

# MiniZ

XXXXXXXXXXXXXXXXX THE NEWSLETTER OF PORT NICHOLSON MINIATURE BOTTLE CLUB XXXXXXXXXXXXXXXXXXXX



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



## EDITORIAL

It's been a long time in coming but here at last is another edition of miNiZ. It's by no means the best that I have edited but that is certainly not the fault of those who did contribute. The main problem with this edition is that it is looking more like an edition of a newsletter about wine than about miniature bottles. This is partially because I have had to use almost all the articles that I have been sent, rather than hold some that duplicate subjects over for another edition, and partially because of the lack of articles received on mini bottles. Admittedly there is a derth of new miniatures around in New Zealand at present but articles do not just have to be about the latest releases. My especial thanks to those who have made a contribution to this edition. They are, in no particular order, Dick Cotton, Christian Karl, Allan Popham, Ivan Uhulik, Erica Mulder, Joe Levesque, Jess Mellish and of course, your ever (reasonably) faithful Claytons editor. In addition articles were received from both Marie Poorter and Diane Opie which have been saved for the next edition.

Please note that the competition in this edition is one that all members can have a go at. The winner will receive two of the Halley's Comet jugs donated by the late Bill Osmand and the runner up will get one. The 4th. jug will go into a draw for all those who contribute to the next edition of miNiZ (either an article of your own or one taken from a magazine, something for snippets or even news of new bottles available). Even if the editor of the next edition (not me I fervently hope!) chooses not to use whatever you send or to save it for a later edition you will still go into the draw.

Talking of draws, the long awaited draw for those who bought Colonial Collections took place in December. Winner of the first prize of a subscription to the Mini Bottle International Auction and a credit of NZ\$500 was Mr. C. T. Furze of Taranaki, NZ. The two second prizes of a subscription plus a credit of NZ\$250 each went to Diane Opie, also of Taranaki and Bill Schoenberg of Caliente, Nevada, USA.

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## Cover Bottles

Our cover bottles this time are three COSSACK vodkas. The one on the left has just been issued and is a substantial departure from previous labels. The border, buildings at the bottom, shield and the word "vodka" are in red, "Cossack" in black and the medals in gold. Gold and grey surround the shield. The bottle is plastic, as is the bottle on the right. This was produced a year or two ago and has a label closer to the more traditional Cossack label. The bottom of the label is black with white writing, whilst most of the label is white. The words "Cossack" and "vodka" together with the shield are as for the previous mini. This is a transitional label. The middle bottle is the traditional label with black, white and gold horizontal bands. This bottle is unusual in that it is round and not a flask like all the other glass bottled Cossack minis. It is probably the hardest variation to get hold of.

## VIETNAMESE MINIATURES

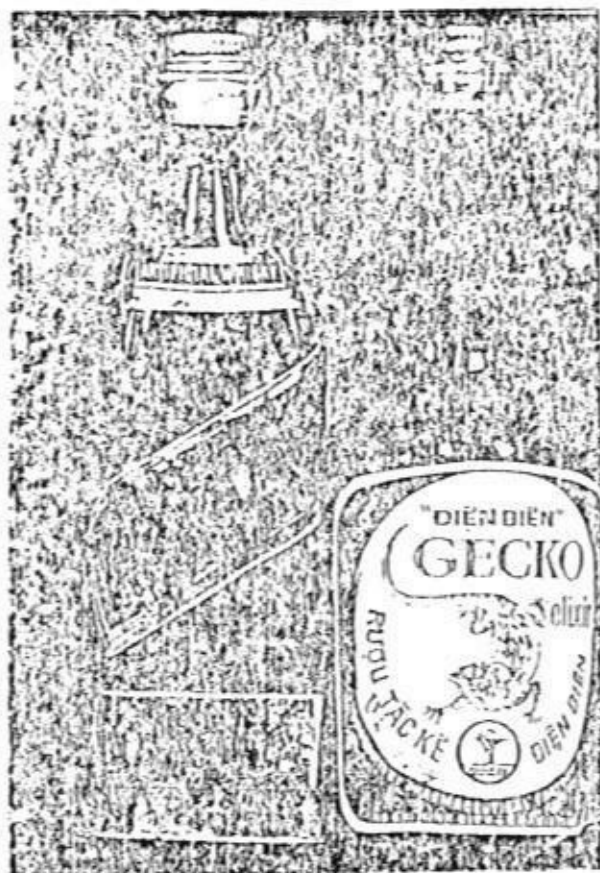
# THE PLACE TO SEE

### THE LIQUOR COLLECTION

(formerly Ford's Liquor)

2084 S. Harbor Blvd.  
Anaheim, CA 92802  
(714) 740-1233

Over 3000- Miniature Liquor Bottles



While I was at the fire house last January, I was watching the NBC News. There was a story about a group of former Marines, Vietnam Veterans who were returning to Vietnam to locate some unexploded land mines that were causing the deaths of many children.

One of these Marines was a firefighter named Frank Noe from Stoughton, MA, not far from where I live in Waltham, so I called Frank. I talked to his brother with a very special request.

"You want what?!" was the reply on the other end of the line.

"Nips," I repeated. I guess I had called at a bad time. There was a room full of newspaper and TV reporters, and a call was coming in from Governor Dukakis...a Good Luck call.

In spite of all the confusion, Frank managed to get me two Nips while he was in Vietnam. He got them in a drug store, a place called Ho Chi Minn City, formerly called Saigon. The bottle on the left looks amazingly like Johnny Walker. I wonder if "Johnny" knows. Square and clear glass, 50 ml, 45 proof, Red and gold label, with the words "Whiskey twenty-six," produced by a pharmaceutical factory. The other one, "Gecko," (meaning lizard) is some kind of elixir liqueur, round and clear glass, 50 ml, 40 proof, a light green liquid.

"Yours in Nips,"  
Richard Cotton

# What's In A NAME?

BY MIKE DUNNE

*Do not use the term champagne unless you refer to the product of a small (34,000-hectare) province to the northeast of Paris. Do not even use the term French champagne. If you do, 50 million affronted Frenchpersons will assume you are implying that there is another kind. Non, mes enfants, while 50 million indignant French people comprise, as they say, a sight of the most formidable, the same number of over-excited Gallics waving writs is even more awe-inspiring. It is, however, a sight to which "new world" winemakers are becoming increasingly accustomed.*

Not merely do the good burghers of Champagne take marked exception to champagne, as a generic term, being applied to anything other than the real stuff, they look almost equally askance at the words *methode champenoise* being used to describe an unauthorised wine made by the techniques which they claim to have originated and perfected.

So successful have the French been in protecting the sanctity of their nomenclature that the EEC has moved to ban the use of both terms — champagne and *methode champenoise* — from the labelling or promotion of any but wines qualifying under the rigid French appellation codes.

The ban, which comes into effect on 31 August, 1994, is binding on all member states including the United Kingdom. From that date it will be illegal to export to any EEC country any wine other than the approved model bearing the magic words which many overseas producers have come to regard as simply generic or descriptive terms indicative of a style of sparkling wine.

Already, Australian winemakers selling into the British market are moving to abandon the offending words. Seppelts Great Western Imperial Reserve and Chardonnay Brut, for example, are now simply subtitled "Australian Quality Sparkling Wine".

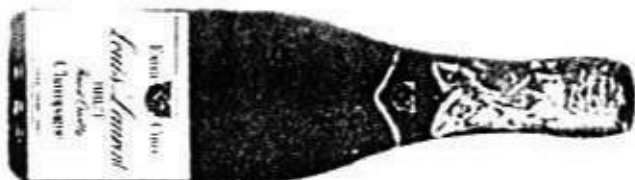
The august Comité Interprofessionnel du Vin de Champagne (CIVC) — the body



INTERNATIONAL PRESS







charged with regulating and policing the French champagne (whoops) trade — which has for years protested the illegitimate use of the sacred name, now stoutly denies that the EEC initiative stems from French producer lobbying. Says a CIVC spokesman, "The real move came from the EEC authorities for reasons of consumer protection."

There is now something of an international stampede to devise and establish new names for sparkling wines which, though made in conformity with the champagne tradition, suffer from the disability of having been orphaned by the CIVC.

French producers of "non-champagne champagnes" have adopted the tag *methode traditionnelle* as indicating that their wine, too, is subjected to secondary fermentation in the bottle in which it is sold.

The Spanish winemakers have committed a very large heap of pesos to promoting the new generic term *Cava*, while the Italians have opted for *metodo classico* to signal the same message to an increasingly confused consumer. German winemakers, who not all that long ago came close to dominating the "real champagne" market via labels such as Krug, Deutz, Mumm and all the little Heidsiecks, have adopted the term *sekt* to imply very much the same thing. The reverberations of the EEC decision echo around the world as the international wine trade tries to come to grips with the uncomfortable fact that an awful lot of product group names, hitherto regarded as conveniently descriptive of a broad style, are now at risk. Included are such household names as sherry (Jerez, Spain), port (Oporto, Portugal), burgundy, chablis, moselle, madeira, marsala, sauternes and, of course, beaujolais.

It is this latter term — beaujolais — which looks like becoming the second casualty of French determination to protect an exceedingly profitable monopoly. Beaujolais, as a wine style, originated relatively recently in an area to the north of France's Rhone Valley. It takes its name from a quite large region north of Lyon, where the wine — a light, fruity, short-lived red — is made exclusively from the early ripening minor gamay grape variety.

Beaujolais has been subjected to a remarkably high level of marketing hype, its annual promotion culminating in a

frenzied race to get the first bottles into London wine bars and restaurants when the vintage is released at the channel ports at one minute after midnight on the night of the third Thursday in November.

With the exception of a very few "Beaujolais Villages" wines — Fleury, Brouilly and maybe half a dozen others — quality is not the most noticeable characteristic of the brew. It has been less kindly referred to as barely fermented grape juice, with much of the vintage being actually released after a scant 4-5 days of fermentation and boasting a recommended "shelf life" of two or three months.

All that said, beaujolais style wine — fruity, with high residual sugar — because it is at its best when slightly chilled, represents very acceptable summer luncheon drinking. The fact has not gone unnoticed by "non-Beaujolais" winemakers.

The net result has been a positive plague of beaujolais lookalikes produced by vintners in places as far removed from the Rhone as California, New Zealand, South Africa and Australia's Hunter and Barossa valleys. These wines, many of them vastly better crafted than the "original", are made from such disparate grape varieties as pinotage, pinot noir, cabernet sauvignon — even shiraz (the latter picked on the green side of ripe and yielding a wine

*There is now something of an international stampede to devise and establish new names for sparkling wines which suffer from the disability of being orphaned by the CIVC.*

which virtually clones the gamay-based product).

The French producers, who traditionally have found comparisons odious when there is a high probability that such comparisons will not redound to their advantage, have opted for the logical alternative. To the courts, *mes braves*.

Aggrieved winemakers in far-flung corners of the world now disconsolately contemplate very large piles of bottles of highly saleable light reds and wonder what the hell to call it.

One solution has come from Mark Cashmore, highly regarded winemaker of Wyndham Estate offshoot Richmond Grove in Australia's Hunter Valley. Cashmore's Wintervine offering is baldly labelled "Non-Beaujolais".

## Distilleries reopen

TWO more mothballed whisky distilleries are coming back into production as the Scotch whisky surplus — a serious problem in the early 1980s — is being wiped out.

Allied Distillers, part of Allied Lyons, has bought the Imperial at Carron, Morayshire, and Glentauchers at Mulben, Banffshire, from Guinness subsidiary United Distillers.

Before the Guinness takeover Distillers mothballed 10 distilleries. At the end of last year 83 malt distilleries were running, but this figure could rise to 90 by the year's end, said Dr Alan Rutherford, the distilling-operations director of United, Britain's biggest distiller. Reopening a typical malt distillery creates up to 15 jobs.

United has brought its Mannochmore distillery on Speyside back into production, and the Knockdhu distillery, in the same area, was sold to Inverhouse Distillers for reopening.

Gibson International has put the Little Mill distillery near Loch Lomond back on stream.

Two other malt distillery reopenings involve foreign buyers: France's Pernod Ricard at Glen Allachie and Japan's Nikka at Fort William.

Dr Rutherford said: "Too optimistic forecasts of future demand made in the early 1970s landed the industry with the whisky loch. So we are being optimistic, but cautious, our own strategy being based on demand rising by 1 per cent to 2 per cent a year."

Nearly a third of United's sales are still being met by present stocks, but Dr Rutherford expected the excess to be wiped out after three years.

United now has 30 malt distilleries in operation and has four — still mothballed — as a strategic reserve should demand rise more than expected.

Though Britain's market for Scotch is in slight decline, burgeoning exports have lifted overall sales 2 per cent by volume, with malts showing a rise of 12 per cent.

Sales in the United States have faltered, but shipments to European countries have been rising, with the European Community now accounting for about 35 per cent of Scotch exports.

Far East prospects are also looking good. Japan has eased taxes on imported spirits and barriers are falling in South Korean markets. — The Times



## THE WORLD OF MINIATURES

It was a member of my family who first started me on the miniature collectors trail almost twenty years ago with the well known Beneagles Curling-stone. As family members have branched out on world tours by bus and bicycle, miniatures have flooded home by post to make my hobby more exciting than ever.

Perhaps some of the most unusual examples (and easily packaged, I'm told, for they are mostly plastic) are the Greek bottles.

The famous Greek drinks Ouzo and Brandy, come in bottles based on the architecture of the ancient Greeks. Some of the bottles are in the form of buildings or amphoras, and are adorned with statues or columns. Gods and Goddesses in traditional scenes are depicted on the labels and none is more prominent than Bacchus, the God of Wine. Two glass miniatures are in the form of Greek Vases, one with an embossed copper label, possibly a replica of an ancient coin.

Also of an unusual nature are two favourites from Italy. Both bottles are covered in a type of plaster material and are reminiscent of limestone grottos, common tourist attractions in this country. From the ancient walled town of Assisi, comes a liqueur called 'Nocino Assisi'. Its label depicts the famous monastery of the well known Saint Francis of Assisi. The second miniature from Capri, sports a similar grotto design, but with genuine sea-shells embedded into the plaster with a label showing a photographed scene of sea and rocks. The neck label describes the drink as 'Liqueur Sambuca Triple'.

I have some delightful miniatures representing the British Isles. From Scotland comes a fine ceramic Banded Galloway Bull, containing Rutherfords Scotch Whisky and made in Glasgow. It is especially dear to my niece who spent two weeks on a dairy farm in Dumfries-Galloway milking this fellow's progeny.

The cyclists in my family insisted on my having the stone jug miniature of Cornish Scrumpy in remembrance of some rather unsteady biking after partaking of this wonderful farm cider on a hot afternoon. They assure me that the Scrumpy Motto 'Legless but Smiling' which is printed on the jug's label, is entirely accurate!

From Wales, the Welsh Whisky Football, bottled by the Welsh Whisky Company of Brecon, stands in my collection as a reminder of my forthcoming trip to see the famous Welsh Rugby players test their skill against the All Blacks at Cardiff Arms Park earlier this year.

Perhaps a reader may be able to tell me what the Welsh inscription 'Swn-y-mor' written across the top of the bottle means?

### Allan Popham





## Master of Wine Examination 1989

By Michael Brajkovich

The Institute of Masters of Wine was formed in the early 1950's to promote wine education and knowledge in the British Wine Trade. It has continued to provide a course of study for Britons working in the wine trade to further their knowledge of the production and marketing of wine, culminating in the examination membership of the institute and the coveted title of 'M.W.' The membership now stands at 125, including 15 women.

It was only two years ago that the examination was opened up to international candidates. Previously one had to have worked in the British Wine Trade for a minimum of 5 years, and have passed the Wine and Spirit Trust's Diploma in Wine course before entry was allowed. This changed in 1983 to allow anyone making a living in the wine trade, including wine writers, to be eligible and in 1988 foreigners with sufficient experience and qualifications were also permitted to take the exam. Last year Michael Hill-Smith of the famous South Australian "Yalumba" wine family became the first such overseas candidate to be admitted to the Institute. This year there was a record number of 51 candidates, including 3 New Zealanders, 3 Australians, 6 Americans and 2 French people. No winemaker has ever passed the Master of Wine exam, and I am among the first to have even attempted it. No New Zealander has ever passed.

The examination consists of five theory and three practical papers. The first two theory exams deal with viticulture and vinification, the third with bulk wine handling and the fourth with wine marketing. These papers require a thorough and quite detailed understanding of both the production and marketing aspects of the wine trade, and candidates are required to demonstrate a depth of knowledge usually only gained after several years of experience as well as textbook study. The final theory paper is a single essay on an aspect of the wine trade in which literary style and lucid argument earn more marks than factual content.

Interspersed with the theory exams, and always conducted in the morning, are the three tasting papers. White wines are examined in the first and red wines in the second, with the third paper combining the sparkling and dessert wine styles. The only restriction on what wines may be in the examination is that they must be commercially available. This leaves the examiners' choice extremely open and means that candidates must be well versed in wines from all over the world. At the same time the examiners are very fair in that wines are always specifically chosen for their typicity, or to demonstrate quite distinctive features that candidates should be able to recognise and comment on.

The examiners select and taste all of the 36 wines well before the examination to make sure of their suitability. On the day of the examination each bottle of each of the wines is also tasted by members of the examination committee to make sure there are no individual bottle problems, and that the wine has not changed significantly since it was selected.

With the exception of the sparkling wines, all of the wines are decanted into plain numbered bottles of uniform colour, shape and size. Each candidate is responsible for providing their own tasting glasses, and for pouring his own set of wines, so that any off-taints in the glasses or mistakes in pouring order are his own fault. The sparkling wines cannot be decanted or else they will lose their bubble too quickly, so they are poured for the candidates in another room. This is so that the bottle shapes cannot give any clues as to identity and the wines may remain totally anonymous. There are ample quantities of each wine for anyone to re-taste if required.



Twelve wines are tasted for each paper and the questions usually involve attempting to identify each wine as closely as possible and making an assessment of its quality. Reasoned and logical arguments must be put forward for every conclusion, and it is this that forms the most important part of the answer. It is possible to make some errors as to a wine's exact origin, variety or age, but if the tasting notes are logical and show sufficient reasoned understanding of the wine in question and its relative quality, then some marks are still given.

Having arrived in England on the Thursday before the Tuesday morning start, I was able to have a few days to try to overcome jet-lag and catch up on some last-minute swot. This was not made easy, however, by the beautifully warm and sunny weather being enjoyed in England at the start of what turned out to be the driest May in over three hundred years. Staying inside to read notes was a distinctly unattractive and difficult thing to do.

With so many candidates taking part this year the examination had to be split up between two venues and I was fortunate enough to be allocated a place on the Martini Terrace of New Zealand House, which was almost like being on home territory. I was staying in Central London and able to walk to the venue each morning. On the first day I duly arrived well before the appointed time only to find that the start had been put back an hour because the threatened London Underground strike may have delayed some candidates. It is quite some time since I last felt the pressure of imminent exams, and what seems now to have been a minor hiccup was not at all amusing at the time.

At least I was able to get to know some of the other MW students while we waited, and over the next few days, and a most interesting group of people they are. The majority are people working within the trade at wholesale or retail level, some employed by large established wine merchants and some by smaller retail operators or auctioneers. Some are wine journalists, or employed by organisations closely associated with the wine trade. Most are aged between 25 and 45, and nearly half are women. There were only two other winemakers, one an Australian from Queensland and the other a Frenchman from Alsace. The two other New Zealanders were Ivan Donaldson, a doctor and wine-writer from Christchurch, and Margaret Harvey, a New Zealand specialist wine merchant now living permanently in London.

Eight two-and-a-half hour exams in four days is tough going in anyone's language, and the breadth and difficulty of the subject matter make it even more so. There is little wonder that the pass rate is so low, or that the status of the Master of Wine is still held in such high regard. We were all quite relieved to have actually survived the ordeal by 5 p.m. on Friday afternoon, when we were given the identities of the wines used in the practical papers, and enjoyed a quiet drink with the Chairman of the Institute, Mr David Stevens, MW. Some of us continued celebrating at Green's Champagne Bar afterwards.

People both here and in England have questioned me on why I want to go through all of this and become a Master of Wine. This is a fair question as I am not involved in the English Wine Trade, and I am not a full-time wine merchant, wine consultant or even wine writer. In fact I make my living from growing grapes and making wine, and I am already qualified for doing that through my study at Roseworthy. However, I have always considered that there is much more to the world of wine than that. A truly knowledgeable wine person must have a wide-ranging knowledge in all the various facets of the wine trade from viticulture to production to tasting to marketing and writing. Too many people in the wine trade take a rather blinkered viewpoint and specialise in one area or another to the exclusion of the others without realising that they are all dependent upon each other.

It is very important to be aware of what the rest of the wine world is doing, not only in terms of grape-growing and wine-making, but in all the other facets of the wine trade as well. Studying for and sitting the Master of Wine examination has provided me with a focus for bringing together all of the constituent parts of my wine trade knowledge and testing them against a highly regarded and truly international standard.

The results come out later this month. Although it would be very nice to have passed on the first attempt I must realistically say that this is almost certainly not the case. I am very glad for the experience of sitting the MW exam, and because of that experience to be better prepared to complete it next year.



## LILLIPUTIANS VISITED

On Tuesday the 4th July my friend Barbara and I flew out of Auckland to Los Angeles. The purpose of our visit was to see the show, Phantom of the Opera. We were on an organised tour which gave us three nights in Los Angeles, three nights in Anaheim and five nights in Honolulu.

I had written to Jean and Tom Nagelin to let them know we would be in Anaheim from July 7th to 10th and that we would attend the Lilliputian club meeting on the 9th July. This to me was an added bonus to our trip.

Jean and Tom called for us at our hotel on the Sunday morning and took us to the home of George and Anna Lisinki who were hosting the meeting. It was good to renew old friendships. Meeting Laurie and Mel again brought back memories of the visit to Anaheim that Robin and I made last year and the fun we had with Laurie, Mel, Jean and Tom foraging around the liquor outlets for miniatures.

The meeting was well attended with a Buy, Sell and Swap session. Tom and Mel had very kindly gathered together a large selection of minis for Robin. David Spaid had a good selection of interesting ceramics including the latest brothel ceramics. He also had a sample of a new mini, Hardy Cognac. It is a lovely crystal bottle and has been available from last October.

George and Anna looked after everyone very well, making sure that all present were well fed and watered!!

The members were looking forward to the Eighth Annual West Coast Miniature Bottle Show, October the 14th and 15th. I'm sure they had a great weekend and only hope the earthquake a few days later did not do too much damage to their collections.

Avis Scott, a new member, brought along some samples of a new series of Ceramics called Arizona Charlie (Vegas). There are 10 to 15 pieces in the set. These are limited to 800 sets.

The Lilliputians are a friendly group and made Barbara and myself most welcome. They send their best wishes to all Port Nicholson members. With a special Hi to Erica Mulder and David Smith.

Many thanks to George and Anna for their hospitality and parting gift of Vodka minis. Barbara and I also greatly appreciate the kindness and hospitality that Jean and Tom showed us during our stay in Anaheim.

We finished the day by visiting Spruce Goose and The Queen Mary, where we had a meal. A most fitting end to our visit to California.

### Jess Mellish

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< < < < < < < < < **FOOTNOTE:**

**Michael did indeed pass the examination to become the first NZ Master of Wine.**

**He showed his talents a few weeks later at the Wilson Neill Wine Options Championships Final where he had the highest individual score.**



The last issue of the **MINIZ** showed the growing interests in the collaboration among the collectors from Australasia and Eastern Europe. There were two ads in the May/June issue of the **MINIZ**, sent by two collector friends from the GDR. So I assume that the Overseas collectors will be confronted with the Eastern European miniatures more than formerly. Therefore I want to make the **MINIZ** readers acquainted with some spirits products of the GDR. Naturally I have not in mind to talk about in the GDR produced vodka, whisky or liqueurs but I will mainly narrate about the typical German drinks as the **Klarer** and the East-German specialty **Goldbrand**.

Well, what is the **Klarer** (in English the clear spirit)? I can say it is a kind of a mild vodka, produced in both German states from grain spirits and clear water. It is often 32%, maximally 38%. There is the **Klarer Juwel** as a standard quality in the GDR. Practically all the distillers there produce it. It is the most available mini bottle in the GDR. These miniatures often got blue labels so typical for this drink. Furthermore there are al-



so other qualities of the **Klarer** on the GDR's market as **Landknecht** by Konsum Spirituosenbetrieb at Allstedt, **Lipperts Schluck** by C.A. Lippert at Löbau, **Klarer 32** by VEB Bramsch at Dresden. The Schilkin distillery at East-Berlin produces the **Mercator Klarer** in the West-German license.

Another for the GDR so typical liquor is the **Goldbrand**. It is a blend of neutral grain spirits, water and minimally 10% of grape brandies. In the GDR they rank it among the light brandy blends. In this group there are also the **Milder Brauner**, the **Goldsiegel** as well as other trade marks. Also the **Goldbrand** is bottled into the miniature bottles by many distilleries in all the country.

As follows there are indicated all the firms distilling, blending or bottling the **Klarer Juwel** and the **Goldbrand** (when they are shown on the labels):

Anger & Co., Eggert Eilenburg, M. Gündel, F.A. Günther, M. Herzog, R. Jonas Spirituosenfabrik, Konsum Allstedt, Konsum „Melde“, Cottbus, C.A. Lippert, Gustav Müller, Hans Müller, C. Spielhagen, E.L. Storz, Hermann Uhlig, VEB Anker Rostock, VEB Bramsch Dresden, VEB Bärensiegel Berlin, VEB Getränkekombinat Magdeburg, VEB Obstkelterei Nerchau, VEB Schilkin Berlin, VEB Weinbrennerei Meerane.

IVAN UHLIK

## TRIPLE TROUBLE

Our competition in this edition (I'm a poet and didn't know it!) is one EVERY member can have a go at. In each string of letters there is the name of a drink and two brand names, plus 3 random letters just to confuse you. At least one of every three names is a New Zealand one (in the broadest sense).

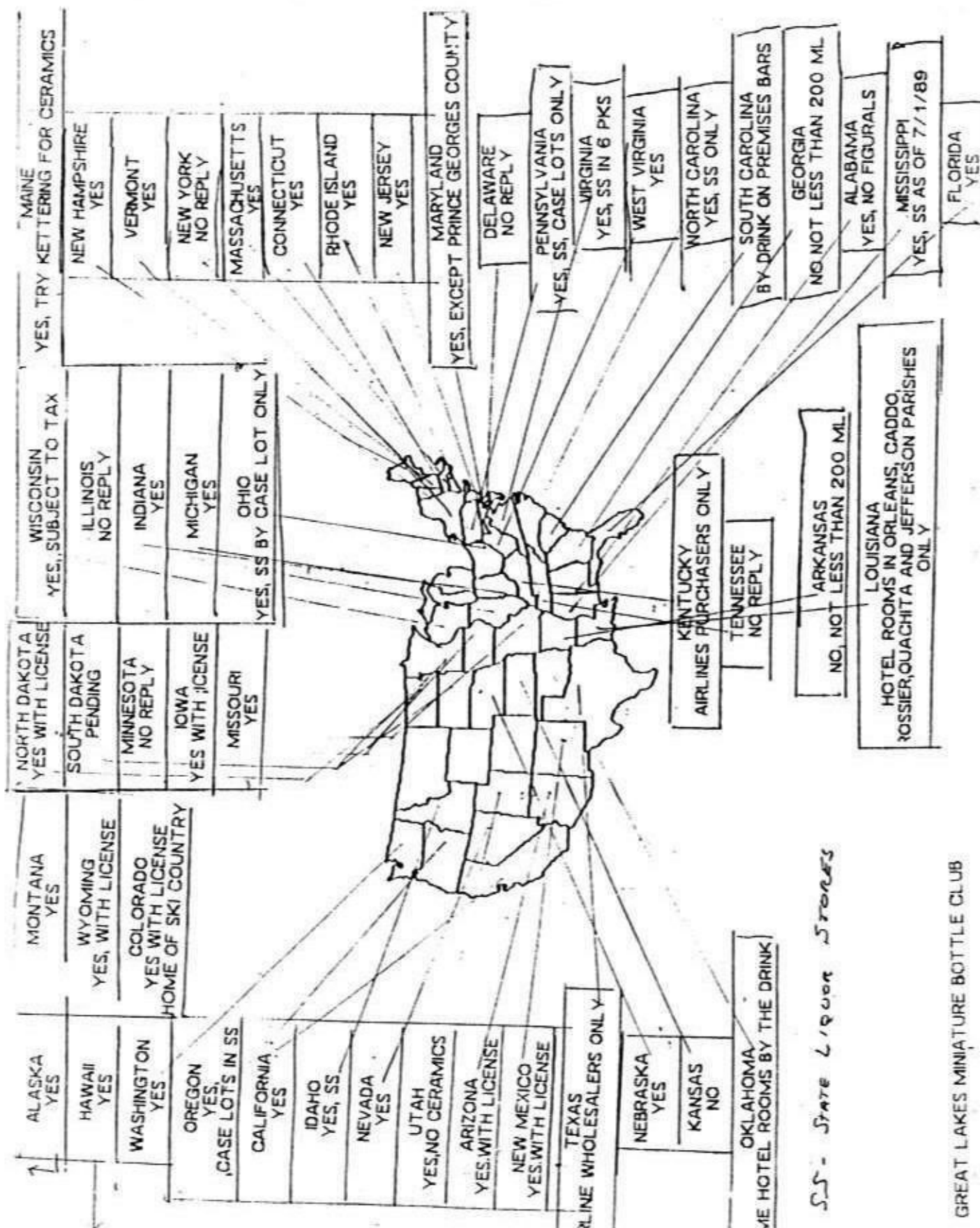
The winner will receive two of the Halley's Comet jugs donated by the late Bill Osmand and the runner up will get one. Please put the two colours that you would prefer on your entry form. They are blue, black, white and brown. The 4th. jug will go into a draw for all those who contribute to the next edition of miNiZ (either an article of your own or one taken from a magazine, something for snippets or even news of new bottles available).

1	AAABBBCCCDDEEHHIKLLNNNOOOORRRSTUY	3/7,10,6/6
2	ABGGIILLMMNNO	4,3,3
3	AABBEFHHIILMMNNNOOORRSTTUW	5/4,5/4,7
4	AACDDDEHHIILMMMNNNNNOOOOPRRRSTTTTUY	4/9,9,3/7
5	ABBBDDDEEEEEEEKNNNOPRRY	4,8,7
6	AAAACCCEIIKKKLLMMNORRSUW	10,5,7
7	AAAACCCDEEEEEEHHLMMMNNOPRTT	8,4,5/2/6
8	AABEEEGGGGHHIIIOOPRRRRSSSSW	11,9,5
9	AAABBCDEEGGGIMNNORRRSUUXY	9,4,9
10	AAAABCCDEEFHLLLLMOOQRRRSSUU	7,7,10
11	AAACDDEEEEEEGIMNRRSSSU	8,4,7
12	AAAACDEFIHKLLNNNOOORRTTTTV	2/4,9,4/6
13	BCDEFHHIKLNNNOORRRSSSSTUWYY	7,3/7,6
14	AAAAADEGGMNOPRRRRSSSTW	6,5,8
15	ACCCFHIIIIKKKLRSTTUWWZZZ	9,5,7
16	BCEEFHHIIIKLMNNNOOOOOPRRSSTTTUW	4,8/7,9
17	AABCCCCCEIILLLLMMNNNOOOOOPSTUW	8/10,3,5
18	AABCDEEEEEEGHKLLMMMNRSUUU	3/6,6,6
19	AACCCDDEEGHHIILLLOPPPRRST	4,5,3/6/5
20	AAAACCFGGIIKKLMNNNOOORRSSTTXYZ	8,4/2/6,8

**PLEASE** if you have a go send an entry in even if incomplete. One point will be awarded for each complete name. Send to: miNiZ Editor, Port Nicholson Miniature Bottle Club, PO Box 384, Wellington, New Zealand.



The map below is reproduced from the newsletter of the Great Lakes Miniature Bottle Club. I'm sure that our US members are aware that some states do not sell miniature bottles, but it will be news to many of our New Zealand members. I hope that the map is of assistance to our US members and any of our other members intending to visit the US. The thanks of PNMBC are in order to the member of the Great Lakes Club who went to all the trouble to gather this information.



SS - State Liquor Stores

GREAT LAKES MINIATURE BOTTLE CLUB

## TOO DEAR

On a recent visit to Sydney I discovered a number of "Rip Offs" for us poor struggling mini collectors.

Wellington airport Duty Free has a pair of Hine Cognac Stags. The blue is NZ\$105 and the gold NZ\$180! Pass!

There are very few minis in the duty free shops in Sydney and they are all expensive. I found the Chivas Regal ceramics at merely twice the price that they sold retail for in New Zealand. Chabot Geese were located in one duty free at A\$60 each (and to be fair in one other ordinary shop at A\$80). There were a number of Wild Turkey bisque ceramics to be found at A\$43 each in all the duty frees. Larson ships were A\$40 each or A\$112 for the set of three. This being the inferior modern set that doesn't have the flags. Needless to say I bought nothing duty free!

I re-visited or located five worthwhile shops in central Sydney. The one to try first, because it is the cheapest, is **TORRES CELLARS AND DELICATESSEN**, 75 Liverpool Street (just off the intersection with George Street). These people bought the licence and stock from the former Pitt Street Cellars. Probably equally as cheap and with undoubtedly the best selection of them all is **LIQUORLAND** at 432 George Street. Unfortunately I didn't find this one until my second trip when I had made all my other purchases, including some for other people.

Not so cheap, but not far away from Torres Cellars is a shop in the Town Hall Arcade. The Town Hall Arcade is virtually a city underground so listen carefully: Go down the steps outside the Cathedral or Town Hall and this shop is in that area. Alternatively, come at it from the North by going into the basement of the beautifully refurbished Queen Victoria Building and keep walking in a straight line south. I'm sure there must be souls who descended underground there years ago and are still trying to find their way out!

Well worth a visit are the basements of two major department stores, David Jones and Grace Bros. David Jones has the largest stock, but each had a number of minis different from the other. Prices are reasonable.

I'm sure there must be other good places in Sydney, especially out in some of the Italian dominated suburbs. Let me know if you find any.

On my second trip I took Jackie along (and managed to leave her there when I came home!) We went down to Canberra for a few days and naturally kept our eyes open. Vintage Cellars (over the railway lines from Queenbeyan, in an industrial area) is still there, but the bottles are looking somewhat dusty and tired. There are no ceramics at Vintage and in fact, we saw very few in Canberra. I didn't bother with the names of anywhere else, but if you have a wonder around the city centre you will find several shops selling minis. In fact, throughout Australia generally most bottle stores would stock some minis. Unfortunately though, I found nothing of interest in Canberra, or for that matter elsewhere on the second trip.

## DAVID SMITH



### **TORRES CELLARS and DELICATESSEN**

**A GOOD SELECTION of WINES, SPIRITS and  
SMALLGOODS**

75 Liverpool Street,  
Sydney 2000.

Tel: (02) 264 6862  
(02) 261 4896

## THE LEAST SUCCESSFUL SECURITY OPERATION

Worried that ground staff were stealing miniature bottles of whisky from a Pan-Am aircraft, security guards set a trap.

In the summer of 1978 they wired up a cuckoo clock inside the drinks cabinet so arranged that it would stop whenever the door was opened. This, they said, would reveal the exact time of the theft.

They omitted, however, to tell the plane's crew with the result that a stewardess, Miss Susan Becker, assumed it was a bomb.

She alerted the pilot of the Boeing 727 who made an emergency landing at Berlin where eighty passengers left in a hurry through fire exits.

A Pan-Am spokesman said afterwards that the miniature bottles of whisky on the plane cost 17 pence each.

The cost of the emergency landing was £6,500.

# JUDDY BUGGED

## The day science took a back seat

Kevin Judd, a graduate of Roseworthy College (Wine Science 1979) is every bit the product of the modern school of winemaking where science and technology reign supreme. It has been said that these young technobrats can do just about anything with a grape but make it walk upstairs. And Judd might argue with that too! With Juddy at the Cloudy Bay helm nothing is left to chance or rather it wasn't, until Californian Harold Osborne Jr arrived on the scene.

Osborne, a graduate of Fresno State University (1972) has been around just long enough to soften his approach to winemaking. He has worked the past three vintages at Cloudy Bay and his laid back methods have begun to infiltrate the winery. Heaven forbid that chance and magic should be allowed to turn grape juice into fine wine!

But Osborne's magic is at work and no more than on the Cloudy Bay 1987 Chardonnay. Recall that a proportion of the blend undergoes a secondary fermentation when *leuconostoc* bacteria convert malic acid to lactic acid. The bacteria that perform this feat occur naturally and are present in both vineyard and winery, just one of the myriad organisms that dwells harmoniously in our environment. In recent times microbiologists have selected favoured strains which are reproduced, preserved and available for today's 'let's not leave it to chance' oenologists to chuck on cue into the desired batch of wine. No more postponed ski trips or golf games.

Trouble is, these cultured, highly bred *leuconostoc* bacteria are invariably a bunch of elite wimps. They are very choosy about their environment and renowned for their inclination to lay down on the job and die.

But there's no convincing your modern winemaker... it was for months that Judd laboured over brews of every known commercially available strain of *leuconostoc oenos*. Sumptuous quarters were provided, the best vitamins and stimulants, electric blankets and the finest wines.

The cultures would be coaxed up to the requisite viable cell count and carefully introduced to the blushing batch of wine destined for the magic experience. The inoculation consummated, Judd and his eager assistants would watch with dismay as one by one the pampered *leuconostoc*



cached in their chips and sank to the bottom of the tank never to wriggle again. Meanwhile, visiting Osborne had been given a tank of wine to treat as his own. One wonders if he treats his women similarly... for neglect was the order of the day and it drove Judd nuts.

---

"a wild, uncultured, uncouth, lowbrow brute"

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Not only was he frustrated by the finicky *leuconostoc* but Osborne seemed hell bent to spoil good pinot noir and chardonnay. Harold, by now back in California in his other job as bartender at the saloon on the end of the Avila Beach pier, would

be phoned for instructions. "Just leave it Fuddy," was the confident reply as Harry mixed another Margherita.

Then one winter morning Judd could stand it no longer and opened the lid of Osborne's tank, convinced the wine was spoiled. Instead he found a seething turmoil of fine bubbles that signalled a secondary fermentation was well underway. It was more than underway, it was raging.

True to Osborne's prediction, a bug, born and raised in the Wairau or transported from France a hundred years previously with Samuel Marsden's first vines, a wild, uncultured, uncouth, lowbrow brute was munching its way through malic acid.

Judd was distraught. Four years of the best training and the highest ideals shot to shreds by this unruly tank visitor. To his credit he swallowed his pride long enough to siphon off a few litres of the fermenting wine complete with the marauding "*Leuconostoc Harry*." This he tipped into his own virginal tank of chardonnay, where according to Judd it went straight into action, "like a rat up a drain pipe." In a matter of weeks the sour, astringent young chardonnay was transformed into a softer, more supple wine with intriguing aromas and flavours, the legacy of "*Leuconostoc Harry*", who now dozed replete at the bottom of the tank.

Today "*Leuconostoc Harry*" lurks in every corner of the winery but just for good measure he is also confined to the freezer in a litre of tank bottoms. Every vintage at the appropriate moment he is invited, begrudgingly, by Judd to dive into selected tanks of chardonnay and perform his little miracle. ■



# MICROMINIS

Vic Visalli

The Gold Seal miniatures pictured this time would add a fine touch to any micro-mini winery. The first photo, featuring green glass minis, each 3 1/4" high, begins with a Gilbey's Macon Rouge. It is a "Product of France" and bears a dark gold, black, and white label. Next, an equally attractive Chablis, also from France, vintage 1952, with a white, olive-green, blue, and black label bearing the name. A very colorful red, grey, and white label is pictured on the Spanish Burgundy. It too is a product of Gilbey's, but originates in Spain. Gold foil tops cover the cork seal, as visible on the Spanish Burgundy.

In the second photo appear three members of the V. P. Collection, which stands for Vine Products Ltd. of Kingston. They are all made of amber-colored glass and stand 3 1/4" tall. Their yellow, black and red plastic top seals, respectively, provide a nice contrast. Barely visible in the photo are the gold stars on top of each label. British Sherry, Rich Golden, and Rich Ruby comprise the assortment and read that "Fruit bases exclusively grape juice not less than 30% proof spirit."



## *Do you know this bottle?*

Alfredo Spinelli

The brandy which this miniature contains is distilled by the Roma Wine Company and was bottled by Schenley Distributors. Up to now, none of the original ones are in existence except for a very few. This miniature was designed especially for the Navy of the United States. On the label can be read the following: This brand was bottled in bond especially for the U.S. Navy medical department.

This miniature was made with medicinal purity and was to be used in areas where it was necessary to combat cold with a little alcohol.

It is extremely difficult to obtain this bottle because it was circulated only in the U.S. Navy and not sold commercially.



## A VERY SPECIAL MINI

Joe Levesque has written a series of articles on the Remy Martin Louis XIII Cognac bottles. The bottle on the front of the article on the facing page is one of these and I am sure you will agree it is a very special bottle. I recently wrote to Joe asking about the miniature version, having seen two in New Zealand collections. His reply is shown below. All prices quoted are in US.Dollars.

The miniature "Louis XIII" was produced and sold for only a few years, in the late 1960's and early 1970's. A limited quantity was even imported in the U.S. It was very expensive at that time, from \$35 to \$55 (U.S. dollars). The original had a rectangular label and was called "Age Inconnu". The second version had a "weiner" type label and was called "Louis XIII". Whatever I wrote about the larger bottle could be applied to the miniature. They were boxed in an almost square, ivory color box, but in the last year of their production they had a limited number of red octagonal boxes. As far as I know, there are only two of these octagonal boxes in the U.S., one is owned by David Spaid who purchased his at FAUCHONS in Paris. Vic Visalli has the other one.

It is always difficult to place a value on such a miniature, because you have to consider whether there is a market for it or not. Most of them have considerable evaporation, and many are "minus the box". Off hand, I would say that the average mini "Louis XIII" is worth from \$250 to \$300. I know of several that were sold in that price range. However, the old "Gung-Ilo" U.S. collectors have all fallen by the wayside and the high prices realized in "Mini Bottle International" are coming from outside the U.S.

In the 10 years that I was travelling to Cognac, I heard a lot of rumors about resuming production of the mini "Louis XIII", but it always proved to be just rumors. An empty, large "Louis XIII" has a relative value of \$100, if you can find a buyer. I have two on hand, and can't dispose of them.

%%  
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.

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# Getting the Drop on Cognac



"All cognac is brandy, but not all brandy is cognac."

It's one of those trite little marketing phrases guaranteed to bring on an acute attack of intellectual toothache. You sort of keep poking at it and asking "why?"

TEXT BY MIKE DUNNE  
PHOTOGRAPHS BY ANDREW PAYNE

How, for example, has a tiny 60,000 hectare district on France's Atlantic coast managed to engineer itself a virtual monopoly on the worldwide market for premium brandies? A bunch of obscure little vineyards — in area not much larger than a decent-sized city suburb — has cornered a market worth, at a reasonably conservative estimate, close to FF6.0 billion annually.

With an engaging combination of total immodesty and promotional pizzazz, the worthy burghers of Cognac have contrived to convince the world that a bottle emblazoned with the magic word bears about the same relationship to generic

brandy as Harrods of London does to the corner delicatessen. They are, of course, absolutely right — having created a product whose appeal transcends national and cultural boundaries, political barriers, punitive taxation, distribution problems, and a very, very high price. It's quite a story.

Cognac probably had its genesis about 400 years ago when some enterprising local peasant had the bright idea of "burning" his wine, distilling, from what was almost certainly an extremely ordinaire *vin ordinaire*, a brew characterised by ethyl alcohol, assorted esters, and a degree of potency matched only by

its vile taste.

Tagged *eau de vie* — "water of life" (a piece of marketing misdescription which must have been in blatant breach of medieval fair trading codes) — surplus production was stored in casks made from oaks grown in the nearby Limousin forests. The choice of vessel was serendipitous. In those long gone days absolutely everything around the bois was stored in oak barrels. It was, however, discovered that prolonged contact with the inside of an oak cask went at least some of the way towards knocking the rough edges off the raw spirit. This should not be regarded as surprising either. We



can fairly safely assume that prolonged contact with almost anything would have effected a marked improvement in the product.

Be that as it may, by the middle of the 17th century the brandy of Cognac was already the spirit of choice among Europe's cognoscenti and large quantities were shipped to the English market through the northern port of La Rochelle.

It was at about that point that governments of varying degrees of avarice started to climb all over the business. While the French were concerned with codifying production standards in an effort to protect a lucrative little monopoly, the English became rather more involved in stamping out free enterprise imports — a practice less charitably known as smuggling — by which a large proportion of the local vicar's post-prandial brandy entered the realm without benefit of excise tax.

Today, with upwards of 70 recognised cognacs marketed around the globe, the business is dominated by four great

marques, or brands. The houses of Courvoisier, Martell, Hennessy and Remy Martin account for a large proportion of the international trade; a trade in which duty-free purchases by air passengers account for a significant share. Brands have proliferated, with names like Camus, Bisquit, Salignac, Otard, Monnet, Prunier and Hardy competing for market share in what has developed into a very large trade indeed.

Back in the mist-shrouded vineyards north of the Gironde, production of cognac is tightly regulated, both by the French excise authorities and the all-powerful *Bureau National du Cognac* — the body charged with ensuring that if the label says "cognac", the contents complies with certain standards.

Production is limited to seven precisely defined sub-regions: Grand Champagne and Petit Champagne (which may be sold as fine champagne cognac if blended to contain at least 50% grand champagne), Borderies, Fine Bois, Bons Bois, Bois Ordinaires and Bois à Terroir.

The words champagne or Napoleon on the label have absolutely nothing to do with either everybody's favourite sparkling wine or the late Emperor. On a cognac label, "champagne" merely has its original meaning of "field". The term "Napoleon" has no historical significance. Any brandy sitting around in a barrel since 1821 would have evaporated long since. If bottled, and assuming that the seal remained sound, it would be no better and no worse than the day it emerged from the keg; unlike most of the noble red wines, cognac does not improve with bottle age. By contemporary French law, however, a cognac marketed as "Napoleon" must contain brandies of not less than six and averaging a minimum seven years of wood age. Most in this class are actually between 15 and 25 years old.

Decoding those letters on the label is an art of its own. They actually stand for English rather than French words, a reflection of the English dominance of the early trade. While the key is relatively simple, the combinations crop up in a

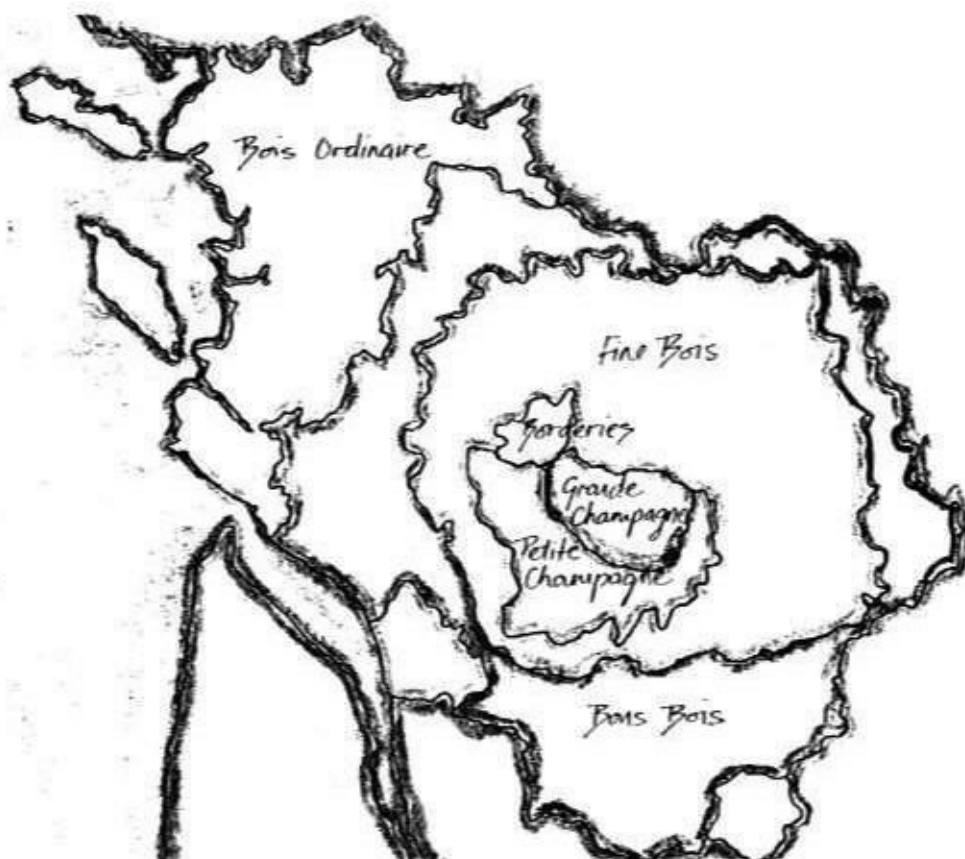
Left: Remy Martin's Louis XIII Grande Champagne Cognac — perhaps the ultimate blend, some elements of which date back into the 19th century. At least a sip is the lifetime ambition of the connoisseur. The price? Expect some small change from \$1000.

Below: Four major brands dominate the international cognac trade. Lining up for the consumer dollar (l to r): Courvoisier Napoleon Fine Champagne, Hennessy XO, Remy Martin Fine Champagne VSOP and Martell Cordon Bleu.





Right: The Cognac region — a tiny French district which gave birth to a legend.



weird collection of permutations depending upon the traditions of each house:

C — Cognac	E — Especial
F — Fine	M — Mellow
O — Old	P — Pale
S — Superior	V — Very
X — Extra	

The bulk of cognac sold is designated VS. The brandies that go into this blend average between three and five years of age — the youngest at which cognac may be marketed — but may include spirit 10 or more years old. The result is not usually what you might call ambrosial.

Next step up the quality (and price) ladder is occupied by VSOP — by far the best known class — Reserve and VO. These denote a brandy of at least seven to 10 years old, often containing blending elements of much greater age.

Most of the larger houses, and some of the famed small producers such as Delamain, produce small quantities of really special bottlings. These very fine cognacs, variously tagged VVSOP, Vieille Reserve, Grande Reserve, Royal and XO, contain brandies which have painstakingly matured in Limousin casks for 40 to 50 years. Their exalted lineage is invariably reflected in the price.

These offerings are commonly regarded as the epitome of the brandy makers' art. They are, however, outranked by

minuscule quantities of quite extraordinary cognacs released at intervals by a few of the old line producers. Two such, Hennessy's Paradis and Louis XIII — the latter produced by Remy Martin — are blended from the ultimate in cognacs reaching back into the 19th century. It is the ambition of each cognac connoisseur to sip one such brandy before meeting his or her maker.

Because cognacs are a blended product, crafted by their producers from carefully selected proportions of brandies of often widely varying age, they do not carry a year of "vintage" on the label. Neither does the term "liqueur cognac" indicate much other than that the contents have reached the age of consent: it certainly should not be taken to mean that your cognac has been laced with prune juice. While cognac does indeed form the basis of many great liqueurs — among them DOM benedictine and Moët et Chandon's recently launched Petit — such distractions are sternly ignored by purists. Be it known that cognac is for grownups.

#### The Do's and Don'ts of Cognac

- Do not store cognac bottles on their sides. Cognac eats corks.
- Once opened, drink the contents within a reasonable time — say two or three weeks. An opened bottle will deteriorate in quality, particularly if a

large air space exists in the recorked bottle.

- Those outsize balloons are a disaster. In Cognac itself, three types of glass are in common use: a standard tulip glass, a small tasting glass resembling a sherry copita and — perhaps ideally — a small balloon glass varying in capacity between 60ml and 250ml. All fit neatly in the palm of the cupped hand.
- Do not barbecue your brandy. The glass should be thin enough, and the quantity of cognac poured into it small enough to ensure that the warmth of one's hand is sufficient to release the latent aromas of the spirit. Those bunsen burner gadgets achieve little more than instant evaporation of the alcoholic fraction of the cognac, leaving an ester-laden residue wholly unsuitable for the purpose at hand.
- At the risk of offending the purists, it must be mentioned that cognac has a range of potential applications other than as the obvious after-dinner accompaniment to a decent cigar. Some of the younger (VS) cognacs are actually enhanced by the addition of a modicum of soda or, perhaps, a little water. On the other hand, recognised cocktails apart, the introduction of dry ginger ale to a snifter of Martell Cordon Bleu has been cited as grounds for divorce. ☛

## BUY SELL & SWAP

**ROB JOHNSON**, 1572 Don Carol Avenue, El Cajon, California 92019, USA - Wishes to swap bottles with someone from New Zealand. Rob can get bottles from the US and Mexico. He has not said that he specialises and so should be easy to swap with.

**JAROSLAV KUBA**, Luzickaia, 77500 Olohoc, Czechoslovakia - Has asked for the following advert to be placed in miNiZ.

Minibottle collector from Czechoslovakia is looking for one of the same interest to swap bottles with. I collect minibottles of all kinds from all countries. Especialy I offer minibottles from Czechoslovakia, East Germany and Hungary.

**VILHO MUSSALO**, Kangasaho, 41350 Laukaa AS, SF, Finland - Wishes to buy or swap bottles from NZ or Australia, especialy whiskies.

**LUGOSI ALAJOS**, XII. Schwartz F, Strasse 4 I.5, H-1123 Budapest, Hungary - Wishes to swap bottles from Eastern Europe. Just to make life interesting, Lugosi speaks and writes Hungarian, Russian, French and German but not English. Anyone feel like brushing up on their French or German?

**USA, CZECHOSLOVAKIA, FINLAND AND HUNGARY** - If that's not enough of a mixture to tempt you to start swapping I don't know what would be. Give it a go. It's a cheap way of increasing your collection and you make friends with other collectors around the world.



### NEW NEW NEW

At long last another new bottled in New Zealand miniature bottle, has arrived on the market.

Although it is a plastic bottle it is none the less a very attractive bottle.

It has the same mottled effect as the original glass bottle pictured on the right.

BRUCE MUMFORD



## D.T.P.N.M.

Jan. 21st.	David and Jackie Smith's, 86 Rawhiti Road, Pukerua Bay, Barbecue lunch and swap meet. B.Y.O. food and drink	11.30am
Feb. 17/18th	Dianne Opies, Garsed Road, Patca, SEE BELOW	Weekend Away
Feb. 18th	Annual General Meeting	11.00 am
March 18th	Colin Kilpatrick's, 6 St. Edmund Crescent, Tawa	2.00pm
April 22nd.	Janne and Chris Matthew's, 129 Makarini Street, Paraparaumu Please Note This is the 4th Sunday, due to Easter being on the 3rd.	2.00pm

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## ANNIVERSARY WEEKEND

Our 9th Anniversary weekend will once more be held on the farm at Dianne and Ron Opie's at Patea, Taranaki. Those that attended the last four years thoroughly enjoyed themselves. This is a chance for you to get away from it all (except bottles!) and meet other members from around the country.

Dianne and Ron have lots of space and lots of spare beds. Those that want to may also camp on the property.

Date: 17/18th February (or you can arrive Friday night if you wish - a number of us are).

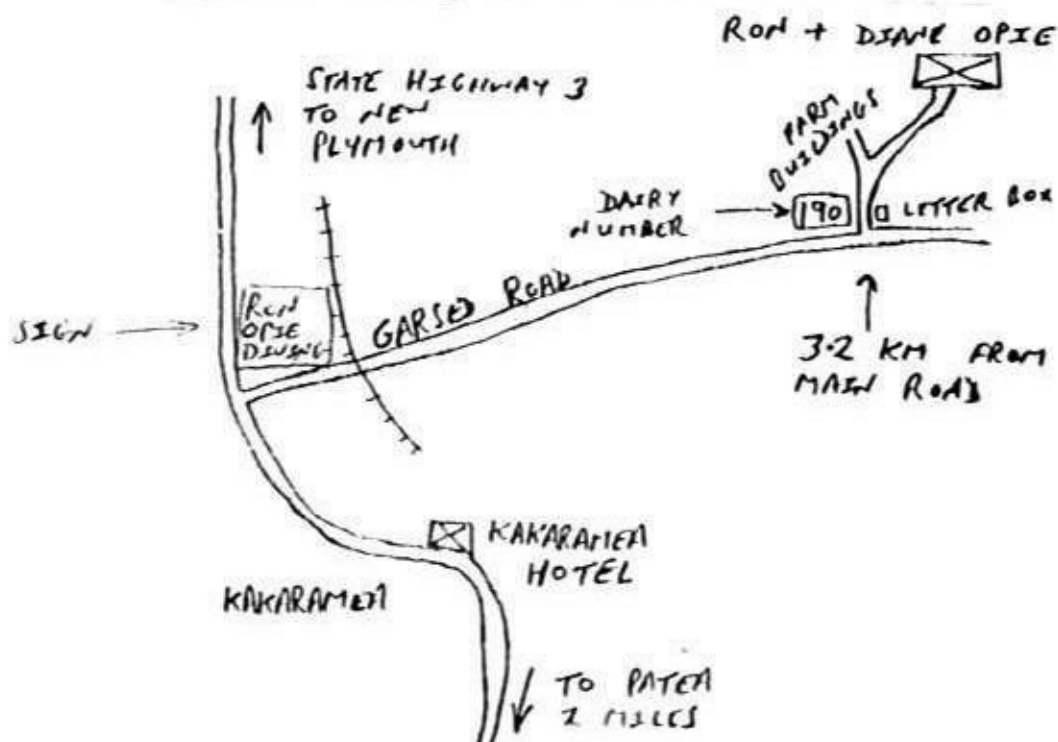
Cost: NIL - (B.Y.O. Food, drink and Swaps)

Children: Welcome

Please let Dianne or Ron know ASAP if you intend to attend (Phone 062 24 271) and also whether you require inside accommodation or intend to camp.

For those that can't stop the weekend please note that the A.G.M. of the club will be held at 11.00am on the Sunday, followed by a Barbecue lunch and swap meet - all are welcome.

## DON'T FORGET YOUR SWAPS





## Cocktail of the Month



### BAD HABIT



One measure each of:-

VERMOUTH  
MARSALA  
PORT  
GREEN GINGER

Fill up glass with CHAMPAGNE or sparkling wine

This cocktail is from The Bad Habit Wine Bar, 185 Glebe Point Road, Sydney.

This is Sydney's oldest wine bar. It is situated in a building built in the 1880's. It is now both a wine bar and restaurant. The atmosphere is good and the food reasonable but, suprisingly, the wine list is small and un-interesting.



The cocktail to the right has been sent to us by Christian Karl from West Germany. Note that there is also an article in this edition of miNiZ (the THIRD!) from Ivan Uhlik of East Germany - which just goes to prove that any member who wants to can make a contribution. This cocktail is reproduced exactly as received. This is partially for complete authenticity but mainly because I don't have the bottles to photocopy!

Cocktail:

Herbs - Cocktail

1 p. Falckenkhat -  
Zinnmer Klosterrbruder

1 p. Weinbrand, Amittie  
40ml Orange-Juice

Mix all with  
Ice and lemon-  
peel!

