

TALL SPIRITS



& brewers news

A free magazine for distillers, winemakers and brewers



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

Hauraki Brewing Company Limited
8 View Road, Henderson, Auckland
Box 317111, Hobsonville, Auckland 0664
Phone: 09 837 3311 Fax: 836 5391
Email: spirits.hbcl@xtra.co.nz
www.haurakibrewing.co.nz
www.vodkamaker.co.nz www.beermaker.co.nz

September 2018 Issue 88

FROM THE FRONT

Great to see so many of you enjoying the Alcotec bonus buys. A great yeast at very good pricing. The promotion finishes this month is so stock up. Following up on our Kentucky time, we have introduced Jim Beam Sour Mash Bourbon and a Jack Daniels Sour Mash Tennessee Whiskey kit. This features sugar maple charcoal as used by JD. And on the beer front, choose the correct Brewmaster hopped brewblend for your favourite kit and my taste the difference. Happy brewing

Stillmaster
2018

Entries close at September 30 so get your entries in
Malt Whisky
Bourbon Whiskey
Fruit Vodka
Spiced Rum
Dark Rum
Gin
One entry per class
Best in class prizes
Stillmaster 2018 Voucher and cup

**Happy
to help**

25 YEARS
RESTORING
SIGHT



The Fred Hollows
Foundation NZ

Not the Front Room



More of the Hauraki Team

Welcome to Pip McCann
Now looking after the Auto Bottler



In this Issue

Happy to help	1
Not the Front Room	1
More of the Hauraki Team	1
We take to the Kentucky Bourbon Trail	2
How to make New Zealand's best Bourbons	3
Beer as a destination theme	6
In the mail this month	7
Black Rock beer Kits	7
For the love of brewing	8

We take to the Kentucky Bourbon Trail

Here at home we enjoy great wine and food trails and have holidayed in Scotland tempted by distillery visits and local tours. But this time it was business and our destination Kentucky. Home of one of our suppliers located in the heart of Bourbon country.

An easy 90 minute flight from New York to Louisville KY, famous for both KFC and Bourbon. The land below is dominated by rows of widely spaced warehouses. These multi storey 'ricks' hold millions of litres of ageing bourbon. We would try just a little.

Set on the southern bank of the Ohio River, Louisville was founded on the river trade, a terminus for goods from Pittsburg, twelve hundred kilometres upstream, and only a short run down stream where it joins the mighty Mississippi. The Ohio is almost 2km wide at Louisville and forms the boundary between the South Confederacy and the Northern Union states. Based on subsistence farming of corn and tobacco, Kentucky also had a darker side, the slave trade. Today a few of the original cabins remain preserved and the struggle between slave owners and the free men of Indiana just across the river is recalled by local memorials and museums.

Like the crofters in the Scottish Highlands, the crop farmers of Kentucky faced getting heavy, bulky and low value grain to market and many found that converting the "goodness" in the corn into a barrel or two of spirit was very profitable, it was easily traded and shipped south. By the 1880's the State was home to hundreds of moonshiners making likker. In the way of all business, partnerships grew, equipment shared and eventual amalgamation saw the number of distillers shrink as the output grew and the district became the iconic home of Bourbon.

The Bourbon industry has had to fight hard to become recognised.



For decades rum had been the spirit of choice from since USA was founded. Supplied with molasses from British colonies in the Caribbean, New York based distilleries produced huge quantities of sugar spirit while Bourbon was seen as the poor Southerners drink.

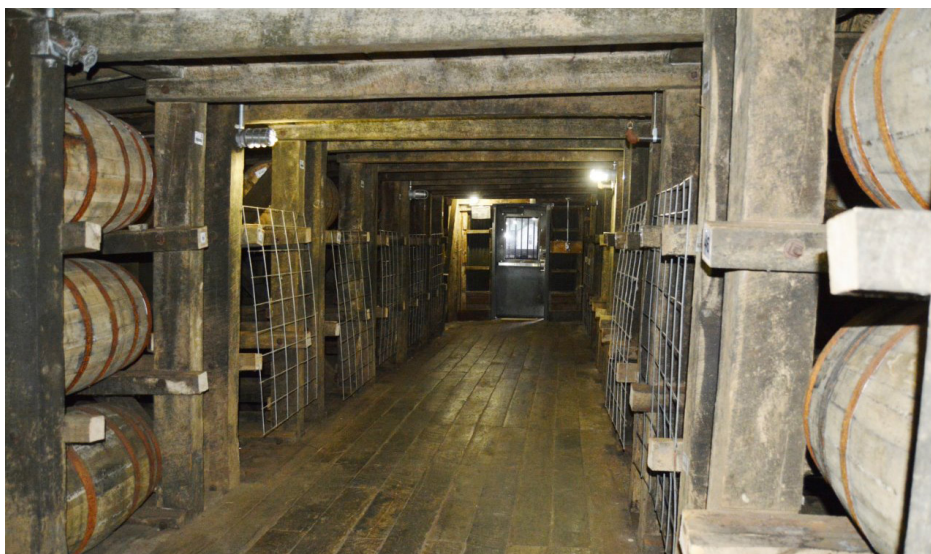
By the 1900s when bourbon sales were finally increasing, the distillers faced ruin with the introduction of the 1920 Prohibition Act which made all of USA dry for thirteen years. This was the time of bathtub gin, Canadian rye whiskey smugglers, rum boats lining up on the Carolina coast and the return of the Moonshiner. Fast cars and rough booze did nothing for Bourbons image. The 1933 Repeal Act had little effect as by then the industry was mostly bankrupt with old equipment and ramshackle distilleries. More importantly,

financial backers were very wary of making investments in an industry that could dry up again with a Senate vote.

However by the 1960s a new breed of drinker was emerging world wide. Here in NZ the six o'clock beer swill remained and scotch was an old man's tippie, neither were really pleasant, but along came this new fangled drink, bourbon and coke. It hit the spot for thousands of teenagers, sweet and smooth, the girls enjoyed it, and our love of bourbon and coke began. It has lasted for over 50 years. At one stage, New Zealand was Jim Beam's top market per capita and our RTDs revolutionised the drinks industry worldwide.

However back in USA, scotch ruled until multinationals became interested in the bourbon industry and applied the same marketing skills that had made scotch, and white rum

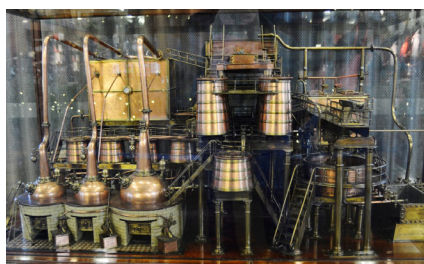
market leaders. However, the hangover from prohibition was still felt. State laws and local taxes differ wildly and even today, Jack Daniels (made in Lynchburg Tennessee,) can't be legally sold there, as the county is dry. Running



booze across county or state lines attracts the attention of the ATB (Bureau of Alcohol, Tobacco, Firearms and Explosives) A serious bunch who like the FBI ask few questions. But in the past decade the craft brewing revolution across USA has forced some common sense changes to the law and today over 200 distilleries are operating in USA.

In the heart of bourbon country there are twenty three distilleries within easy reach of Louisville and include some of the best known brands, Jim Beam, Four Roses, Makers Mark, Bulleit and Wild Turkey along with a few new start-ups.

But there's no sign of the other biggie, Jack Daniels. Gentleman Jack is a Tennessee Sour Mash Whiskey, made the same way as bourbon but filtered through beds of maple charcoal, so it doesn't comply with the Bourbon Law. Still made with corn, JD's brand their "bourbon " Sour Mash Tennessee Whiskey.



Bourbon making is a simple process, similar to that found in any brewery but with a distillery attached .The starting point is a bunch of grains, corn (at least 51% plus) rye, malted barley and sometimes wheat or oats. The grain is steeped, then mashed at high temperature to allow the enzymes from the barley to convert all the starch into fermentable sugar. Each brand has its own grain bill and adjusts percentages of each grain to produce special aromas, sharpness or sweetness in the fermented spirit.

The mash is inoculated with yeast and ferments for two or three days becoming a

hopless "beer" with an alcohol level of 5 to 8%.

Sour mashing which is the special feature of bourbon production requires around a third of the beerwort being added back in to the mash awaiting fermentation. Initially used as a way to recycle yeast this 'back wash' also contains lactic acid bacteria which give bourbons (and wines) a softer smoother finish.

The beer is initially distilled off to a 20-30% strength then feed to a rectifying till taking the low wines up to cask strength of 70-80% (160 proof). The Bourbon Law limits spirit strength to an 80% (160 proof) maximum to preserve the sweet flavours expected from a Bourbon. If the still was run to higher strengths many of these flavours (congeners) would be lost and ultimately

Continued over page

How to make New Zealand's best Bourbons

We tasted bourbons from 18 different distilleries including Old Forester, Buffalo Trace, Willetts and Heaven Hill to single barrel bottlings and each was quite different.

Back home and we already have two classic Bourbon whiskeys in the Collection range in the style of Jim Beam (Kentucky bourbon) and Jack Dennis Daniel (Tennessee whiskey)

Our aim was to produce an economical kit that would stand up against the \$48/700 ml bottle of commercial brands.

Our Jim Beam and Jack Daniels style bourbon kits are the result. Both are three step systems and will make good bourbon within three months and great bourbon in twelve.

The Jim Beam kit includes, charred new American White oak for flavour, fresh chipped Beam barrel oak for maturity and Kentucky Sour Mash bourbon extract for richness

The Jack Daniels kit has sugar maple charcoal (as per the Lincoln County process), fresh JB barrel chips and The Collection Tennessee extract



Each kit produces (1125ml) of top-quality sipping whiskey and costs around \$15. Be patient as this will produce the best "Bourbon" ever made in New Zealand

Definition

Jim Beam Kentucky straight Bourbon whiskey sour mash high rye grain bill, floral and sweet vanilla

Jack Daniels Tennessee sour mash whiskey, sugar maple charcoal filtered, floral, sweet orange.

the spirit would become vodka.

This fresh spirit (new make or white dog) is water clear and aged in new American Oak barrels for at least three years and sometimes more. The barrels are charred before filling to enhance flavour and colour .

So having don our homework done, we went downstairs to the E21 Bar to be faced with a drinks list of 298 bourbons. Different makers, different years, even different strengths and what about a single barrel offering? The barmen were true believers and soon had \$15 flights of five selected whiskeys in front of us. A 17 year old 90 proof Eagle Rare was soft on the palette, a Willetts 8 year old Rye at 114 proof not so much, oh the decisions, decisions.

Getting out of town was difficult (there's little public transport) so 'no drink' drivers were required, and hard to find! Never mind, the Mexican Restaurant next door stocked 30 bourbons so we were saved. Another block along Main Street (no kidding) was the Evan Williams Bourbon Experience. A distillery just 48 steps away from our room, Heaven!

Evan Williams claim to be Kentucky's first commercial distillery and this downtown showpiece is a fully functional 'office block' sized plant producing special small batch runs. With only twelve visitors on each prebooked tour, the staff were full of information and allowed a close-up look at each of the production stages. Not surprisingly, The tour finished in an 1880's themed bar. Evan Williams 86 Proof 1783 was especially nice and my wife (a real bourbon lover)... was very reluctant to move on. Hallelujah, we weren't even on the trail yet and the tour had cost just \$12.

Armed with the Louisville Urban Trail passport we checked to find there were 72 bars and restaurants in town, quite a challenge as an 'Old Fashioned' cocktail (Bourbon, sugar, bitters and a lemon slice) is Louisville's official drink and all 72 bars had their special version. Best we be cautious.

Our other guidebook was the Kentucky Distillers Ass (Est 1880) Bourbon Trail Passport listing ten distilleries with visitor facilities.

Our first stop however was work related, a big black Chevy pickup being our taxi. Getting in was fine but if you fell out, you would break a



bone, as the ground is a long way away.

Out of town the famed bluegrass country wasn't blue or even green but a very dirty brown, 'just wait until spring', they said, somehow I have heard that before. I had thought that Kentucky would be hilly but this Bourbon Country is flat. Hardly even rolling and covered by five and 10 acre house/farm lots. There was no stock in the fields, presumably they were in barns rugged up for the winter.

Arriving at the Barrel Company (and work, as somebody has to do it) we were faced with thousands of once used bourbon barrels being recycled, rebuilt or chipped. We were there to meet and greet the team and to pick over what we needed for home. Work can

sometimes intrude on travel plans but in our business, work is always a pleasure and we have never yet met a dour grumpy brewer or distiller, funny that!

As the bourbon laws specify that bourbon barrels are only filled once, the used one are collected, processed and then exported to Scotland, India, Japan, China (and NZ), mostly for ageing new 'Scotch'.

Our hosts, the Willetts family, were long time Kentuckians, they even remembered Daniel Boone/Davy Crockett coon skin hats (hell I had one too). One Uncle was re-opening the old Willetts distillery in Bardstown, (with Heaven Hill as their neighbour) while the manager's father was a VP with Jim

Beam. Bourbon was obviously was in the blood of this family. Our celebration drink this time was a craft ale that had been aged in a bourbon barrel. Really not bad at all and it solved the dilemma problem of having a few quick shorts after a few beers. (We weren't driving)

We chose the Jim Beam Distillery out of Shepherdsville for a half day tour as the company had been recently bought by Suntory of Japan and part of the deal was to develop an enhanced visitor experience centre.

It's a slick well run tour with 20 per group and operates four times a day. Being prebooked there are no Disneyland like queues and as distillery hands are the guides you are given genuine explanations. All for \$14.

Our tour comprised mainly Americans, all dedicated bourbon



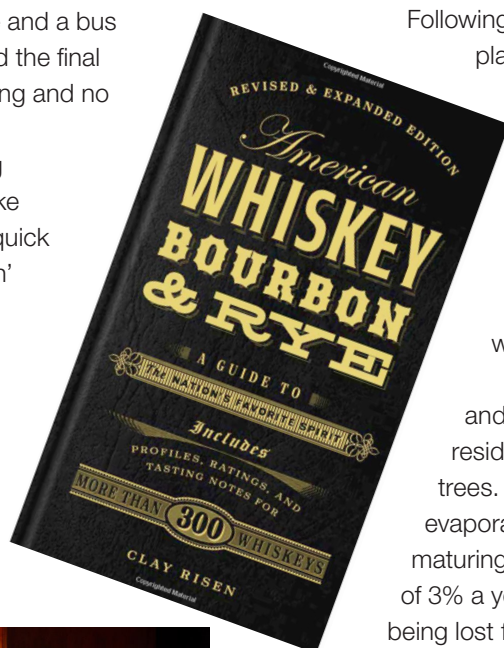
drinks no doubt. Jim Beam's site is large and a bus is used to move you from site to site. And the final warning as you board the bus, no smoking and no guns.

In the still house its sobering watching 75mm pipes gushing 150 proof new make bourbon (white dog) who drinks it all. A quick taste of white dog 'yes definitely bourbon' and already with that distinctive Beam sweetness. It was quite unlike other new make spirits I had tasted. They had the edgy, sour cabbage water taste of new moonshine. Beam was very different and quite drinkable fresh. The still rooms were ultra modern and semi automatic but step outside and the still columns and towers wreathed



in steam and bourbon fumes were straight from another century.

At Beam's the new make spirit is laid down in charred oak barrels for three years where it mellows and colours. Stored in ricks (warehouses) they are so huge that different floors and even different places on each floor have their own climate and the whiskey matures at different rates. The barrels on the outside (exposed to frost and heat) produce spirit that is different from those in the heart, so its the master blenders job to marry these streams into one consistent blend. And if he decides on a single barrel bottling it should be taken very seriously as by then at least 10% of the original volume will have evaporated through the wood and the flavour will be intense.



Following the bourbon stream along into the bottling plant I was aghast to see the bottle rinser using genuine Jim Beam bourbon as washing water. What a waste, but no time for dreaming as it was time to fill my own bottle of 9 year old single barrel Knobs Creek. Presented with a quart bottle complete with my thumb print in the wax seal I was less sorry about the washing water.

One feature noticeable around Jim Beam and in fact all of the distilleries was the black residue that coats buildings, pavements and trees. This soot is the fall out from bourbon fumes evaporating out of the hundreds of thousands of maturing barrels. At Jim Beam this 'angels share' of 3% a year amounts to a staggering 3 million litres being lost from each years production. We had already seen tidemarks in some very old barrels that had lost half their contents. No wonder the distillery Angels always have smiles on their faces.

Beams tour finished in a brand new visitors centre, and yes, another tasting room. A drop of Basil Hayden, spicy bourbon (lots of rye there) but it seemed to do the trick, but with hats, T shirts, chutneys and sauces to check out, we had to leave the barmen after just one round and a set of very empty glasses.

FOUR ROSES SINGLE BARREL Limited Edition 2011 102.6	48
FOUR ROSES SINGLE BARREL Limited Edition 2012 108.6	42
FOUR ROSES SINGLE BARREL Limited Edition 2013 120	36
FOUR ROSES SINGLE BARREL Limited Edition 2014 124.4	34
FOUR ROSES SINGLE BARREL Ltd. Ed. Secretariat 100	42
FOUR ROSES SINGLE BARREL Limited Edition 2016	110.8 34
FOUR ROSES Select 1497	
WOODFORD RESERVE DISTILLERY	
Versailles, Kentucky	
WOODFORD RESERVE	90.4 8
WOODFORD RESERVE DOUBLE OAKED	90.4 14
WOODFORD RESERVE 2015 MASTERS COLLECTION	90.4 22
1897 Style White Corn	
OLD FORESTER DISTILLERY	
Louisville, Kentucky	
OLD FORESTER SIGNATURE	100 6
OLD FORESTER 1870 ORIGINAL BATCH	90 11
OLD FORESTER 1897 B1B	100 12
OLD FORESTER 1820 PROHIBITION STYLE	115 14
OLD FORESTER BIRTHDAY 1297 2013	98 36
OLD FORESTER BIRTHDAY 1297 2014	97 34
OLD FORESTER BIRTHDAY 1297 2015	100 32
OLD FORESTER BIRTHDAY 1297 2016	97 30
JIM BEAM DISTILLERY	
Clement and Boston, Kentucky	
OLD GRAND-DAD B1B	100 5
OLD GRAND-DAD B14	114 11
OLD CROW RESERVE	86 7
JIM BEAM DOUBLE OAK	86 6
JIM BEAM BONDED	100 8
JIM BEAM SINGLE BARREL	95 10
KNOB CREEK SINGLE BARREL RESERVE 199	120 12
KNOB CREEK SINGLE BARREL The Silver Dollar and Old Town	120 8
Lopans House Selected Single Barrel 1297 12me	120 36
KNOB CREEK SMALL BATCH Ltd. Ed. 2001 Batch 1	
KNOB CREEK SMALL BATCH Ltd. Ed. 2001 Batch 2	100 36
KNOB CREEK SMALL BATCH Ltd. Ed. 2001 Batch 3	100 12
BAKER'S 777	107 12
JIM BEAM SIGNATURE CRAFT Red Wheat 1297	90 23
JIM BEAM SIGNATURE CRAFT Brown Rice 1297	90 23
JIM BEAM SIGNATURE CRAFT High Rye 1297	90 23
JIM BEAM SIGNATURE CRAFT Six Row Barley 1297	90 23
JIM BEAM SIGNATURE CRAFT Trifolite 1297	90 23
BOOKER'S	130.8 85
BOOKER'S 25TH ANNIVERSARY 1097 3mo	
MAKER'S MARK DISTILLERY	
Loretta, Kentucky	
MAKER'S MARK	90 8
MAKER'S MARK 84 2011	84 18
MAKER'S MARK CASK STRENGTH	113.2 18
BARTON 1792 DISTILLERY	
Bardonia, Kentucky	
VERY OLD BARTON B1B	100 8
1792 Small Batch	91.7 8
1792 Single Barrel	98.6 11
1792 Full Proof	125 12
1792 Sweet Wheat	91.2 14
OLD & NEW BERNHEIM DISTILLERIES	
Louisville, Kentucky	
BLADE & BOW	91 12
BLADE & BOW 1297	91 40
FORBID OAK 1297	90.5 22
I.W. HARPER	82 8
BARTERHOUSE 1297	86 22
RYTHORIC 2097	90.2 26
LOST PROPHET 1297	90.1 26
OLD BLOWHARD 2097	90.7 28

While Louisville is a showpiece for the bourbon industry it is also proud to be the birthplace of Mohammed Ali and Colonel Sanders business. We just had to try KFC in Kentucky and spurred on by the urban myth that US KFC is different to ours, we taxied to a suburban store. The myth is true.

Our final aim in Bourbon country was to try a local dish, recommended by all we met. No not grits and possum belly but a Mungus Burger. The Silver Dollar (set in a converted fire station) was a burger place but had 98 bourbons to choose from, and as a bonus, 50 local craft beers. We were like goldfish in a bowl, and faced with a new challenge.

Oh and the burger, yes it was humungous.

Beer as a destination theme



We have all been on Art Trails, Cathedral Crawls and Roman Ruin Rambles, but what about a Dedicated Beer Tour? No not a ten day long guzzle in Munich but a really dedicated tongue led tour.



Europe is a long way so lets stop off for a Chinese taster

Next stop, Ireland, where there is more than Guinness and the Pacific, where Hawaii's coconut beer didn't do much, but their West Coast IPAs are and Tahiti's Hinano is sweet.



Now what about York's traditional ales or their Kiwi week Mt Cook ale where the late hopping could be smelled right down the street.





Avoid Amsterdam's coffee shops but enjoy Belgium's breakfast selection. Now there is Australia's sugar beers but Papua New Guinea's new malt beers have won awards in Europe.

The question really is where to start and how to finish.



And remember,
have a few
and get driven

In the mail this month

From John

Tobacco

'Hey mate I thought you might be interested in an experiment I've been trying and having pretty good success with.

The idea being to cut off the nutrients to the leaves. What I did was stake the plant, then cut 2 deep slices in the bottom of the stalk (the plant still in the garden), the cuts being opposite each other and one slice being a little further up the stalk than the other. This cuts the nutrients to the leaves, and allows it to wilt out in the open without fear of sunburn and starts to yellow. Then after 5 days (and no rain for at least a couple) I cut the stalk and hung the whole plant upside down in the garage. The leaves then finish yellowing out. As each leaf mostly yellowed in colour I brought those leaves inside to finish yellowing.

Then hung them back in the garage.

I have done 3 plants this way so far and seems to be working a treat. Just thought I'd pass that along bud. I will try to get some photos.

...

From Ant:

Alcohol Tax

From the newly formed New Zealand Commercial Distributors Association with 92 foundation members. New Zealand Excise tax is \$53/Litre of alcohol (100%) While in Australia it is \$84/Litre of alcohol. The whiskey distillers of Tasmania can charge \$250 bottle but they apparently get the first \$100,000 Tax pa refunded. Now that's a nice support scheme.

Black Rock beer Kits

Manufacturers Maltexco (aka. Lion Breweries) have recently setup a new distribution here and for Australia. We have joined in to cover LTC (Less than Carton) Orders so that even the smallest brew shop now has access to the full range of these great New Zealand kits

The result has been to run out of stock! But hang in there, more is on its way. *Sorry about that.*

Gins

We have had a few comments recently about Gins and the relative strengths.

As a lifetime gin drinker I can tell you that they are not created equal. Some are very mild, almost vodka like, others are astringent and oily.

As is well is the basic gin mix we produce (Juniper, Coriander, Cardamom, Citrus peel) there are many prepared flavours ready to taste (ten on in our range) All are nice but choose wisely and adjust to your taste

For the love of brewing

Each year we support local, regional and national brewing competitions with prizes, and give-aways. If your Club wants some help, please contact us.

This year we have featured Morgans kits as the “competition brand” supplying kits and special pricing and asking each brewer to enhance it in any way. The results have been amazing with some very special beers appearing.

One liquid malt kit with extra hops and an adjunct came second in a national craft beer competition this year. And this was a competition entered by all the big and little names.



So who says a liquid malt kit can't stand up equally to other “real” beers?

A great first stop to enhancing your beer is to enhancing one of the proven Brewmaster Hopped Brewed Blends. These contain spray dried malt, enhancer malt and hops

and will turn a standard \$15 - \$20 kit into a classic.

Hopped Brewblends 25

[with Motueka](#) for Lagers and Pilseners

[with Cascade](#) hops for IPAs

[with Citra](#) hops for Pale Ales

And you can always choose our unhopped Brewblend 10, 25 and 50 and add a specific hop From the Morgans T-bag range. These all use an immersion system so you don't have to strain hops from your brew.

Select from

[Cascade](#)

[Centennial](#)

[Galaxy](#)

[Amarillo](#)

[Pride of Ringwood](#)

[Dr Rudi](#)

[Citra](#)

[Melba](#)

[Motueka](#)

[Saaz](#)

[Spalter](#)

[Tettnanger](#)

[Fuggles](#)

[Goldings](#)

[Hallertau](#)

[Hersbrucker](#)



Dear Marc and team,

On behalf of the Hawke's Bay Amateur Winemakers and Brewers Club I thank you for your support of our recent Club Competition. .

We had a successful show but this year entries were down a little, but the quality was high. We had 52 entries and from these 32 MEDALS were awarded.

- 4 Gold
- 10 Silver
- 18 Bronze

Sponsors products were awarded to medal winners, who were keen to try many of the new products supplied.

Thank you again for your kind support.

Regards,

Brian Henderson (Secretary -HB Amateur Winemakers & Brewers Club)

You're
wasting
your time!

*This product is only
effective if you read the
instructions thoroughly*

But I know you probably
won't. So go ahead, do
the job twice. You
probably have a PHD in
time wasting. Who am I
to give you advice