

Distilled Spirits Aotearoa (NZ) Inc

NEWSLETTER



April 2022

- **Membership:** - Our current number of members stands at: 95 Members and 69 Associate Members (includes 13 pre-commercial distilleries).

A very warm welcome to our newest Members:

Ruin Distillery Limited
KJ&co Distillery
Barlovska Craft Liqueurs
Zoa Liquor
Taupo Distilling Limited (Upgrade Associate Member)

And our new Associate Members:

The Bluff Distillery Ltd
Cambridge Distillery Company Ltd
Pacific Coast Beverages
Karori Drinks Company
Good Bones Distilling

Unfortunately, coinciding with the round of this year's fee invoices going out, we have had some resignations. We are very sad to see these members leave us, especially where the cause has been due to the impact of Covid:

Member Resignations:

The Pokeno Whisky Company
Lemon Fellows
Sovrano limoncello

Associate Member Resignations:

Kings Seeds (NZ) Ltd
Industrial Gaber
Eddyline Brewery NZ Limited
Jacques Botes

- **DSA Committee**

We have had one nomination for the role of Chair. Richard Wilson, Sandymount Kilns Distillery, has generously stepped up to offer his time and energy. We will do the formal handover at the AGM on 10th June in Auckland, and it will be a great opportunity for introductions to those attending.

Rob Auld – a committee member since we incorporated in September 2018 has decided to step down this year. We will miss his Southern steadiness very much, however if there is any Full Member wishing to take his space on the Committee, let me know (by 10th May 2022).

Chair - Richard Wilson (Sandymount Distillery)
Secretary - Soren Crabb (1919 Distilling)
Treasurer - Sue James (Juno Gin)
Committee member - Antony Michalik (The Spirits Workshop)
Committee member - Matt Bridge (Lunatic & Lover)
Committee member - Jamel Barber (Cardrona Distillery)
Committee member - vacancy

- **This Year's Fees**

Our 22/23 Membership fees have now been sent out. If anyone is facing difficulty or would like to discuss payment in instalments, please email me.

- **2022 Mentoring session**

We are planning another mentoring session again this year, in the afternoon of June 10th prior to the Spirits Awards dinner. Everyone is welcome to attend this, and the AGM prior.

DSA AGM 1-2:30pm

Mentoring Workshop 3-4pm

Spirits Awards dinner 6:30pm

The mentoring session will be on **Brand Management 101 from Bacardi NZ**. It will be held at the Hilton, in the same room as the AGM. More details on the room will be sent out later.

- **2022 New Zealand Spirits Awards**

The entries for this year's awards are now closed. We have had a massive response with 120 more entries than last year.

A couple of notes about the judging process that you may find interesting:

- All entries get a 3-digit code when they are received, and this is used to identify them during the judging. No bottle or product information leaves the pouring room prior to judging.
- If a judge is a distiller/ brand ambassador etc and has entered one of their company's products into the awards, they are not allowed to judge in that category.
- Even after the judging, the identity of the entrant is not revealed to the judges, they need to wait with everyone else until the results are officially released to see what they have tasted.
- Every year we are improving on the quality of our judge selection, and we have partnered with NZ School of Wines and Spirits (supported by WSET), as part of our shared commitment to advance education and training in spirits. Many of our judges already have the WSET Level 2 Award in Spirits and going forward it will be a requirement to have some sort of formal alcohol beverage judging qualification for our Awards.
- Key dates to come: • 3-6 May - Judging, with an afternoon of WSET judge training beforehand (alignment of scoring process) • 12 May – Medal winners announced • 10 June - Awards Dinner



- **Transforming Recycling**

DSA is part of a working group of almost all NZ glass beverage producers, working on a combined strategy to respond to the [Governments consultation on recycling](#).

Our concerns are around the cost and complexity of the proposed container deposit scheme (CDS), when an [improved kerbside collection and recycling model](#) has been shown to be superior. Our priorities include:

- Standardising kerbside across the country first – if this is done right (with associated infrastructure for material recycling) it may negate the business case for a CDS scheme
- If a CDS is introduced, then it should follow the [England and Northern Ireland example](#) and not include glass, due to proven contamination issues
- If a CDS is introduced, then the deposit rate per container should be 10c not 20c - to match the Australian rate
- Any scheme chosen should be industry-led and not for profit.

We also have specific concerns about the details of extra mandatory information on labels (extra barcodes etc) and an unknown transition time.

The most effective way of getting our points across is for as many beverage companies as possible to make an individual submission. We are putting together templates answers that our members can copy and paste with their own details. More on this as soon as it is available.



- **Impact of the Spirits Industry in NZ**

In March 2022 an economic impact report for the alcohol industry was released. The NZ Alcohol Beverages Council-commissioned NZIER report has calculated the broader contribution of the sector and each category in terms of employment, value chain and innovation. Statistics on the NZ alcohol industry is essential in order to compare our situation with other countries and lobby for Government support in a credible way. The link to the report is here: [NZIER Alcohol Beverages Industry Economic Impact Report February 2022](#)

- **Free resources**

The government has free resources for New Zealand Food & Beverage producers to help tell a brand story to both NZ and overseas consumers, focusing on ethics and sustainability.

[Made With Care](#) | [New Zealand Story \(nzstory.govt.nz\)](#)

And the best way to promote your business:

[Find the best way to promote your business — business.govt.nz](#)

Taking steps to reduce your carbon footprint can benefit your business bottom line and the planet:

[Climate Action Toolbox](#) | [Business.govt.nz Tools](#)

The Ministry of Foreign Affairs and Trade encourages New Zealand exporters to sign up for ePing, a [free online web service run by the World Trade Organisation \(WTO\)](#). The service provides notifications when there are new regulations, conformance requirements, or standards in offshore markets.

- **Searching for Juniper samples**

Many of our members will have heard of [The Great NZ Juniper Hunt](#), a long-term project to start a juniper industry in NZ. The project has already made significant advances towards ensuring NZ will eventually have a local supply of quality juniper with known provenance.

One of the streams of work with Massey University has been to build up a DNA database of national and international juniper samples. This database has the potential to allow the project group to define specific traits for New Zealand-grown Juniper trees and their berries.

If you have any *Juniperus communis* trees or berries that have known provenance (i.e. you can confirm either the country or the region they were sourced from) then Massey would love some samples to test. Email dave@begin.org.nz and he will send out some sample bags for couriering of the berries or cuttings to Massey.



Three variants of *Juniperus communis*. The larger leaved variant on the left is of most interest to the research group.

- **Tariffs on Russia**

The Government have announced that it will apply 35 percent tariffs to all imports from Russia, and extend the existing export prohibitions to industrial products closely connected to strategic Russian industries. This is New Zealand's most significant economic response to the Russian invasion to date and this came into force on 25 April. [Russia Sanctions Regulations 2022 \(SL 2022/74\) \(as at 05 April 2022\) Contents – New Zealand Legislation](#).

Importers and exporters and their agents are advised to regularly check the [MFAT webpage](#) dedicated to the invasion; and to [sanctions](#) for further updates. The [Trade Barriers website](#) also provides information, and can be used to ask specific questions.

ADVERTISEMENTS

Contact me if you would like more information on placing an advert at the end of our newsletter.
(click on the image to access the link)

PROCESSING / FILLING / LABELLING / PACKAGING & MORE

SPECIALISTS IN THE PROCESS

Viniquip is a leading importer and distributor of bottling, packaging and processing equipment to the Spirits Industry in New Zealand

Established in 1991, our team have the experience, knowledge and right equipment solution for you.

IT'S ALL POSSIBLE - JUST ASK.

ABE

GRI

Kreuzmaier

DEKALOPTIK



APE

VINIQUIP



viniquip.co.nz



Call Tollfree: 0800 284647

Office: 06 8797799

Mail: info@viniquip.co.nz



Lallemand Craft Distilling

Yeasts • Nutrients • Enzymes • Bacteria • Technical Support • Education



DistilaMax®

A range of select yeasts to craft spirits for your palette.



DistilaVite®

Yeast nutrients offer the ideal nutritional balance for optimal performance.



Technical support with customised recommendations to optimise distillery performance.



DistilaZyme®

Enzymes maximise yield and achieve a quality craft spirit.



DistilaBact®

Selected bacteria for the management of sour mash production.



Education via the Alcohol School and Alcohol Textbook provides current research and methods for the distilling industry.

Contact IMCD New Zealand for more information:

Warren Strickett - Business Manager, IMCD
warren.strickett@imcd.co.nz

www.imcdgroup.com

LALLEMAND BIOFUELS
& DISTILLED SPIRITS

Creating a world
of opportunity

Chene Australasia French and American oak barrels

Premium suppliers to wine & spirit manufacturers of the world

Contact Tony Bish tony.bish@chene.com.au





LIQUID PROCESSING EQUIPMENT LIMITED
 Mobile: 021 613083
 Email: info@lpe.co.nz
 Website: www.lpe.co.nz

 **LIQUID PROCESSING EQUIPMENT**



Multi-Function range of steam and electric copper pot distilling equipment with built in CIP valve cluster control & calibrated safety systems, flame proof geared motor & pumps automation and control programmable - Spirit collection vessels

Certified NZ registered electric steam boilers and Energy recovery systems

Custom Engineering design sales and service

LPE is offering DSA members a discount of 15% off our range of copper pot stills and spirit collection vessels &/or upgrades to existing stills (offer runs March 2022 – March 2023)



STANDOUT FROM THE CROWD WITH... UNIQUEPAK

UniquePak is an Australian owned packaging supplier to the spirit industry. We offer a one-stop shop for bottles, closures, stoppers and tamper-evident shrink sleeves, all from our Australian warehouses. Whether you're a start-up craft distiller or a major player, UniquePak has the spirit packaging for your needs.

Along with our range of industry packaging, we also offer custom solutions. From a custom bottle to printed stoppers, we are focused on delivering high quality and competitive priced solutions. Our in-house design capability ensures we transform your packaging idea or concept into reality.

Enquiries please call Sharon May
 P: +61 426 729 106
 E: sharon@uniquepak.com.au



UniquePak
Transforming your packaging concepts into reality

Cheers
Sue



Dr Sue James – Chairperson
Distilled Spirits Aotearoa (NZ) Incorporated
 Certificate of Incorporation: 2716891
 Registered office: 16d Sunley Street, Westown, New Plymouth 4312, New Zealand
 Telephone: +64(0)21 222 9881
 Email: chair@distilledspiritsaotearoa.org.nz
 Facebook: <https://www.facebook.com/distilledspiritsaotearoa/>
 Web: DistilledSpiritsAotearoa.org.nz