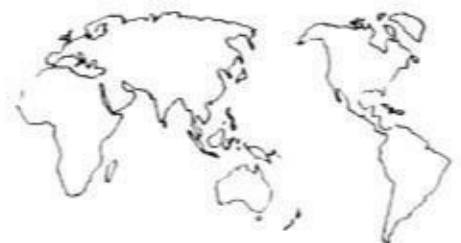


# MiniZ

XXXXXXXXXXXXXXXXXXXX THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB XXXXXXXXXXXXXXXXXXXX



THE ONLY MINIATURE BOTTLE CLUB IN AUSTRALASIA  
WITH A NATIONWIDE AND INTERNATIONAL MEMBERSHIP



## EDITORIAL

Sorry, late again. However, once again I have tried to catch up with a bumper, four month, 20 page edition. There is certainly something for everyone here.

The big surprise of last month was the discovery of the Air New Zealand ceramics (see next page). Do not contact Air New Zealand - they have run out. Do not contact the pottery - we already have and are working on the problem, on behalf of ALL club members, of getting some more made. We will keep you informed.

I am glad to report that we now have stocks of all the bottles advertised in the last edition. Those of you who ordered them and have not yet received them are asked to be patient - there are only so many hours in a day.

To refresh your memory the bottles available currently from the club are:-

(for NZ\$2.50 + postage) Port Nicholson Gin, Port Nicholson Vodka, Coachman Gin; (For NZ\$3.00 + postage) Jim Beam 6th & 7th New Zealand Conventions, King Alfred Scotch, Glen Royal Scotch, Gracey's Gin and Rebroff Vodka.

Articles, articles, give me articles. That way everyone will benefit from your knowledge and I don't have to write most of miNiZ myself.

*David Smith*

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## COVER BOTTLES

Our cover this month features 2 new New Zealand Gins and 1 new New Zealand Vodka.

The middle bottle, the Ianqueray, is a variation on an old theme. It is the familiar green glass bottle and there are a couple of minor label variations including the contents now being 50ml instead of 47ml.

The other two bottles are plastic and are a sort of semi-oval flask. We will undoubtedly be seeing a lot of this bottle. Briefly and without getting too technical, these bottles come from a 24 cavity mould. i.e. Every time the machine cycles you make 24 bottles. Such moulds are very expensive and you do not make one unless you intend making one hell of a lot of bottles.

Both the Gordons gin and the Cossack Vodka labels are only minor variations on very familiar themes.

# "First Class" Buildings With Compliments

 **AIR NEW ZEALAND**

The souvenir buildings are gift-boxed and given away to passengers flying Air New Zealand's first class flights.

A smooth and superior blend of whisky, distilled in the South of New Zealand, is contained within each model.

Air New Zealand intends to have this latest gift to first class passengers on board for sufficient time to enable passengers to build up their collection.

A complete set of these colonial buildings can be admired in the Auckland Museum.

The Colonial  
Collection

by  
*Ceragraphics*

NEW ZEALAND



Front View

actual size

Rear View



56 Marine Parade (1900)



**ERICA MULDER**

Step back into New Zealand's colourful colonial history. The Colonial Collection of hand-crafted ceramics takes you from the pioneering years of last century to early 20th century New Zealand.

Eleven individually crafted models take you on an architectural journey through those vigorous times. They move from an old forge where the horses were shod to a 1920s motor and cycle shop, taking over where the hardworking horses were leaving off.

Each of these collectors' items has been sealed to protect the contents. Break the seal, sample the contents and we guarantee history will take on an extra glow.

# LOSING <sup>4</sup> Winning by a noses

No, that headline isn't a mistake. Once again the glorious team from Port Nicholson Miniature Bottle Club did battle at wine tasting, this time we came, you guessed, last. Let me give you the names of these losers.

Captain was Russell Thomson, Team Members were Chris Matthews, Frank Wynn and Flbot Dzoyj. (Blasted typewriter! - must get it fixed.)

## The Options game

Wilson Neill has achieved a coup in sponsoring the options game in New Zealand. The winning team in each regional game is being flown to Auckland for the national final on July 27.

The game is the brainchild of Len Evans of Australian wine fame. As the Brits say, only the bloody Australians could turn winetasting into a competitive team sport.

Perceptive comment. For the point is, the options game is both fun and educational. The more the taster knows about wine, the more he or she will enjoy it and the better the team's chance of winning will be.

Do not be misled: the options game is not merely the guessing game its detractors suggest. It is a guessing game only for those unprepared for, or unable to cope with, blind tasting.

It is a safe bet the winning teams will be practising regularly. In their heyday, Evans's team met weekly, year in, year out.

The great appeal of the game, and the key reason it is not a guessing game, is its structure.

For each wine there are four or five rounds of questions. At the conclusion of each round the correct answer is given, so each person starts each new round on the same footing and can refocus his or her analysis.

It is worth reiterating the basic rules of the game.

First, each wine should be a clearly recognisable, and preferably classic or unarguable, example of its variety, region or style.

Second, each question should be solvable from the sight, smell or taste of the wine in the glass before the player. In some preliminary rounds, one or two wines or questions did not quite meet these criteria.

To say we were outclassed in the finals was an understatement. There were 14 teams. All of them except us were either wine professions (three of New Zealand's best known winemakers on one team!) or serious members of wine clubs. Interestingly, none of the professionals were in the first three teams.

On the left is a small article about the contest from "National Business Review". I especially love the second paragraph. Incidentally, not only was there a short piece on television - they actually showed the footage of us (thats Russell, Chris, Frank and Flbot [blasted typewriter]) slurping away.

A great time was, however, had by all. On the morning of the contest the three members from Wellington went to view Erica Mulder's magnificent collection and were treated to lunch. A quick, if not very successful club meeting, was held at lunchtime. All Auckland members were invited but few chose to attend. The contest was at the Auckland Museum so naturally we arrived in time to go and see the Air New Zealand ceramics (see page 3).

The article on the next three pages is a somewhat light hearted one on the same subject. It comes from a leaflet issued by Hunters Vineyards of Blenheim. Hunters is an excellent place to visit (There is a restaurant on site.) and their wines are well above average. They recently won the top prize in an European Show - much to the annoyance of the French! For those who didn't recognise him the person with the 'baloon' is former New Zealand Prime Minister, Sir Robert Muldoon.

*David Smith*



## HOW TO BECOME A BIT OF A WINE BUFF IN NINE EASY LESSONS

### 1. HOW TO CRUSH GRAPES INTO SUBMISSION:

If you were to take a bunch of grapes, and simply squeeze their magical juice into a bottle with your hands ... in time it would become a bottle of wine.

This transformation is one of nature's finest miracles. To make great wine, however, needs the guiding hand of a great winemaker.

Here beginneth the lessons. Once the grapes are picked, a cunning little crusher separates them from the stems without breaking the seeds, and immediately nature's astonishing fermentation process begins.

The cause of this remarkable chemistry is the dust-like wild yeast which covers the skins of ripe grapes. Now, here's your first buffy work, this dust is called the 'bloom.'

From the crusher the elixir falls away to the holding tank. In the case of white wines this 'must' is separated from skins, pulp and seeds before going off to the tank, but with reds everything goes together.

It is here that the winemaker's art begins with the adding of special yeasts to achieve uniform fermentation.

Now a series of dramatic chemical changes occur. Alcohol is produced, so is carbon dioxide gas (but it soon makes a silent escape).

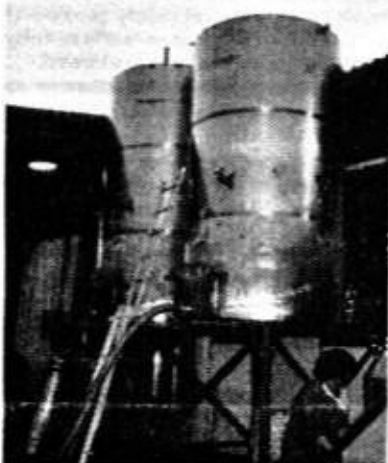
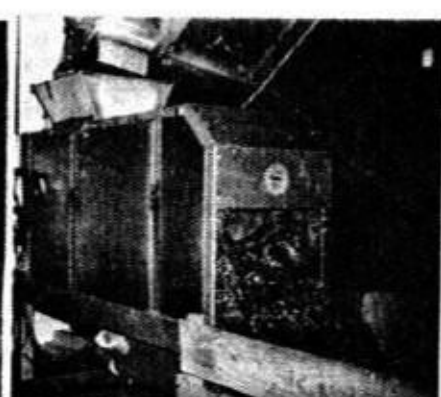
As the fermentation continues, the natural sugar supply is depleted and the alcohol increases.



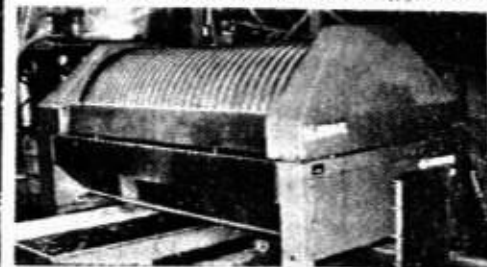
During the vintage grapes are hand picked into wooden bins.



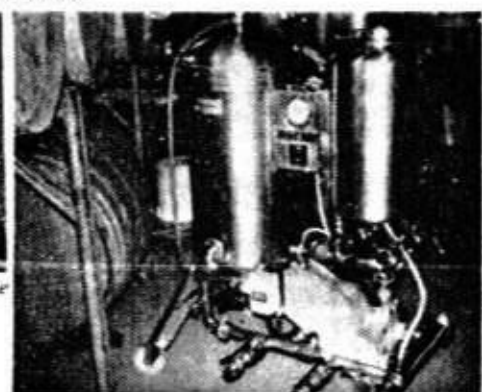
Hand picked grapes are off-loaded from wooden bins into stainless steel hoppers. As the grapes are de-stemmed and crushed, the "must" is pumped into stainless steel holding tanks allowing for skin contact.



Our two drainer tanks. These tanks allow the free running juice to be drawn off leaving the balance of fruit ready for processing.



Our membrane press. This press only gives the grapes a very gentle press cycle, inside the stainless steel cylinder a large bag bladder inflates giving an even press of the grapes against the side of the cylinder.



Our earth filter. This uses diatomaceous earth "fossil deposits of one cell water plants" for the primary clarification of grape juice fermented wines.



Hunters bottle line. Our bottle line consists of the bottle steriliser, filler, automatic corker and labeller. Since we do not use any preservatives at all at Hunters, all our bottling equipment including our pad filter is carefully steam sterilised prior to every bottling run.

This drama in miniature becomes so hot that cooling coils are vital to a fruitful outcome.

After this scene has been played out, the new wine is moved to a calmer locale in the settling tank.

Here the now deceased yeast cells ('lees') settle in peace at the bottom of the tank.

But time heals all wounds — and ultimately, the wine brightens up and is racked from its 'lees' to Finings tank. But even then as the 'Bentonite' (fine, ever so fine clay) settles, it takes the last remaining, almost microscopic, solids with it.

From here the now almost luscious wine is pumped into the cooler environs of the stabilising tanks. (And you thought it finished at the Finings tank). From here the reds go off to wood casks for a period of maturation before blending.

The finale is a filtering process prior to bottling, though which anything larger than a molecule would have supreme difficulty in travelling.

It is an interesting aside to note that after so many centuries of sealing countless billions of bottles of wine, cork has finally become very scarce indeed.

After bottling, our wines truly rest, laying in wooden bins in the dark of our cool room to slowly mature in their bottles.

The bottles are on their sides to keep the corks moist to prevent excessive oxidation, waiting their turn to give us perfect pleasure.

### 2. HOW TO PICK A GRAPE

Now that you're more or less expert on the subject of making wines, the next important step is a quick lesson in Ampelography — or the study of grapes.

In gastronomic terms the grape is a fruit, which when naturally transformed into wine is still a food in the sense that it is still nutritious, but in its liquid form it also becomes an appetite stimulant, tranquilliser and a delight to the nose, eye and palate.

If it estimated that there are about forty-thousand different wines available in the world.

Many are substantially different from each other, some are only subtly different, but no two are identical.



The reasons for this are many and varied but undoubtedly the most significant one is the difference in geography. The perfect vineyard does not of course exist, so winemakers for centuries have had to learn which grape varieties can produce fine wines from the earth which fate and circumstance has given them to work with. Here at Hunter's in Marlborough we have planted seven grape varieties and in our Canterbury vineyard we have planted a further four varieties. Even after more than one hundred years of grape growing and winemaking in New Zealand we are still finding new combinations.

**Chardonnay (Marlborough):** Grown in all grape growing districts in New Zealand. Fruit ripens mid-season. Tight small bunches with thick skinned yellow/green berries.

**Sauvignon Blanc (Marlborough):** A relative newcomer to grape plantings in New Zealand. A very vigorous variety with yellow/green berries. Distinctive herbaceous taste. Grapes ripen mid-season.

**Cabernet Sauvignon (Marlborough):** Grown throughout New Zealand. Ripens late in the season. Small bunches with thick skinned blue/black berries. Astringent to taste.

**Muller Thurgau (Marlborough):** New Zealand's most widely planted variety. Yields well on most soil types. Berries are flecked with small brown spots. An early ripening variety.

**Breidecker (Marlborough):** Newly introduced to New Zealand this variety is a Muller Thurgau-Seibel cross. Produces large bunches with loose green berries. Ripens before Muller Thurgau.

**Gewurztraminer (Canterbury and Marlborough):** Grown in all grape growing regions in New Zealand. Crop ripens mid-season. Tends to be low yielding because of variable fruit set. Small pink skinned grapes.

**Rhine Riesling (Canterbury and Marlborough):** Grown throughout New Zealand with large plantings in Marlborough. A late season variety. Small, tight bunches with translucent yellow/green berries.

**Pinot Noir (Canterbury):** Planted throughout New Zealand. Ripens before Cabernet Sauvignon. Often used as the base wine for Champagne. Small thick skinned dark berries.

**Grey Riesling or Chauce Gris (Canterbury):** Only a small area planted to this variety in New Zealand. Grapes show a reddish brown colour. Crop ripens early in the season.

**Pinot Gris (Canterbury):** Only a small area planted to this variety in New Zealand. Produces small bunches with thin skinned, pink/brown berries. Early maturing crop.

### 3. HOW TO SNIFF OUT A GOOD WINE

Having checked that the wine has good colour, and brilliant clarity, the next step is the Olfactory test, there's a good buffy word.

Swirl the wine around in the glass with the base of the glass on the table, or if you are a flamboyant person and wish to swirl in the air, we recommend wearing a plastic raincoat. Then inhale deeply.

On the gross assumption that you know one grape from another, you should be able to tell from what grape varieties the wine was made. This aroma is called the 'nose'.

Next check for the 'bouquet', this separate smell reflects the 'marriage' of a blended wine, the type of ageing, whether in oak or other container.

You should also be alert for 'Bottle Bouquet', that elusive but supremely satisfying quality which is often found in old wines from certain grapes.

Professionals can usually tell, on the 'nose' alone, how good a red wine will be.

If you have the gift of being able to distinguish the individual sounds of the different instruments which go to make up a beautiful symphony, with practice you will be able to sense the many different elements which go together to make up a great wine.

### 4. HOW A CANDLE AND A WHITE TABLECLOTH CAN HELP YOU FIND A GOOD WHITE WINE

Most buffs and would-be-buffs agree that reds are liquid mystique but whites are made up of a thousand subtleties. The first test of these subtleties, as it is with reds, is visual, and concerned with colour and clarity.

The traditional and still best way to make this test, is to take a large, clear-stemmed wine glass and fill it to about one-third of its capacity.

It is preferable that the lip of the glass should be slightly turned in, as this helps to enhance the 'nose'.

Swirl the wine around in the glass while holding the glass by its stem. Then tilt it so that you can look into the wine — through to the tablecloth. Don't however, look through the wine to the flame as this will confuse the colour.

Wine colour varies from one variety to the next, but what you are looking for is a 'good' colour for that particular variety. With experience, you'll come to know which colours are right for each style.

A perceptive person, practising every day, will come to understand these colours in just a decade or so.

Determining clarity is a simpler task, the wine should not be cloudy, or even clear, it should be nothing short of brilliant.

The next move is to taste and enjoy, the tests you can apply to this are described later on.

### 5. HOW TO ENJOY WINES EVEN MORE

The enjoyment of wine is, or should be, a multi-sensory experience. Unfortunately, newcomers to wine often miss many of its pleasures by mindlessly drinking it down.

Wine is a smelling, seeing, tasting, touching series of sensory delights, which only seem to miss out the sense of hearing.

Some say this is the reason why the ancient Greeks introduced the custom of clinking glasses in toast.

Whatever style of wine you drink, always make your first enjoyment that of sight.

Using the candle and tablecloth method described earlier, seek the optical pleasure derived from the good colour and brilliant clarity of the wine.

Your nose can distinguish approximately sixteen thousand different smells, and if it wasn't such a sensitive little (or large, as the case may be) instrument, all wine would tend to taste very similar.

So, take time to inhale the 'nose' of the wine, for it is at this point that the greatest single-enjoyment of wine can be achieved.

Unlike your sense of smell, your sense of taste can only distinguish four sensations, bitter, acid, sweet and salt.

Bitterness in wine is the result of tannic acids and many buffs find a moderate degree of it desirable in certain wines.

Sourness, however, is an indication that the wine has, or is turning into vinegar, usually caused by being in contact with oxygen for too long because the cork has broken down.

Sweetness is very much a matter of personal preferences, ranging from round fruity dessert wines which are very sweet, through to dry as Marlborough in a drought.

The fourth is salt, a taste sensation which you will fortunately never experience in any wine from anywhere.

Although professional wine tasters rarely swallow the wine they are tasting, it is difficult for most buffs to fully appreciate taste properties unless it is swallowed.

### 6. HOW CHAMPAGNES BEGAN TO SPARKLE AT PARTIES

Back in the seventeenth century, just before their revolting Revolution, the vineyards of the French Champagne district used to make a rather slight though attractive still-white wine.

No sooner did they make it, than they would send it off in casks to Reims or somewhere, ready to be shipped to England. Sometimes, it would sit there in the dark cellars often throughout some very cold winters. During this time the fermenting process, which had only just begun, would be stopped.

On arrival in England, when they then set out to bottle it, it was discovered that instead of still wine, they had sparkling wine.

Later, it was discovered that by adding a little more sugar and a little more yeast, the wine would gain strength and character over a period of two years or more.

Above all, this helped create an inexhaustible supply of bubbles which made it the world's liveliest wine.

There was, however, a rather expensive problem with all this. While the wine was still fermenting in the bottle, the yeast would progressively die off and leave a slight sludge in the bottom.

But the widow of one of the winemakers devised the solution. She had her carpenters make racks so that the bottles sat upside down. Every day her cellarman had to go around and gently shake the bottles until finally all the sediment would lodge against the tops of the corks.

One this had been achieved, they then removed the corks from the still upside down bottles, and let about an egg cup-full of the wine containing the sediment escape.

They would then top up the bottles with wine from the same blend, recork, and recommence this process called 'Methode Champenoise'.

Frenchman Daniel Le Brun chose Marlborough to establish his champagne cellars. He planted a six hectare vineyard with Pinot Noir, Pinot Meunier and Chardonnay. His first release of sparkling wine made in classic 'methode champenoise' style will be in November this year.





## 7. HOW A WAR FORTIFIED WINE

It all happened when Pitt the Younger was not on speaking terms with monsieur Le Generale N. Bonaparte. During this quarrel, the wine-loving English had to put up with some rather rough reds from Portugal. A British wine shipper decided that there might be a bit more business for him if the wines could be made to better suit the tastes of his countrymen. So this anonymous fellow hit upon the idea of 'sweetening' the reds of Portugal with brandy. Considering that brandy is not in itself sweet, historians wonder how the idea came to him. What he invented was an instant success and ultimately became known as 'port'. Although this old salt's name has been lost to the history of wine, his 'lucky' idea will undoubtedly be remembered until the world ends. Unwittingly he invented an intriguing new branch of natural wine chemistry, which over the past century has developed from port to muscat to sherries. It is this; halfway through the fermenting of the wine when the alcohol is weak and still full of unfermented natural sugars, brandy or grape spirit is added. The new mixture is too strong for the yeast to survive, but the sugar which would be dissipated in normal fermentation, remains. This of course is an oversimplification of the subtleties involved in the blending art, but it is none the less the key to the delicate sensations of port. Our Cabernet Port 85% twenty-year-old blend of oak celled ports from around the world, drawn from the late Barney Ballins private cellar, blended with our 1984 Cabernet Sauvignon and re-fortified with imported South Australian brandy spirit.

## 8. HOW TO IMPRESS OTHER WINE BUFFS

Listed below is a glossary of terms which, when judiciously used, impresses buffs no end.

**ACETIC** — wine which is 'pricked' or has gone irredeemably sour through contact with the air and acetic bacteria; smells of acetic acid or vinegar.

**AROMA** — the pleasant and desirable odours which contribute so much to the enjoyability of a wine. They are derived wholly, or in part, from the grape, and in most cases are clearly indicative of that grape being present in the wine.

**BREED** — the balance of qualities in good wine due to grapes, soil and skill.

**COMPLETE** — mature, balanced and satisfying.

**COMPLEX** — the scents-within-scents; suggestions of many different analogies with fruits, flowers etc.

**CORKY** — the smell of the (very rare) bottle which has had a mouldy cork.

**ELEGANT** — as of a woman; indefinable.

**FIRM** — young wine with a decisive style.

**FLAT** — the opposite of firm.

**LIVELY** — an indefinable good sign, a fresh, frank, good smell, from young wine which will last.

**MUST** — the mixture of grape juice, skins and seeds which ferment to form wine.

**SPRITZIG** — a wine is said to be spritzig when it shows a noticeable effervescent tingling sensation on the tongue due to dissolved carbon dioxide gas retained in the wine.

**SUPPLE** — opposite of hard, but not perjorative, as soft would be.

**ULLAGE** — the amount of air-space above a wine in a bottle or cask which is not longer full.

**UNRESOLVED** — not old enough for components to have harmonised.

**VINOSITY** — the grape character, and the effect of the wine's actual alcohol strength.

## 9. HOW HUNTER'S DECIDED THAT GOOD THINGS COME ONLY IN GLASS

Wood casks would be nice, though a little impractical. Little plastic bladders were considered, but plastic can taste unpleasant and as it is permeable, oxygen can invade the wine at a rate which is not in the best interest of the wine. So as a philosophy we rarely stray very far from the idea that good things come in glass. The reasons for this are; that glass is not permeable to oxygen and so the wine is unlikely to break down through excessive penetration of oxygen. Also, glass is impervious to outside contamination and is totally neutral, and therefore does not impart any foreign tastes to the wine. The Hunter's range of table wines are only available in 750ml. glass wine bottles.

## FINALLY, WHICH GREAT VINEYARDS TO VISIT TO OUT-BUFF YOUR FRIENDS COMPLETELY

If you've carefully read and absorbed the nine preceding lessons on how to be bit of a buff, you should now be able to take the smirk of any pseudo buff's face with your sharply honed questions and intriguing gems of information. But if you wish to be able to totally demolish some painful pseudo, the ultimate weapon can be acquired by experiencing the whole wine-making process. This should preferably be done at one of Marlborough's modern wineries. We just happen to know a few. We've done about as much as we can do in this article, all we can say now is when next you're with the aggressively pseudo buff acquaintance of yours ... "give him hell!"

AM I MEANT TO  
SWALLOW  
OR SPIT  
IT OUT?



The first is Hunter's (that's us). Turn off the main Picton/Blenheim road at the Spring Creek Junction Hotel. Follow Rapaura Road for five kilometres then look out for our sign and our overhead grape trellis. We welcome you to our Wine Village Tourist Complex. Our wine shop is open Monday to Saturday from 9 a.m. to 5 p.m. We have wine tastings and winery tours. The latter by prior arrangement. Our Vintner's Restaurant gives you indoor/outdoor dining with access to our swimming pool and many recreational facilities plus for the children an adventure playground.

Montana Wines are New Zealand's largest wine maker. The company has 400 hectares planted in Blenheim with varieties such as Chardonnay, Rhine Riesling, Sauvignon Blanc and Muller Thurgau. The Montana Riverlands winery is situated on State Highway One a few kilometres south of Blenheim. You are invited to tour the winery and to view the specially prepared audio visual presentation. The wine shop is open from Monday to Saturday from 9.30 a.m. to 5 p.m.

Te Whare Ra winery established and run by Allen and Joyce Hogan is in nearby Renwick on the West Coast Road. Te Whare Ra had its first vintage in 1982 and produces a wide range of wines including Cabernet Sauvignon, Sauvignon Blanc Gewurztraminer, Rhine Riesling and Muller Thurgau. The Hogans have planted a four hectare vineyard adjacent to the winery. You are welcome to view the winery and taste the wines Monday to Saturday from 9 a.m. to 9 p.m.

Cellier Le Brun established by Frenchman Daniel Le Brun is also in Renwick on the right hand side on the Havelock Road. Cellier Le Brun boast Marlborough's only underground cellars which lead back from the winery under the adjacent hillside. It is here that the sparkling wine made in the authentic 'methode champenoise' style is aged. Visitors are welcome to view the winery Monday to Saturday 9 a.m. to 5 p.m.

## HISTORY IN MINIATURE

### WHISKY

Many collectors specialise in whisky miniatures. Here is some "useless" information concerning Scotch whiskies that you may find interesting.

#### Bladnoch

The most Southerly Distillery in Scotland, situated in Wigtonshire. It was founded in 1814 and is now owned by Bells.

#### Cutty Sark

Named after the famous clipper. The whisky was initially produced in 1923 mainly for the American market. It was still widely sold (illegally) during prohibition mainly due to Captain Bill McCoy. He was based at Nassau and thus able to supply a fast service to the East Coast Ports. He had a reputation for handling only genuine merchandise and as a result of this the phrase "The real McCoy" came into being. For many years after prohibition it was the number one selling whisky in America. One of the few brands to use Scots rather than Scotch on the label.



#### Black and White

The whisky was originally sold in a black bottle with a white label. People referred to it as "Black and White" rather than Buchanan's and the owners changed the name.



#### Kings Ransom

Every bottle contains at least some whisky that has travelled around the world in cask by sea in order to improve the marrying of the blend. This is a reminder of an old practice when in the days of sail, whisky was carried free of charge as ballast on ships which saved the distillers warehouse space. The ships movements on the seas and the changes in climate en route helped to blend the whiskies better.



#### King George IV

This King reigned from 1820 - 1830 and often stated his liking for whisky. On a visit to Edinburgh he gave the Royal Blessing to the illicit distilling of Highland Malt, which on that occasion was Glenlivet.





### Dewars White Label

The number one selling scotch in the U.S.A. John Dewar was one of the first people to recognise the potential of blended whisky and he is believed to be the first merchant to have his blend sold in bottle. When he died in 1880 his sons continued the business and they had completely different careers. Alexander travelled the world setting up agencies in 26 countries, whilst Thomas stayed in Scotland dealing in production and administration. They both became Members of Parliament, but for different parties and subsequently Barons. Alexander chose a Scottish place name, Baron Forteviot, and Thomas an English one, Baron Homestall.



### Haigs

Haigs are the longest continuous company trading in Scotch Whisky still in existence. It all started when Robert Haig was summoned in front of the Kirk Session for working his still on the Sabbath in 1627.

### Queen Anne

Named after the last reigning Sovereign of Great Britain to come from the House of Stuart (1702 - 1714). This period was one which has been associated with excellence and quality in many fields of activity.



### The Macallan

Founded in 1824, it takes its name from the ancient Parish of Macallan and not from any previous owners.

### Old Parr

Named after Thomas Parr who is reputed to have lived for 152 years and who was buried in Westminster Abbey in 1635.



### Johnnie Walker Red Label

The top selling whisky in the world. The striding figure used in their advertising dates back to the 1890's.



### Teachers Highland Cream

William Teacher was famous in Glasgow in the 19th Century where he was the largest licence holder and had a series of Dram Shops. He moved into Wholesaling and specialised in the creation of bulk blends to customers' requirements. The best blends were reserved for the company's own use and in this way Teachers Highland Cream was born in 1884. Their first export order was to New Zealand in 1885.



### Edradour

The smallest malt whisky distillery in Scotland with a work force of three. The owners have tried to retain the atmosphere of the last century. Up till 1947 power was supplied by a water wheel. The only concession to modern technology is steam coils instead of the original coal furnaces. Edradour is not sold as a single malt but is used in Kings Ransom and House of Lords. Production rarely exceeds 1,000 gallons per week.

### Tomatin

This is the largest malt whisky distillery in Scotland with 23 stills producing 5 million proof gallons. Tomatin is a byword in efficiency and automation. It is laid out in such a way that a single operator can have complete control of the distilling process without leaving the ground floor. Tomatin went bankrupt in 1985, but an understanding receiver has allowed production to proceed on a limited scale.

### Beneagles

This well known whisky first appeared in 1922 and was inspired by the construction of the Gleneagles Hotel. The first ceramics were the barrell and the curling stone.

The following distilleries are either permanently or temporarily closed down and as such may increase the value of their miniatures.



Littlemill, Glen Scotia, Dungalass, Dumbuck, Benromach, The Antiquary.

## FRANK WYNN

All illustrations in this article are from "The Whisky Miniature Bottle Collection" Vol. 2. This is available from the author Jim Triffon at P.O. Box 1900, Garden Grove, CA.92642, U.S.A.

Price is US\$14.95 for Vol.2, US\$18.95 for Vol. 1 (Bourbon etc) or US\$29.95 for both.

## TRIVIAL QUIZ

The game of Trivial Pursuit has swept the world. Here is a collection of 50 trivial and not so trivial questions on bottle collecting and liquor generally. Some have even been taken from Trivial Pursuit.

1. What did Americans celebrate the end of in 1933?
2. Name the person who made up the crossword in the last edition.
3. What facts relating to miniature bottles appear in the Guinness Book of Records?
4. How many wines appear on the New Zealand Miniatures List?
5. Name a US company producing miniatures under a Japanese name.
6. Name 2 non-club periodicals relating to mini bottle collecting.
7. How many bottles are there in a Magnum of Champagne?
8. Name 2 even larger champagne bottle sizes.
9. Who is the parent company of "Harp" lager?
10. How many members does the club have in the U.S.A.?
11. Who makes Squadron Rum?
12. Name a liquor company beginning with 'Z'.
13. Name the club presidents elected in 1984, 1985 & 1986.
14. Give the chemical formula for the bubbles in sparkling wine.
15. What is Gin usually flavoured with?
16. How many 50ml miniatures could you put into an intact bottle of Wilsons Whiskey?
17. Who are reputed to have the worlds largest collections of Gins and Vodkas?
18. What is Sake?
19. Name two current bottlers of New Zealand minis.
20. What drink is made of Rum, Coconut milk and Pineapple?
21. What drink is connected with the Tower of London.
22. Which miniature has the New Zealand flag on it.
23. What clear spirit is named after fierce warriors?
24. Who is club treasurer?
25. Where are Continental liqueurs made?
26. Name 3 companies who have produced blown glass animal minis.
27. Who made 6 Butterfly minis?
28. Which company in the UK has the phone number 0454 413331?
29. Name a Shakespear play that is also the name of a sherry.
30. Which rum is named after a Welsh pirate?



31. What country bordering Nepal is well known for its miniatures?
32. How many Jim Beam New Zealand Convention bottles have there been?
33. What is the connection between 'M' and New Zealand miniatures?
34. If analysed, what would be the main constituent of most miniatures?
35. What year was the club founded?
36. How many founder members are still in the club?
37. What beer was promoted with the line "Probably the best lager in the world"?
38. What company, who has produced miniatures, has a name ending in 'Z'?
39. Where does 'Green Fish' Gin come from?
40. What river is considered the heart of Scotch Country?
41. What is 45 South named after?
42. How many roses are on some bourbon bottles?
43. Name the German Airline that has a cocktail named after it?
44. If you had a miniature of 'Old Nick' what would it contain?
45. Who made 'Rainbow' liqueurs?
46. Name a Yorkshire liqueur.
47. Name 2 golf balls.
48. What brandy is produced by The Emu Wine Company Pty. Limited.
49. Name 2 colourful Korean whiskies.
50. What idiot made up this quiz?

We have not yet heard from Erica as to who has won the crossword but she did get a good number of entries. We will let you know the winners in the next miNiZ.

Don't know what the prize will be for this competition but I'm sure we will think up something suitably trivial!

Entries are to be in by the 1st. October and should be sent to P.O. Box 384, Wellington, New Zealand.



AA

When is a miniature not a miniature? Most of us collect miniature liquor bottles, or do we? I am happy to collect miniature Coca Cola and milk bottles, therefore, perhaps we are collectors of miniature drink bottles? At least one of our members collects miniature perfume bottles (and who could possibly afford to drink that!), but a few of us have one or two real oddballs in our collections. The bottle at left is self explanatory.

# Cane Spirit

Cane is a crystal clear spirit distilled from fermented molasses (a by-product of sugar).

Sales have slumped over the past three years with secondary brands now accounting for a sizeable share.

From humble beginnings - it was first distilled in Natal in the middle of the last century - cane can be considered the success story of the South African liquor industry.

Originally known as "Gavine" a crude firewater distilled directly from raw cane residue, cane was produced illegally in backyard stills and sold in canefield shebeens.

Production methods were primitive. A large tub of molasses was boiled over a fire and the condensate allowed to collect on the lid. At intervals, the little droplets of liquid were collected by running a finger around the rim of the lid and letting the crude spirit drip into a bottle.

In 1860, Thomas Reynolds, of the Oakland Sugar Mill, Chaka's Kraal, Zululand, distilled a product which he called rum. In fact, his product was more akin to modern day cane spirit than the rum of the Caribbean.

Thomas' brother, Lewis, worked with him and produced a product which was known as Umhali Water. This confused state of affairs continued up until 1913, when legislation was introduced laying down that the product distilled from fermented molasses and refined to remove all impurities was to be known as cane spirit.



It was not until the year 1950 that brands of cane spirit began to appear but it still appealed mainly to Natal's Indian population. Increasing popularity saw greater attention being paid to quality control. Under proper supervision in modern, fully equipped cellars, distillates became finer and purer.

The cane market is probably unique in that a single brand accounts for the bulk of sales. However, there are a lot of secondary brands, most of which are unknown outside of Natal.

In the manufacturing process sugar cane is ground up and the residue left after crystallisation and separation of the major portion of the sugar is called molasses - a high viscosity dark brown or black liquid.

The molasses is diluted with water and acidified (acid is added) to neutralise the high alkalinity necessary for sugar production.

The next step is to "innoculate" the molasses with a yeast culture. The fermented molasses is distilled in column stills.

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The above article was sent to us by our only South African member, Michael Greenway.

## A VERY IMPORTANT PRINCIPAL

### WHAT WOULD YOU DO IF YOU COULD NOT TRADE OR SELL YOUR SURPLUS MINIATURES?

I recently received a newsletter from a mini bottle club and was saddened when I read one of the classified ads.

The time has come to salvage the hobby from the greedy collector who will forever harm an industry that is trying to keep from becoming just a memory. I have never considered myself as a "dealer" of spirits, only as a small collector with a limited budget allocated to the hobby. I enjoy sending and receiving lists for trades and sales between collectors, but when the hobby becomes a business, it is time someone says, "Stop before it is too late."

What is a miniature collector? To me, it is an individual who enjoys selecting a brand name, a specific content, various proofs, different shapes of containers, ages, etc., to add to a collection for a reasonable compensation from a trade or sale. The majority of collectors purchase miniatures from liquor sales outlets and will then proceed to use these purchases as trading depending on the area they were purchased in. When collectors agree on a barter, no funds are exchanged; but when a sale is made, it is within the price range to include shipping charges. This normal transaction is the fun part of the hobby.

The collecting of miniatures that I am displeased with is the time a "collector" places a classified ad in a newsletter and states that a "bag full of money" is being offered for specific miniatures. This is telling every collector that this individual is out to make its collection the best and most expensive collection to behold. Do you realize what effect this type of collecting will do to other collectors who have just purchased a small collection and/or has surplus miniatures to dispose of? If that individual will offer a "bag full of money," then why should you trade or sell to someone who offers an even trade or a reasonable price for your surplus?

Instead of normal transactions being made, you will hold on to your surplus, hoping that this individual will make the same offer to you. When that happens, the small collector who does not have "bags full of money" will never be able to add to his/her collection any more.

The new mail auctions can have the same effect on the hobby if they get out of hand if the bid submitted is "a bag full of money."

Some newsletters refrain from this kind of classified advertisements. The ones that do not, I am requesting that they start now before reasonable collecting becomes just a memory.....

Wilson "Tibby" Thibodeaux

(Ed. note: What do you do, Tibby, if you are an editor and you get an ad from a member, who has been promised "free ads to members" when he/she joins the club? And how do the rest of you feel about this issue?)



## opinion.

The Miniature Cognac Club: c/o Mr.  
Joseph Levesque, 7212 Seminole Ter-  
race, Oklahoma City, OK 73132.

Last summer, the COGNAC NEWSLETTER introduced a new "Mail Auction" covering a great variety of miniature liquor bottles from many various countries. The publication uses "exact size photocopies" to show the bottles for auction, and so far has been quite successful. After seeing the prices realized, many collectors seem to feel that "Mail Auction" is setting new standards and new prices for miniature liquor bottles in America. Realistically, as editor of the COGNAC NEWSLETTER and its "Mail Auction", I do not subscribe to this trend of thought because each one of us has paid and will continue to pay different prices for practically the same bottles.

When a collector goes to a neighborhood liquor store and pays \$2 for a miniature, then that miniature is worth exactly \$2. But if the same collector hops on a plane and flies all over the country, and buys one hundred \$2 bottles, what is the value of each one of the newly acquired bottles? Each one of us must answer this question for ourselves, 'cause we each have our own criteria and our own standards.

It has often been said that "the value of a miniature liquor bottle is whatever a collector is willing to pay for it". No one will argue with that, it sounds logical - but much depends if you are a seller or a buyer, and it depends on both. If you are a seller, it depends on how badly you want to sell. If you are a buyer, it depends on how badly you want to buy.

At one time or another, all of us have grown tired of looking at the same bottles on our shelves. So we shuffle them around, sometimes we get them out of sight, and at other times we simply "unload". If we decide to dispose of these bottles, each one of us will apply a different value to our bottles, depending on circumstances.

If we seek to "add" to our collection, each one of us is susceptible to pay a different price for a comparable bottle. For example, someone specializing in a category and finding a bottle bearing

a rare brand name, is susceptible to pay more for it than a general collector would.

Some collectors will argue that the only true cost of a bottle is the dollar price you originally paid for it. If that is your criteria... then it's O.K. But try to convince a collector who has flown across country to five different cities and returned home with just a handful of bottles.

In the insurance business, the value of an item is determined by the replacement cost, less depreciation. What is the replacement value of a miniature bottle? What is depreciation? Again, each one of us will probably come up with a different answer, and they may all be justified.

Realistically, there are no standards or fixed values in the Miniature Liquor Bottle collecting hobby. Each one of us must determine for ourselves how much we are willing to pay for a bottle, and how much we are willing to pay for finding the bottle. Some of us may place ads in magazines and newspapers. Those ads must be paid for, and a lot of dead-end correspondence must be undertaken. Some may correspond and exchange with other collectors. Again, it requires a lot of correspondence and you often end up with unacceptable bottles.

Others may enjoy travelling to other States, liquor stores, or Bottle Shows. And some may feel that "Mail Auction" is more reasonable for them because they cannot afford to travel or do not have the time to travel, and there are no expenses involved in "Mail Auction" except one postage stamp.

"Mail Auction" represents a new dimension in bottle hunting, but in the final analysis, bottle collectors themselves will set the standards and prices, and they will be different in each situation and for each one of us.

--Joseph Levesque--

"Mail Auction"

The Cognac Newsletter

The article on the last page was taken from the May/June issue of GULLIVERS GAZETTE, the newsletter of The Lilliputian Bottle Club. The article above, which gives the opposite view is reprinted from the MINIATURE BOTTLE COLLECTOR, which in turn had taken it from THE COGNAC NEWSLETTER.

In reprinting the above article I am compromising my own principals as editor in that I make it a rule never to reprint articles from any except reasonably old copies of MINIATURE BOTTLE COLLECTOR. However, I hope that I will be forgiven this once as a very important principal is at stake.

I cannot but agree with Joe Levesque's view. It is a basic rule of economics in our Western economy that the price of an article should be determined by supply and demand. I forget who first said "a price of a thing is what someone is prepared to pay for it", but the principal must

apply to miniature bottles as well as everything else we may wish to buy. I have one bottle which I would not part with if offered \$500 (Old Hokonui), which makes that bottle worth in excess of \$500 (to me at least).

There are now two regular mail auctions of minis. Both would appear to be getting prices for bottles that some members (myself included in some cases) find excessive. BUT THOSE ARE THE PRICES THAT SOMEONE, AT THAT PARTICULAR POINT IN TIME, IS PREPARED TO PAY i.e. THE VALUE OF THAT BOTTLE TO THEM.

Enough said.

David Smith

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## BUY SELL & SWAP

Roberto De Agostini, Via Di Bernardo, 7, I-33015 Maggio Udinese, Italy.  
wishes to swap scotches.

Pete Findlay, 375 Hilcrest Road, #N-103, Mobile, Alabama 36608, USA,  
wishes to trade. Pete is particularly interested in Rum, Tequila,  
Canadian Whiskey and US Export Bottles.

David Jones - Sydney - now has large selection of minis.

Kapiti Wines & Spirits are now stocking miniatures, AT REASONABLE PRICES!

For sale or swap. Set of 13 Baitz (Australian) liqueurs. These are the old octagonal ones - what offers?  
Also set of 40 Marie Brizard liqueurs - all different - what offers?  
I also have in excess of 150 Bourbons, Canadian, Irish and Australian whiskies. I want to sell or swap these all together. If anyone is seriously interested I will provide a list.  
David Smith, P.O. Box 584, Wellington

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## NEW MEMBERS

This month a very warm welcome to:-

Campbell Spencer, 2 Beere Place, Meadowbank, Auckland 5, Tel: 09 586 356

Graeme Newton, 11 Davidson Crescent, Hornby, Christchurch, Tel: 03 499 760

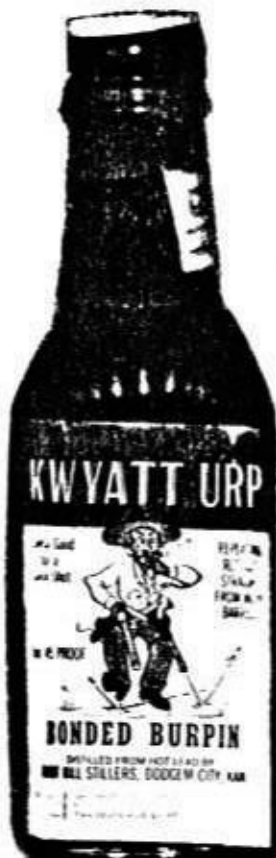


# JOKE BOTTLES



From time to time 'Joke Bottles' such as these turn up either for sale new or, as was the case, recently with the 'Old Snake Bite', in collections for sale.

The two flasks contain maple syrup and were obtained in Knotts Berry Farm a couple of years ago. Note that the two Old Croak have different contents but very similar labels.





# From Holland, Original full handpainted Blue Delft figurals

These are available at US\$25.00 each including postage and packing (or Dutch Guilders F1.60.00) From Robert De Vreng, Nieuwendyk 75, 1012 MC, Amsterdam, Holland.

## Serie no.1 Famous Palaces from Holland

No1 The Drakensteyn Palace SEE BOB SNYDERS BOTTLES IN MINIATURE VOL 3 PAGE 10  
FOR SALE DECEMBER 1985

No2 Royal Palace Amsterdam NOW FOR SALE

No3 Loevesteyn Palace SPRING 1987

WE ARE PLANING 10 PALACES 2 EACH YEAR  
FILLED WITH GENEVER GIN - WHISKY - WODKA OR BRANDY  
EACH PALACE HAS A SPECIAL NUMBERD CERTIFICAT  
THE PRODUCTION STOPS AT 500 PIECES PER PALACE

## Serie no.2 Famous Churches and Towers from Holland

No1 De Alcmarsche-Waegh church FROM 1672 NOW FOR SALE

No2 Westertoren church DECEMBER 1988



MEMBERSHIP APPLICATION FORM

NAME

TELEPHONE No.

ADDRESS

Do you specialise in any particular area of miniature bottle collecting?

MEMBERSHIP FEES WILL REMAIN CURRENT FOR AT LEAST 2 MONTHS AFTER THE DATE OF THIS NEWSLETTER. CURRENT FEES ARE:-

New Zealand, NZ\$10 or NZ\$15 for a family membership.

USA & Canada, US\$9 or equivalent. Australia A\$9 or equivalent

Europe, Africa & Asia, Stg.7 or equivalent. All memberships are for one year from month of joining.

MINIZ IS PUBLISHED SIX TIMES ANUALLY.

## D. T. P. NEXT MEETINGS

August	17th	Russell Thomson, 47 Collier Avenue, Karori
September	21st.	Chris & Janne Matthews, 4a Kinloch Place, Papakowhai
October	19th	David & Jackie Smith, 86 Rawhiti Road, Pukerua Bay
November	15th	(Saturday) - Christmas meal. Venue to be advised. (Accommodation can be provided for 'out of town' members wishing to attend.)

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### THE MINIATURE BOTTLE COLLECTOR

We highly recommend this, the only publication of it's type, to all our members. For those of you who wish to subscribe the address of the Miniature Bottle Collector Magazine is:

Brisco Publications, P.O. Box 2161, Palos Verdes Peninsula, California 90274, USA  
Annual Subscription (6 issues) is US\$20.00. Arrangements have been made to pay for subscriptions in NZ at no extra cost. Please write to the club at P.O.Box 384, Wellington if you wish to subscribe this way.

## COCKTAILS of the MONTHS

### Royal Britannia

Our June/July cocktail comes from the H.M.S. Britannia Restaurant in Queenstown. The restaurant is very pleasantly decorated to look like the inside of an old sailing ship. The food is good, as is this, their specialty cocktail. It was concocted by Kathy Johnston of the H.M.S. Britannia. Kathy recently won one of the heats of the Queenstown Bar Person of the Year with this cocktail.

Note that the recipe uses CREME De Grande Marnier. This is new out and I haven't yet seen it in miniature. Kathy suggests that if you only have the ordinary Grande Marnier you use that with a dash of cream - hence the illustration.

- 1 Measure Creme De Grande Marnier
- 1 Measure Dry Vermouth
- 1 Measure Parfait Amour
- 1½ Measures Freshly squeezed orange juice

Shake in a cocktail shaker and serve in a cocktail glass with a twist of orange.

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### Herbs Cocktail

Our August/September cocktail comes from East Germany. If you wish to try it you will have to swap bottles with Karl (9550 Zwickau, Heinrich-Heine-Strasse 35, East Germany) and get him to put a couple of extra ones of these two bottles in for drinking rather than saving.

- 1 Measure Falckenthal Zinnaer Klosterbruder
- 1 Measure Weinbrand Amitie
- 40ml. Orange Juice

Mix together with ice and lemon peel.

