing Hop

A great way to craft your favourite beer from a range of thirty international hops from Brewcellar and Brigalow or from ten New Zealand hops from Brewmaster.

Tea bag packed or loose, late hopping has become an essential part of craft brewing today.

Choose from

Amarillo

Cascade\*\*

Centennial

Citra

Cluster

Dr Rudi (Super Alpha)\*\*

Fuggles

Galaxy

Goldings

Green Bullet\*\*

Hallertau

Hersbrucker

Magnum

Melba

Motueka\*\*

Mosaic

Pacifica\*\*

Pacific Gem\*\*

Pride of Ringwood

Saaz

Spalter Select

Sticklebract\*\*

Tettanger

Wakatu\*\*

\*\* Available by the kilo

And why not use the best yeasts

Australia Lager

Belgian Lager

Belgian Top Fermenter

Cider Specific

English Ale

Euro Lager

German Lager

Nottingham

Muntions Gold

Mauri 514 Ale

Mauri 497 Lager







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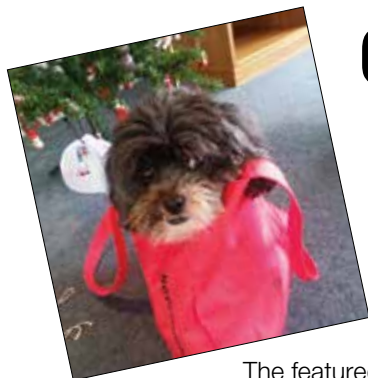
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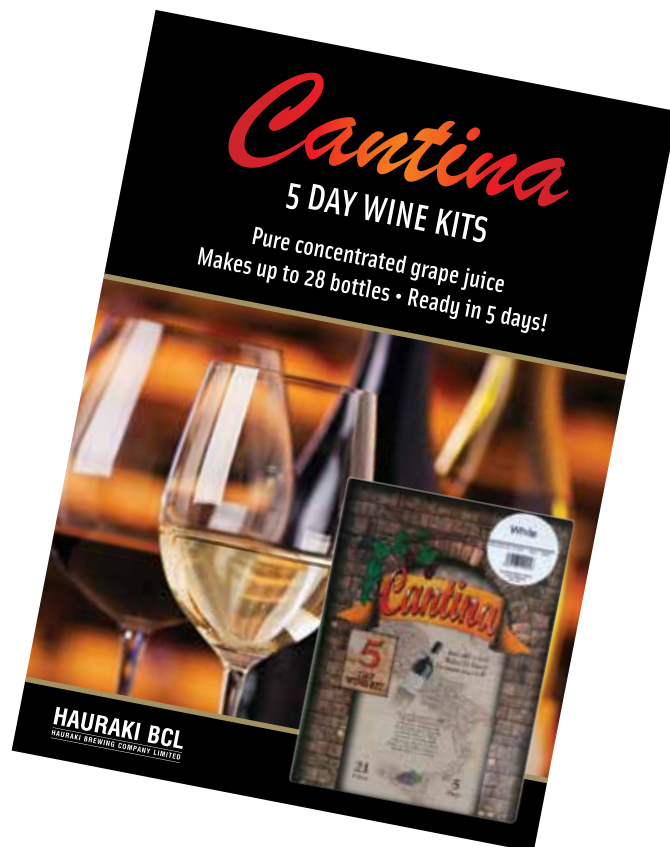
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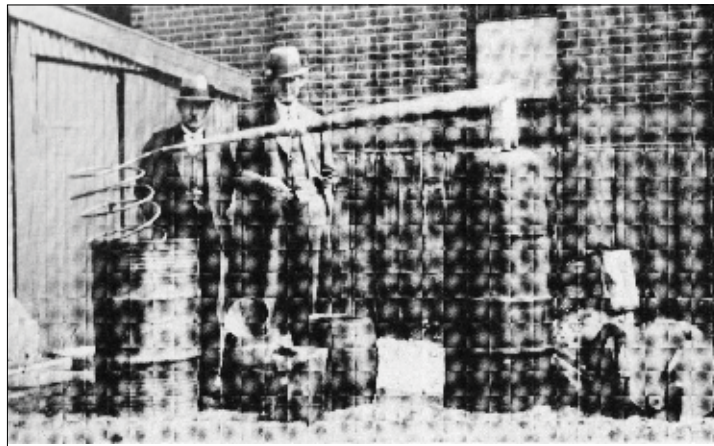
with Scotlands best. Some Moonshiners used mashes of potatoes and barley and most used an initial distillation pot which lead to a doubler for refining and strengthening. It was here that the prized copper worm (coil) condensed the final whiskey. Ideally the moonshiners would have passed their spirit through charcoal and casked it for four years but demand was such that a four day ageing was much more likely.

At the peak period of production in the early 1900s the hotel and liquor trade were supplied at 6/- to 7/- (60-70c) per gallon.

Honey was used to colour this so it looked more like commercial whiskey and to make detection less likely.

In a letter from M McRae (now on display in the Hokonui

Moonshine Museum) to a cousin, the real Hokonui recipe was given as 8 bushels of grain in 20 gallons fermented to a gravity of 36 when the wash would be quite milky. This yielded 3 gallons of OP (over 50%) spirit. Instructions were also given to use sugar or liquid malt whenever it was available.



Because of 'official'

interest, the wash barrels and still had to be well hidden, the creeks and gullies of the Hokonui district were ideal spots. The heart of every still was the copper condensing coil (worm) and this part would only ever be brought to the site when a spirit run was to be made. The worm was very precious and was often shared around the distilling families in the district.

In 1928 a new Southland Customs inspector was employed and HS Cordery was to become the scourge of Hokonui Moonshiners for the next 7 years. He found the Ferndale area was particularly favoured by distillers but not all sites were hidden away. Major finds were made in Mary and Dee streets in the heart of Invercargill city.

Was it a coincidence that my great aunty had lived there.



# NEW HERITAGE LABELS

The Heritage range features 125ml bottles which allows us to add more flavour and mellowing syrup to the blends. There are six special rums in the range.

Favourites year after year have been Blackstrap Barrel Aged Rum, Demarara Cane Rum and Rich Port. Pimms is also becoming popular as a summer drink.

Our designers have upgraded and modernised the Heritage logo and you should see stocks at your retailer before Christmas.

Heritage flavours make 2 litres and cost around \$9.00



## THE HERITAGE RANGE:

Blackstrap Barrel Aged Rum  
Bombay Special Aromatic Gin  
Capricorn Cane Rum  
Coco Rum  
Demerara Golden Cane Rum  
Kentucky Bourbon  
Old Man Sipping Bourbon  
Pimms No. 1  
Rich Port  
Rum & Ginger  
Spiced Tropical Rum



A great entry this year including many new distillers and spread from Kaitaia to Alexandra. Numbers in the vodka and bourbon categories were at all time highs. Congratulations to all medal winners.

## THE TITLE FOR STILLMASTER 2016 HAS BEEN WON BY

Vaughan Campbell

## THIS YEAR'S MEDAL WINNERS WERE:

### VODKA

F. Aarts	Best In Class/ Gold	Vodka
R. Bowden	Gold	Vodka
V. Campbell	Gold	Vodka
G. Chitty	Gold	Vodka
J. Day	Gold	Vodka
D. Fisher	Gold	Vodka
D. Van Selm	Gold	Vodka
L. Benfell	Silver	Vodka
R. Jessop	Bronze	Vodka
C. MacArthur	Bronze	Vodka

### FRUIT VODKA

G. Rolls	Best In Class /Gold	Boysenberry
C. MacArthur	Gold	Citrus vodka
G. Chitty	Silver	Peach Vodka
J. Day	Silver	Fruit Vodka
D. Fisher	Silver	Passionfruit
D. Nicolson	Silver	Raspberry Vodka
T. Thompson	Silver	Lemon & Feijoa
V. Campbell	Bronze	Feijoa
D. Van Selm	Bronze	Feijoa

### GIN

D. Van Selm	Best in Class/Gold	Gin
C. MacArthur	Gold	Gin, Bombay Sapphire
R. Bowden	Silver	Dry Gin
G. Chitty	Silver	Gin
R. Leicester	Silver	Gin
J. St John	Silver	Gin
F. Aarts	Bronze	Gin
G. Rolls	Bronze	Square Gin

### DARK RUM

V. Campbell	Best in ClassC/Gold	Dark Rum
S. Goodrick	Silver	Rum
R. Jessop	Silver	Rum
C. MacArthur	Silver	Dark Rum
D. Nicolson	Silver	Dark Rum
D. Van Selm	Silver	Dark Rum
L. Benfell	Bronze	Dark Rum
R. Bowden	Bronze	Blackstrap Aged Rum
G. Chitty	Bronze	Dark Rum
I. Franklin and P. Greenaway	Bronze	Dark Rum
T. Marinkovic	Bronze	Dark Rum
T. Thompson	Bronze	Dark Rum

### SPICED RUM

D. Lee and B. Quilter	Best in Class/Gold	Raging Bear Spiced Navy Rum
I. Franklin and P. Greenaway	Gold	Spiced Rum
J & V. Panui	Silver	Spiced Rum
I. Taylor	Silver	Spiced Rum
D. Van Selm	Silver	Spiced Rum
G. Chitty	Bronze	Spiced Rum
E. Frame	Bronze	Spiced Rum
T. Marinkovic	Bronze	Spiced Rum

### LIQUEURS

G. Chitty	Best in Class/Gold	Kahlua
I. Franklin and P. Greenaway	Gold	Macademia Liqueur
B. Hawkins	Gold	Bourbon
R. Bowden	Silver	Black Sambuca
T. Harvie	Silver	Lime Cello
T. Marinkovic	Silver	Chocolate/Almond Liqueur
G. Rolls	Silver	Black Sambuca
J. St John	silver	Feijoa Liqueur
V. Campbell	Bronze	Mellon
C. MacArthur	Bronze	Lemoncello
C. Morgan	Bronze	Glayva
J & V. Panui	Bronze	Mellon
I. Taylor	Bronze	Caramel Liqueur

### MALT WHISKY

C. MacArthur	Best In Class/Gold	Whisky
G. Chitty	Gold	Malt Whisky
J. Day	Silver	Malt Whisky
J. St John	Silver	Malt Whisky
F. Aarts	Bronze	Malt Whisky
A. Chaaf	Bronze	Malt Whisky
E. Frame	Bronze	Malt Whisky
T. Harvie	Bronze	Irish Whisky
T. Thompson	Bronze	Malt Whisky

### BOURBON WHISKEY

T. Thompson	Best in Class/Gold	Tennessee Ghost Bourbon
G. Chitty	Gold	Bourbon
J. Day	Gold	Bourbon whiskey
E. Frame	Gold	Bourbon Whiskey
I. Franklin and P. Greenaway	Gold	Kentucky Bourbon
J & V. Panui	Gold	Bourbon Whiskey
C. Tocher	Gold	Bourbon
A. Chaaf	Silver	Bourbon Whiskey
D. Van Selm	Silver	Bourbon Whiskey
B. Wilton	Silver	Bourbon Whiskey
R. Jessop	Bronze	Bourbon
C. MacArthur	Bronze	Bourbon
D. Nicolson	Bronze	Bourbon
D. Petty	Bronze	Devils Cut Bourbon
G. Rolls	Bronze	Bourbon Whiskey
I. Taylor	Bronze	Honey Bourbon

**CERTIFICATES AND PRIZE PACKS WILL BE SENT OUT  
WITHIN THE NEXT FEW WEEKS.**



Each year following the Stillmaster competition, our judges comment on the overall quality of entries. Each year they ask why there are still spirits that have off flavours and aromas that are the result of rushed, hard fermentations and poor distillation.

There have been great advances in ingredients and equipment since the 1990s when we released the first spirit products into the market, yet it surprises us just how many accept substandard spirits.

To take a fermentation to 15% alcohol without producing bi-products is difficult and to produce a high strength clear spirit in one pass through a still is just as difficult. Commercially, most fermentations are very fast but only to beer strength and unless the wash is going to a coffey type continuous still the commercial distiller makes a first run from 5% to 20% then a spirit run to 80% or above.

To produce top quality spirit remember 1kg sugar will give you 1 litre of clean 40% alcohol so try this: Ferment 6kg sugar/25L at 20 - 25C (*not high temperature*).

Use Alcotec 24, or Black Beauty Yeast.

Ferment down to 990.

Add finings or decant off sediment.

Allow to clear and decant again.

Store in a sealed or airlocked container.

(The wash is stable and can be kept for weeks).

Distil at the lowest possible temperature (*do not boil*) around 75 - 80C.

Allow the condensate (*spirit*) to free drip into an open jug (allowing any highly volatiles) to evaporate.

Age on spirit carbon for at least four weeks then add Turbo Pure.

Age further in oak or with added flavour for at least eight weeks.

***Taste, smell and enjoy!***

High temperature drive heavy alcohols and aldehydes across with the vapour and give spirits an off flavour.

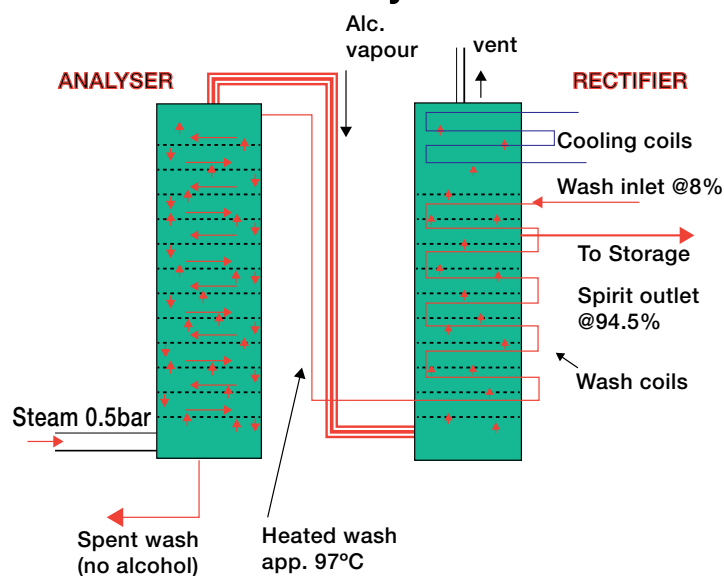
Long distillation periods produce a distinctive cabbage/wet/smoke/musty odour to spirit.

Always take your best alcohol off and keep it separate. do not try to squeeze every drop of spirit out. You are already saving many, many dollars, why ruin a nice batch of five or six litres to get another litre of dregs out?

We recommend Turbo ultra in the wash (less bi-products and odour) carbon is of no value a this stage. Use Turbo Pure in the spirit for a very clean finish.

For the artisan, always consider double distillation for your vodkas and fine gins. It's easy, take your spirit back to 20% with water and run it through again.

## Coffey Still



The Coffey Still is a continuous process and widely used commercially. It takes a low strength feed (5-8%) through to 90% plus in a double reflux system. As yet, we haven't tested a small enough unit for private use. Heres hoping.



***Something to aspire to***