



Distilled Spirits Aotearoa News

February 2023

Message from the Chair

Kia ora koutou,

Welcome to the new year everyone, I hope you are all refreshed, energised and enthusiastic about 2023.

As I write this, Auckland is being drowned, and my thoughts are with all the people, homes and businesses which are affected by this.

Meanwhile up and down the country, the summer season is amongst us, people enjoying beer and spirits festivals of various kinds, hay is being made while the sun is shining.

I love seeing how well all the different distilleries work together at these events, swapping staff, swapping equipment, and swapping stories. One of my favourite things I see in this industry is how collaborative we can all be, how well we can all work together. I have had my own experiences of kindness from other distillers, suppliers and consumers. Often people ask me how I am enjoying this industry compared to my last industry in commercial

property. My answer is easily found in the fact I thoroughly enjoy working in an environment where people are so quick to help. Strangers will happily answer the phone to give advice and support to others. People helping each other every day, competing companies become friends quickly. There is a general sense of what's best for the industry, a sense that all boats rise with the tide.

As Chairman of the DSA, this is extremely encouraging to me, because it makes me believe that as we, the DSA act for the best interest of craft spirits in New Zealand, our members are all doing the same.

So, thank you.

Kā mihi nui,

Richard Wilson, Chairman – Distilled Spirits Aotearoa

News from the Board

The Distilled Spirits Aotearoa Conference

Wednesday 7th June – full day Waiheke Island Distillery tour (Waiheke Whisky and Waiheke Distillery) or shorter afternoon tour around Auckland (1919 Distilling and Lunatic & Lover)

Thursday 8th June - DSA AGM and Excise Open Discussion in the morning, with the Conference opening at midday.

Friday 9th June – full day conference and NZ Spirits Awards grand gala dinner and trophy presentations in the evening

Trade display open both conference days

The venue is confirmed as the Hilton on the waterfront in Auckland

Formal Conference communication will come out at the beginning of February, alongside the opening of our Conference website and registration portal.

2023 NZ Spirits Awards

Judges registration portal will open in the next few days and we will be welcoming back our invited overseas judges for the first time after Covid.

Judging is scheduled for 2-5 May, and the Awards dinner Friday 9th June, at the Hilton on

the waterfront in Auckland

The refreshed 2023 website will be open in a few weeks, with a finalised sponsorship prospectus available.

Excise lobby

The Excise Rebate Group had a meeting where they were updated on meetings in Queenstown and Wellington. The handbook to be updated and finalised. The group have developed a survey to send to members. This may need to be broken into multiple surveys to keep each one short. There are 10 questions to get baseline details from members. This will be distributed in February.

Our next guest is.....

This months webinar will be hosted by Gwilym Breese and Mikey Ball from East Imperial.

Join them to chat about a broad variety of things, from branding, product pairing, and what makes good collaborations.

The date in late February will be confirmed and a Zoom invite will be sent to all members.

Waiheke Distilling Ltd are looking for a full time Senior Distiller.

The role carries a significant level of responsibility within the Company. The successful applicant would need a minimum of 4 years commercial experience in distilling alcohol, managing production lines, project management and public relations experience. The applicant would preferably have a degree in distilling, chemistry, biology, food science, or microbiology. The role includes overseeing the creation of spirits and/or liqueurs, managing staff, overseeing the production line, product development, quality control, product testing

and sourcing raw materials.

**Contact Liz Scott at Waiheke Distilling directly for the
Job Description and more
information: liz@waihekedistilling.co.nz; mobile:
0273132180**

**Registration for the American Distilling Institute's 2023 International Spirits
Competition has recently opened**

When our members enter their spirits and use the discount code **DSA2023** you will save \$100/spirit. Any spirit entered by February 3, 2023 will automatically save an extra \$50/spirit from the early-bird discount.

MEMBERSHIP

A warm welcome to our newest members

Yen Gin Ltd (full)

LPE (Liquid Processing Equipment) (associate)

Wild Days Rum Ltd (full)

NV & Co. Distilling Limited (from pre-commercial to full)

Queen New Zealand PTY (associate)

If you know anyone out there that would benefit from being a member of the DSA then point them in our direction. the greater our membership base is, the stronger our collective voice becomes and the more ability we have to strengthen and improve our industry.

MEET THE MEMBER

This month we are introducing Laura and Marie from Karori Drinks Company.

Chemistry Gin is the flagship product of the Wellington-based company,

Marie, a medical biochemist, Laura Bruce, a stand-up comedian. Chemistry Gin is the first gin in New Zealand bottled in one-hundred per cent post-consumer glass. Awarded gold at the Women's Wine and Spirit Awards 2023, and the Designers Institute of New Zealand

awarded Chemistry Gin a gold medal for its packaging at the 'Best Awards' in Auckland.



1. What made you decide to get into craft spirits?

We love gin and we wanted to create a gin that was easy to drink, that you wouldn't tire of. We originally considered making tonic, but then discovered that getting

into spirits was paradoxically more straightforward in NZ than making 'food stuffs'.

We had lived in the Highlands of Scotland during the 'gin renaissance', meeting ordinary people who started distilling, and that was incredibly exciting. When we emigrated to New Zealand in 2019, we thought, "Maybe this is possible for us."

In 2020 Marie researched and developed our recipe and at the beginning of 2021 – nearly exactly two years ago – we met with Ben Leggett of Elemental Distillers to turn our recipe into a reality.

We're grateful to Ben and to Soren Crabb at 1919 for helping to finalise and then scale-up the recipe we created, and particularly to Soren as our contract distiller. We've got a product we're very proud of, and it's the result of teamwork!

2. What inspires you in this industry?

There's so much that inspires us! We were inspired by the notion of creating "a gin for all seasons", with ingredients that are sustainably sourced. We deliberately chose a bottle that's made from 100 per cent post-consumer glass, and we use a glass stopper to ensure .the bottle can have a life beyond acting as a container for Chemistry Gin

We're inspired by the high quality of New Zealand gin producers who are punching well above their weight on the world stage. Seeing more women coming into the industry, it's noteworthy that many of them have a science background, and that inspires us.

We're committed to supporting the next generation of women scientists, and that's why we're donating \$2 from every bottle we sell, to women in STEM.

3. What would you like to see from the DSA?

Ideally the role of the DSA is as a resource for distillers and would-be producers/distillers, helping us grow our businesses here in New Zealand, and beyond.

An important role is to be the voice of our members, and to lobby on behalf of our industry to reduce excessive excise.

As newcomers to the industry, we'd welcome an annual calendar with an overview of key dates such as festivals and trade shows, and awards entry deadlines. We've learned a great deal since joining the DSA last April, and we're keen to continue to learn from our fellow members.

You can find out more at [Chemistry Gin New Zealand](#)

Advertisements

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



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New Product

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Benefits

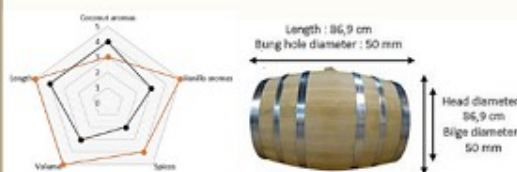
- Short term - After 8 months maturation, the new barrel instils the colour of a four-year spirit
- Lifespan - For the first 5 years and up to 10 years, extraction from the oak.
- After 10 years, Unlimited ageing for tannin and alcohol oxidation, evaporation and concentration.
- Sensations on the nose - The aim is to protect the distillation style, which is supported by the aromas of toast and fruit with spice and vanilla notes.
- Structure - We achieve a rounded, satisfying attack with a silky structure on the middle palate, whilst reducing the harshness of the alcohol.
- Finish - On the palate, incredible elegance is exuded and displays the most beautiful persistence

Technical specifications

Capacity - 200L
The thickness of raw staves-27mm
Number of galvanised circles-6
Weight-40kg

100% French oak, certified by Bureau Veritas. Wide grain specifically selected by our Merrein Du Limousin stave mill.

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Warren Strickett - Business Manager, IMCD
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