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**Victoria Wells**
Editor – Drinksbiz
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# A guessing game

**AS I** write, we are just over two months out from the country's general election.

The major parties are dripfeeding their policies to the public and nothing feels especially clear just yet.

Elections are, of course, always important, but this one feels especially momentous for the beverage alcohol sector given the challenges facing the industry at the moment.

As Dylan Firth of the Brewers Association points out in his Industry Update column in this issue (pg 12), the Sale and Supply of Alcohol (Improving Regulation) Amendment Bill won't return to the House for its final reading until after the election – and at this stage it's anyone's guess what the political environment will look like then.

Hospitality NZ has set out its wishlist for the new government in a manifesto with six priorities – including reducing excise tax on kegged beer and enabling immigration settings that support the hospitality workforce.

The pleas from industry for practical regulations and reform have been consistent and could not be clearer.

The pleas from industry for practical regulations and reform have been consistent and could not be clearer.

Now, we wait to see how (and if) the parties plan to address these issues which, with some positive action, could make a significant difference to so many businesses across the country.

Enjoy the issue,
**Victoria**

**Got something to share?**
We're always on the hunt for new products or product updates to tell our *Drinksbiz* readers about. If you're launching a new brand, adding to your range, or have any other drinks-related news to communicate, we'd love to hear from you. Drop me a line at victoria@drinksbiz.co.nz

## My picks

**2024 Craggy Range Aroha**
This is high on my list for a very special occasion wine with its dark fruit, floral notes, and Martinborough origins. (Pg 28)

**Bach Brewing All Day Juicy Peach Radler Hazy IPA**
Because I'm over winter and this release from Bach Brewing is full of summer fruit flavour wrapped up in a non-alcoholic package. (Pg 37)

**Ruapehu Distillery Straight Up Carrot Gin**
This gin from recently launched Ruapehu Distillery is a love letter to the humble vegetable for which its hometown of Ohakune is famous. It also won the Trophies for Emerging Product and NZ Gin & Tonic at this year's NZ Spirits Awards. (Pg 59)



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# Sparkle with The Ned Elio

## Leading New Zealand wine brand The Ned is launching a new sparkling wine...



**AN EXCITING** new chapter for The Ned is beginning with the launch of The Ned Elio – the first sparkling wine from New Zealand's number-one-selling still wine brand.

Created to bring people together and elevate any occasion, The Ned Elio is a vibrant sparkling wine for those who love the fresh, approachable style of Prosecco, while encompassing the best of Marlborough winemaking.

The Ned Elio is crafted in Marlborough from a selection of reserve wines matured on fine lees, combining freshness, fruit purity and textural complexity.

Its launch comes as spring arrives in New Zealand and ahead of the busy festive season, offering consumers an accessibly priced premium sparkling wine from one of the country's best-known and best-loved wine brands.

### A perfect portfolio addition

Siobhan Wilson, GM of Sales and Marketing for Marisco Vineyards, home of The Ned, says the launch follows keen demand for a sparkling wine from New Zealand's leading still wine brand.

"The Ned Elio is a natural evolution for our brand. We know there's a growing audience who enjoy the approachable, fruit-driven style of sparkling wines such as Prosecco. The Ned Elio delivers that same vibrant refreshment while staying true to The Ned's Marlborough roots, premium quality and unmistakable sense of occasion."

The Ned Elio offers consumers a versatile choice for year-round enjoyment and reflects The Ned's enduring brand philosophy of helping consumers escape the ordinary, embrace spontaneity and create memorable moments together.









## The Ned Elio – in the glass

**CRAFTED FROM** a selection of reserve wines retained on fine lees, The Ned Elio non-vintage Sparkling Cuvée is blended to achieve consistency, complexity and freshness across every release. Extended lees contact builds creamy textural characters while preserving the vibrant citrus and orchard fruit aromatics that define the wine.

Following a cool fermentation in stainless steel to maximise fruit purity, the final blend is carbonated at bottling, producing a fine, lively mousse that complements the wine's plush palate and crisp, refreshing finish.

Perfumed orchard fruit and citrus blossom lift from the glass. Crisp and focused, with vibrant acidity building a layered palate that leads to a lingering, dry finish.

12.5% ABV, 750ml
RRP $24.99

**The Ned Elio is distributed by Lion.**

The Ned Elio offers consumers an accessibly priced premium sparkling wine from one of the country's best-known and best-loved wine brands.

Its bright fruit profile and refreshing finish make it an ideal partner for everything from casual aperitifs and shared platters to celebratory meals and summer entertaining.

### Sparkling appeal

The Ned Elio is presented in a flint bottle to showcase the wine's beautiful blush hue. A circular label creates a point of difference from The Ned core range and ensures it stands out on shelf, while retaining the iconic black label artwork that consumers connect with The Ned.

The name 'Elio' derives from the Greek word 'Helios' – meaning god of the sun – and was inspired by the sun rising over The Ned mountain in the morning, welcoming a new day, a celebration of life.

Perfumed orchard fruit and delicate citrus blossom aromas lift from the glass, while vibrant acidity and a fine, lively mousse create a palate that is crisp, refreshing and effortlessly drinkable.

### Ready for celebration with The Ned Elio

The launch of The Ned Elio marks an exciting new chapter for the brand, extending its reach into the sparkling category while remaining true to the values and personality that have made The Ned one of New Zealand's most recognised wine brands.

Brent Marris, Marisco Vineyards Chief Winemaker, says it's an exciting addition to the range. "The Ned has built a reputation for crafting wines that consistently over-deliver on quality and enjoyment. With The Ned Elio, we saw an opportunity to bring that same philosophy into the sparkling category.

"By combining reserve wines, extended lees ageing and Marlborough's vibrant fruit expression, we've created a sparkling wine that is fresh, elegant and celebratory. The Ned Elio is made for those moments when friends come together, glasses are raised, and memories are made."

# Zeffer sold to Tātau Tātau Commercial

**TĀTAU TĀTAU** Commercial (E Tipu), the commercial arm of Tātau Tātau o Te Wairoa, has acquired Hawke's Bay beverage brand Zeffer as the next step in its apple strategy.

It says the acquisition adds established beverage manufacturing and processing capability to E Tipu's horticulture business, extending its operations beyond growing and packing premium apples in Wairoa.

Zeffer will continue to operate from its Fernhill site in Hawke's Bay as a distinct brand, with continuity for its existing team, customers and partners.

"We grow premium apples in Wairoa, so there is a clear strategic alignment between our horticultural operations and the products Zeffer makes," says Shayne Walker, Heamana (Chairperson) of Tātau Tātau Commercial. "This acquisition allows us to strengthen that connection across the value chain, from orchard to bottle, and creates real opportunity to add further value to the fruit we grow."




From left: Shayne Walker, Heamana (Chairperson) of Tātau Tātau Commercial, Pieri Munro, Heamana (Chairperson) of Tātau Tātau o Te Wairoa, and Colin Barriff, CEO of Zeffer.

Zeffer CEO Colin Barriff says the acquisition is a positive outcome for the brand. "Zeffer has always been proudly Hawke's Bay, so we're pleased the business will remain locally owned. "E Tipu's connection to the region and the apple industry makes it a natural fit for Zeffer, and we believe they are well placed to take the business forward.

"The sale gives Zeffer a strong platform for its next phase while keeping the brand firmly connected to its Hawke's Bay roots."

# Constellation Brands NZ appoints EuroVintage

**CONSTELLATION BRANDS** New Zealand has appointed EuroVintage as the exclusive New Zealand distributor for its wine and spirits portfolio with effect from 1 September 2026.

The distribution arrangement covers Kim Crawford, Drylands, Ruffino, and Robert Mondavi California, as well as Constellation's U.S. fine wine portfolio and selected craft spirits brands.

CBNZ says the new partnership represents an important step in its long-term commitment to the New Zealand market.

As part of the transition, CBNZ's current GM Sales & Marketing New Zealand, Olly Wilson, will join EuroVintage as GM Sales.

Jon Foster, CBNZ's Australian GM Sales & Marketing, will absorb responsibility for ANZ and work closely with the EuroVintage team on brand strategy and execution, customer planning, education, and portfolio development.

# Hospitality NZ outlines election priorities

**HOSPITALITY NEW** Zealand has released a manifesto outlining its priorities for the hospitality and accommodation industries ahead of the November election.

"Hospitality contributes billions of dollars to the New Zealand economy and supports tens of thousands of jobs," says Kristy Phillips, Hospitality NZ CEO. "Most of our members are small business owners: people who employ locally, invest in their communities, and deliver the manaakitanga that defines New Zealand's visitor experience.

"Ahead of the 2026 election, Hospitality NZ is calling on all parties to commit to a policy environment that can create the settings these food and beverage and accommodation businesses need to grow, attract and retain talent, and remain financially sustainable."

The manifesto outlines six priorities:

- **Immigration:** enabling settings that support the hospitality workforce
- **Skills and training:** building pathways into the industry
- **Keg tax:** reducing excise on kegged beer
- **Secondary tax:** introducing cumulative PAYE for multi-employer workers
- **Short-term rental accommodation:** introducing a national register
- **Industry funding:** a consistent national visitor levy.

"These are practical policy changes that will help hospitality and accommodation businesses remain viable, strengthen our sector's workforce and support its contribution to New Zealand's economy and communities," says Phillips.

Hospitality NZ says the manifesto should be considered alongside the work of the 2026 Hospitality Summit, and the Ministry for Regulation Hospitality Review, which are due to be released shortly.

# Marlborough Wine & Food Festival on hold



**THE MARLBOROUGH** Wine & Food Festival has been placed on hold after the Wine Marlborough Board and management opted to focus investment on wine industry initiatives.

The 2027 Marlborough Wine & Food Festival had been scheduled for Saturday 13 February, however tickets had not yet been released for sale.

"It was a hard decision, particularly given the festival's long history and the special place it holds for our industry and the many people who look forward to it each year," says Wine Marlborough General Manager Marcus Pickens. "Events are facing an incredibly challenging time across New Zealand and we have seen those challenges reflected in the festival in recent years. After careful consideration, it became clear that the substantial investment required to deliver the event in its current format is no longer the best fit with the organisation's wider responsibilities."

Marcus Pickens says that as a small member-focused organisation, Wine Marlborough has a responsibility to consider how it best uses its time, energy and investment working in the best interests of Marlborough's wine companies and grape growers.

"More than 80% of Marlborough wine is exported beyond New Zealand, so maintaining and strengthening our international reputation is an important part of that work."

The Marlborough Wine & Food Festival was launched in 1985 and ran uninterrupted for 36 years, until Covid-19 forced its cancellation in 2021 and 2022, returning in 2023.

Pickens says Wine Marlborough will continue to focus on initiatives that help the wine industry thrive, including supporting Sauvignon Blanc New Zealand 2027, a major international conference that will bring industry, trade and media from around the world to Marlborough in February.

Wine Marlborough Board Chair Tracy Johnston says the decision was not taken lightly. "The Board has carefully considered the benefits of the festival alongside the significant investment and resources required to deliver it, and our wider responsibilities to the Marlborough wine industry. This gives us an opportunity to focus our activity on delivering value to members, while exploring alternative ways for the festival's legacy to continue."

# WHAT'S ON

## SEPTEMBER

**Monday 7 to Wednesday 9 September**

### Vintners Road Show

Vintners' first national roadshow in over 13 years will be held across three days in September in Auckland (Monday 7), Wellington (Tuesday 8) and Christchurch (Wednesday 9).
**vintners.co.nz**

**Saturday 12 September**

### Hawke's Bay Wine Auction

The annual fundraising event for Cranford Hospice returns with an array of very special lots for auction – including rare wines and limited releases – donated by wineries and businesses. To be held at Toitoi Hawke's Bay Arts & Events Centre.
**hawkesbaywineauction.co.nz**

**Thursday 17 – Friday 18 September**

### Chardonnay Symposium – Hawke's Bay

A collaborative forum for the Aotearoa wine community focused on the production of Chardonnay. Sessions across two days dedicated to technical elements, tasting, style and storytelling.
**hawkesbaywine.co.nz**

**Tuesday 29 September**

### Hancocks Tradeshow – Auckland

A trade showcase of the Hancocks brand portfolio to be held at the Viaduct Events Centre.
**hancocks.co.nz/tradeshow26**

## OCTOBER

**Thursday 1 October**

### Hawke's Bay Wine Awards

The gala awards evening for New Zealand's longest-running regional wine competition, which celebrates and promotes winemaking excellence in the Hawke's Bay region.
**hbap.co.nz/hawkes-bay-wine-awards**

**Friday 16 October**

### NZ International Wine Show Awards – Auckland

The awards event for the New Zealand International Wine Show to be held at the Crowne Plaza in Auckland. Tickets available via the website.
**nziws.co.nz**

## NOVEMBER

**Friday 13 November**

### 2026 Fruit Wine & Cider Awards – Nelson

The awards of the Fruit Wine & Cider Makers Association, recognising excellence across cider, fruit wine, mead, kombucha, and alcoholic soft drinks.
**fwcma.org.nz**

**Friday 13 November**

### 2026 Marlborough Wine Show

A celebration of the Marlborough wine industry and presentation of the 2026 Marlborough Wine Show trophies.
**marlboroughwineshow.com**

**Saturday 14 November**

### New Zealand Cider Festival – Nelson

Now in its 11th year, the New Zealand Cider Festival will be held at Founders Heritage Park.
**nzciderfestival.com**

**Our 'Industry Updates' span New Zealand's beer, cider, wine, and spirits sectors.**



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## New Zealand Winegrowers

### A great New Zealand wine story starts at home, says new NZ Winegrowers CEO, Anishka Jelicich...

**AS I** begin my role as Chief Executive Officer of New Zealand Winegrowers, I have been reminded how much the domestic trade matters. It is not simply a route to market. It is where brands are launched, where locals and visitors first discover us, and where retailers, distributors and hospitality partners help shape how New Zealand wine is understood, valued and chosen.

Our international story will always be important, but the home market remains a vital proving ground. It is where new labels, varietals, styles, formats, occasions and ways of serving wine can be tested; and where locals and visitors encounter New Zealand wine across retail, hospitality, events and cellar doors.

It is also highly competitive. One producer recently showed me advertising suggesting a shelf price that had changed little over many years. It was a striking reminder of both the efficiency gains made across the sector and the competitive pressure producers and the trade continue to face.

> "Our international story will always be important, but the home market remains a vital proving ground."

For the trade, that competitiveness presents both challenge and opportunity: to help consumers see why New Zealand wine is worth choosing – through discovery, storytelling, innovation and experience. In a crowded drinks environment, our wines need to remain easy to find, understand and choose – on shelves, on wine lists and alongside an expanding range of beverage choices. That also means continuing to support a trading environment where costs are manageable, compliance is proportionate, and we can communicate clearly and responsibly with consumers.

Consumers, meanwhile, are more considered, more interested in value and authenticity, and open to new propositions, from lighter styles and varied formats to by-the-glass discovery and new ways of serving wine. New Zealand wine is well-placed to meet that moment, with quality, distinctive regional expression and a long-standing commitment to sustainability.

That's why continuing to work together matters. By making space for New Zealand wine, helping consumers discover the people and places behind it, and bringing fresh ideas to market, we can ensure our wines continue to have a place at the table with consumers at home and abroad, and support a vibrant, resilient industry.

**nzwine.com**



FRUIT WINE & CIDER MAKERS ASSOCIATION

## The Fruit Wine & Cider Makers Association

### Cider on tap matters more than you think, says FWCMA Chair Jody Scott...

**I WAS** recently in the UK talking cider with Barny Butterfield, one of the country's leading cider makers and founder and owner of Sandford Orchards in Devon. Sandford produces more than seven million pints of cider a year, making it one of the UK's significant independent cider producers.

Of all the conversations I had about the cider industry during my time in the UK, one of Barny's observations particularly stayed with me. He believes having a good cider on tap is not simply about catering for cider drinkers – it can be a strategic decision for a hospitality business.

Why? Because if there is a discerning cider drinker in a group and the venue doesn't offer a cider they want to drink, the whole group may choose to go somewhere else. That is a surprisingly powerful thought.

We often think about drinks lists in terms of individual consumers. We look at how many beers, wines, spirits or ciders we need to offer and what will sell. But hospitality is frequently about groups of people making a collective decision about where to spend their evening. If one person in that group says, "They don't have a decent cider," that can be enough to influence the decision.

Cider drinkers are also becoming more discerning. They are increasingly interested in different styles, provenance, quality and the story behind the product. They are not necessarily looking for a huge cider list. They simply want to know that the venue takes cider seriously.

For hospitality, that doesn't necessarily mean putting 10 ciders on tap. One well-chosen cider, properly stored, served at the right temperature and confidently recommended by staff can make a real difference.

There is an opportunity here for New Zealand cider and hospitality to work more closely together. Beer has long understood the value of draught quality and range. Wine has developed a strong culture around the glass. Cider has its own place at the table.

Perhaps we just need to make sure we give cider drinkers a reason to stay. And, importantly, a reason to bring their friends with them.

**fwcma.org.nz**

> "One well-chosen cider, properly stored, served at the right temperature and confidently recommended by staff can make a real difference."



## Distilled Spirits Aotearoa

**Soren Crabb of Distilled Spirits Aotearoa makes the case for supporting local behind the bar...**

**NEW ZEALANDERS** have embraced the idea of supporting local. Whether it's seasonal produce, locally roasted coffee or New Zealand wine, we increasingly recognise the value of backing businesses that invest in our communities. It's worth asking whether that same thinking should extend to what sits behind the bar.

The house pour or cocktail list is often driven by a range of commercial considerations including price, consistency and supplier support. Those factors are important, but aren't the whole story. Choosing a New Zealand-made spirit also supports local manufacturing, skilled employment, regional businesses and innovation. Every bottle produced here represents investment in New Zealand rather than offshore, with benefits that flow well beyond the distillery gates.

> "For venues, choosing local is also an opportunity to offer customers something distinctive."

Over the past decade, New Zealand distillers have earned an international reputation for producing world-class gin, whisky, rum, vodka and liqueurs. Local brands are consistently recognised at international competitions and increasingly finding homes on shelves overseas. At the same time, many distilleries have become valued partners to hospitality, working alongside venues to create bespoke products, provide staff education and support events that help build a vibrant cocktail culture.

For venues, choosing local is also an opportunity to offer customers something distinctive, as they become increasingly interested in provenance and authenticity. Knowing the story behind a spirit, where it was made, who made it and the ingredients that went into it adds value to the experience in much the same way it does for food and wine.

Supporting New Zealand spirits doesn't mean excluding international brands – nor should it. Hospitality thrives on variety and choice. But where a quality local alternative exists, it is worth considering the broader value it brings. A locally made house pour or a New Zealand spirit featured on a cocktail list is more than another product on the back bar: it is an investment in an industry that continues to create jobs, attract visitors, develop new products and contribute to New Zealand's manufacturing sector.

As the spirits industry continues to mature, there is an opportunity for producers, distributors and hospitality to work together to showcase the quality of what is being made here at home. Supporting local shouldn't stop at the kitchen door – it deserves a place behind the bar as well.

**distilledspiritsaotearoa.org.nz**



## Brewers Guild NZ

**It's time to turn up the volume on the issues facing Kiwi breweries, says Brewers Guild Executive Director Melanie Kees...**

**WITH THE** New Zealand Beer Awards and the Brewers Guild's 20th Anniversary celebrations now behind us, it's time to turn our attention back to the issues that continue to shape the operating environment for New Zealand breweries.

While the challenges we face are varied, there are issues that continue to limit growth, investment and opportunity across the brewing and hospitality sectors.

The most immediate example is excise. Many breweries, pubs, bars and tap rooms continue to operate under significant economic pressure, yet annual excise increases continue regardless of the broader conditions businesses are facing. Over the past five years, excise has increased by around 30%, becoming one of the largest single costs associated with producing beer.

The current system also makes little distinction between beer sold on-premise and beer sold through retail channels despite the vastly different economic outcomes they create. Every pint poured in a local pub supports jobs, local businesses, tourism and regional economies. Those benefits extend well beyond the brewery gate.

That's why the Guild continues to call on Government to consider a more targeted approach, including a reduction in excise on draught beer sold through hospitality venues and brewery taprooms, alongside a cap on annual CPI-linked excise increases. These are practical measures that would support small businesses, encourage investment and help strengthen communities across New Zealand.

At the same time, the industry continues to face challenges beyond our shores. New Zealand breweries remain excluded from Australia's brewer excise remission scheme, which provides eligible Australian breweries with access to up to A$400,000 each year. Despite the principles underpinning the CER agreement, New Zealand brewers exporting into the same market receive no equivalent treatment.

> "If fair outcomes continue to prove difficult to achieve, our voice will simply become louder."

While these issues are different, they point to the same underlying problem: a lack of fairness for an industry that contributes significantly to manufacturing, hospitality, tourism and regional economies.

For some time we have been quietly and constructively advancing these conversations behind the scenes. If anything, the number of challenges facing our industry has only strengthened our resolve. And if fair outcomes continue to prove difficult to achieve, our voice will simply become louder.

**brewersguild.org.nz**



## Brewers Association NZ

**With the election fast approaching, Executive Director of the Brewers Association, Dylan Firth, looks at what's on the menu for industry...**

**WITH THE** 7 November election approaching, it is worth taking stock of what is actually on the table for our sector, because the answer looks very different depending on who is holding the pen afterwards.

The Sale and Supply of Alcohol (Improving Regulation) Amendment Bill will not return to the House for its final reading until after the election. Whichever government forms next will decide whether it proceeds as drafted, gets watered down, or gets rewritten, and those outcomes could hardly differ more.

Sitting alongside it is the Ministry for Regulation's Hospitality Review, which we understand is coming back with a genuine package of licensing changes. Whether it sees daylight before the election, and whether its recommendations become policy, again depends on who is in government.

> "Contact your local MP directly, and get in behind the organisations already making the case on your behalf"

Labour has yet to put forward specific hospitality or tourism policy, though its earlier push on collective bargaining is likely to resurface. The Greens, meanwhile, are pushing to ban advertising and sponsorship across beer, wine and spirits altogether.

There will be policies that impact your business and lives in a myriad of different ways. Some parties want more rules, others fewer, and there is good and poor policy on both sides of the House, including from those currently in power. Nothing is ever perfect.

For hospitality operators, the asks are consistent, regardless of who wins: excise reform, sensible employment and immigration settings, and a tourism levy that is actually spent on the things it was raised for. We cannot expect government to run our businesses for us, but it can certainly make it harder to run them, so it pays to take these choices seriously.

That is why it matters to make yourselves heard. Contact your local MP directly, and get in behind the organisations already making the case on your behalf, by sharing their messages with both government and opposition parties. It genuinely does shift opinion and understanding on these issues, and with so much still undecided, that engagement counts more now than at almost any other point in the cycle.

**brewers.org.nz**



## Spirits New Zealand

**Spirits NZ CEO Robert Brewer reflects on some clear messages from this year's NZ Spirits Awards...**

**ON FRIDAY** 14 August, the Trophy winners for the NZ Spirits Awards were announced at an awards dinner in Auckland. Some great products were awarded Trophies, including the wonderful Tanqueray No. 10 and Talisker 10.

It was a pleasure to welcome to the Awards in her capacity as Associate Justice Minister, Hon Nicole McKee. In her address to the gathered spirits industry audience, she clearly reflected a number of themes this occasional column has also expressed. So much so that I thought some direct lifts from her speech were relevant and worth repeating here.

*There is a huge amount worth celebrating in this industry. New Zealand producers are taking ideas, ingredients, expertise and turning them into distinctive products that can compete with some of the most established brands anywhere in the world.*

*Behind every bottle here tonight is someone who took a risk, invested their own money, developed a product, built a brand, found customers, employed people and backed themselves to succeed. That process of entrepreneurship is something New Zealand should value enormously, because government does not create successful businesses, jobs or new ideas... At best, government can create the conditions that allow those things to happen. At worst, it can create dumb rules that make them harder.*

*My view is that, in your sector, government should provide clear rules, protect people from genuine harm, respect the choices of adults who drink responsibly, and otherwise give you the freedom to get on with creating, investing, and innovating. Unfortunately, our alcohol laws have not always reflected that approach. Over time, we have accumulated restrictions, inconsistencies and compliance requirements that drive up costs, create uncertainty and stifle innovation.*

*Earlier this year, I introduced a Bill reforming the Sale and Supply of Alcohol Act. It has passed its first reading and is currently before the Justice Committee, and I know many of you have made submissions on it. Thank you for taking the time to do that. If I am returned to Government, getting that Bill passed through its final stages next term will be a priority for me.*

The Minister went on to detail some of the more relevant changes she is seeking. Needless to say, the applause following her speech was loud and sustained.

**spiritsnz.org.nz**

# Future stars of New Zealand's wine industry







**The top talent from around New Zealand have battled it out in the 2026 Young Winemaker and Young Viticulturist competitions...**

**THE WINE** industry's future leaders battled it out amongst the vines at the annual national finals for the 2026 Young Winemaker and Young Viticulturist titles in Martinborough at the end of August.

The competitions took place as this issue of *Drinksbiz* went to print, so the results will be on our website at drinksbiz.co.nz

Five finalists competed in the 2026 Ormond Nurseries Young Viticulturist of the Year competition at Escarpment: Heath Miller from Pask, Hawke's Bay; Alex Coombs, Craggy Range, Wairarapa; Kris Godsall, Cloudy Bay, Marlborough; Joshua Irving, Lincoln University, North Canterbury; and Braxton Benseman, Mt. Difficulty, Central Otago.

The 2026 Tonnellerie de Mercurey Young Winemaker of the Year national finalists competed at Foley's The Runholder. They were Aaron Coxhead, Coxhead Wines, Waikato; Nick Lamain, Isabel Estate, Marlborough; and Joshua Irving, Lincoln University, North Canterbury (the first person ever to compete in both national finals in the same year).

The final challenge for all the competitors was to deliver speeches at the New Zealand Wine 2026 Wine Business Forum and Celebration Dinner on 27 August, with the winners announced later that evening.

The build-up to the competitions began in January with information sessions and contestants signing up prior to vintage. Regional competitions then took place from May to July.

> "The positive community spirit around these programmes is very special."

Nicky Grandorge, Leadership & Communities Manager at New Zealand Winegrowers, says the commitment from the contestants to grow themselves, and the support given by wine industry members and sponsors highlights the passion and drive within the wine industry.

"It's been a huge team effort supporting our future leaders and the positive community spirit around these programmes is very special," she says. "Everyone involved should be very proud of this."

The Ormond Nurseries Young Viticulturist of the Year prize pool includes cash, an Ecotrellis Travel Grant, BioStart Hortisports and Syngenta Biologicals Nutrition prizes, a Leadership Week, artwork, and an Associate Judge at the National Wine Awards.

The Tonnellerie de Mercurey Young Winemaker of the Year prize pool includes cash, a trip to the Tonnellerie de Mercurey cooperage in Burgundy, Constellation Brands Laboratory and Indevin Wine Judging prizes, an Associate Judge role at the New World Wine Show, artwork, and a guest wine reviewer role in *Drinksbiz* magazine.

Both national winners also receive tickets to Sauvignon Blanc New Zealand 2027 and the Organic Winegrowers Conference.

SHOWCASE

# Reduce packaging impact with lightweighting

**FOR MANY** wine producers, sustainability goals increasingly influence decisions throughout the supply chain. While attention is often focused on vineyard practices and winemaking processes, packaging can also play a significant role in reducing environmental impact.

Glass remains one of the most recyclable packaging materials available and is highly valued for its ability to preserve and showcase premium wines. Yet the industry recognises the importance of continually improving manufacturing practices, reducing emissions and using materials more efficiently.

At Saverglass, sustainability is embedded throughout the design and production process. Across the business, significant investment continues to be made in decarbonisation initiatives, energy efficiency projects and the development of lower carbon manufacturing solutions. These efforts were recognised with the award of an EcoVadis Gold Medal in 2024 and a Silver Medal in 2026, placing Saverglass among the top performing companies assessed for sustainability in the glass manufacturing sector.



One of the most practical ways to reduce the environmental footprint of glass packaging is through lightweighting. The Cherry Optimum BVS bottle featured in this issue is an excellent example of this philosophy in action. Retaining the timeless elegance of a traditional Bordeaux bottle, Cherry Optimum weighs just 419 grams, making it one of Saverglass' most competitive lightweight solutions. Designed to meet international logistics requirements and classified within the company's Sustainable Choice portfolio, it demonstrates how environmental responsibility and premium design can work hand in hand.

> At Saverglass, sustainability is embedded throughout the design and production process

As sustainability expectations continue to evolve across New Zealand and global wine markets, packaging decisions are becoming an increasingly important part of a brand's environmental story. Through innovation in design, manufacturing and material efficiency, lightweight glass packaging provides a practical pathway for producers seeking to reduce impact without compromising quality, aesthetics or consumer experience.

**W saverglass.com**
**P 09 522 2990**




CHERRY OPTIMUM BVS

UNPRECEDENTED LIGHTNESS, PRESERVED ELEGANCE

CHERRY OPTIMUM retains the classic elegance of historic Bordeaux bottles, featuring rounded shoulders, a tapered body, a 20 mm punt, and a 313 mm profile. Weighing just 419g (Lightweight), it is one of our most competitive solutions. Its screw finish (BVS) enhances consumer convenience and is ideal for export markets where this closure is a standard. Designed for global logistics, this bottle meets international weight requirements and belongs to our «Sustainable Choice» category.

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# Increased Gen Z drinking while Boomers moderate



**THE DRINKING** rate among Gen Z legal drinking age (LDA) consumers (LDA – 28 years) across 15 key markets has stabilised at 74%, according to the twice yearly Bevtrac survey of consumer behaviour by IWSR, the global leader in beverage alcohol data and insights. This rate, up from 66% three years ago, is now nearly identical to the total adult population drinking rate of 76%.

Boomers (61 years +), meanwhile, registered significant declines across all consumption metrics, and now have the lowest drinking rate of any generation at just 71% (a decline of two percentage points compared to three years ago). Boomers also reported the smallest number of drinking occasions of any generational cohort and reported consuming the smallest number of drinks when they do drink (an average of 2.6 drinks per occasion).

Millennials (29–44 years) reported the highest beverage alcohol participation rate of any generation at 81%, while Gen X (45–60 years) ranked second highest with an average of 77%.

## Gen Z influence reshaping the beverage alcohol industry

While its participation rate is normalising, IWSR found that Gen Z LDA+ drinking habits are distinct from previous generations.

- More Gen Z LDA+ drinkers reported drinking cocktails in the past six months than any other generation (84%).
- Gen Z LDA+ drinkers are the most likely to heed government health guidance on alcohol (49%).
- Gen Z LDA+ drinkers were the most likely to report drinking beverage alcohol with five or more people on their last occasion (18%).

Gen Z LDA+ currently account for 17% of the total drinking population. This figure is expected to grow as more reach legal drinking age and the participation rate holds steady in the mid-seventies percentage range.

## Moderation now firmly embedded in society

Actively choosing to drink slightly less has become the default position for the majority of drinkers in every market surveyed (the only exception was China which saw only moderate gains).

Director Marten Lodewijks said, "The narrative that Gen Z is the generation of moderation is now conclusively debunked. While Gen Z consumers are creating new patterns for engaging with beverage alcohol, the evidence demonstrates that Gen Z consumers enjoy drinking at roughly the same levels as the rest of society.

"Boomer drinking has been tailing off for several years. This is typical for consumers as they reach their 60s and 70s. These latest Bevtrac results, however, show bigger than expected drops in Boomer drinking across all major metrics. If this trend continues, it may actually be the Boomers, not Gen Z, who deserve the title 'generation of moderation.'

> "The narrative that Gen Z is the generation of moderation is now conclusively debunked."
>
> - Marten Lodewijks, IWSR President and Managing Director.

Overall participation rates in beverage alcohol across all markets surveyed remain consistent (76% as opposed to 75% three years ago). Meaningful declines were registered in the frequency of occasions for drinking beverage alcohol and the amount consumed on each occasion (3.9 drinks per occasion, down from 4.4 drinks per occasion reported in 2024 and 2025).

These latest results suggest this behaviour has become a structural rather than a cyclical change as lifestyle choice and health reasons become more important for more consumers.

## A new view of generational consumption

Speaking about the latest Bevtrac survey, IWSR President and Managing

"This latest Bevtrac survey also reveals how moderation is taking place across all generations. The number of people drinking remains consistent, but the frequency with which we drink and the amount we drink per occasion is dropping. This is almost certainly down in part to continued economic uncertainty, but there is growing evidence that where incomes are rising, beverage alcohol consumption does not keep pace. The moderation trend increasingly appears to be driven by lifestyle choices, resulting in a structural, rather than cyclical, change."

**theiwsr.com**




# First 0% wine from Invivo

**NEW ZEALAND** winery Invivo has launched its first alcohol-free wine with Invivo X, SJP 0% Sauvignon Blanc. Spinning cone technology was used to remove the alcohol from New Zealand Sauvignon Blanc before the palate weight was rebuilt to bring back the wine's signature mouthfeel. Invivo says that collaborator Sarah Jessica Parker consulted and tasted throughout the process, providing her final sign-off on the new wine.

Invivo co-founder and winemaker Rob Cameron said: "Producing a delicious 0% alcohol still wine is the holy grail of winemaking. By nature, when you remove alcohol from wine, you remove much of what gives it texture and flavour.

"In this case – without giving away all our winemaking secrets – we rebuilt the palate after removing the alcohol using natural organic grape seed and oak tannins to craft the finished blend. We're incredibly proud of how it stacks up against both other zero wines and full-strength wines, and early feedback from our customers has been overwhelmingly positive."

Invivo X, SJP 0% Sauvignon Blanc is RRP $17.99

**Ⓓ EuroVintage**




# Batched adds 0% ABV options

**BATCHED HAS** expanded its range of ready-to-serve cocktails to include three new alcohol-free options with Lychee & Yuzu Martini 0%, Strawberry & Rhubarb Sour 0%, and Pineapple & Chilli Margarita 0% now available.

The new Batched 0% releases are made with "goldenglow™", an alcohol-free blend made with botanicals and natural extracts to recreate the warmth, body and layered complexity of a full-strength cocktail.

The Batched 0% range is RRP $35.99.

**Ⓓ Premium Liquor Co.**

# Picky Hydrate arrives

**HAWKE'S BAY** juice and smoothie brand Picky has just launched Picky Hydrate: a new range of sparkling, low-sugar, electrolyte-infused fruit drinks in three flavours: Lemon & Lime, Orange & Mango, and Berry Spritz.

Available in 250ml cans, the lightly sparkling drinks combine real fruit juice and a blend of electrolytes (sodium, calcium, magnesium and potassium), and natural sweeteners with a sugar content between 1.9g – 2.9g per can.

Picky Head of Brand and founder of Picky's sister company Boring Oat Milk, Morgan Maw, says Kiwis are looking for better-for-you alternatives to soft drinks and traditional sports drinks.

"Gone are the days of high-sugar soft drinks and sports drinks, we know those are more trouble than they're worth, and that's what we've created with Picky Hydrate. No bad stuff, only good stuff, that'll make you feel good too," she says.

Picky Hydrate, 250ml can RRP $4.99

**Ⓓ Apollo Foods**

# New from Turbo Tonics x St Andrews Limes

**KIWI COMPANIES** St Andrews Limes and Turbo Tonics have teamed up to create Turbo Tonic Sparkling: Turmeric, Ginger & Lime.

Made to support healthy digestion and everyday immunity, the new drink combines Turbo Tonics' signature Turmeric, Ginger & Lime blend (made with fresh-pressed turmeric and ginger, St Andrews' lime juice, bush honey and a dash of black pepper) with sparkling soda water.

"We've supplied Turbo Tonics with our lime juice for years, so getting to put our name on a can together feels like a natural next step," says St Andrews Limes Co-owner Matt Day. "It's a genuine collaboration between two producers who care about real ingredients, health and wellness, and genuine craftsmanship."




Turbo Tonic Sparkling: Turmeric, Ginger & Lime, 330ml can RRP $5.

**Ⓓ St Andrews Limes**



# New horizons with Suntory Oceania

**IN JANUARY** this year, Suntory Oceania launched its multi-beverage business in New Zealand, bringing the management of end-to-end manufacturing, sales, and distribution of its extensive portfolio under a local team for the first time.

Nine months on, Licensed Sales Director NZ, Suntory Beverage & Food, Jared Chamberlain, talks progress, opportunities ahead, and what the New Zealand trade can expect to see in coming months...

**What are some of the key milestones since Suntory Oceania launched in New Zealand?**

What I'm most proud of is the way our people and customers embraced the opportunity to help create something entirely new in the New Zealand market. Bringing together our portfolio under Suntory Oceania was a significant milestone, and we're now seeing the benefits of that work come to life through new products, stronger capabilities and a business that's purpose-built for Oceania.

We've also continued to invest locally, including opening a new $13 million warehouse and a new canning line at our Auckland manufacturing site in Wiri, helping ensure we have the infrastructure in place to support future growth.

**What has the team learned since launching the new route-to-market in New Zealand?**

The biggest lesson has been the importance of staying close to customers and being prepared to adapt. Transformation of this scale inevitably brings learnings, and what has stood out is how much customers value simplicity, responsiveness and genuine partnership.

We've also learned the value of bringing together different capabilities and perspectives. It's helping us look beyond individual categories and focus more closely on the moments and experiences that customers and consumers are looking for.

**How does being a multi-beverage business benefit your trade customers?**

It's allowing us to have broader conversations about our customers' businesses, rather than looking at one brand or category in isolation. Our portfolio spans premium spirits, RTDs, soft drinks, energy, coffee, juice and water. That gives us a wider view of the beverage landscape and helps us work with customers to identify opportunities across their venue or retail environment.

Our East Meets West portfolio combines Suntory's Japanese heritage, craftsmanship and global innovation with the strength of market-leading brands, local expertise and deep knowledge of the New Zealand market.

For customers, one of the most tangible benefits is access to a broader innovation pipeline.

We can draw on Suntory's global capabilities while ensuring the products we bring to New Zealand reflect local preferences and market opportunities.

**How is Suntory Oceania placed to respond to consumer trends in New Zealand?**

Working across multiple categories gives us a valuable view of how consumer behaviour is changing. Kiwi consumers are becoming more selective about where they spend, but they're still choosing products and experiences they genuinely value. We're seeing continued interest in flavour-led innovation, premium experiences and brands that offer something distinctive.

New Zealand has always been an innovative beverage market, particularly in RTDs, with consumers often quick to embrace new products and trends. Combining that local understanding with insights from across Suntory helps us identify shifts early and respond with relevant innovation.






Jared Chamberlain

**What's on the horizon for Suntory Oceania?**

Suntory has a long history of challenging convention through its spirit of 'Yatte Minahare', which means dreaming big, taking on challenges and never giving up.

This year we've launched an entirely new brand with Suntory -196, introduced Jim Beam Ginger Beer and Canadian Club Lemon Crush, and brought Teacher's back to market. There's more to come, including new additions to the -196 range.

We're also moving our corporate teams into a new Auckland CBD office later this year. Inspired by the Japanese concept of *Gemba* – going to the place where value is created – the space has been designed to bring our people together and support greater collaboration.

It also places us closer to many of our hospitality customers and Auckland's vibrant bars, restaurants and cafes that help shape New Zealand's beverage culture.

**Where do you see the opportunities for New Zealand's licensed sector?**

One thing I've always loved about the New Zealand market is its willingness to try new things. Kiwi consumers are often quick to embrace new products, flavours and experiences, which makes this an exciting industry to be part of.

New Zealand hospitality punches above its weight when it comes to innovation. Despite the challenges of recent years, operators continue to adapt and find new ways to connect with consumers.

The businesses that thrive will be those that stay close to their customers and create experiences people genuinely value. New Zealand has a strong hospitality culture and an incredibly resilient industry, which gives me real confidence in the opportunities ahead.

# Whitebox Cocktails now at Mineral

**POPULAR UK** brand Whitebox Cocktails is now available through Mineral. Launched in Edinburgh by a team of experienced mixologists, Whitebox offers single-serve cocktails using premium spirits and real fruit, packaged in stylish cans.

The team behind the brand includes heavy hitters such as Alex Lawrence (former Head Bartender at London's Dandelyan), and Pietro Collina (Bar Director of the NoMad Hotel Group London).

Mineral's James Barber says their first shipment of Whitebox sold quickly with more stock due to arrive in New Zealand at the end of September.

**Mineral**




# New look for Woodstock

**AFTER NEARLY** three decades on Kiwi shelves, Woodstock is entering a new chapter with a fresh look rolling out from September.

Asahi Beverages says the brand refresh modernises the way Woodstock shows up in market while staying true to its personality, cues and character.

"This refresh has been built around evolution, not revolution," says Li Camilleri, Asahi Beverages Marketing Manager (Dark RTDs and Spirits). "The goal was never to walk away from what makes Woodstock recognisable. It was to sharpen it. To make the brand easier to find, easier to shop, and more distinctive on shelf, while giving it the confidence to recruit a new generation of dark RTD drinkers."

**Asahi Beverages**







# Clean Collective launches new Doubles range

**NEW ZEALAND** RTD brand Clean Collective has launched its first 6% ABV canned range: 'Clean Collective Doubles'.

Available in two new flavours – Blackcurrant with Vodka, and Mango & Yuzu with Vodka – the new Doubles range has been developed to deliver a fuller, more flavour-forward drinking experience and is presented in a larger 330ml can.

Clean Collective co-founder Holly McGrath says the new Doubles range was created in response to growing demand for higher-strength RTD options. "The biggest challenge was creating a stronger RTD that still tasted unmistakably Clean Collective. Our core range is known for being incredibly sessionable and easy to drink, so it was important that Doubles delivered the same flavour profile," she says.

"Our 5% range remains at the heart of Clean Collective and always will. But we've seen growing demand for premium higher-strength RTDs and recognised an opportunity to bring something different to the category. At the core of our brand is the belief that consumers shouldn't have to choose between a stronger RTD and one made with premium ingredients. We believe there's room for both."

Clean Collective Doubles is available in 330ml 4-pack (RRP $15.99) and a 330ml 8-pack (RRP $27.99).

**Clean Collective**



**Pervinder Davies**
Pervinder specialises in alcohol licensing law and is a director of Pervinder Davies Law in Christchurch.
*pervinderdavieslaw.co.nz*

# A new view of holidays

## Alcohol licensing lawyer *Pervinder Davies* explains the changes in the new Employment Leave Bill and what it means for your business...

**FOR MORE** than 20 years, one piece of legislation has quietly caused more headaches in New Zealand payrolls than almost any other. It wasn't the tax code, and it wasn't health and safety law: it was the Holidays Act 2003, a well-intentioned piece of legislation meant to guarantee fair leave and public holiday pay, which instead became infamous for being almost impossible to apply correctly.

The problem was never the principle. Everyone agreed employees should get paid holidays, sick leave and a fair deal for working on public holidays. The problem was the mechanics. Concepts like "otherwise working day", relevant daily pay, and average weekly earnings were left open to interpretation and businesses with irregular rosters, casual staff, or seasonal trading patterns found themselves constantly second-guessing their calculations.

Government audits eventually revealed underpayments across thousands of employers, from small businesses to hospitals and even government departments, totalling hundreds of millions of dollars.

On 29 July this year, that chapter closed. Parliament has passed the Employment Leave Bill, formally repealing the Holidays Act 2003 and replacing it with the Employment Leave Act 2026. Workplace Relations and Safety Minister Brooke van Velden described it as reform to "one of the most complex and problematic areas of our employment law". The new Act moves leave from a system based on days and weeks to one based on hours – a change designed to better reflect how modern, flexible workforces actually operate.

### Why hospitality and alcohol retail should pay close attention

Few sectors will feel this change more directly than pubs, bars, restaurants, and alcohol retailers. Hospitality runs on exactly the kind of workforce the old Act struggled with: casual bar staff, part-time floor staff, and rosters that spike around public holidays like New Year's, Easter, and regional anniversary days over summer – precisely when licensed premises are busiest and public holiday pay rules matter most.

Few sectors will feel this change more directly than pubs, bars, restaurants, and alcohol retailers.

Under the new Act, the workforce is split into standard, additional, and casual hours. Casual and additional hours won't accrue annual or sick leave in the traditional sense. Instead, employers will pay a 12.5% leave compensation payment on top of ordinary wages for those hours. For an industry that leans heavily on casual staffing, this is a direct and immediate cost consideration worth modelling now, well ahead of implementation.

Public holiday pay itself is also changing. A new "otherwise working day" test will determine entitlements, replacing the old, frequently disputed method. Any premises that regularly trades on public holidays should expect this to reshape how holiday pay is calculated and budgeted.

There's also a formal remediation process being introduced for historic Holidays Act underpayments. Operators who have had complex rosters, high staff turnover, or manual payroll processes in the past should consider whether a review of past liability is prudent before the new regime locks in.

### The transition window

Most employers have a two-year window from Royal assent to update systems before the Employment Leave Act 2026 takes full effect. Payroll providers now have a fixed specification to build against and most businesses will be waiting on software updates rather than doing manual recalculations themselves.

Two years sounds like a long runway. In reality, for licensed hospitality businesses it's a good idea to start reviewing rosters, casual employment agreements, public holiday staffing plans, and payroll processes, so that when the new Act comes into force, your business is ready rather than scrambling.

If you hold an alcohol licence and want to understand what this reform means for your staffing costs, compliance obligations, or existing employment arrangements, now is the time to have that conversation.




# A spirited affair

## The best of the country's spirits industry were recognised at this year's NZ Spirits Awards...

**A GIN** made with Ohakune-grown carrots, a vodka featuring a Japanese fungus, and the first female recipient of the country's top bartending award were among the big winners at this year's annual New Zealand Spirits Awards.

Distillers, distributors, and drinks industry professionals gathered at a glittering event in central Auckland where the 65 Gold medal winners vied for the major trophies awarded in each category, alongside major awards for Innovation, Design & Packaging, Emerging Product, Best Cocktail Bar, and Bartender of the Year.

The 8th annual NZ Spirits Awards were hosted by industry bodies Spirits New Zealand (SNZ) and Distilled Spirits Aotearoa (DSA) and this year's event drew nearly 400 entries.

David Hawk, Head Judge and DSA Board Member, says the awards provide an excellent benchmark for New Zealand distillers. "Our Kiwi distilleries are competing alongside high-profile, established international brands. Looking at the New Zealand Trophy winners this year, we've got fabulous distilleries of all sizes which are geographically dispersed making quality craft spirits in all parts of Aotearoa."

Case in point was Third Island Navy Strength Gin from Rakiura, Stewart Island, which won the Trophy for Navy Strength Gin, while its southern neighbour Bluff Distillery took the Trophy for Classic Gin for its Bluff London Dry.

Two renowned international brands rounded out the Gin category – the biggest of the event – with Tanqueray No. 10 named Best Contemporary Gin, and Drumshanbo Gunpowder Irish Gin with Italian Fig & Laurel winning Best Signature Botanical Gin.

Ruapehu Distillery, which launched in February this year, won the NZ Emerging Product Award, and the Fever Tree Best NZ Gin & Tonic Award, for its Straight Up Carrot gin, which is made with carrots grown in the region's famed volcanic soil.

Another newcomer, Wellington's Woodward Street Distilling Company, took the Innovation Award for its ChiChi Vodka, which features a blend of traditional grain flavours and whole coconut, enhanced by a Japanese koji fungus.

Other notable spirits category Trophy wins on the night included Reefton Distilling Co. with the hard-fought World Whisky Trophy for its Moonlight Creek West

> "Looking at the New Zealand Trophy winners this year, we've got fabulous distilleries of all sizes which are geographically dispersed..."
>
> – David Hawk, Distilled Spirits Aotearoa.



Coast Mānuka Smoked Single Malt New Zealand Whisky.

Scapegrace Vodka scored the Trophy for Best Neutral Vodka, while Juno's Vesta Coffee Vodka won the Flavoured Trophy.

Christchurch's 4 Bars Distillery won the Packaging & Design Award for the clever aviation-inspired design of its flagship Gin Clear Day bottle. Founded by former RNZAF and commercial pilot Chris Gear, 4 Bars Distillery takes its name from the four bars worn by an airline captain and 'Clear Day' references the aviation term used to describe exceptionally clear flying conditions. The four bars appear on the gin's bottle, which also features a jet turbine-inspired punt and an eye-catching red 'Remove before flight' aircraft safety warning tag.

In the last two major awards of the night, the Best New Zealand Cocktail Bar title went to Dee's Place in Wellington while Melanie Walker of The Distillery in Whanganui was named New Zealand Bartender of the Year, making her the first woman to receive the award in the event's eight-year history.






MC Te Radar




The team from Mr Mug



## Meet: Melanie Walker – The Distillery
### Winner of NZ Bartender of the Year



**MELANIE WALKER** started in hospitality at 16, working in a pizza joint in her home state of Colorado in the USA. Over the nearly two decades since then, she has honed her bartending skills in a range of bars and restaurants, including time in South East Asia and Alaska, and squeezing in a degree in biochemistry and managing a cannabis dispensary.

Today, she lives in Marton with her Kiwi fiancé and is the welcoming face behind the bar at Whanganui's recently opened venue The Distillery.

The Distillery is a bar, cellar door, and production site for local distilleries Papaiti Gin and Good Bones Distilling. Walker had been keen to work there since meeting Nikki Oesterle and Adrian Rumney of Papaiti Gin at one of their gin-making classes.

She says it's a unique spot. "I love that we do it all. From the distilling to the bartending, it's all done under one roof and gives the guest such a cool experience to see/learn about the fermentations and stills, while enjoying their beverage of choice.

"What excites me most is the opportunity to be creative. Whether that's crafting the cocktail or preparing the ingredients for the drinks. I've always wanted to work at a distillery and put my knowledge of fermentation to practical use. I'm also eventually going to learn how to distil the gin and vodka/liqueurs we make."

Walker says she's always had a passion for cocktails, making her own syrups and getting into fermentation via sourdough and kombucha. While working in a CBD lab in Colorado, she learnt to extract CBD and make tinctures and salves. She says her degree adds another dimension to her bartending work.

"Understanding density, acids vs bases, pH, the different taste buds on our tongues etc definitely comes into play. One of my favourite ingredients is bitters – they add so much to the right drink. (I hope to start my own bitters company one day!) I also love anything spicy and acidic.

"My other top ingredients to use are honey and anything floral, which New Zealand is perfect for. A lavender honey simple syrup is top tier."

While she's delighted to receive the award for New Zealand's Bartender of the Year, she has some pretty straightforward views on what the role requires. "Being a good bartender comes down to customer service – first and foremost. Kindness goes a long way in all aspects of life. You never know what someone's going through so be kind. It's free.

"Straw testing your drinks as you go too, so you know how to improve it or if you've nailed the recipe. Don't use ChatGPT for everything. Craft the drink with your gut feeling and if it's terrible you can always tweak it or redo it altogether.

"Sharing knowledge is huge as well. Some bartenders covet their recipes and techniques but I want everyone who's interested to feel comfortable crafting a drink."

## Meet: Susan Delaney – Ruapehu Distillery

Straight Up Carrot Gin - Winner of Emerging Product and Best NZ Gin & Tonic Award








**DISTILLING HAS** been a new chapter for Susan Delaney – after a career in education spanning 30 years, most recently as a primary school deputy principal, she opened Ruapehu Distillery in Ohakune in February this year.

She and her husband live north of Auckland but had owned land in Ohakune for many years, spending a lot of time there as keen bikers and skiers. When the time came for a life change Delaney jumped at the chance to do something different and the pair bought a new site in the town to set up the distillery.

"We knew if we were ever going to do something commercial that it would be there because of the mountain and the local ingredients," she says. "It was just all there really, for a story to be created upon it."

The plan is to move to Ohakune full-time eventually, but for the moment Delaney commutes for distilling and to meet up with visitors who book Ruapehu Distillery's tours and tastings.

Her award-winning Straight Up Carrot gin was born out of the plentiful supply of Ohakune's famed vegetable. "I always had carrot in the back of my mind, because it is the carrot capital, obviously," she explains. "But I kept thinking, 'How the heck am I going to do it?' It did take some playing around with, but I thought if I'm going to make gin it has to be something different that's not out there [already] and that hopefully will grab attention. I think it's done that, which has been great!"

While Straight Up Carrot Gin is the distillery's only product currently, Delaney is looking ahead.

"Oh, I've got loads of ideas," she laughs. "Nigella, our copper pot still, is a whisky-style still. I'm really keen to work with the local breweries to get some whisky laid down. I can't do the whole process because I'm not set up for the milling and mashing part. That's more of a long-term plan.

"I do have another product up my sleeve that I thought I would get out there for winter, but it hasn't quite worked out that way because I've had to keep making gin!"

**ruapehudistillery.com**

## New Zealand Spirits Awards 2026 Trophy Winners

**Cpack New Zealand Packaging & Design Award**
4 BARS Distillery (Chch, NZ)

**Cue Marketing New Zealand Emerging Product Award**
Ruapehu Distillery - Straight Up Carrot Gin (Ohakune, NZ)

**Liquorland New Zealand Innovation Award**
Woodward Street Distilling Company - Chi Chi Vodka (Wellington, NZ)

**Best New Zealand Cocktail Bar**
Dee's Place (Wellington)

**New Zealand Bartender of the Year**
Melanie Walker (The Distillery, Whanganui)

### GIN

**Best Overall in Category - Gin Navy Strength**
Third Island Gin - Navy Strength (Rakiura Distilling Co., NZ)

**Best Overall in Category - Gin Contemporary**
Tanqueray - No Ten (UK)

**Best Overall in Category - Gin Classic**
Bluff Distillery - London Dry Gin (NZ)

**Best Overall in Category - Gin Signature Botanical**
Drumshanbo - Gunpowder Irish Gin with Italian Fig & Laurel (Ireland)

**Fever Tree New Zealand Gin & Tonic Award**
Ruapehu Distillery - Straight Up Carrot Gin (NZ)

### WHISKY

**Best Overall in Category - Whisky Scotch/Irish**
Talisker - 10 Year Old (Isle of Skye, Scotland)

**Best Overall in Category - Whisky North American**
Maker's Mark 46 (Kentucky, USA)

**Best Overall in Category - Whisky World**
Reefton Distilling Co. - Moonlight Creek Single Malt New Zealand Whisky West Coast Manuka Smoked (NZ)

### VODKA

**Best Overall in Category - Vodka Neutral**
Scapegrace – Vodka (Central Otago, NZ)

**Best Overall in Category - Vodka Flavoured**
Juno - Vesta Coffee Vodka (Taranaki, NZ)

### RUM

**Best Overall in Category - Rum**
Flor de Caña - 12 Year Old Rum (Nicaragua)

### AGAVE

**Best Overall in Category - Agave**
Teremana Añejo (Jalisco, Mexico)

### LIQUEURS

**Best Overall in Category - Liqueurs**
Topors Own - Salted Caramel (Wellington, NZ)

### APERITIF/DIGESTIF & OTHER SPIRITS

**Best Overall in Category - Aperitif/ Digestif & Other Spirits**
Mr Mug - Ode To Sauv Vermouth (Akld, NZ)

**New Zealand Pre-Batched Cocktail Award**
Cambridge Distillery - Velaro Espresso Martini (Cambridge, NZ)

**nzspiritsawards.nz**




**Kane Stanford**
*Kane has worked for 13+ years in liquor marketing in New Zealand at Independent Liquor, Bacardi and Besos Margarita. Now in FMCG, he is also Head Strategy Judge at the 2 Degrees Auckland Chamber Business Awards. Kane has nominated himself for several marketing awards, but never won.*

# Crushing the collab

## *Kane Stanford* explains why your next big idea might come from someone else's brand...

**EVERY NOW** and then a marketing idea lands that makes you think: "Why didn't I think of that?"

The recent Heineken and Heinz collaboration was one of those for me. Two of the world's most recognisable brands came together to create... a beer and tomato sauce bundle. Yup, a five-pack of Heineken plus a bottle of Heinz Tomato Ketchup.

No rocket science. No "reimagining the drinking occasion through a multi-sensory flavour journey". Just two brands acknowledging something humans have been doing forever: drinking beer while eating food covered in tomato sauce.

That's the magic of great collaborations. They don't create new behaviour: they spot existing behaviour and put a spotlight on it.

As marketing guru Mark Ritson has written, "...well thought out co-branding is as good as marketing gets". His argument is that the best collaborations allow brands to borrow meaning from each other, creating something neither brand could achieve alone. 1+1 = 3. The dream.

New Zealand has become very good at this. Perhaps the best example is Invivo. Its partnerships with Graham Norton and Sarah Jessica Parker have become case studies in how to do celebrity collaborations properly. These aren't celebrities simply appearing on a bottle – they are genuine partners involved in the product, the storytelling, and the brand building.

Invivo didn't just borrow fame. It created credibility, personality, and global cut-through. A small New Zealand wine company found a way to compete on the world stage by doing something bigger brands couldn't easily copy: creating authentic human connections.

Then there's Garage Project. Lots of breweries release the occasional collaboration beer, but Garage Project has made collaboration part of its brand DNA. Its partnerships with Kiwi brands like Whittaker's, Fix & Fogg, and Lewis Road Creamery work because they feel natural. They bring together brands with shared values: creativity, craftsmanship, and a willingness to do things differently.

> The question isn't "Can we collaborate?" It's "Should these two brands be together?"

The spirits category has great examples too. Aussie gin brand Four Pillars teamed up with Melbourne's celebrated Lune Croissanterie bakery to create Croissant Gin, made using surplus croissants from Lune's production process. It became one of the most talked-about collaborations in recent years because it connected two premium brands obsessed with craft and quality, had a great story, and offered a genuinely interesting product that people wanted to try. It wasn't just gin with a bakery logo attached – it was a story you could taste.

So, why should brands collaborate?

1. **To create disproportionate attention**
   Consumers are drowning in marketing messages and getting noticed is hard. Two brands coming together creates a natural reason for people to pay attention.
2. **To borrow credibility and meaning**
   Every brand owns certain associations. The right partner can add new ones. A spirits brand might borrow fashion credibility. A beer brand might borrow food culture. A wine brand might borrow celebrity reach.
3. **To access new audiences**
   The best collaborations are a bridge to people who may never have considered your brand before. This is particularly useful in a retail environment where chocolate buyers are now seeing a collab ad for beer, for example.

But before you start emailing every brand manager in town, there are three things to get right.

1. **The partnership must make sense**
   Consumers are smart. They can smell a desperate marketing marriage from a mile away. The question isn't "Can we collaborate?" It's "Should these two brands be together?"
2. **Both brands need equity to bring to the party**
   Two weak brands don't magically become strong because they stand next to each other. The collaboration works because both partners have something valuable to share.
3. **Create something genuinely interesting**
   The best partnerships create something new: a product, an experience, or a story.

The drinks industry is obsessed with innovation. New flavours. New formats. New occasions. But perhaps one of the biggest opportunities sitting in front of marketers is not inventing something completely new – it's finding another brand that already has the piece of the puzzle you're missing.

Because sometimes the smartest thing your brand can do is admit that you don't have all the answers. And invite another brand to the bar.

# DARK DELIGHTS

Wine writer *Joelle Thomson* recommends top-notch Pinot Noirs for every price point...






## RRP $20 – $29.99

### 2025 Bento Wrattonbully Pinot Noir

*RRP $22.99*

***Stone Pony***

A lively and weighty South Australian Pinot Noir made with Japanese food in mind, hence 'Bento'. Delicate cherry aromas are captured in this medium-bodied wine with firm acidity underpinning each fresh sip, which makes it especially food-friendly.

### 2024 Te Kairanga Estate Pinot Noir

*RRP $26.50*

***Foley Wines***

For a Platinum medal winner at the 2026 Decanter World Wine Awards (94/100), Te Kairanga Pinot Noir is a surprisingly affordable wine and a polished, fruit-forward expression of Martinborough Pinot Noir. The 2024 vintage was excellent, which translates into bright red fruit aromas underpinned by savoury notes in this wine.

### 2023 Main Divide Pinot Noir

*RRP $26.99*

***EuroVintage***

Main Divide is a North Canterbury Pinot Noir made in a fruit-forward style to drink over the next two to three years. Subtle spicy notes add a touch of complexity to the bright cherry and spice aromas.

### 2024 Leefield Station Pinot Noir

*RRP $29*

***Marisco***

A silky, fruit-driven Marlborough Pinot Noir with vibrant red berry aromas leading into a medium-bodied wine with dark cherry flavours woven through its supple textural qualities. This wine balances Marlborough's charm with underlying complexity – no mean feat at such an appealing price for good Pinot Noir.

## RRP $30 – $39.99

### 2024 Emma Marris Pinot Noir

*RRP $35*

***Marisco***

Emma Marris has crafted a confident Marlborough Pinot Noir in this plush example with its red berry and dark rose aromas framed by subtle hints of vanilla, earthy notes and a dry but unmistakably perfumed floral finish. A Pinot Noir that drinks well now and will evolve into an even more mellow wine over the next two to five years.

### 2025 Red Hut Pinot Noir

*RRP $35.99*

***Stone Pony***

This Pinot Noir puts Central Otago's best foot forward at an affordable price point. A youthful wine with aromas of dark fruit: red and black cherries, macerated and with a touch of spice. Fragrant, elegant Pinot Noir with bright, beautiful fruit succulence.

Rockburn's flagship 2024 Pinot Noir is an impressive wine.

### 2023 Whitehaven Pinot Noir

*RRP $39*

***Whitehaven***

Whitehaven is a regional blend made with grapes grown on the elevated slopes of Marlborough's Southern Valleys (64%) and the cooler Awatere Valley (36%). All grapes were hand-picked and fermentation was a combination of wild and commercial yeasts. The finished wine is a medium ruby colour with a lithe red berry taste and silky texture.

## RRP $40 – $49.99

### 2025 McArthur Ridge Southern Tor Pinot Noir

*RRP $42.99*

***Brandhouse***

This wine is a layered and lovely expression of New Zealand's southernmost wine region, Central Otago. It unfolds with beautiful bright fruit that leads into a savoury core hinting at the wild thyme that blankets the majestic hills of Central. Complex aromas of cinnamon, dark plum, dried thyme and mocha notes. The palate is rich and layered with red and dark fruit, cherry, barrel spice and a long, balanced finish. Drinking beautifully now but also has the structure to age superbly for six to seven years. And at this price, that's a great bargain for a special wine to keep.

### 2024 Matahiwi Wild Holly Pinot Noir

*RRP $44.99*

***Matahiwi***

Deep in colour and in taste, Matahiwi Estate's Wild Holly Pinot Noir has rich aromas of dark cherry, plums and wild berries, which intermingle with spicy nuances. The 2024 vintage in north Wairarapa was a strong one and this wine expresses depth and character.

### 2024 Rockburn Central Otago Pinot Noir

*RRP $49*

***Hancocks***

Rockburn's flagship 2024 Pinot Noir is an impressive wine made from grapes grown in two very different areas of Central Otago: Parkburn (85%) and Gibbston Valley (15%). Each brings a complex spectrum of flavours with savoury spice, cedar, red and dark fruit. It's an excellent wine now and will evolve favourably over time.

## RRP $50 – $69.99

### 2023 Greywacke Marlborough Pinot Noir
*RRP $52*
***Negociants***

Greywacke Marlborough Pinot Noir is one of the best in the region, made by father–son team Kevin and Alex Judd. Warm dark fruit aromas are woven into a complex wine with subtle spice leading into a finely textured palate with silky tannins and a long finish.

### 2025 Mason Pinot Noir Martinborough
*RRP $54*
***Mason Wines***

This finely tuned cool climate Pinot Noir comes from a secluded spot called Hidden Vineyard, owned by winemakers Paul and Amy Mason. Supple and silky textured, this Pinot Noir has vibrant fruit flavours intertwined in a bold young wine that drinks beautifully now (even better on the second day of being open) and has structure to cellar with confidence.

### 2025 Mondillo Central Otago Pinot Noir
*RRP $58*
***Mondillo***

This Pinot Noir from Central Otago's Bendigo reflects the majestic beauty of the deep south. It has a smooth, velvety mouthfeel layered over pure dark fruit in a wine with a savoury midpalate. An approachable wine to enjoy now, in its youth, while its firm structure bodes well for favourable evolution over the next seven to eight years.

### 2023 Pegasus Bay Pinot Noir
*RRP $59*
***EuroVintage***

A consistently stellar Pinot Noir from one of the South Island's great wine producers, Pegasus Bay winery, founded and owned by the Donaldson family. The 2023 vintage is medium-bodied with savoury aromas enveloped in a wine with dark cherry, red plum, and subtle dried herb notes, shaped by smooth tannins and fine acidity. Like all Pegasus Bay wines, this is built to last.

### 2024 Nga Waka Lease Block Pinot Noir
*RRP $60*
***Hancocks***

Nga Waka Lease Block Pinot Noir comes from a small (0.8 hectare) vineyard that makes a big wine each year. Impressive and bold, this Pinot Noir has elegant red fruit (cherry, raspberry) and subtle floral aromas in a finely structured, silky wine with a long finish. Power and elegance combine to make this one of New Zealand's top Pinot Noirs.

2025 Mondillo Central Otago Pinot Noir from Bendigo reflects the majestic beauty of the deep south.

### 2023 Dog Point Marlborough Pinot Noir
*RRP $60*
***Red + White Cellar***

Bright, perfumed, and supple Marlborough Pinot Noir from meticulously farmed vineyards in New Zealand's biggest wine region. The tender, loving care shown to the vines translates to complex layers of flavour in this outstanding Pinot Noir, which has floral and red berry aromas. The palate is succulent and structured with red cherry, spice, and silky tannins giving definition and length. All grapes were hand-harvested with a portion of whole bunch fermentation adding structure and fineness.

### 2025 Soho McQueen Central Otago Pinot Noir
*RRP $60*
***Soho***

This wine combines delicate red and dark fruit notes with the power of smooth, firm tannins and a memorably long finish. It drinks well now but has definite ageing potential for at least six to seven years.

## RRP $70 – $99.99

### 2024 Huntress Pinot Noir Pawero
*RRP $70*
***Huntress***

The thoughtful winemaking of Jannine Rickards comes through in this delicious new Pinot Noir made from Martinborough-grown grapes. Savoury nuances lead the aromatic spectrum into a complex, layered Pinot with a core of exceptional dark rich fruit on the midpalate. 'Pawero' translates from te reo Māori as 'to intertwine' and this Pinot Noir lives up to its name with its layered, complex style.

### 2024 Coal Pit Bendigo Pinot Noir
*RRP $70*
***Coal Pit***

This is the third release of Coal Pit Wines' Bendigo Pinot Noir and it's an impressive wine with seductive dark cherry aromas held together with hints of cocoa and fresh wild thyme. The palate is full with dense fruit wrapped in firm tannins and vibrant acidity threading its way through this bold and structured Pinot Noir.

### 2025 Felton Road Bannockburn Pinot Noir
*RRP $71*
***Mineral***

Attention to detail is paramount at Felton Road winery in Bannockburn, Central Otago. All grapes are grown biodynamically (and certified) and this translates into a healthy growing environment and healthy grapes to make wine from. This wine is a blend of fruit grown on Felton's vineyards in Bannockburn and puts forward concentrated ripeness in taste with delicate smoky aromas underpinning dark cherry, rich dried plum and red floral notes. It's medium-bodied with a succulent midpalate and lingering finish. Drinking well now and will age.



### 2021 Misha's Vineyard Verismo Pinot Noir
*RRP $85*
***Negociants***

This is a stand-out Pinot Noir with density of taste, fruit power, and complexity. It also comes from a striking place: Misha's Vineyard, which is planted on an elevated site in Bendigo, Central Otago. Dark fruit flavours of black cherry, spice and supple plum are supported by 40% new French oak that is harmoniously interwoven into the wine's structure. Made by winemaker Olly Masters for Misha and Andy Wilkinson, this poised Pinot delivers now and has the structure to age.

### 2023 Escarpment Kiwa Pinot Noir
*RRP $85*
***Vintners***

Kiwa Pinot Noir is an exciting wine made from an old vineyard on Martinborough's Te Muna Road that is now part of the Escarpment stable. This vintage is a slightly lighter style and delivers supple red fruit flavours with wild berry aromas, spice and a long, seamless finish.

### 2023 Escarpment Pahi
*RRP $85*
***Vintners***

Pahi vineyard in Te Muna Valley, Martinborough, delivers a poised, aromatic Pinot Noir with powerful spicy fragrance and depth. Fermented with indigenous yeasts and gently plunged, this Pinot has spicy and savoury depth with vibrant fruit-forward aromas while also being a slightly lighter style from the 2023 vintage. The wine spent 28 days on skins before ageing for 20 months in 30% new French oak.

Escarpment Kiwa Pinot Noir is an exciting wine made from an old vineyard on Martinborough's Te Muna Road.

### 2024 Mount Edward Pisa Terrace Pinot Noir
*RRP $85*
***Mineral***

Mount Edward's Pisa Terrace Pinot Noir is an impressive wine, combining delicacy with structure and power. Its dark tension of lifted aromas combines notes of savoury spice with black cherry and red florals. The 45% whole bunch fermentation sits harmoniously in this wine, which reflects a confidence in expression. A wine that is faithful to place, it also shows precision in use of oak with 20% new for 11 months followed by older oak for another four months. It's delicious now but will really reward those willing to wait five or six years plus.

### 2023 Coal Pit Tiwha Pinot Noir
*RRP $85*
***Coal Pit***

Exceptional depth and deliciousness come through in every sip of this Pinot Noir from Coal Pit's home vineyard in Gibbston, where the cool nights bring a consistent rich thread of acidity. This lends length of flavour and freshness to this medium-bodied wine with its complex, clean, and fresh earthy aromas that suggest more complexity to come. Bold, bright and fruit-forward, it has great ageing potential and incredibly impressive structure.

### 2024 Ata Rangi Pinot Noir
*RRP $90*
***EuroVintage***

This is Ata Rangi's flagship Pinot Noir and was released mid-year. It's a textured, layered, and youthful Pinot Noir that is drinking superbly now with powerful perfumed aromas of dark fruit woven into a structured wine with 40% whole bunch fermentation bringing great framework to each sip. Lively fresh acidity brings an exciting and memorably long finish. It's made from older vines of Pinot Noir planted in Martinborough between 1980 and 1998, which gives winemaker Helen Masters layers of opportunity to blend grapes with a wide range of aromatic appeal.

### 2023 Greystone Organic Vineyard Ferment Pinot Noir
*RRP $90*
***Red + White Cellar***

Greystone's Vineyard Ferment is a maverick interpretation of Pinot, brimming with red berry brightness and subtle herbal detail. The palate is finely textured with firm, delicate tannins and a lively line of fresh cherry skin, rose petal aromas and a soft spice woven through the palate. As the name suggests, this wine is fermented in the same vineyard in which the grapes are grown, giving it a strong authenticity.

## RRP $100 and above

### 2025 Felton Road MacMuir Pinot Noir
*RRP $100*
***Mineral***

The MacMuir vineyard on Felton Road is tucked in between other vineyards, and it's a site that has stood out for its dark brooding fruit appeal and seductive depth of taste. This wine is elegant, with extraordinary power on the midpalate and firm smooth tannins that sit in beautiful harmony with the complex spice and subtle savoury aromas. This is one of Felton Road's top wines – a relative newcomer to the range and one to watch – and it's a keeper. It's a treat to see this wine now and I'm looking forward to following its depth of flavour over the coming years.

### 2022 Two Paddocks Last Chance Pinot Noir
*RRP $105*
***Negociants***

Last Chance Pinot Noir comes from the late Sam Neill's elevated vineyard in Earnscleugh – two hectares planted in 1998 and one of Central Otago's most southern and coolest vineyard sites. It overlooks Alexandra's arid landscape and the wine is a cool climate expression of Pinot with bright red fruit aromas of cherry and rosehip. It's supple, finely textured and shaped by the dramatic landscape from which it comes.



### 2024 Rockburn The Barrels Bunton Vineyard Gibbston Central Otago Pinot Noir

*RRP $110*

***Hancocks***

This powerful Pinot Noir shines a light on Gibbston Valley's cool climate, long ripening times, and high altitudes, all of which bring complexity to this bold and flavoursome wine. Delicate red fruit aromas are revealed in layers of floral, redcurrant and red berry with savoury notes. Enjoy now or cellar for at least five to six years.

### 2023 Escarpment Kupe

*RRP $115*

***Vintners***

Kupe is the name of the wine and the vineyard it comes from in Te Muna Valley, west of Martinborough village. This 2023 wine was released in mid-2026 and represents a shift towards a lighter style of Pinot due to the cool summer that year, but thanks to classic winemaking methods (indigenous yeast fermentation, daily plunging for a month) it is structured with firm, smooth tannins and subtle savoury aromas. Aged in French oak barriques (46% new), it was bottled without fining or filtration. Enjoy now or cellar for the next three to five years.

### 2024 Palliser Estate Hua Nui Pinot Noir

*RRP $118*

***Negociants***

'Hua Nui' means 'fruits of abundance' in te reo Māori and this wine has plenty: dark, smooth plum and black cherry aromas are supported by a full body, while impressively structured tannins bring weight and depth to every sip. Flavoursome, full-bodied and outstanding now, this wine has the density of fruit flavour to evolve beautifully over the next eight to nine years plus. Hua Nui is one of Martinborough village's best vineyard sites and this wine was awarded a Platinum medal with 97/100 at the Decanter World Wine Awards 2026.

### 2022 Clos Ostler EOS Pinot Noir Monopole

*RRP $120*

***EuroVintage***

This is a landmark wine for a small region, showing that Waitaki Valley (New Zealand's smallest wine region) can stand confidently among the world's great and emerging Pinot Noir regions. Aromas of red berries, rose petals (the intense, old-fashioned kind) and subtle spice bring striking clarity to the fine tannins and cool climate tension in this wine. Awarded a Platinum medal and 97/100 at the Decanter World Wine Awards 2026.

### 2023 Villa Maria Icon Attorney Marlborough Pinot Noir

*RRP $120*

***Indevin***

Marlborough Pinot Noir is one of the great underrated red wine categories in New Zealand and this finely sculpted wine shines with beautiful layers of dark cherry, redcurrant and subtle hints of spice. Silky tannins and vibrant acidity bring lift to the midpalate, suggesting that Marlborough's growing reputation for top class Pinot Noirs is only just beginning. This wine drinks well now and will continue to evolve favourably for two to three years.

### 2024 Ata Rangi Masters Pinot Noir

*RRP $125*

***EuroVintage***

Made from a vineyard situated four kilometres south of Martinborough, Masters Pinot Noir reflects its slightly cooler position, offering powerful lifted aromatics – it opens with exotic spice before unfolding into subtle brambly red fruit. The palate is supple, flowing through to a firm framework of structured tannins with depth on the midpalate and fine acidity bringing a fresh, long finish. Surprisingly for such an elegant wine, Masters Pinot Noir has 70% whole bunch fermentation, which sits beautifully in a harmonious and textural wine. Unfined, unfiltered, impressive, and too delicious for its own good.

### 2023 Greystone Thomas Brothers Pinot Noir

*RRP $135*

***Red + White Cellar***

An outstanding Pinot Noir from a top region, North Canterbury, which often lives in the shadow of its powerhouse neighbours in the deep south and north (Central Otago, Marlborough, and Martinborough). The 2023 Greystone Thomas Brothers Pinot Noir shows this region at its best thanks to a dry autumn leading into harvest, which brought excellent depth of ripe cherry and red berry flavour profiles underpinned by smooth tannins, earthy aromas, great structure and fresh acidity giving length to every sip. Stunning now and a keeper.

### 2024 Craggy Range Aroha

*RRP $200*

***Vintners***

Craggy Range's impressive new Prestige Collection was released on 1 September and includes Aroha, which is an apt description for what Pinot devotees feel for their favourite grape and wine. Aroha is made from a select array of grapes grown on Craggy Range's Te Muna Valley vineyard, east of Martinborough village. This wine is a powerful expression of Pinot Noir from the 2024 vintage, delivering aromas of dark cherry, black plum, and lifted floral notes in layers with impeccable structure, underpinned by the region's hallmark of firm tannins and power. Aroha is one of New Zealand's top Pinot Noirs each year and drinks well now but will unfold over the next seven to eight years in bottle.

**For distributor details see the Distributor Index on page 75.**



# Top Picks

## Thoughtful winemaking, older oak influence and cellaring are all on show in these new releases selected by *Joelle Thomson*...




### 2025 Main Divide Chardonnay

*RRP $23.99*

***EuroVintage***

Main Divide always overdelivers thanks to its makers' respect for traditional Burgundian winemaking methods, which they employ at every stage in this outstanding value Chardonnay. The result is a complex, complete, and creamy Chardonnay made from grapes picked progressively from the second half of March into early April, then pressed and fermented in large French oak barrels (puncheons) and matured in barrel. This meticulous attention to detail – from choosing when to pick the grapes (the most important decision in the process) to using oak for such an affordable wine – gives it the X-factor. Ageing on yeast lees softens the wine, adding depth for a bold, full-bodied, smooth and creamy taste.




### 2023 Misha's Vineyard Lyric Riesling

*RRP $35*

***Negociants***

Central Otago is one of the most majestic wine regions on Earth, so it's no surprise to find one of the world's greatest white grape varieties thriving there. The region's cool climate – crisp mornings followed by warm days – brings complex ripening opportunities to Riesling and preserves the fresh acidity that drives its vibrant personality.

Misha and Andy Wilkinson produce two Rieslings: Lyric and Limelight. This wine, Lyric, is the drier of the pair with 6.5 grams of residual sugar, giving it a steely purity of citrus-driven flavour. Ripe lemon zest and lime juice notes combine in a medium-bodied dry expression of the region. Made with 54% of the grapes fermented at cool temperatures in stainless steel to retain purity, it gains smoothness and depth from the remaining 46% being fermented in older French oak barrels. All of the grapes are grown on Misha's Vineyard in Bendigo.




### 2025 Valli Waitaki Valley Riesling

*RRP $39*

***Valli***

Meet north Otago in a glass. It's a cool, maritime-influenced climate with limestone soils over river gravels and produces white wines of great aromatic depth, as the bold lemongrass aromas in this medium-sweet Riesling show. Inviting mouthwatering freshness and acidity reflect the region's cool nights on Valli's Grant's Road in Waitaki Valley, and the touch of fruity richness on the mid-palate leads to a crisp, dryish finish. Production volumes are small, in keeping with this wine's far-flung location and hand-made character. It drinks well now as a great aperitif – late afternoon or even lunchtime – with fresh soft cheese, such as chèvre.




### 2025 Red Hut Chardonnay

*RRP $35.99*

***Stone Pony***

Red Hut was launched last year in New Zealand by wine importer, distributor and producer Mike Farrugia and winemaker Corey Ryan. From the start, the Red Hut wines have overdelivered on taste and marketing, and offered more than the prices suggest. The new 2025 Red Hut Chardonnay proves the point, showing freshness and bright acidity that marry with the appealing creamy aromas in this smooth, mellow, dry and tasty wine.

From the start, the Red Hut wines have overdelivered on taste and marketing, and offered more than the prices suggest.




### 2025 Soho Carter Vineyard Waiheke Island Chardonnay

*RRP $60*

***Soho***

Waiheke Island is a subtropical haven in Auckland's Hauraki Gulf with a moderate maritime climate and vineyards in which white grapes thrive – like the site that delivers the grapes giving concentration, creaminess and breadth to this Chardonnay. The palate is full-bodied, dry and layered with ripe stone fruit, integrated oak and youthful richness, supported by a rounded structure typical of Waiheke's capacity for producing powerful polished Chardonnay.

**For distributor details see the Distributor Index on page 75.**



**Joelle Thomson**
Journalist, wine writer and author
*joellethomson.com*

# Chardonnay's journey in Aotearoa

## New Zealand Chardonnay is only getting better, says *Joelle Thomson*...

**FOR A** wine with such a high profile, Chardonnay is only holding on to being the third most popular grape variety in New Zealand by a slim margin – with the gap between it and Pinot Gris narrowing every year.

Right now, Chardonnay is a mere 200 hectares (not quite even that) ahead of Pinot Gris, compared with the 700-hectare lead it had a decade ago. But the quality of New Zealand Chardonnay has never been better.

For Brian Bicknell and his family, who own Mahi wines in Marlborough, Chardonnay is their best-selling wine and does particularly well in the New Zealand market, thanks to the strength of their distributors.

"We sell more Chardonnay in New Zealand than any other variety we make and we aim to make wines driven by palate texture, which is what Chardonnay is all about, rather than aroma. You really can't make it any simpler," he says.

That simplicity sees hand-picked grapes pressed as whole clusters directly to barrels where they're fermented with wild yeasts and left on lees to bring texture and weight to the Chardonnay made at Mahi.

Bicknell says Chardonnay in Marlborough is no longer the workhorse grape that it was in the early 2000s. Today, he sees it as the craft project – the winemaker's canvas, if you like.

"It's the grape that rewards patience and precision. For Chardonnay, we might get a 10-year average of seven tonnes per hectare, compared with Sauvignon Blanc's 13 tonnes per hectare, which tells the story of how economics diverge sharply, but so does the artistry. Chardonnay asks more and it gives more. It is the grape that refuses to be rushed."

Asked how he views the quality of New Zealand Chardonnay today compared with 10 years ago, Bicknell says he sees a significant improvement over the last decade as winemakers take a 'less is more' approach. Less processing, less intentional work to 'make' Chardonnay and more of a hands-off approach are all working well, in his view.

> "Chardonnay asks more and it gives more. It is the grape that refuses to be rushed."

Across the Cook Strait in Martinborough, winemaker Helen Masters of Ata Rangi has a similar philosophy. "I never like bigness in Chardonnay and wanted to slim it down when I started making wine. We have grapes with inherent richness and weight. I don't think we need to build more."
Today, Masters uses 300-litre French oak puncheons (rather than smaller barrels or barriques). Larger oak barrels mean there's less surface area to the wines inside them so, as those wines age, they pick up less of an overt oak influence while still gaining from the gradual evolution of ageing in barrels.

Less is also more for Marlborough winemaker Simon Waghorn and his partner, Jane, of Astrolabe Wines in Marlborough. Less oak and more wild yeast fermentation are high priorities for Waghorn, who says New Zealand Chardonnay has never been so good, and so hands-off in terms of how it's made.

Chardonnay's quality has risen significantly across the country over the past decade. There's better balance, more accessible flavours, and no longer a reliance on over-the-top buttery, oaky, or reductive flavours to gain complexity. Instead, the complexity found in Chardonnay today comes from improved vineyard sites, more attention to the type of oak use and less new oak overall – at least in the best wines. There's an overall deeper understanding of the benefit of breaking out of the old moulds and looking at new fermentation vessels too, as father-son winemaking team Tony and Oscar Bish do for Chardonnay at the Urban Winery in Napier with their selection of eggs, cuves and barrels. That pair of Chardonnistas is devoted entirely to Chardonnay and their range is expanding, bringing more complexity to New Zealand's fast-evolving Chardonnay story.

### Try this...

**2024 Huntress Chardonnay Turama**
*RRP $55*
***Huntress***

A newly released Hawke's Bay Chardonnay from winemaker Jannine Rickards, who sourced grapes from Oak Estate in Bridge Pa to make this wine. The vineyard is a cooler site, which brings crisp freshness, while creamy textural qualities and a full body add balance and depth.

# ČUVAR

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# Winemaker takes on GM role at Coal Pit


Anika Willner

**CENTRAL OTAGO** winery Coal Pit has appointed its winemaker Anika Willner as General Manager, bringing the vineyard, winery and wider business under her leadership.

Coal Pit says the new position will see her lead the wider direction and day-to-day management of the family-owned Gibbston estate.

Coal Pit owner Rosie Dunphy says the role of General Manager and Winemaker formally recognises the role Willner has grown into since joining the company in 2018 – guiding the development of its wines and deepening its commitment to organic farming.

"Anika knows every aspect of Coal Pit from the ground up. She has cared for this vineyard and the creation of its wines with extraordinary energy and vision. Just as importantly, she understands what makes Coal Pit special – our beautiful site and soils, which, together with Anika's drive and attention to detail, allow Coal Pit to consistently produce wines of the highest quality."

Originally from Ohio, Anika Willner brought extensive international experience to Coal Pit, having worked across South Africa, Germany, Tasmania, Oregon, Burgundy, California and Marlborough before making Gibbston her home.

The appointment comes at an important stage for Coal Pit, following continued investment in the vineyard and winery, the introduction of new Central Otago single-vineyard wines and the establishment of Chardonnay on the Gibbston property.

Alongside her work at Coal Pit, Anika Willner chairs New Zealand's Organic, Regenerative and Biodynamic Winegrowing Conference and serves as the New Zealand representative for The Porto Protocol, an international wine-industry climate action organisation.

**SHOWCASE**




## Čuvar Iris Collection 2026

**A FRESH** expression of Hawke's Bay is now available in the 2026 Čuvar Iris Collection.

Family Winemakers since 1949, Čuvar Winery carries more than 75 years of Fistonich family winemaking heritage into a new generation, with a focus firmly on Hawke's Bay.

The newly released 2026 Čuvar Iris Collection captures that philosophy in three vibrant new-season wines: Sauvignon Blanc, Pinot Gris and Rosé, all grown and made in Hawke's Bay.

Named for Croatia's national flower, the Iris Collection connects the Fistonich family's Croatian heritage with its future in New Zealand wine. The iris is a symbol of hope, courage and valour – values that have shaped the family for generations.

Fresh, contemporary and made for enjoyment, the 2026 wines showcase the purity and character of Hawke's Bay fruit.

**2026 Čuvar Sauvignon Blanc**
Bright, fresh and expressive, with vibrant fruit and a crisp, refreshing finish.

**2026 Čuvar Pinot Gris**
Generous and beautifully balanced, with ripe fruit, freshness and an easy, elegant texture.

**2026 Čuvar Rosé**
Fresh and delicately aromatic, with bright fruit, subtle florals and a dry, refreshing finish.

For trade inquiries, contact Mineral: orders@mineralwine.co.nz

**cuvarwinery.com**

"Fresh, contemporary and made for enjoyment, the 2026 wines showcase the purity and character of Hawke's Bay fruit."

# Sustainability milestone for Tiki Wine

**TIKI WINE** & Vineyards has become the first vineyard and winery business in New Zealand to achieve regenerative certification status from A Greener World (AGW).

The international organisation identifies, audits, certifies and promotes practical, sustainable farming systems around the world.

Tiki – a Māori-owned North Canterbury family wine producer – says the global, independent certification marks a significant milestone for the vineyard and the continued development of regenerative viticulture in New Zealand.

Regenerative agriculture works with natural systems to improve soil health, increase biodiversity, strengthen water cycles and build greater resilience across the vineyard ecosystem. Certification requires an independently audited regenerative plan, with progress measured and verified over time.

Tiki says this approach is a natural expression of kaitiakitanga – the Māori principle of caring for and protecting the land so it can be passed on in better condition to future generations. It is a principle that has guided the family-owned producer since its first vines were planted at Waiata Vineyard in North Canterbury.

Wayne Copp, Regional Executive Director at A Greener World, said: "Tiki Wine & Vineyards has demonstrated a clear commitment to measurable and continuing improvement across its vineyard operation. We are proud to recognise Tiki as the first vineyard and winery business in New Zealand to achieve Certified Regenerative by AGW status and look forward to supporting the team as its regenerative journey continues."

Royce McKean, founder and Managing Director of Tiki Wine & Vineyards, said: "This certification is the culmination of many years of commitment from our vineyard and winery teams across numerous growing seasons. We are grateful to the growers, researchers and organisations around the world who openly share their experience and expertise and help others make the transition to regenerative farming."



Sue & Royce McKean

He says the certification will support Tiki Wine & Vineyards in sharing its regenerative journey through its Tiki, Maui and Waiata wine brands in markets around the world.

SHOWCASE

## Bold new look for Leftfield




**NEW ZEALAND** wine brand Leftfield has a bold new look designed to help it stand out in an increasingly crowded wine category and to connect with a new generation of wine drinkers.

The refreshed visuals give drinkers a stronger sense of what they can expect from Leftfield: vibrant New Zealand wine that is creative, intriguing, well-crafted and confidently its own.

### Follow the Flying Fish

At the heart of the new identity is the Flying Fish – Leftfield's symbol of doing things a little differently – representing creativity, momentum, exploration and the confidence to take an unexpected path.

Moving to a single hero symbol strengthens consistency across the range and creates a more recognisable brand asset.

The new packaging was created to break through category sameness and deliver stronger shelf standout for Leftfield's vibrant, expressive and contemporary take on New Zealand wine.

Indevin Senior Brand Manager, Annemarie Goldsmith, says today's wine drinkers have more choice than ever before and make purchase decisions quickly, creating a greater need for brands to be both distinctive and easy to navigate.

"Leftfield's new visual identity brings greater impact, consistency and recognition," says Goldsmith. "For consumers who enjoy wine but aren't necessarily experts, packaging plays an important role in creating confidence, signalling quality and making the bottle easier to choose.

"Leftfield's refresh was designed to better connect with these drinkers while staying true to existing fans."

### Consumer-tested and proven

Leftfield's new design was developed through an extensive consumer-led research programme involving more than 5,000 wine drinkers across New Zealand, the United Kingdom, Canada and the United States.

Multiple design routes were tested to identify the strongest option and the final design delivered stronger shelf standout, recognition, purchase intent and premium perceptions compared with the previous packaging.

The strongest results came from consumers under 40, reinforcing the brand's ability to recruit the next generation of wine drinkers[1].

Anchored by the Flying Fish icon, the refresh reinforces what has always made Leftfield different while helping the brand connect with consumers seeking modern, distinctive New Zealand wines that feel authentic, intriguing, quality-led and refreshingly unexpected.

**Ⓓ Leftfield is distributed by Indevin**

*1: Forward qualitative and quantitative research in UK, CAN, NZ & US markets DEC 2025. (5,600 respondents)*

# New distribution deal for Hancocks and Saint Clair

**HANCOCKS FAMILY** Merchants Limited will officially assume national distribution of Saint Clair Family Estate wines in New Zealand from 1 February 2027.

Hancocks has represented Lake Chalice since 2004, and the addition of Saint Clair Family Estate unites the two distinct Ibbotson family-owned brands under one distributor for the first time in New Zealand.

Hancocks says that Saint Clair – one of the country's most awarded and globally recognised wine producers – continues to demonstrate strong performance across both retail and on-premise channels and the distribution transition marks an exciting next step in supporting the long-term growth of both brands.

"Saint Clair is an iconic New Zealand wine brand with an exceptional reputation for quality and innovation," says Joe Jakicevich, Owner / Managing Director of Hancocks Family Merchants.

"Bringing Saint Clair and Lake Chalice together within the Hancocks portfolio strengthens our ability to support both brands and deliver even greater value to our customers. We're excited to begin this next chapter from February."

Julie and Sarina Ibbotson, Co-Managing Directors of Saint Clair Family Estate, say they are looking forward to working closely with the Hancocks team. "We're delighted to bring Saint Clair and Lake Chalice together under Hancocks. We'd also like to thank our trade partners for their continued support as we move through this transition."




# Blank Canvas appoints Blanc Distribution

**NEW ZEALAND** fine wine producer Blank Canvas has appointed Blanc Distribution as its new partner in New Zealand.

The partnership took effect in June and Blank Canvas founders, Matt Thomson and Sophie Parker-Thomson MW, say they are excited to be working with Blanc owner/ founder Angie Atkinson and her team.

"Angie's reputation, depth of experience, and finely honed understanding of the on-premise market make Blanc Distribution an exceptional partner for us. Our wines are crafted with restaurants at the forefront of mind – site-driven, expressive and built for the table. It's essential we have a distributor who truly understands that context."

Blank Canvas wines are featured in some of the world's top Michelin-starred restaurants across Europe and Asia and the founders say they are looking forward to building a strong and meaningful presence in New Zealand, showcasing their portfolio of single-vineyard wines from Marlborough, Hawke's Bay and Central Otago.


Angie Atkinson

"We are very excited to welcome Blank Canvas into the Blanc Distribution portfolio," says Angie Atkinson. "Matt and Sophie's wines are thoughtful, serious and compelling, with a clear sense of place. They sit beautifully in the premium on-premise environment, and we're proud to be entrusted with growing their presence in key New Zealand markets."




# Design refresh for Mumm Cordon Rouge

**MAISON MUMM** has unveiled a refreshed design for its iconic Mumm Cordon Rouge cuvée, now rolling out across Australia and New Zealand.

The updated look comes as Mumm Cordon Rouge approaches its 150th anniversary.

Parent company Pernod Ricard says the refresh has been designed to reinforce premium cues, enhance visibility and resonate with both longstanding champagne drinkers and a new generation of consumers.

Maison Mumm's signature red ribbon was inspired by the Légion d'Honneur, becoming an integral part of the label and a globally recognised hallmark of the Mumm Cordon Rouge cuvée.

Now, the red ribbon is more prominently expressed across a cream label inherited from the House's heritage, while a modern half-tie motif recalls the original silk ribbon of the 19th century.

The redesign also introduces a more stylised version of Mumm's historic eagle, embossed in gold, alongside refined typography.

"We're seeing strong and consistent growth for G.H. Mumm Cordon Rouge across both Australia and New Zealand, outperforming the wider champagne category, which reflects the enduring strength of the brand in this market," says Kristy Rutherford, Marketing Director at Pernod Ricard Pacific. "This design refresh is about building on that momentum, enhancing our presence on shelf and behind the bar, while staying true to the heritage and craftsmanship that define Maison Mumm."




UK Sommelier of the Year winner Emma Denney (centre) with Wilem Powell and Dolly Chao. (image courtesy UK Sommelier Academy)

# Kiwi named UK Sommelier of the Year

**NEW ZEALANDER** Emma Denney has been named UK Sommelier of the Year 2026, securing the UK's most prestigious professional title for sommeliers.

Currently Director of Wine at Claridge's in London's Mayfair, Denney is an Advanced Sommelier with the Court of Master Sommeliers and is working towards the Master Sommelier diploma.

Originally from Auckland's North Shore, Denney says her interest in wine began when she was put through the in-house wine training programmes while working at Dida's Wine Bar for Glengarry/Hancocks and then going on to Auckland restaurants SPQR and Ebisu before moving to London.

This was her fourth year entering the UK competition, having placed fifth in 2025. In addition to taking the overall title, Denney was also awarded Best Performer in the Service Task and the Blind Tasting Task.

The 2026 event attracted a record 68 applications with two days of intense competition. The finalists were tested across every aspect of modern sommellerie, including technical wine knowledge, blind tasting, food and wine pairing, spirits, fault identification and high-pressure service.

Dolly Chao of LaBombe by Trivet placed second, while Wilem Powell of BiBi was third.

The examination was designed and delivered by the UK Sommelier Academy and assessed by an independent judging panel comprising 18 former UK Sommelier of the Year winners and finalists, reinforcing the competition's reputation as the UK's most rigorous professional benchmark.

Christelle Guibert, owner of UK Sommelier of the Year, said: "Emma delivered an exceptional performance throughout the competition. What distinguished her was not only her technical knowledge, but her composure, judgement and consistency under pressure."

**SHOWCASE**

25

vintners

## Celebrating 25 Years of Vintners

**2026 MARKS** 25 years of Vintners, a milestone that reflects a quarter-century of building trusted partnerships, representing exceptional wineries, and supporting New Zealand's wine trade.

Since 2001, Vintners has grown into one of New Zealand's leading premium wine distributors. Family-owned and operated by Mark Young and Simone McKegg, we've remained true to the values we were founded on: building long-term relationships, representing exceptional producers, and delivering wines with integrity, knowledge, and genuine care.

Our portfolio has evolved over the years, but our commitment to family-owned wineries has never changed. Today, we're proud to represent outstanding producers from France, Italy, Spain, Portugal, Australia, Argentina, and New Zealand, many of whom share our family values and long-term approach to winemaking. Some of these partnerships have been with us since Vintners was founded – and, in some cases, even before – reflecting relationships built on trust, loyalty, and a shared passion for great wine.

Reaching 25 years would not have been possible without the support of our winery partners, customers, and the many people who have been part of the Vintners journey. We are incredibly grateful for the relationships we've built and look forward to continuing to share remarkable wines and stories for many years to come.

**Vintners Roadshow returns**

To celebrate this milestone, we're bringing Vintners to you by hosting our first national roadshow in over 13 years. Join us as we showcase wines from across our portfolio and celebrate 25 years with the trade that has supported us every step of the way.

- Auckland — Monday 7 September
- Wellington — Tuesday 8 September
- Christchurch — Wednesday 9 September

For event timings, venue details, and to secure your place, please contact your Vintners Account Manager.

**A very special farewell**

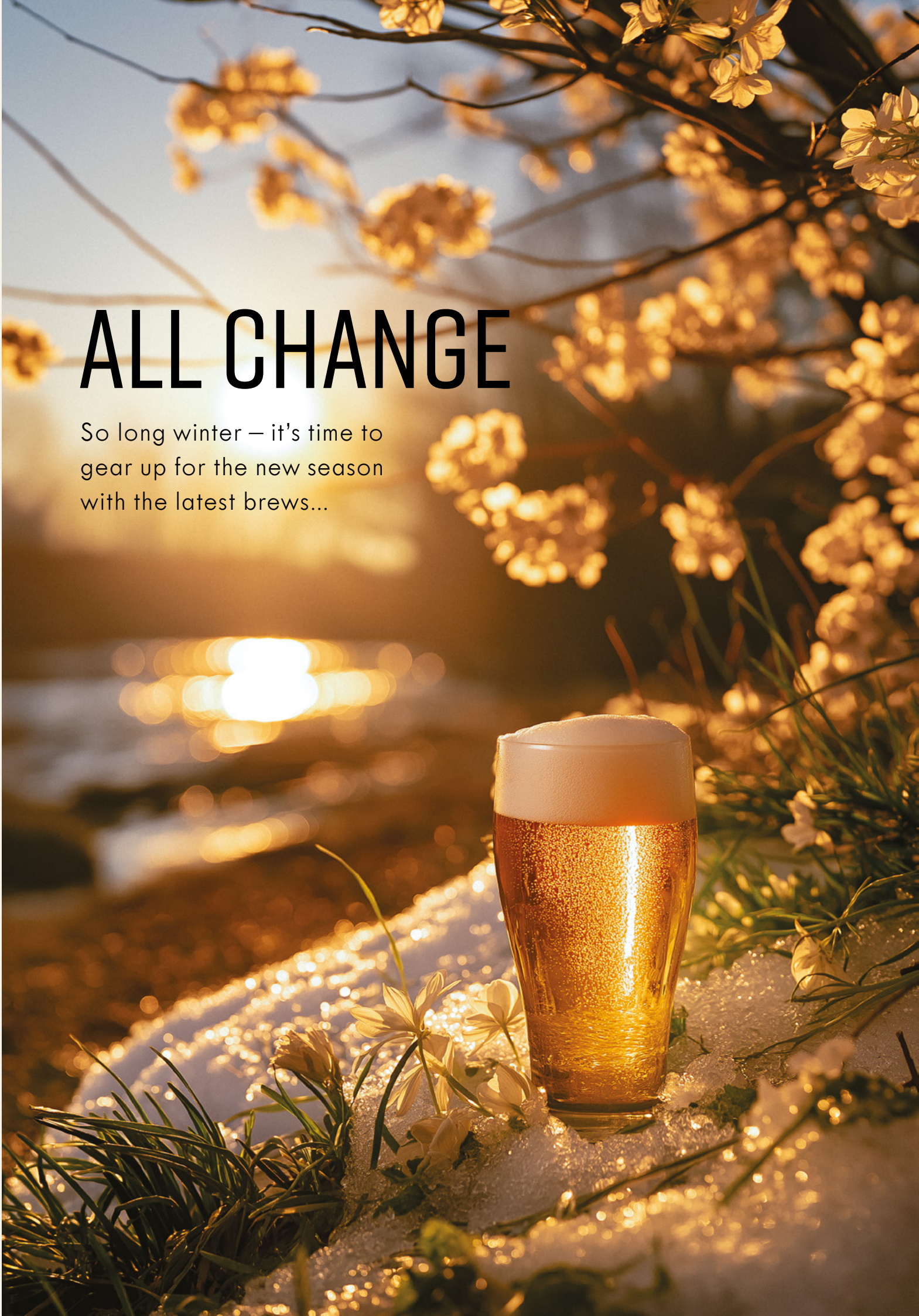
As we celebrate this milestone, we also acknowledge a very special chapter coming to a close. After being part of the Vintners team from the very beginning, our Christchurch & Lower South Island Account Manager, Doug Campbell, is retiring, with his final day on 11 September.



Doug Campbell

Doug is a true local legend whose knowledge, friendships, and unwavering dedication have left a lasting mark on both Vintners and the wider wine community. We thank Doug for everything he has contributed over the decades and wish him every happiness as he embarks on his next adventure.

**vintners.nz**



# ALL CHANGE

So long winter – it's time to gear up for the new season with the latest brews...




**Note:** Beers and ciders are listed by order of % ABV.

### Bach Brewing All Day GO

*<0.5% ABV, 330ml 6-pack RRP $22.99*

***Bach Brewing***

This is an innovative addition to the internationally award-winning All Day non-alcoholic range from Auckland's Bach Brewing: a generously hopped pale ale with added essential vitamins B, C & D. All Day GO has layers of tropical and citrus aromas from New Zealand and American hops, with vibrant hop character balanced by a clean, dry finish.

### Bach Brewing All Day Juicy Peach Radler Hazy IPA

*<0.5% ABV, 330ml 6-pack RRP $22.99*

***Bach Brewing***

A juicy summer twist on Bach's non-alcoholic offering with this fusion of Radler and Hazy IPA styles. Bursting with ripe peach on the nose, it has a beautifully balanced palate from the judicious use of aromatic and bittering hops. Crisp and refreshing, with a subtle peach finish that keeps you coming back for more.

### Mac's Chill Bill

*0.5% ABV, 330ml 6-pack RRP $18.99*

***Lion***

Juicy tropical hops meet smooth citrus in this hazy alcohol-free IPA infused with magnesium, passionflower and L-theanine.

### Garage Project Good Shout Hazy

*4% ABV, 330ml RRP $4 or 6-pack RRP $21.99*

***Garage Project***

This 99.9% carb-free Hazy IPA from Garage Project is described as "All Killer, No Filler". It's big on hops and big on flavour for a sessionable (almost completely) carb-free brew.

### Behemoth Earn It Ultra Low Carb Lager

*4.2% ABV, 440ml RRP $4.99*

***Behemoth***

This is a crisp, ultra low carb lager designed for drinkers who want refreshment without weight. Clean malt, light citrus and a snappy finish make it a perfect post-workout or post-work beer. The can features mountain warrior boxer Shane Cameron who teamed up with Behemoth on the brew.

### Behemoth Chur NZ Pale Ale

*4.2% ABV, 440ml RRP $5.99*

***Behemoth***

Chur Pale Ale returns with a brand new recipe – brighter, cleaner and more sessionable than its predecessor. Expect citrus, soft tropical fruit and a gentle bitterness that keeps the beer refreshing. The iconic Behemoth monster is front and centre and instantly recognisable – he always looks great in a fridge line-up. The 440ml rip lid cans let you pour or drink it from the can like a glass.

### McLeod's Coastal Sour - Northland Berries

*4.2% ABV, 440ml RRP $8.99*

***McLeod's***

Coastal Sour is bright, effervescent and packed with Northland berries. Tartness hits first, followed by a juicy sweetness that rounds the beer out beautifully. It's lively, refreshing and built for warm days. The can's artwork is a bright explosion celebrating berries and hibiscus flowers.

### McLeod's Kristall Weissbier

*4.6% ABV, 440ml RRP $8.99 – available late Sept.*

***McLeod's***

A bright, crisp Kristall Weissbier brewed the traditional way. Clean, refreshing and beautifully balanced, with a dry finish that invites another glass. A European classic for pairing with pretzels, schnitzel or salads.

McLeod's Coastal Sour is bright, effervescent and packed with Northland berries.

### Emerson's Pride of the Plains Riwaka Pilsner

*5% ABV, 440ml RRP $10.99*

***Lion***

A reboot of Emerson's original 1995 Pilsner, brewed with single hop Riwaka and crowned Champion NZ Beer at the 2026 NZ Beer Awards. Passionfruit, lime and bold fruit notes shine over a crisp, clean base. The retro-inspired can design is a stockist's dream. An ideal pairing with other Kiwi classics like fish and chips, oysters, or fresh salads.

### Garage Project gg ez

*5% ABV, 440ml RRP $9*

***Garage Project***

A crisp golden NZ pils, crafted to showcase the new Hāpi Research trial hop variety NZ04. Canterbury barley with a light touch of toffee malt bring fresh baked baguette sweetness, balanced with clean bitterness, upfront grapefruit citrus and tropical passionfruit notes. Too ez.




### Mac's Big Hoppa IPA

*5% ABV, 330ml 6-pack RRP $18.99*

***Lion***

Nelson hops take centre stage in this new brew from Mac's. Big Hoppa stacks Riwaka, Nelson Sauvin and Motueka for a tropical blast of passionfruit, gooseberry and citrus backed up with four malts. Fresh and punchy with a crisp, bitter-clean finish that cuts through with lime and a touch of herb.

### Altitude Jam Sessions Vol. 3: Boysenberry, Blackberry & Raspberry

*5.2% ABV, 440ml RRP $12 - also in 50L nitro keg*

***Altitude Brewing***

Jam Sessions Vol. 3 returns with the same lush berry intensity that made the earlier releases cult favourites. A creamy kettle-soured base gives the beer a soft, velvety platform, while boysenberry, blackberry and raspberry stack into a vivid, jammy crescendo. Tartness brightens the finish, keeping the sweetness in check and making the beer feel refreshing rather than heavy.

### McLeod's Italian Style Pilsner

*5.2% ABV, 440ml RRP $8.99*

***McLeod's***

A crisp, clean Italian-style pilsner with light malt, noble hop florals, fresh herbs and gentle spice. Refined, refreshing and full of European charm.

### McLeod's Stingray Unfiltered Pale Ale

*5.2% ABV, 440ml RRP $9.99*

***McLeod's***

Stingray drifts smoothly across the palate with lush tropical fruit, juicy citrus and a subtle creamy finish.

### Sprig + Fern Daybreak Hazy Pale Ale

*5.4% ABV, 440ml RRP $8.99 and 888ml RRP $13.99 – avail 16 Sept*

***Sprig + Fern***

The Sprig + Fern team liken this limited release to the first rays of sunlight breaking over the horizon. Daybreak Hazy Pale Ale bursts to life with vibrant citrus, juicy tropical fruit and ripe stone fruit aromatics. Iconic US Citra and Mosaic hops blend with NZ Rhapzody and NZH-106, delivering layers of bright fruit character, a soft haze and a refreshingly smooth finish.

### 8-Wired Dolcita APA

*5.5% ABV, 440ml RRP $9.99*

***8-Wired***

Juicy up front and crisp on the finish, the new Dolcita hop from the USA brings ripe peach, caramelised pineapple and creamy tropical fruit to this brew, while Centennial reins everything in with bright citrus and snappy bitterness. Juicy fruits followed by a crisp bite.

### Altitude Waterman's London Porter

*5.6% ABV, 440ml RRP $11 - also in keg*

***Altitude Brewing***

Waterman's London Porter is a beautifully executed nod to tradition, brewed entirely with mineral-rich spring water from Gibbston's Fleck Water – the same Central Otago water that took top honours at the Berkeley Springs International Water Tasting. Pouring deep brown with a creamy tan head, this is a porter with remarkable softness: chocolate malt, toasted crust and gentle roast drift across a smooth, balanced palate.

Sprig + Fern Desert Moon is a dark lager that delivers layers of toasted bread, light caramel and subtle toffee character.

### Sprig + Fern Desert Moon Mexican Style Dusky Lager

*5.6% ABV, 440ml RRP $8.99 and 888ml RRP $13.99 – avail 9 Sept*

***Sprig + Fern***

This limited release from Sprig + Fern is a dark lager that delivers layers of toasted bread, light caramel and subtle toffee character. Pouring a deep copper-brown with ruby highlights, it's clean, smooth and incredibly easy-drinking, with gentle sweetness balanced by a crisp, dry finish that keeps you coming back for more.

### Emerson's Phantom Lord Hopped Stout

*5.9% ABV, 440ml RRP $10.99*

***Lion***

Phantom Lord Hopped Stout blends roasty stout character with APA-style hopping. Expect chocolate, toast and a lively hop bite that lifts the beer out of darkness. The skeleton having a pint on the can is perfect Dunedin Gothic.




### Garage Project Our Dankest Daze

*6% ABV, 440ml RRP $9.50*

***Garage Project***

Brewed as part of the Kiwi Game Studio collab bundle (celebrating creativity and innovation in the New Zealand games industry), Our Dankest Daze is a collab with Kiwi company PikPok, creators of Into the Dead: Our Darkest Days. The West Coast IPA is brewed with a line-up of Chinook, Centennial, Citra and Nelson Sauvin. A crisp, clean malt base, bursting with bright grapefruit citrus and dripping dank hop resin, all finished off with a delicious bitter bite. You can run, but you can't hide.

### Renaissance Liquid Asset West Coast IPA

*6.3% ABV, 440ml RRP $9.99*

***Brandhouse***

Simcoe, Mosaic and Riwaka hops are at the heart of this classic West Coast IPA with its bold citrus and pine aroma. Crisp, bitter, and refreshingly dry.

### Altitude Hang Time Hazy IPA

*6.5% ABV, 440ml RRP $11 - also in keg*

***Altitude Brewing***

Hang Time is a punchy, full-bodied hazy brewed with NZH-101 and Alora. Together they deliver a blast of passionfruit, stone fruit and sweet melon, lifted by tingly yuzu and lime zest. The haze is thick and glowing, giving the beer a lush mouthfeel without tipping into sweetness. The can's snowboard-inspired artwork pops in a chiller too.

### De Brabandere Dangerousse Belgian Dark Blonde

*6.5% ABV, 330ml RRP $7.99*

***Q Liquid***

Dangerousse is warm, aromatic and quietly seductive. Roasted malt, caramel and subtle spice create a glowing, full-bodied profile with a smooth, rounded finish.

First brewed around 2012, Renaissance has revived its Black the RIPA Rye IPA for a 2026 comeback.

### Garage Project Single Fruit - Blood Peach

*6.6% ABV, 375ml RRP $15 and 750ml RRP $28*

***Garage Project***

A unique and delicious blend of barrel-aged spontaneously fermented beer infused with rarely seen Blood Peaches, sourced from the Baird family orchard near the Kawhātau River in Mangaweka. The finished beer is bright magenta, with a succulent stone fruit aroma and a lush peach palate. Bottle conditioned. Serve chilled. Pour carefully.

### Emerson's Phantom Lord Hazy IPA

*6.66% ABV, 440ml RRP $10.99*

***Lion***

A fun, fruity hazy with Kohatu and Mosaic hops that deliver pineapple, lime, stone fruit, mango and citrus. Pours mid-hazy in the glass with a soft foam. Soft, juicy and dangerously drinkable – as attested to by its 6.66% ABV.

### Renaissance Black the RIPA

*6.66% ABV, 440ml RRP $9.99*

***Brandhouse***

First brewed around 2012, Renaissance has revived its Rye IPA for a 2026 comeback. Pouring deep mahogany with ruby highlights, it has a vibrant New Zealand hop aroma of citrus, pine, and subtle white wine thanks to Pacific Jade, Nelson Sauvin and Taiheke. The body carries layers of earthy rye spice and dark chocolate while the finish is slightly dry with a balanced bitterness and lingering spicy hop character.

### Altitude 'You Can Call Me Al' Rye Doppelbock

*6.7% ABV, 440ml RRP $11 - also in keg*

***Altitude Brewing***

A co-production with Riwaka brewers Aliment, You Can Call Me Al is a rye-driven doppelbock with real personality. Dark bronze in the glass, it opens with aromas of baked rye sourdough, toasted nuts and sticky toffee pudding. The palate is rich and layered – fruit bread, caramel, a touch of chocolate – yet finishes surprisingly clean thanks to crisp lager fermentation.

### 8-Wired Power of Voodoo West Coast IPA

*7% ABV, 440ml RRP $10.99*

***8-Wired***

Power of Voodoo is a spellbinding West Coast IPA brewed for the Malthouse WCIPA Challenge. It hits all the classic notes: resinous pine, citrus peel, firm bitterness and a clean, dry finish. The aroma is bold and immediate, and the beer's clarity makes it shine in a glass.

### Emerson's Phantom Lord West Coast IPA
*7% ABV, 440ml RRP $10.99*
***Lion***

Also in Emerson's Phantom Lord range, this West Coast IPA is a loud, resinous ale loaded with Centennial, Simcoe and Citra hops. Grapefruit, pine and passionfruit dominate, backed by firm bitterness.

### 8-Wired Liquorice Stick Porter
*7.5% ABV, 440ml RRP $10.99*
***8-Wired***

Liquorice Stick Porter is smooth, soulful and quietly indulgent. Roasted malt, molasses and liquorice weave together like a late-night jazz solo. The body is silky and mellow, making it a comforting cold-weather sipper. The jazz-inspired can looks elegant on shelf too.

### McLeod's Rhino Chaser Imperial Lager
*7.8% ABV, 440ml RRP $9.99*
***McLeod's***

This is a big, oaked Imperial lager inspired by the surfboards used to chase giant waves. Clean malt richness meets warming oak, creating a bold yet polished beer with real presence. The can's surf-themed design looks fantastic in a fridge too.

### 8-Wired Megaflora Hazy Double IPA
*8% ABV, 440ml RRP $10.99*
***8-Wired***

The latest beer in 8-Wired's Megaflora series features a new trial hop from Clayton Hops – C IP076 – delivering orange blossom, ripe peach, vanilla and citrus. The haze is thick and aromatic, and the flavour is lush without being heavy. Mega upload this one.

### Garage Project Boss Level Bonus Level
*8% ABV, 440ml RRP $10.50*
***Garage Project***

Five different US hop varieties, 100 IBUs, a massive malt grist and a powerful blast of distilled blood orange extract to finish. Ready player 1 – you've unlocked the Bonus Level. This is a can-load of weaponised hop firepower with a wicked citrus twist.

### Garage Project Dredge Last Cast
*8% ABV, 440ml RRP $11*
***Garage Project***

Another release in Garage Project's Kiwi Game Studio collab bundle, this brew was made with Black Salt Games, creators of DREDGE. A lush, hazy Oat Cream IIPA, brewed with a boat-load of oats and full cream lactose, then double dry hopped with Mosaic, Motueka, Dolcita and Riwaka for an incredibly smooth mouthfeel and huge tropical fruit and citrus flavour. Dive into its hazy depths, but beware what lies within!

### Parrotdog Limited Release 39 Double IPA
*8% ABV, 440ml RRP $12*
***Parrotdog***

Following its success at this year's New World Beer & Cider Awards, Parrotdog has brought back its Limited Release 39. The Double IPA is brewed with a crisp, lean, pale malt base and loaded to the seams with intense US and NZ hop varieties – providing punchy citrus, tropical, white grape and blueberry characters, along with a firm bitterness.

### 8-Wired Talia the Fortuneteller
*8.5% ABV, 440ml RRP $10.99*
***8-Wired***

Talia the Fortuneteller is a decadent orange-chocolate stout brewed in collaboration with Wellington's vegan-friendly chocolatiers Wonderland Chocolate. Cashew milk lends a creamy, velvety texture, while citrus and cocoa intertwine into a flavour profile reminiscent of gourmet confectionery. At a hefty 8.5%, this beer is a dessert in itself, but would pair beautifully with flourless chocolate cake, panna cotta or orange-glazed desserts.

## CIDER

### Capital Cider Co. Love & Money
*5% ABV, 440ml RRP $7.99*
***Peckham's***

This is a 2026 reboot of the original Love & Money from Nelson's Capital Cider Co. Now with a lower 5% ABV (down from 5.6% previously), this vibrant mixed berry cider is fruity, lively and seriously easy-drinking. A sessionable cider with a generous hit of juicy red berry fruit and a crisp, refreshing finish.

### Peckham's Knotted Kernel 2024
*6.8% ABV, 330ml RRP $6.99*
***Peckham's***

Knotted Kernel, a favourite apple in the Peckham's orchard, is renowned for making big, characterful ciders. Harvested and pressed in 2024, the juice was barrel-fermented with wild yeast to create this seriously bold cider. Fulsome on the nose and dry in style, it's full-bodied and rich, with bright apple fruit and complex notes of caramel and hazelnut.

**For distributor details see the Distributor Index on page 75.**

The latest beer in 8-Wired's Megaflora series features a new trial hop from Clayton Hops – C IP076.





**Michael Donaldson**
Beer Writer of the Year, journalist and author
*beernation.co.nz*

# The other pride of the south

## This year's NZ Beer Awards were a trip down memory lane and a celebration of great brews, old and new, says *Michael Donaldson*...

**THE 20TH** edition of the New Zealand Beer Awards turned out to be one for the ages, with a tribute to a 30-year-old brew winning the title of Champion Beer.

The awards, run by the Brewers Guild of New Zealand, took place in Dunedin in August in recognition of the fact that Richard Emerson, founder of Dunedin-based Emerson's Brewing, was the man who signed the paperwork needed to bring the Brewers Guild to life.

And if these awards were written as a movie, there'd be soaring music as we built to a climax that saw Emerson's named Champion Large Brewery and its Pride Of The Plains Pilsner crowned Champion Beer.

Tears? There would have been plenty of those too as Emerson's won Gold medals for two beers bearing the names of Richard's late parents, George and Ingrid – Taieri George and Ingrid Weizenbock – the latter of which went on to win a Trophy in the Wheat & Other Grains style category.

And all this from a blind judging – there's no sentimentality in beer awards! Emerson's just had all the right beers in the right place at the right time.

Pride Of The Plains was re-brewed in 2025 as a tribute to the brewery's original Pilsner, which bore the label "Pride of the Plains" because it was an all-organic beer brewed with Canterbury-grown organic barley and organic Riwaka hops. As a beer, it launched an entire style category: New Zealand Pilsner, which is now recognised globally in beer awards.




Riwaka is known as an incredibly hard-to-grow hop. It's a temperamental strain but the effort to get it right is worth it because of the unique flavours it brings to beer. There's passionfruit, grapefruit, white wine, hay, a peppery spice and diesel, with the latter being a character that so many people love about Riwaka (and others hate with a passion!).

When organic Riwaka became too hard to grow, Emerson's Pilsner adapted and today it is brewed with a variety of hops to get the consistency needed for a big-selling core range beer.

The rebrew of Pride Of The Plains was created as a one-off and as such Riwaka was used liberally to create a unique, punchy beer. Full of grapefruit, passionfruit and an earthy spiciness, it was lauded far and wide in 2025.

It proved so popular that Emerson's did a keg-only rebrew this year and that was the beer that won the Champion Crown at the NZ Beer Awards. Off the back of that success, it's coming back again – this time in cans as well – and is due for release as this edition of *Drinksbiz* lands in your hands. It's worth seeking out because it redraws, in bold, the template for what New Zealand Pilsner has become.

It's worth noting that Emerson's hasn't brewed it as a replica of the original 1995 beer, but as a tribute. But given greater understanding of Riwaka hops, and how the style has evolved, it's probably better to call it a reincarnation of the original but on a higher plane.

> Emerson's just had all the right beers in the right place at the right time.

Other highlights from the Awards included the Champion Overall Brewery title going to Karamu Barrelworks, the tiny rural Waikato brewery that specialises in lambic-style fruited sours.

Mount Brewing, in their 30th year, were crowned Champion Medium-sized Brewery and won a Trophy with their Guinness-inspired Harley's Irish Stout – named for Ireland-born brewery co-owner Niall Harley.

Shining Peak won Champion Small Brewery for the third time in four years (and secured 20 medals from 20 entries, which is a phenomenal performance), while Neck Of The Woods, a brewpub in Tauranga started by former Deep Creek founder Scott Taylor, won Champion Microbrewery.

# New horizons for Bach Brewing with All Day GO




**BACH BREWING** is taking its internationally award-winning non-alcoholic All Day beer in a new direction with the launch of All Day GO – a premium non-alcoholic pale ale fortified with B Vitamins, Vitamin C and Vitamin D3.

A pioneer in the non-alcoholic craft beer space, Bach Brewing was this year recognised as Champion Non-Alcoholic Brewery at both the Australian International Beer Awards and the New Zealand Beer Awards.

Founder Craig Cooper says the non-alcoholic category has reached the point where consumers expect more than just beer without alcohol. "People are looking for drinks that fit their lifestyles while still delivering exceptional flavour. With All Day GO we've combined our award-winning brewing expertise with thoughtful innovation, creating a great-tasting hop-forward beer that offers something extra, without compromising on taste."

**Ⓓ Bach Brewing**

# New brand identity for Panhead

**CRAFT BEER** brand Panhead has unveiled a major brand refresh and new packaging system created in partnership with independent brand design agency Weave.

Parent company Lion says it identified an opportunity to re-evaluate Panhead's role in an increasingly competitive craft beer category, appointing Weave to reinvigorate its brand strategy, refresh the identity and redesign Panhead's packaging portfolio.

The new strategic positioning – "Beer, Engineered" – is described as "...a reframe of Panhead's garage-built heritage through the lens of precision, instinct and quality".

The redesign retains Panhead's most recognisable brand assets, using a refined wordmark, redrawn winged pint icon, new typography and approach to colour. "Panhead has earned its place as New Zealand's leading luxury craft beer brand through the quality of its beer and the strength of its personality," says Kristin Paddy, Senior Brand Manager at Panhead. "The new brand system has been designed to improve navigation across the portfolio, strengthen shelf recognition and support premium pricing in an increasingly crowded craft beer category."







# Top 25 in the New World Beer & Cider Awards

**PANHEAD PORT** Road Pilsner has been crowned the Supreme Champion at the 2026 New World Beer & Cider Awards, taking the top spot from more than 650 beers and ciders entered from producers across Aotearoa.

The 2026 Top 25 were selected after three days of blind-tasting by an independent judging panel, with beers and ciders assessed across a broad range of styles and flavours, including classic pilsners, hazy IPAs, fruit-forward ciders, smoothie sours, brewed sodas and alcohol-free options.

### Top 25 – New World Beer & Cider Awards 2026

- 8 Wired Pinnacle Pilsner
- Altitude Built for Speed West Coast IPA
- Beer Baroness Queer Bear Hazy IPA
- Behemoth Haze Juice Hazy IPA
- Behemoth Me Time Mosaic Hazy IPA
- Brave Brewing Bottle Rocket Pale Ale
- Double Vision Colar Beer Sour
- Duncan's Yum Yum Yuzu Dry Lager
- Epic Coming of Age Brewers Cut Stout
- Garage Project Tiny Non-Alc IPA
- Garage Project Spicy Pickle Beer
- Garage Project Tiny Non-Alc XPA
- Lakeman ChocNess Monster Stout
- Lakeman Rogue Hog West Coast IPA
- Lakeman Taupo Thunder NZ Pale Ale
- Panhead Port Road Pilsner – Supreme Champion
- Parrotdog Limited Release 39 Double IPA
- Peckham's Cidery and Orchard Boysenberry Cider
- Rhyme and Reason Italian Stallion Euro Lager
- Steinlager Tokyo Dry
- Steinlager Ultra Low Carb
- Three Sisters Dragon Fruit Smoothie Sour
- Waikato Draught
- Zeffer 0% Crisp Apple Cider
- Zeffer Bramble Spritz

# Kiwi brewers toast Gold at World Beer Awards



Joe Banner, Nick McGrane, Tracy Banner and Adam Todd of Sprig + Fern

**TWO NEW** Zealand breweries are celebrating success at the prestigious World Beer Awards, with their beers ranked among the best in the world.

Sprig + Fern and Moa Brewing each received a Gold Medal and Country Winner title for their respective brews.

Sprig + Fern's G.O.A.T Doppelbock was awarded in the 'Lager – Strong' category, while Moa Brewing's Southern Alps Ultra won in the 'International Lager – Light' category.

Tracy Banner, Sprig + Fern Brand Owner and Master Brewer, said she and the team are incredibly proud of the recognition from the World Beer Awards and The G.O.A.T's continued success.

"This beer has been on an incredible journey," she says. "To see it build a record of nearly 30 awards and now achieve its biggest success yet is genuinely emotional for our team. It's a beer we love brewing, our customers love drinking, and we're thrilled to see it receiving recognition at the highest international level."

Stephen Smith, Managing Director of Moa Brewing Company, said the success of Southern Alps Ultra shows that New Zealand breweries can compete alongside some of the largest brewing companies in the world.

**See full results at worldbeerawards.com**

# Industry celebrates at NZ Beer Awards 2026

**A SMALL** Waikato brewery was named the country's best at the New Zealand Beer Awards 2026.

Karamu Barrelworks, a small boutique brewery in an old Waikato farmhouse, was awarded Overall Champion NZ Brewing Company at the Awards held in Dunedin.

The Emerson Brewing Company took home Champion New Zealand Beer for Emerson's Pride of the Plains.

This year's event marked 20 years of the Awards with Trophy winners chosen from 660 beers made by 70 brewers.

Overall Champion NZ Brewing Company, Karamu Barrelworks, is a boutique operation on a Waikato lifestyle block, where Daryl Bryant brews spontaneously fermented beers inspired by classic Belgian brewing methods. This year's top accolade follows the brewery's 2025 win for Champion New Zealand Micro Brewery.

New Zealand Beer Awards Head Judge, Tina Panoutsos, congratulated brewers for the quality of their beers, noting that around 80% of entries received a medal, indicating that beers were well made, showed good technical execution, and were closely aligned to style expectations.


The Emersons team celebrate 2026 Beer Awards

## NZ Beer Awards 2026 Winners

### Champion Award Winners

**Overall Champion NZ Brewing Company:** Karamu Barrelworks

**Champion NZ Large Brewery:** The Emerson Brewing Company Ltd

**Champion NZ Medium Brewery:** Mount Brewing Co

**Champion NZ Small Brewery:** Shining Peak Brewing

**Champion NZ Micro Brewery:** Neck Of The Woods Beer Co

**Champion Australian Brewery:** Two Bays Brewing Co

**Champion NZ Manufacturer:** Steam Brewing Company

**Champion New Zealand Beer:** Emerson's Pride of the Plains, The Emerson Brewing Company Ltd.

### Trophy Winners

**International Lager:** Brave Brewing Co – Happy Go Lager

**NZ Lager & NZ Pilsner:** The Emerson Brewing Company Ltd – Emerson's Pride of the Plains

**NZ IPA, NZ Pale Ale & NZ Draught:** Mount Brewing Co – The Trifecta

**Amber/Dark Lager & Ale:** Parrotdog –Limited Release 44 Red IPA

**British & European Ale:** North End Brewery –Super Alpha Pacific Pale Ale

**International Pale Ale:** Good George Brewing –Frankton Bright IPA

**India Pale Ale:** Shining Peak Brewing – Bravo!

**Juicy/Hazy IPA:** Brave Brewing Co – Float On

**Juicy/Hazy Pale Ale:** Good George Brewing – Fog City

**Stout & Porter:** Mount Brewing Co – Harley's Irish Stout

**Wheat & Other Grain:** The Emerson Brewing Company Ltd – Emerson's Ingrid Weizenbock

**Fruit & Flavoured:** Sprig + Fern Brewing Co – Norty Porter

**Specialty & Experimental:** Alchemy Street Brewing – HOT BOX

**No, Low & Reduced Alcohol:** Bach Brewing Co – ALL DAY ORIGINAL Non-alcoholic IPA

**Wood & Barrel Aged:** Behemoth Brewing Company Limited – Victory at Churly's

### Industry Award Winners

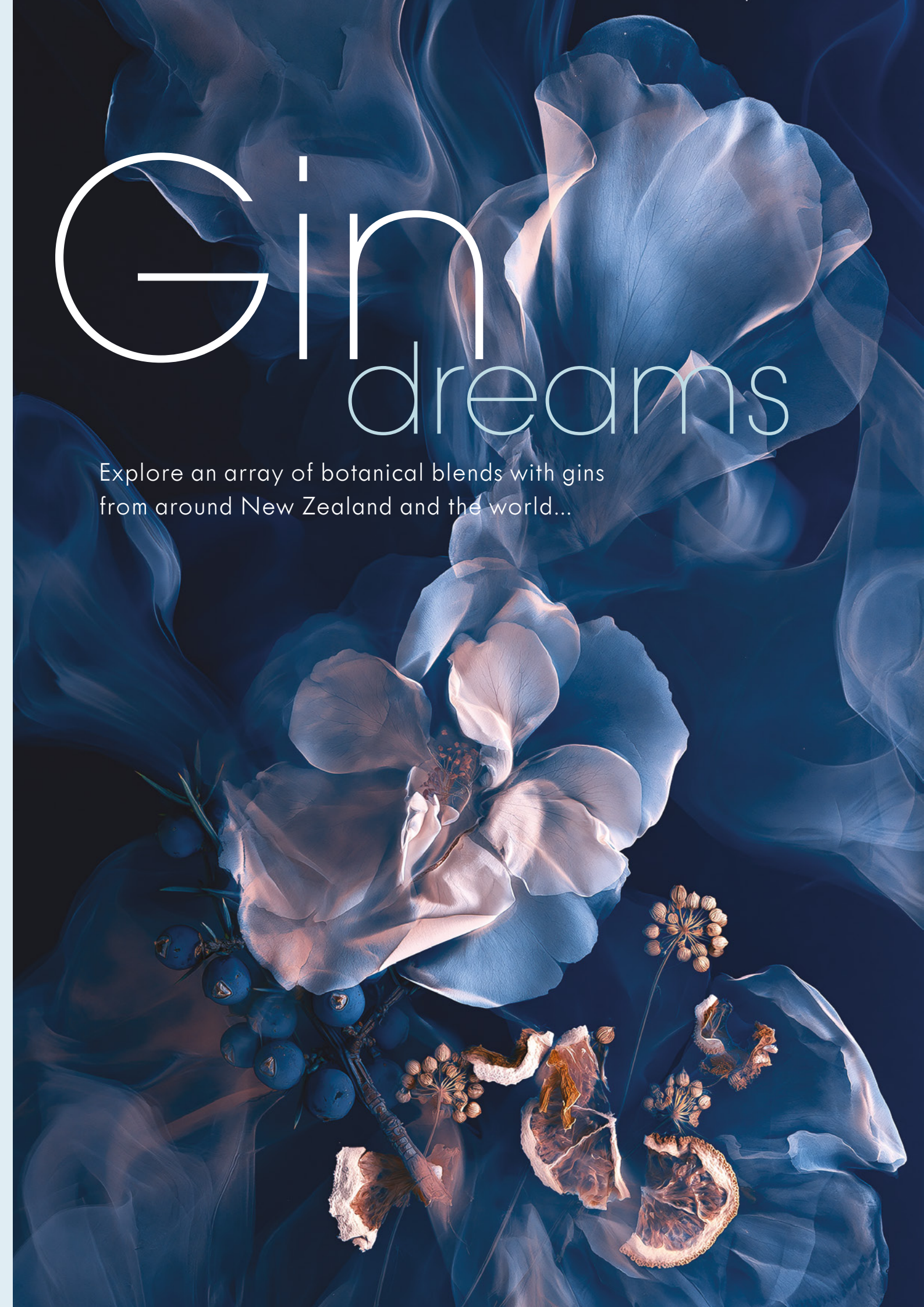
**Future Award:** Garage Project, Hāpi Research Programme

**Community Award:** Sawmill Brewery

**Packaging Award:** b.effect Brewing Co

**People Award:** Tracy Banner

**brewersguild.org.nz**


Gin
dreams
Explore an array of botanical blends with gins
from around New Zealand and the world...




**Note:** Gins are listed alphabetically within their country category.

## NEW ZEALAND

### 4 Bars Gin Clear Day
*47% ABV, 700ml RRP $89.99*
***4 Bars***

This gin from Christchurch distillery 4 Bars takes its name from the aviation term for exceptionally clear flying conditions – a nod to founder Chris Gear's former life as an RNZAF and commercial pilot (the bottle even features a jet turbine-inspired punt). A robust, juniper-driven gin that leads with a burst of orange and pink peppercorn, followed by rich, warming Ceylon cinnamon, a touch of nutmeg and a long, spicy finish. New Zealand's only Double Gold winner at the San Francisco World Spirits Competition 2026 with 96 points and awarded Gold at the 2026 NZ Spirits Awards along with the Trophy for Best Packaging and Design.

4 Bars Gin Clear Day takes its name from the aviation term for exceptionally clear flying conditions.

### 5 Mile Berry Gin
*41% ABV, 700ml RRP $79.95*
***5 Mile Distilling***

A vibrant, full-bodied gin with raspberries, blackberries, and vanilla pods adding lush sweetness to a classic botanical mix.

### 5 Mile Forest Gin
*31% ABV, 700ml RRP $79.95*
***5 Mile Distilling***

Native New Zealand botanicals horopito, kawakawa, and mānuka add a forest feel to this release from Taupō distillery 5 Mile.

### 5 Mile Navy Gin
*57.4% ABV, 700ml RRP $94.95*
***5 Mile Distilling***

A tribute to navy gins of old from Taupō distillery 5 Mile. A blend of botanicals, including green cardamom pods, cassia bark, walnuts, lime peel, and green peppercorns, is enhanced by New Zealand Giant Kelp for a briny aroma and taste.

### 5 Mile Original Gin
*43% ABV, 700ml RRP $79.95*
***5 Mile Distilling***

A gin with strong juniper to the fore, balanced with spicy and aromatic flavours of cardamom and cinnamon, with depth from lime peel and green peppercorns.

### 1919 Classic
*41% ABV, 700ml RRP $73*
***1919 Distilling***

There's a Kiwi twist to this classic-style gin with Otago cherries, mānuka honey and organic citrus. Light and clean but complex on the palate with a developing spiced warmth, freshened by zesty citrus.

### 1919 Dry Pink
*41% ABV, 700ml RRP $77*
***1919 Distilling***

Pale pink in the glass, this gin has aromas of red berry fruit and a hint of sweetness. Light and rounded with a strawberry ripeness and a thread of honey, balanced with juniper and spice.

### 1919 Feijoa
*41% ABV, 700ml RRP $77*
***1919 Distilling***

Part of 1919 Distilling's Kiwiana Range, this gin heroes the distinctive flavour of fresh feijoa. Made with 1919's London Dry gin as a base, the Feijoa Gin is juniper-forward with a touch of citrus and fresh feijoa.

### 1919 Pineapple Bits
*41% ABV, 700ml RRP $77*
***1919 Distilling***

This was the first release in 1919's Kiwiana Range, inspired by a certain much-loved New Zealand lolly. Pineapple Bits is a lushly tropical pineapple gin with a subtle chocolate character.

### Armada Pink Gin
*42% ABV, 750ml RRP $64.99-$69.99*
***Armada Spirits***

Fresh Bay of Plenty boysenberries are infused in Armada's Premium Dry Gin to add a fruity twist and natural colour to this pink expression.

### Armada Premium Dry Gin
*42% ABV, 750ml RRP $64.99-$69.99*
***Armada Spirits***

This take on a London Dry-style gin from Papamoa Beach distiller Armada Spirits uses classic coriander, liquorice and angelica root for a gin that is citrus-forward and underpinned by subtle spice.

## Awildian Coromandel Mānuka Gin was awarded 98 points and Gold Outstanding at IWSC 2026.

### Awildian Coromandel Dry Gin
*47% ABV, 500ml RRP $79.95, 700ml RRP $104.95*
***Coromandel Distilling Company***

A fragrant and complex gin made with 20 botanicals, including rose petals, hibiscus, blueberry, cubeb pepper, lemon myrtle, lemon thyme and liquorice root. The liquorice is up-front on the palate, with a herbaceous quality emerging; lifted citrus notes and delicate florals on the finish. Awarded Gold at the 2026 World Gin Awards.

### Awildian Coromandel Dry Gin – Blue Edition
*47% ABV, 500ml RRP $79.95*
***Coromandel Distilling Company***

The addition of butterfly pea flower to the original Awildian Coromandel Dry Gin creates a vivid blue hue in this gin and adds a colour-changing quality when combined with tonic. Awarded Gold and Best NZ Colour-Changing Gin at the 2026 World Gin Awards.

### Awildian Coromandel Mānuka Gin
*47% ABV, 500ml RRP $89.95*
***Coromandel Distilling Company***

This gin rests for at least three months in toasted mānuka wood coated with medicinal grade mānuka honey to create a lightly floral and delicate honeyed thread through the juniper-forward aroma. The sweetness persists on the palate but isn't cloying and develops into a silky, warming honey note and a lightly lingering finish. Awarded 98 points and Gold Outstanding at IWSC 2026, and Gold and Best NZ Matured Gin at the 2026 World Gin Awards.

### Awildian Coromandel Spiced Gin
*47% ABV, 500ml RRP $79.95*
***Coromandel Distilling Company***

There are 23 botanicals in this complex gin, including wild pepper, cardamom, nutmeg, grains of paradise, aniseed, blueberry, chamomile, two varieties of citrus and other botanicals the distillers won't reveal. It has aromas of white chocolate, violets, lavender, white blossom, and ripe fruits. On the palate there are herbal, spicy and floral elements with honey.

### Awildian Damson Gin
*32% ABV, 200ml RRP $38*
***Coromandel Distilling Company***

Awildian Damson Gin has quickly developed a cult following. Based on a traditional sloe gin recipe, the distillers first make a structured London Dry Gin, which is then macerated with Coromandel damson plums. A labour of love with flavours of ripe stone fruit and rhubarb. Awarded Gold and Best NZ Flavoured Gin at the 2026 World Gin Awards.

### Black Collar Gin
*42% ABV, 700ml RRP $59.95*
***Black Collar Distillery***

This gin from Bay of Islands distillery Black Collar has aromas of juniper overlaid with warm spice and lemon. Rounded and full in the mouth with a slight sweetness, there is lemon zest and spice on the palate with a lingering juniper finish.

### Black Robin Rare Gin
*43% ABV, 700ml RRP $89*
***Negociants***

A fresh, citrus-forward gin with undertones of spice. The zesty citrus contrasts with peppery heat from the addition of native horopito and the spicy warmth of star anise and liquorice.

### Bluff Gin
*45% ABV, 200ml RRP $37.99 and 700ml RRP $99.99*
***Bluff Distillery***

Created to capture the spirit of its home in Bluff, this gin is a classic, smooth London Dry style with hibiscus flower and lemongrass in the botanical mix. It has bright juniper flavours matched with citrus, liquorice and spice. The distinctive glass buoy bottle evokes its coastal Southland home. Awarded Gold and the Trophy for Best Overall Gin (Classic) at the 2026 NZ Spirits Awards and Gold at the San Francisco World Spirits Awards 2026.

### Blush Boysenberry
*37.5% ABV, 700ml RRP $95*
***Blush Merchants***

This gin is infused with fresh boysenberries from Te Awamutu for a soft, smooth, and full-flavoured gin. Notes of bright red berry fruit sit alongside classic juniper and citrus character.

### Blush Citrus
*41.08% ABV, 700ml RRP $95*
***Blush Merchants***

Citrus from sunny Kerikeri in New Zealand's north is infused with a touch of Blush Gin's signature Rhubarb gin. Refreshing and crisp with a vibrant zing. The slightly cloudy appearance is a result of the natural oils from the infused citrus fruits.

### Blush Rhubarb
*37.5% ABV, 700ml RRP $85*
***Blush Merchants***

Blush Gin's signature Rhubarb gin is infused with hand-pressed rhubarb and botanicals for a fresh, lush rhubarb flavour.

### Broken Heart Barrel Aged Gin
*40% ABV, 500ml RRP $69.99*
***Broken Heart***

Six months in French Chardonnay oak mellows the original Broken Heart Gin and gives it pronounced oak aromas and flavour with a smooth, slippery mouthfeel.

### Broken Heart Navy Strength
*57% ABV, 700ml RRP $104.99*
***Broken Heart***

A more botanical-rich and higher ABV version of the original Broken Heart Gin. This Navy Strength expression uses 40% more botanicals to create a more intense version for cocktail making. Awarded Gold and Best NZ Navy Gin at the 2026 World Gin Awards, Gold at IWSC 2026 and Gold at the 2026 NZ Spirits Awards.






### Broken Heart Original Gin
*40% ABV, 200ml RRP $28.99 and 700ml RRP $89.99*
***Broken Heart***

This London Dry gin blends 11 botanicals, combining piney juniper with floral notes from South Island lavender, earthy Nelson-grown hops and malt, and spicy notes from pimento and ginger alongside angelica.

### Broken Heart Pinot Noir Gin
*40% ABV, 500ml RRP $69.99*
***Broken Heart***

Central Otago Pinot Noir grapes are added to the Broken Heart Original Gin to create this expression with its whisky-like colour. The gin has a slightly honeyed aroma with subtle sweetness, distinct red fruit character and a hint of tannins on the palate, leading to a dry finish.

### Broken Heart Queenstown Edition
*40% ABV, 700ml RRP $109.99*
***Broken Heart***

This gin combines the rich botanical essence of Broken Heart's Navy Strength Gin with the alcohol content of the Original Gin. Fresh and vibrant on the nose, citrus-led with a generous helping of juniper. The citrus continues onto the palate in an elegant style, alongside well-balanced botanicals. Awarded Gold at the 2026 NZ Spirits Awards.

### Broken Heart Quince Gin
*40% ABV, 500ml RRP $69.99*
***Broken Heart***

The golden hue of this gin echoes that of the quince used in its creation. There is 20kg of quince macerated in every 100 litres of Broken Heart Quince Gin, with no additional sugar or other additives. It has a rich fruit aroma and luscious flavour. Serve neat as an alternative to dessert wine, with cheese and fruit.

### Broken Heart Rhubarb Gin
*40% ABV, 500ml RRP $69.99*
***Broken Heart***

Rhubarb is macerated in Broken Heart Gin to create subtle rhubarb tartness on the nose and a lingering rhubarb flavour.

### Championz Gin
*40% ABV, 750ml RRP $80*
***Kiwi Spirit Distillery***

A gin designed for celebrating courage and victories from Kiwi Spirit Distillery in Golden Bay. A subtly sweet and floral gin with a smooth finish of angelica and liquorice.

### Chemistry Gin
*44% ABV, 700ml RRP $99.95*
***Chemistry Gin***

This contemporary London Dry gin is juniper-forward and single-shot distilled with a handful of ethically-sourced botanicals including Sichuan peppercorns, sage and New Zealand kelp.

### Clarity 2023 Gin
*40% ABV, 700ml RRP $62.99*
***Clarity Distilling***

Aromas of juniper, coriander, orris and citrus. Vibrant juniper, coriander and citrus on the palate with a lingering sweetness from the liquorice root before a crisp, clean finish.

### Clarity Dry Gin
*40% ABV, 700ml RRP $62.99*
***Clarity Distilling***

A gin with a pronounced juniper aroma, subtle spice and citrus and a peppery tickle. A classic dry style on the palate with juniper, coriander, lemon, peppercorn and a light earthiness.

### Clarity Navy Gin
*57.5% ABV, 700ml RRP $85.99*
***Clarity Distilling***

A classic, robust blend with juniper, enhanced by mānuka and charcoal-smoked coriander. Cardamom and peppercorn add spice along with lemon and juniper on the palate. A smooth finish with a floral touch from orris root, bright lemon, and peppercorn warmth. It was the top-scoring gin overall at IWSC 2026 with 99 points and Gold Outstanding and was awarded Double Gold and Gin of the Year at the London Spirits Competition 2026 and Gold at the 2026 NZ Spirits Awards.

### Clarity Sundrop Gin
*40% ABV, 700ml RRP $62.99*
***Clarity Distilling***

With damson plum at its heart, this gin evokes sun-ripened fruit, delicate florals, and warming depth thanks to hibiscus petals for floral brightness, and cassia, nutmeg, and Sichuan pepper for layers of warmth and complexity.




### Curious Garden Dry Gin
*40% ABV, 700ml RRP $54.99*
***Beverage Brothers***

This is a classically styled dry gin, crafted at The Spirits Workshop in Christchurch. Exceptionally smooth with elegant juniper and subtle citrus, accompanied by light, bright spice. Refined yet vibrant.

### Curious Garden Pink Gin
*40% ABV, 700ml RRP $54.99*
***Beverage Brothers***

A balanced pink gin with subtle sweet floral highlights featuring ripe pomegranate and rose accents.

### Curiosity Curious Dry
*40% ABV, 700ml RRP $74.99*
***Beverage Brothers***

Using a base spirit made from Canterbury grain, this gin has a rich and complex aroma but is light and refreshing on the palate. Herbal characters from an array of native botanicals such as kawakawa, horopito, mānuka, and tarata (lemonwood).

### Curiosity Pinot Barrel Sloe
*27% ABV, 700ml RRP $72.99*
***Beverage Brothers***

The team at Curiosity imports sloe berries from the UK and steeps them in Curiosity Gin for several months using an ex-Otago Pinot Noir barrel. The gin is sweetened with natural sugar before bottling. It has ripe berry sweetness on the nose, with a hint of marzipan. Rich, bittersweet fruit in the mouth, yet light on the palate, with juniper undertones.

### Curiosity Ruby Gin
*37.5% ABV, 700ml RRP $74.99*
***Beverage Brothers***

Fresh Otaki rhubarb stalks are infused in Curiosity's Curious Dry Gin to create this pink version. It has an intense aroma of freshly cut rhubarb leading to a palate of rich stewed rhubarb and a dry, lingering rhubarb finish.

### Dancing Sands Dry Gin
*44% ABV, 700ml, RRP $79.99*
***Dancing Sands***

With fresh aromas of green mānuka leaves and juniper, this gin is creamy on the palate with warming cardamom and pepper, and a long liquorice finish.

### Dancing Sands Mediterranean Gin
*44% ABV, 700ml, RRP $79.99*
***Dancing Sands***

Built on the flavours of the Mediterranean, this release from Dancing Sands leads with rosemary, sage, and thyme, while sun-dried tomatoes bring an unexpected savoury depth and rock salt adds a clean coastal edge. Awarded Gold at the 2026 NZ Spirits Awards.

### Dancing Sands Sauvignon Blanc Gin
*37.5% ABV, 700ml RRP $79.99*
***Dancing Sands***

The signature passionfruit, lime, and green apple aromas of New Zealand Sauvignon Blanc leap out of this gin from Golden Bay distillery Dancing Sands, alongside hints of juniper and coriander seed. Made from vacuum-distilled wine and blended with Dancing Sands Dry Gin botanicals.

### Dancing Sands Sun-Kissed
*37.5% ABV, 700ml RRP $79.99*
***Dancing Sands***

Fresh strawberries and rhubarb sourced from the Golden Bay area are infused in Dancing Sands Dry Gin to create a gin that is aromatic and fresh. Candied strawberry notes balance the tart rhubarb character.

### Dancing Sands Wasabi Gin
*58% ABV, 700ml RRP $89.99*
***Dancing Sands***

This navy strength gin was inspired by the wasabi root that grows locally in Golden Bay. It has aromas of bright, peppery wasabi up front with juniper, cardamom and subtle citrus emerging. The full, syrupy body is initially sweet, before a building wasabi spice and slightly resinous juniper takes hold, alongside orange rind, creamy almonds and green leaves. Clean and earthy.

### Daydream Botanic
*40% ABV, 700ml RRP $74.99*
***NZ Rum Co.***

Inspired by fresh herbs and culinary creativity, this gin combines rosemary, thyme, and sage with a whisper of lavender and citrus. A refined herbaceous spirit with elegant complexity.

### Daydream Orchard
*40% ABV, 700ml RRP $74.99*
***NZ Rum Co.***

Fresh citrus is at the heart of this juniper-forward gin. Bright and bold, it features fresh tangelo, orange, and lemon layered with subtle spice for added depth.

### Delightful Dry Gin
*40% ABV, 700ml RRP $80*
***Kiwi Spirit Distillery***

Botanicals grown in the grounds of Kiwi Spirit Distillery in Golden Bay go into this gin, including lavender and lemons. An elegant gin with delicate floral hints and gentle citrus notes.

### Dr Beak Haskap Gin Liqueur
*30% ABV, 500ml RRP $76.99*
***Tickety-Boo***

The Haskap berry, also known as the honeyberry, is an edible blue honeysuckle and native to the northern hemisphere. Haskap berries grown near Taihape are infused in Dr Beak's New Zealand Garden Gin and this is then rested in an oak barrel before being balanced with raw sugar. This gin liqueur expresses savoury nuances, underpinned by fresh rose petals and red berries. Bright and juicy on the palate with a lingering finish and an exotic flavour profile.

### Dr Beak Juniperus Gin 2024
*48% ABV, 500ml RRP $79.99*
***Tickety-Boo***

Designed to be a showcase of what juniper can deliver, this gin uses wild-grown Macedonian juniper macerated in neutral spirit for six months. This was distilled with more juniper and a dash of New Zealand-grown orris root. The resulting gin has rich juniper notes, accompanied by floral and earthy undertones that enhance its complexity.

### Dr Beak New Zealand Garden Gin
*45.5% ABV, 500ml RRP $72.99*
***Tickety-Boo***

A fresh, lively gin with a lightly spiced aroma. Almost savoury on the palate with a touch of horopito spice and herbal character from rosemary and mint, and a lingering juniper finish.

### Dr Beak New Zealand Premium Gin
*48% ABV, 500ml RRP $79.99*
***Tickety-Boo***

A flavoursome and complex gin from Dr Beak in Martinborough. The slightly higher ABV adds to the intensity. The palate is balanced with earthy spice, fresh citrus, floral notes from lavender, and umami from the kelp in the botanical mix.

### Dr Beak Yuzu Garden Gin
*45.5% ABV, 500ml RRP $79.99*
***Tickety-Boo***

This limited release New Zealand Garden Gin has a citrus twist, with flavour amplified by the addition of fresh New Zealand-grown yuzu. A fragrant gin that expresses balanced bitterness with bright citrus and herbaceous notes.

### Duchess H Gincello
*25% ABV, 700ml RRP $44.99*
***Hancocks***

Blended using inspiration from traditional limoncello, this gin cup has zesty lemon aromas and a palate full of bright citrus.

### Duchess H Italian Spritz Gin Cup
*25% ABV, 700ml RRP $44.99*
***Hancocks***

A blend of bright, zesty citrus-forward bittersweet orange with crisp prosecco.

### Duchess H Peach & Passionfruit Fruit Cup
*25% ABV, 700ml RRP $44.99*
***Hancocks***

The Duchess H Fruit Cups are small batch gin liqueurs that echo the elegant old world tradition of fruit cups served with soda water or lemonade. This expression has bright, fragrant peach with soft citrus, and tangy tart passionfruit sweetness.

### Duchess H Summer Escape Gin Cup
*25% ABV, 700ml RRP $44.99*
***Hancocks***

Lush pineapple, mango and coconut are blended with the Lady H Artisan Gin in this gin cup combo.

The Duchess H Fruit Cups are small batch gin liqueurs that echo the elegant old world tradition of fruit cups served with soda water or lemonade.



### Dunedin Craft Distillers – Dunedin Dry Gin
*40% ABV, 700ml RRP $92*
***Dunedin Craft Distillers***

Dunedin Craft Distillers make their base alcohol from surplus bread products. This is a no-nonsense, juniper-forward gin with citrus, coriander and spice on the nose and on the palate; a smooth texture and balanced finish.

### Dunedin Craft Distillers – The Bay
*45% ABV, 700ml RRP $96*
***Dunedin Craft Distillers***

Described as a "back to basics" gin by its makers, The Bay features coriander, bay leaf, and lemon in its blend to create a gin with lemon and herbs on the nose and flavours of juniper with a long balanced finish.

### Elsewhere Central Otago
*42% ABV, 750ml RRP $155*
***Elsewhere Gin***

A contemporary dry gin made using Pinot Noir grapes grown in Bannockburn and macerated in a triple gin for a year. This is balanced by wild thyme, and a matagouri blossom enfleurage (a technique to capture fragrant compounds), red cherries and Otago schist rock.

### Elsewhere Endeavour Inlet
*42% ABV, 750ml RRP $155*
***Elsewhere Gin***

Wild-foraged botanicals from Endeavour Inlet in Queen Charlotte Sound are steeped three times to create a clean, nuanced dry gin with rimu, rata flower, citrus, fennel blossom, and wakame.

### Elsewhere Fox River
*42% ABV, 750ml RRP $155*
***Elsewhere Gin***

This gin is made using botanicals foraged from around the West Coast's Fox River, layers of rata and purple thistle flower, nasturtiums and wild fennel, seaweed, and beach pebble, aged in French oak.

### Elsewhere Hahei
*42% ABV, 750ml RRP $155*
***Elsewhere Gin***

The Coromandel Peninsula's famed Hahei beach is captured in this gin with mānuka leaf from Stingray Bay and seaweed from Cathedral Cove, along with kawakawa, kumquat and hibiscus.

### Elsewhere Little River
*42% ABV, 750ml RRP $155*
***Elsewhere Gin***

Pea-flower blue in the bottle, this contemporary dry gin turns a lavender blush when combined with tonic – a shade that its makers liken to "early mornings at Birdling's Flat", a settlement near Little River in Canterbury. Wild-foraged tarata blossom combine with delicate herbaceous notes of lemon verbena.

### Elsewhere North Canterbury
*42% ABV, 750ml RRP $155*
***Elsewhere Gin***

With ripe orange and mandarin flavours, this limited-edition triple gin pays tribute to the expressive Rieslings for which North Canterbury is famed. Orange blossom, lime leaf, and tangelo peel are among the botanicals.

### Elsewhere Tōtaranui
*42% ABV, 750ml RRP $155*
***Elsewhere Gin***

A gin that captures the native forest, salt water and sunshine of Abel Tasman National Park with summer lilac nectar, karengo, grapefruit, yarrow, rimu, and tarata.

### Fen & Field Classic Dry Gin
*43% ABV, 700ml RRP $89*
***Fen & Field***

This small batch gin from Waikato distillery Fen & Field has aromas of lemon, moss and a hint of fennel. Delicate pine resin, bright citrus, and a woody herbaceous note come through on the palate with thick malty sweetness. Drying liquorice and pepper on the finish.

### GDC Apricity
*42% ABV, 375ml RRP $59.90 and 750ml RRP $104.90*
***Greytown Distilling Co.***

It turns out there's a word for when the sun breaks through on a winter's day and warms your skin: 'apricity'. This gin has notes of cinnamon, nutmeg, ginger, orange peel and Greytown's very own honey for a warming 'sunshine-in-your-glass' experience.

### GDC Beekeeper
*42% ABV, 375ml RRP $54.90 and 750ml RRP $94.90*
***Greytown Distilling Co.***

Part of the Villager Selection trio from Greytown Distilling, this gin combines Greytown mānuka honey, rose petals from Greytown gardens and locally grown Wairarapa lavender. The addition of butterfly pea flower creates a pretty colour change when tonic is added.

### GDC Fireside
*42% ABV, 375ml RRP $54.90 and 750ml RRP $94.90*
***Greytown Distilling Co.***

A classic London Dry gin with savoury notes of sandalwood, nutmeg, orange and malted barley. This gin has woodsy, smoky character and evokes a cosy night in front of the fire.

Elsewhere Tōtaranui captures the native forest, salt water and sunshine of Abel Tasman National Park.






### GDC Frostbite
*42% ABV, 375ml RRP $54.90 and 750ml RRP $94.90*
***Greytown Distilling Co.***

Originally scheduled as a limited release, Frostbite has become a GDC fan favourite. The gin was designed to create a frosty mouthfeel – essentially capturing a subzero Greytown frost in the glass – and blends pink peppercorns, garden mint and lemon peel.

### GDC Gardener
*42% ABV, 375ml RRP $54.90 and 750ml RRP $94.90*
***Greytown Distilling Co.***

This gin was designed to capture the abundance of a Greytown back garden. A fragrant and herbaceous gin with notes of freshly harvested vegetables and classic parsley, sage, rosemary and thyme.

### GDC Orchardist
*42% ABV, 375ml RRP $54.90 and 750ml RRP $94.90*
***Greytown Distilling Co.***

A gin that celebrates Greytown's famed pick-your-own apple tradition. Greytown Braeburn apples, cinnamon and lime create a gin full of harvest flavours.

### GDC Settler
*42% ABV, 375ml RRP $54.90 and 750ml RRP $94.90*
***Greytown Distilling Co.***

Settler is a London Dry gin styled on the traditions of Victorian England. The team at GDC created this as a nod to the "toil and tenacity" of Greytown's first European families. A traditionalist's gin that marries spicy coriander with the earthy profile of angelica, ginger and lemon peel for zing, and an herbaceous sage finish.

### GDC SFA
*42% ABV, 375ml RRP $54.90 and 750ml RRP $94.90*
***Greytown Distilling Co.***

This gin is part of GDC's Groundbreaker Selection and pays tribute to the pioneers who established Greytown as New Zealand's first planned inland European settlement. The Small Farms Association (SFA) called on settlers to plant pasture and crops in Wairarapa's wild landscapes. An array of botanical extracts including eucalyptus, fennel and orris create a musky, sooty, "drink it-in-the-shed-around-the-wood-stove" gin.

Greenstone Gin is an earthy, intensely botanical gin made with native totara and kahikatea.

### GDC Tweed
*42% ABV, 375ml RRP $59.90 and 750ml RRP $104.90*
***Greytown Distilling Co.***

This is GDC's first martini-formulated gin, offering a clean, subtle and sophisticated cocktail experience. Tweed blends old world structure with new world complexity. Spicy heat from cardamom is softened by chamomile and elderflower, while lemon peel citrus notes lurk beneath the surface. Awarded Gold at the 2026 World Gin Awards.

### Good George Aotearoa Dry Gin
*42.5% ABV, 750ml RRP $69*
***Good George***

This was the first gin from Hamilton brewers Good George, launched in 2020. It has aromas of mandarin with a herbal character. The rich palate of juniper and spice leads to a lingering finish.

### Good George Doris Plum Gin
*45% ABV, 750ml RRP $69*
***Good George***

A pink-hued gin with a tart nose that leads to a palate full of tart plum, peppery sweetness, a floral hibiscus note and a hint of cardamom spice.

### Good George Lemon Gin
*40% ABV, 750ml RRP $69*
***Good George***

Made with Gisborne lemons, this gin from Hamilton's Good George blends classic botanicals with a serious citrus punch.

### Greenstone Gin
*40% ABV, 700ml RRP $80*
***Kiwi Spirit Distillery***

An earthy, intensely botanical gin made with native totara and kahikatea foraged from around the Golden Bay area, as well as orange blossoms from a citrus grove at Kiwi Spirit Distillery. A juniper-forward gin that captures New Zealand's native forests with undertones of citrus, peppercorn and spice.

### Hastings Distillers Albertine
*47% ABV, 500ml RRP $97*
***Mineral***

There are 38 botanicals in this gin from the Hawke's Bay distillers of New Zealand's first Biogro-certified organic spirits and liqueurs. It has a complex perfumed aroma of delicate florals, spice and citrus, which opens up to a palate of exotic spice balanced by a fresh, zesty character.

### Hastings Distillers East Block 200
*40% ABV, 700ml RRP $85 (also available in 5L bag-in-box)*
***Mineral***

Fresh, intense lime on the nose of this certified organic gin leads to a clean and refreshing palate of lime and juniper with a hint of spice. The lingering finish is of zesty lime. Awarded Gold at the 2026 NZ Spirits Awards.

### Hastings Distillers Ignis Fatuus
*47% ABV, 500ml RRP $265*
***Mineral***

This unique release from Hastings Distillers pays tribute to New Zealand's ancient Kauri forests. Ignis Fatuus is Latin for "foolish flame" and refers to a light that can sometimes be seen rising from swamps or wetlands, caused by combusting gas from decaying plant matter, but also associated with fairies, ghosts or elemental spirits. Ignis Fatuus uses a triple distilled organic Sauvignon Blanc infused with kauri gum, juniper, kawakawa fruit, and black cardamom. The Biogro-certified organic gin has lifted sandalwood, peat smoke and grilled citrus notes. An opulent and spicy palate with lingering flavours of bitter orange and resin. Best served neat.

### Hector's Platinum Ink Gin
*42% ABV, 700ml RRP $74.99*
***Beverage Brothers***

This gin pours a deep inky blue, shifting to vivid pink when tonic or citrus is added, thanks to butterfly pea extract. It has bright citrus notes up front, a soft floral middle, and a clean saline finish.

### Hector's Premium Dry Gin
*42% ABV, 700ml RRP $74.99*
***Beverage Brothers***

Locally foraged kelp, mānuka, thyme, lavender, and lemon myrtle are blended with classic botanicals to create a dry gin with a slight minerality on the finish.

### Holland Road Classic
*40% ABV, 500ml RRP $59 - $65*
***Holland Road***

Based on a classic London Dry style, this gin's base of juniper, coriander seed and angelica root is complemented with locally grown Seville orange, apricots and Morrison's grapefruit. Distinct notes of juniper and liquorice with traces of cardamom and a hint of fruity apricot at the finish.

### Holland Road Ginseng & Mānuka Honey Gin
*47% ABV, 500ml RRP $59 - $65*
***Holland Road***

An extremely smooth and slightly savoury London Dry gin featuring herbaceous spice and a delicate citrus balance followed by a creamy, candied finish with hints of gooseberry and vanilla. Handcrafted with freshly harvested 10-year-old wild ginseng, raw mānuka honey and green yuzu.

### Holland Road Grapefruit & Kawakawa Gin
*44% ABV, 500ml RRP $59 - $65*
***Holland Road***

A smooth and delicate London Dry gin featuring hints of butterscotch, citrus notes, and finishing with a native floral aroma. Handcrafted with seasonal grapefruit zest, raw kānuka honey and kawakawa.

### Holland Road Sauvignon Blanc & Green Tea
*42% ABV, 500ml RRP $59 - $65*
***Holland Road***

A complex London Dry gin – balanced, yet fresh and malic crisp with hints of warm Christmas spice and verdant brightness. Handcrafted using freshly picked organic green tea, a vibrant Sauvignon Blanc and a hint of fragrant ginger.

### Humdinger Citrus Gin
*40% ABV, 700ml RRP $79*
***Humdinger***

Intense orange and lemon lead on the nose of this fresh and fragrant gin. The citrus intensifies in the mouth and leads to a lingering finish with a hint of ginger.

### Humdinger Dry Gin
*40% ABV, 700ml RRP $79*
***Humdinger***

Aromas of fresh citrus and juniper with subtle spice lead to a complex palate with a hint of sweetness and citrus. Liquorice and resinous juniper emerge, before a warm, delicate finish. Smooth, bold and balanced.



imagination Blueberry Spice Gin combines hand-foraged blueberries and warming spice.

### Humdinger NZ Sloe Gin
*27.7% ABV, 500ml RRP $79*
***Humdinger***

New Zealand-grown sloe berries are frozen immediately after picking (to help break them down) and then steeped in Humdinger Dry Gin for four months. The gin opens with plum and has a bold juniper body and a long, sweet almond finish.

### Humdinger Pink Gin
*40% ABV, 500ml RRP $59*
***Humdinger***

Flavours of blackcurrant compote and sweet raspberry are followed by a balanced herbal finish in this gin, which is made using local Geraldine fruit.

### imagination Blueberry Spice Gin
*37.5% ABV, 700ml RRP $84.99*
***imagination***

The latest release in imagination's Tale of a Forager series combines hand-foraged blueberries and warming spice.

### imagination Damson Plum Gin Liqueur
*32% ABV, 700ml RRP $69.99*
***imagination***

A luscious golden pink hue in the glass, this gin has jammy aromas of sweet fruit and a marzipan character. The palate is soft and rounded and full of sweet, ripe dark fruit with a hint of tartness. The finish is long and sweet.

### imagination Navy Strength Gin
*57% ABV, 700ml RRP $125*
***imagination***

This Navy Strength expression from imagination balances traditional botanicals and a smooth heat of the higher proof spirit.

### imagination Reikorangi Triple Distilled Dry Gin
*42% ABV, 700ml RRP $79.99*
***imagination***

A clean, fresh aroma with intense juniper, delicate citrus and a subtle spicy note. The palate is oily with a slight sweetness, warm liquorice spice and a citrus character. Lingering juniper and warm spice on the finish.

### imagination Rhubarb & Raspberry
*38% ABV, 700ml RRP $79.99*
***imagination***

This pinky-red gin has layered aromas of tart rhubarb and sweet red berry. A rounded mouthfeel; clean and light with well-balanced rhubarb and berry. A long, dry finish with just a hint of sweetness.

### imagination Wakame Seaweed Gin
*42% ABV, 700ml RRP $79.99*
***imagination***

Wakame seaweed gathered from the Wellington and Wairarapa coast gives this gin its distinctive savoury quality. The aroma is fresh and green with a hint of minerality. Mouth-filling with a rich savoury note and emerging juniper giving way to citrus lime, leading to a long finish.

### Island Gin Navy Strength
*57% ABV, 700ml RRP $110*
***Island Gin***

An intense expression of Island Gin's original gin, ideal for cocktails and mixed drinks. It has citrus flavours and a backbone of delicate honeyed sweetness from the mānuka bush honey blends sourced from Great Barrier beekeepers. Awarded Gold at IWSC 2026.

### Island Gin Original
*43.2% ABV, 700ml RRP $95*
***Island Gin***

Island Gin is presented in a beautiful kina-inspired recycled glass bottle. It's a citrus-forward gin with floral notes alongside juniper and coriander spice. The use of mānuka and bush honey blends from the distillery's home on Great Barrier Island adds depth and a rounded mouthfeel. Awarded Gold and Best NZ London Dry Gin at the 2026 World Gin Awards and Gold at IWSC 2026.

### Juno Extra Fine Gin
*40% ABV, 700ml RRP $94.99*
***Campari NZ***

The signature gin from New Plymouth distillers Jo and Dave James has a rounded aroma with juniper and lemon zest to the fore. It is elegant and light on the palate with fresh citrus, juniper and delicate orange blossom, and a subtle note of liquorice on the finish.






**Kaimai Distilling Agatha's Tears Dark Gin**
*42% ABV, 700ml RRP $79*
***Kaimai Brewing & Distilling***

Robust botanicals, including cardamom, cubeb berries and horopito, combine to create complex flavours and a lingering, spicy finish. Black in the bottle, blue in the glass and pink when you add tonic.

**Kaimai Distilling Eliza's Claim Dry Gin**
*47% ABV, 700ml RRP $79*
***Kaimai Brewing & Distilling***

A crystal-clear dry style gin combining 12 botanicals to create a balanced and complex spirit that is clean and juniper-led. Awarded Gold and Best NZ Classic Gin at the 2026 World Gin Awards.

**Kaimai Distilling Eliza's Claim Gold Gin**
*47% ABV, 700ml RRP $79*
***Kaimai Brewing & Distilling***

This is Kaimai Distilling's flagship release: a contemporary style gin that combines 13 botanicals and gold flakes for a touch of decadence. A complex, flavoursome gin with a long finish.

**Kaimai Distilling Eliza's Claim Ruby Gin**
*47% ABV, 700ml RRP $79*
***Kaimai Brewing & Distilling***

A contemporary style gin with a deep ruby red colour, this is described as "the softest" of the Eliza's Claim range. Less juniper-forward than the Dry and Gold expressions, the fruity notes of berries and floral lift of hibiscus come to the fore.

**Kaimai Distilling Emily's Garden Gin**
*40% ABV, 700ml RRP $79*
***Kaimai Brewing & Distilling***

A contemporary, herb-forward gin inspired by Kaimai Distilling's gardens and grounds in the historic Waikato gold-mining settlement of Waikino. With the exception of juniper, every botanical is grown or foraged on-site and distilled fresh. Garden herbs, kaffir lime, horopito and rimu fronds create a gin that is aromatic, refreshing, and unmistakably tied to place. A clean, herbaceous spirit with lifted citrus notes, subtle warmth, and a gentle earthiness.

**Kaimai Distilling Sirius' Find Truffle Gin**
*47% ABV, 700ml RRP $110*
***Kaimai Brewing & Distilling***

This handcrafted Truffle Gin was created as a celebration of New Zealand's truffle industry. It is infused with Périgord black truffles and an array of complementary herbs, including sage, basil and oregano for a balanced, savoury gin. A truffle-forward gin with earthy, umami-driven flavours.

**Kākāpō Kawakawa & Pink Peppercorn Gin**
*42% ABV, 700ml RRP $79*
***1919 Distilling***

A warming blend of herbal and floral spices, ideal for mixing. This smooth, juniper-forward gin offers a unique, bold and balanced flavour profile.

**Kākāpō Mānuka Honey & Elderflower Gin**
*42% ABV, 750ml RRP $79*
***1919 Distilling***

This gin combines light floral notes, a soft honeyed sweetness and a strong juniper presence. The addition of the mānuka honey adds a smooth texture.

Kaimai Distilling Sirius' Find Truffle Gin was created as a celebration of New Zealand's truffle industry.

**Kākāpō Rimurimu and Thyme Gin**
*42% ABV, 750ml RRP $79*
***1919 Distilling***

A savoury blend of rimurimu (native kelp) and aromatic thyme that creates a unique "coastal kitchen" character with subtle umami notes and a strong juniper presence.

**Lady H Artisan Dry Gin**
*42% ABV, 700ml RRP $66.99*
***Hancocks***

A modern gin with a clean, fresh and floral profile. Softly juniper forward, displaying floral notes with a deep warming spice, fresh citrus and a sweeter finish.

**Last Minute Citrus Gin**
*40% ABV, 700ml RRP $49.99*
***Brandhouse***

Crisp kaffir lime and succulent mandarin merge with grapefruit peel, passionfruit and lime. A refreshingly dry juniper finish.

**Last Minute Gin**
*40% ABV, 700ml RRP $49.99*
***Brandhouse***

A hint of citrus and Asian spice on the nose, this gin is refreshing on the palate with citrus-forward accents and understated juniper. A light sweetness and crisp finish are enhanced by spice and a hint of liquorice.




### Last Minute Pink Gin
*40% ABV, 700ml RRP $49.99*
***Brandhouse***

Fresh raspberry, blackcurrant and lime create a lush fruit flavour in this pink gin, which leads to a dry juniper finish.

### Lavender Hill Lavender Infused Gin
*40% ABV, 700ml RRP $69*
***Lavender Hill***

This gin is sweetly fragrant on the nose with orange peel, jasmine and spice alongside a whisper of lavender. On the palate, it is rounded and silky with an infusion of elegant lavender notes.

### Lavender Hill Powder Keg Navy Strength Gin
*40% ABV, 700ml RRP $99*
***Lavender Hill***

An intense expression with powerful notes of juniper, grapefruit and orange, lime zest and liquorice and a hint of peppercorn. Awarded Gold at the 2026 NZ Spirits Awards.

### Lavender Hill Saint Sin
*40% ABV, 700ml RRP $69*
***Lavender Hill***

A fragrant gin with aromas of white flesh nectarine, juniper, lemon peel and floral notes with hints of passionfruit and ginger. Vibrant on the palate with a fine texture and long finish.

### Lavender Hill Smoked Honey Gin
*40% ABV, 700ml RRP $82*
***Lavender Hill***

A real expression of place with Lavender Hill gin blended with lavender honey direct from its own farm northwest of Auckland. There's even a hint of smoky notes from the beekeeper's smoker and each bottle top is hand-dipped in a protective beeswax cover.

### Liberty Manhattan Rose
*44% ABV, 700ml RRP $85*
***Liberty Distilling***

A blend of rich berries and summer fruits go into this refreshing, vibrantly tropical gin from the folk behind Liberty Brewing in Helensville, northwest of Auckland.

Lavender Hill Powder Keg Navy Strength Gin was awarded Gold at the 2026 NZ Spirits Awards.

### Liberty Soho Dry
*44% ABV, 700ml RRP $85*
***Liberty Distilling***

Described as a 'New York-style' gin, this aromatic drop has notes of spruce, lavender, and a blend of spices, with a hint of citrus.

### Liberty Tribeca Lime
*44% ABV, 700ml RRP $85*
***Liberty Distilling***

A zesty, fresh gin with intense lime character. Bright and refreshing.

### Lighthouse Barrel Aged Gin
*45% ABV, 700ml RRP $89.99*
***Foley Wines***

Lighthouse Gin distiller Rachel Hall spent four years perfecting this gin, which is aged in Pinot Noir barrels from Martinborough Vineyard. The result is an aromatically fragrant gin with strong juniper and citrus notes and an underlying savoury character.

### Lighthouse Gin
*42% ABV, 700ml RRP $69.99*
***Foley Wines***

A consistently award-winning gin from one of New Zealand's first craft distillers. Lighthouse uses a blend of 10 botanicals with spring water from Palliser Bay. The gin is smooth and fresh, with notable citrus characteristics from Yen Ben lemon.

### Lighthouse Gin Hawthorn Edition
*57% ABV, 700ml RRP $89.99*
***Foley Wines***

A stronger expression of the original Lighthouse Gin, at a higher 57% ABV. The more intense botanical character makes it ideal for classic cocktails.

### Little Biddy Gin – Amber
*40% ABV, 700ml RRP $79.99*
***EuroVintage***

A bright and invigorating twist on a classic gin thanks to the zest of fresh New Zealand oranges and lemons, and subtle warmth of ginger.

### Little Biddy Gin – Classic
*40% ABV, 700ml RRP $79.99*
***EuroVintage***

This gin by Reefton Distilling Co. has a rich and complex aroma of liquorice, cassia and resinous juniper. It leads to a palate full of West Coast rainforest character with locally foraged Douglas fir, native botanicals and zesty citrus.

### Little Biddy Gin – Pink
*43% ABV, 700ml RRP $79.99*
***EuroVintage***

Little Biddy's popular Pink expression uses New Zealand cherries for a bright gin with sweet citrus and subtle floral notes on the nose. It has a palate of warming spice followed by the complex sweetness and depth of the cherry fruit.

### Little Biddy Gin – Rose Gold
*43% ABV, 700ml RRP $104.99*
***EuroVintage***

A bright, vibrant gin with subtle sweetness from caramelised lime unfolding into layers of honeydew melon, lemon drop lollies and hibiscus.

### Matakana Gin
*43% ABV, 700ml RRP $89*
***Matakana Gin***

Inspired by the citrus grown in the Matakana region, north of Auckland, this gin is infused with locally-grown lemons, grapefruit, tangelos, rose, and hibiscus, as well as pink peppercorns, and is cut with Matakana spring water. Spicy and herbal undertones with floral and citrus notes that bloom when mixed.

### Mile Marker 66 Classic
*40% ABV, 700ml RRP $69.99*
***JD Distillery***

The Mile Marker 66 range of gins was born out of Kiwi barbecue competition culture. Created by JD Distillery in the Waikato, the Classic expression is just that: a juniper-forward profile balanced with hints of citrus and herbal undertones.

### Mile Marker 66 Ginger
*40% ABV, 700ml RRP $69.99*
***JD Distillery***

A burst of orange citrus mingles with smoked peppercorns and a whisper of warming ginger in this expression from JD Distillery.

### Mile Marker 66 Pink
*37.5% ABV, 700ml RRP $69.99*
***JD Distillery***

A vibrant pink gin with sweet berry accents and a touch of citrus.

### Moksha Rose & Hibiscus Gin
*40% ABV, 700ml RRP $89*
***Moksha Drinks***

A bright, aromatic and smooth gin. Subtle floral aromas of hibiscus and rose. Citrus notes add zest and lightness to the palate against a backdrop of green cardamom.

### Moksha Spice of India Gin
*42% ABV, 700ml RRP $89*
***Moksha Drinks***

A bold gin with aromatic green cardamom and cinnamon on the nose. On the palate, spices expand with clove and pepper. Gentle ginger and subtle lime linger on a spice-driven finish.

### Mt Fyffe Shearwater
*42% ABV, 750ml RRP $95*
***Mt Fyffe Distillery***

A tribute to the Kaikōura coastline and the flight path of the Hutton shearwater endemic to the area. Shearwater Gin combines karengo seaweed with high country rosehip and blue borage to create a fresh, oceanic gin.

### Mt Fyffe Woolshed
*42% ABV, 750ml RRP $95*
***Mt Fyffe Distillery***

Distiller Justine Schroder has described this gin as a journey through the sheep farm in Kaikōura where she and her family live on the foothills of Mt Fyffe. It pairs earthy tones from the kānuka hedges that protect stock, with floral elderflower found near the lamb pens, and fresh mint from the garden. A boldly botanical gin.

Moksha Spice of India is a bold gin with aromatic green cardamom and cinnamon on the nose.






**Papaiti Mountains to Sea Gin**
*42% ABV, 700ml RRP $89*
***Papaiti Gin***

This gin from Whanganui distillery Papaiti Gin uses native botanicals to reflect the journey of the Whanganui River, Te Awa Tupua. Horopito represents the mountains, mānuka leaf the river, and rimurapa (bull kelp) the sea. These are distilled with orchard pears, grapefruit peel, lime peel and other traditional gin botanicals.

**Papaiti Navigator**
*57% ABV, 700ml RRP $109*
***Papaiti Gin***

This navy strength release takes inspiration from the Pacific. It has a strong botanical flavour and striking depth. Lashings of juniper present up front alongside the bright citrus notes of fresh orange and then salty sweet notes of kelp paired with the soft mineralisation of crushed oyster shell. Awarded Gold at the 2026 NZ Spirits Awards.

**Papaiti Orchard Gin**
*42% ABV, 700ml RRP $89*
***Papaiti Gin***

A single-shot distilled gin using traditional and native botanicals such as juniper, coriander, orris root, kawakawa leaves, nutmeg, and orchard pears.

**Papaiti Potager Gin**
*40% ABV, 700ml RRP $89*
***Papaiti Gin***

A citrus-forward gin with floral notes and a unique flavour profile reminiscent of a French kitchen garden. Traditional gin botanicals are joined by an array of citrus (lemon, orange, grapefruit) as well as basil, nettle, and rosehip.

**Papaiti Rogue Coco**
*40% ABV, 700ml RRP $84*
***Papaiti Gin***

The team at Papaiti Gin describe this pink gin as "slightly unruly" with its infusion of raspberry, coconut and hibiscus over classic gin botanicals.

**Papaiti Whanganui Dry Gin**
*45% ABV, 700ml RRP $89*
***Papaiti Gin***

This London Dry style gin adds contemporary botanicals for a modern twist on a classic with pink peppercorn, mint, almond, lemon peel and orange peel in the line-up.

**Penguins Crossing Gin**
*43.5% ABV, 700ml RRP $POA*
***Woodward Street Distilling***

Created by distiller Mikey Ball at Woodward St Distilling Co. in central Wellington, this gin has a coastal character and is presented in a strikingly beautiful bottle. The profile is smooth and aromatic with notes of citrus, floral herbs, and a subtle hint of spice. Awarded Gold at the San Francisco World Spirits Awards 2026.

**Pink & White Geothermal Gin – Pink Gin**
*40% ABV, 700ml RRP $84.95*
***Croucher Brewing***

Infused with real raspberry and blueberry, this gin has a bright, natural berry character and classic juniper backbone.

**Pink & White Geothermal Gin – Redwood Gin**
*39% ABV, 700ml RRP $89.95*
***Croucher Brewing***

A new release inspired by a walk through Rotorua's famed Redwoods forest. Three conifers – Redwood, Douglas Fir and Radiata Pine – are layered over traditional gin botanicals to create fresh, resinous characters.

**Pink & White Geothermal Gin – White Gin**
*40% ABV, 700ml RRP $79.95*
***Croucher Brewing***

This Rotorua-distilled gin blends classic botanicals for a crisp, clean gin with a smooth finish.

Pink & White Geothermal Gin – Redwood is a new release inspired by a walk through Rotorua's famed Redwoods forest.




### Reid + Reid NZ Native Gin
*42% ABV, 700ml RRP $74.99*
***Hancocks***

A dry gin with a fresh, peppery aroma thanks to horopito and kawakawa. A rounded, smooth mouthfeel and a warming finish.

### Reid + Reid Rev Dawson's Gin
*42% ABV, 700ml RRP $74.99*
***Hancocks***

This gin is named after one of New Zealand's leading Prohibitionists, who also happens to be the great-great-grandfather of Reid + Reid's Stewart and Chris Reid. It has a juniper-forward aroma with underlying woody spice leading to a light, clean palate full of juniper, zesty citrus and a subtle peppery character. A classic dry style.

### Reid + Reid Zesty Lemon Gin
*42% ABV, 700ml RRP $74.99*
***Hancocks***

A fresh and vibrant citrus-forward gin with piney juniper over herbal and zesty lemon characters, thanks to lemon peel, lemongrass, and lemon myrtle in the botanical mix. A touch of vanilla rounds out the palate.

### Rifters Blossomed
*42% ABV, 700ml RRP $94.95*
***Rifters***

A small batch floral gin inspired by Wanaka's Lavender Farm. Distilled with Pacific Blue lavender, lemon verbena, fresh chamomile, elderflower and gorse flower.

### Rifters Blue Gold
*40.2% ABV, 700ml RRP $89.95*
***Rifters***

Blue Gold is one of the rarest forms of gold and this limited release gin was inspired by the gold miners who explored the glacial rivers of Arrowtown. A bold botanical gin, small batch distilled with the addition of lemongrass, kaffir lime, Szechuan pepper and butterfly pea flower.

### Rifters Original Dry Gin
*42% ABV, 700ml RRP $89.95*
***Rifters***

A complex gin with spicy depths. Rounded and pleasingly oily on the palate with balanced warming spice, liquorice and fresh citrus. The finish is dry with resinous juniper and a hint of wood.

### Rifters Pinot Noir Barrel Aged Gin
*46% ABV, 700ml RRP $99.95*
***Rifters***

A limited seasonal release gin that sees Rifters Quartz rested in a premium Central Otago Pinot Noir barrel for over a year. A gin with smooth tannins, subtle dark fruits and elevated floral eucalyptus notes.

### Rifters Quartz
*42% ABV, 700ml RRP $89.95*
***Rifters***

A collection of botanicals including Douglas fir, wild thyme and elderberries makes this gin like a forest walk. A fresh, clean aroma and a smooth palate of juniper, spice, pine and citrus.

### Rifters Royal
*57.7% ABV, 700ml RRP $124.95*
***Rifters***

Royal is the first release from Rifters' reserve selection. Smooth at 57.7%, the navy strength gin has refreshing grapefruit, subtle sweetness from liquorice root, a touch of pink peppercorns and a finish of bay leaf.

### Rogue Society Signature Gin
*37.5% ABV, 700ml RRP $56.99*
***Hancocks***

A fresh, vibrant gin with juniper upfront, leading to a palate full of fresh coriander, citrus, floral angelica, preserved grapefruit and delicate orris finish.

### Roots Light Marlborough Spirit
*14% ABV, 700ml RRP $55*
***Elemental Distillers***

A spirit designed to deliver a classic gin experience but with less alcohol and fewer calories than standard gin. It is aromatic and full-flavoured, balancing a juniper-forward palate layered with spiced orange and a soft pine finish.

### Roots Marlborough Dry Gin
*45% ABV, 700ml RRP $83*
***Elemental Distillers***

This gin from Marlborough's Elemental Distillers is made from sustainable neutral base spirit, with organic hops from Motueka, Gisborne grapefruit zest, Hawke's Bay coriander seed and wild gorse flower from Marlborough. It has a juniper-forward palate followed by a fresh grapefruit and hop zest balanced with aromas of kawakawa and gorse. It finishes long and clean with a silky mouthfeel and lingering coriander. Awarded Gold at IWSC 2026.

### Roots Norwester Navy Strength
*54.5% ABV, 700ml RRP $92*
***Elemental Distillers***

A navy-strength bottling of Roots Marlborough Dry Gin. The higher ABV makes it ideal for cocktails and mixed drinks.

### Roots Rosso Pinot Noir
*45% ABV, 700ml RRP $83*
***Elemental Distillers***

A London Dry style gin married with organically certified Marlborough Pinot Noir. A rich, off-dry spirit with a bold Pinot Noir nose of dark fruit and rich iris flowers. Flavours of ripe strawberries and warming spice reminiscent of a sweet vermouth.

### Rose & Twig Blood Orange
*37.5% ABV, 700ml RRP $74.99*
***Premium Liquor Co.***

An orange-rose hued gin with a juicy, bittersweet aroma of blood oranges. The flavour leans more toward candied grapefruit peel with a touch of cardamom and a prickle of juniper throughout.

### Rose & Twig Blueberry
*37.5% ABV, 700ml RRP $74.99*
***Premium Liquor Co.***

Natural butterfly pea gives this gin its distinctive indigo hue, while blueberries add a bittersweet fruit character. Adding tonic or lemonade will change the colour to a deep pink.

### Rose & Twig Pomegranate
*37.5% ABV, 700ml RRP $74.99*
***Premium Liquor Co.***

A dry gin with subtle integration of pomegranate floral notes to create a distinctive pink expression.

### Ruapehu Distillery Straight Up Carrot Gin
*43% ABV, 700ml RRP $77*
***Ruapehu Distillery***

This gin is the first release from newly opened Ruapehu Distillery in the central North Island. It's made with pure mountain water and carrots grown locally in the volcanic soil, which add a natural sweetness and earthy character to the gin. Bright on the nose, with citrus on the palate and a subtle peppery kick on the finish. Awarded the Trophies for Best Emerging Product and Best Gin & Tonic Pairing at the 2026 NZ Spirits Awards.

### Sandymount Blackberry Gin Liqueur
*37.5% ABV, 700ml RRP $69*
***Sandymount Distillery***

This release from Dunedin distillery Sandymount uses fresh blackberries picked from the sides of the steep, grassy hills around the distillery to create a warm, spicy richness in this English-style gin liqueur.

### Sandymount Ladybird Navy Gin
*54.5% ABV, 700ml RRP $75*
***Sandymount Distillery***

Described as a "bomb of garden bliss", this higher strength gin uses rose petals, pink peppercorn, rosemary, and a splash of Valencia orange in its botanical line-up. A strong juniper-forward character with a light spice mid-palate and lingering floral notes.

### Sandymount Lovers Leap Dry Gin
*43% ABV, 700ml RRP $69*
***Sandymount Distillery***

A smooth, dry gin with subtle juniper, light floral botanicals and a sweet citrus finish.

Ruapehu Distillery Straight Up Carrot Gin was awarded Best Emerging Product at the 2026 NZ Spirits Awards.

### Sandymount Lovers Light
*24% ABV, 700ml RRP $49*
***Sandymount Distillery***

This is a crisp, clean mid-strength juniper spirit from Sandymount Distillery, made with a twist of cucumber for an extra refreshing flavour.

### Sandymount Ti Kōuka Forest Gin
*42% ABV, 700ml RRP $69*
***Sandymount Distillery***

A gin inspired by Sandymount Distillery's icon, the Tī Kōuka tree, with botanicals including kawakawa, horopito, tarata, Tī Kōuka, mānuka, and harakeke seed. The kawakawa aroma rolls into earthy, savoury notes from the Tī Kōuka bark. On the palate there's a sweetness from the harakeke and mānuka with hints of fresh-cut grass and pine nuts.

### Sandymount The Woodcutter Barrel Aged Gin
*41% ABV, 700ml RRP $69*
***Sandymount Distillery***

This gin takes its inspiration from the native bush tracks and pine forests on the grounds of Sandymount distillery on the Otago Peninsula. The fresh citrus and aromatic pine flavours of gin mingle with the spice and red fruit notes of Central Otago Pinot Noir oak barrels. A golden gin with subtle depth and fragrant complexity.



### Scapegrace Black
*41.6% ABV, 700ml RRP $84.99*
***Hancocks***

This naturally black gin changes colour when mixed with tonic. It has aromas of juniper and earthy notes with a hint of sweetness that lead to a palate full of floral character, crisp and with citrus and a touch of spice. The finish is sweet and earthy.

### Scapegrace Blood Orange
*41.6% ABV, 700ml RRP $84.99*
***Hancocks***

Dubbed 'Blood Moon', this release from Scapegrace is distilled with New Zealand blood oranges, fresh raspberries and kaffir lime. Bright tropical aroma, textural and juicy on the palate, leaving a dry, crisp and slightly sweet finish with lingering citrus oils and tropical notes.

### Scapegrace Classic
*42.2% ABV, 700ml RRP $84.99*
***Hancocks***

Using 12 botanicals and Southern Alps water, this gin has intense aromas of juniper, orange peel and deep spice. Juniper and citrus lead on the palate, which is crisp and smooth.

### Scapegrace Gold
*57% ABV, 700ml RRP $124.99*
***Hancocks***

A juniper-forward style, this gin features a sweetness thanks to three layers of citrus (orange, lemon and tangerine). Awarded Gold at the 2026 NZ Spirits Awards.

### Sea Lovers Gin
*42% ABV, 700ml RRP $86*
***Sea Lovers***

This gin is a collaboration between distiller and former professional sailor Matt Bridge of Lunatic & Lover and gin consultant and educator Jill Mulvaney. Created to capture the essence of the sea, the gin uses oyster shell, North Island kelp, and rosemary (which originated in the coastal Mediterranean region). $5 from every bottle of Sea Lovers Gin sold is donated to marine conservation group Our Seas, Our Future.

Sea Lovers Gin was created to capture the essence of the sea with oyster shell, North Island kelp and rosemary.

### The Source Bourbon Barrel Aged Gin
*47% ABV, 750ml RRP $160*
***Cardrona Distillery***

The Source Gin is seasoned in a third fill ex-bourbon cask, creating notes of lemon meringue, almond, and mandarin.

### The Source Chardonnay Barrel Aged Gin
*47% ABV, 750ml RRP $160*
***Cardrona Distillery***

Just 371 bottles were made of this single-cask Chardonnay barrel-aged gin from Central Otago. Drawn from one barrel that previously held Maude Otago Chardonnay, this gin has aromas of gooseberry, lemon zest and chamomile, with flavours of vermouth, wormwood, and citrus peel.

### The Source Pinot Noir Barrel Aged Gin
*47% ABV, 750ml RRP $160*
***Cardrona Distillery***

This gin is aged in Central Otago Pinot Noir seasoned oak, adding a hint of blush to the colour and complexity and richness to the flavour.

### The Source Pure Cardrona Gin
*47% ABV, 750ml RRP $125*
***Cardrona Distillery***

Aromas of juniper and citrus are balanced with an almost perfumed note. On the palate, this vapour-distilled gin is delicate, fresh and zesty, with the addition of seasonal locally foraged rosehip adding a regional character.

### Stil Gin
*37% ABV, 1L RRP $64.99*
***Premium Liquor Co.***

Notes of pine-laden juniper and coriander sit alongside peppery undertones, topped with a hint of citrus.

### Strange Nature
*44% ABV, 700ml RRP $89.99*
***Federal***

A grape-based gin made from the alcohol extracted from Giesen's 0% alcohol Sauvignon Blanc. The gin's Sauvignon Blanc origins are evident – it is aromatic and fruity; part tropical and zesty, part herbaceous. Notes of fresh pineapple, candied grapefruit and a touch of kaffir lime and blood orange along with piney juniper, blackcurrant leaf and fresh green pepper. Awarded Gold at the 2026 NZ Spirits Awards.

### Sundown Black Doris Plum
*40% ABV, 700ml RRP $69.99*
***Premium Liquor Co.***

This mid-pink small batch gin uses a blend of five botanicals and is naturally flavoured with Black Doris plum. It has a plummy aroma with a marzipan character, fruity palate and soft finish.

### Sundown Grapefruit & Elderflower
*40% ABV, 700ml RRP $69.99*
***Premium Liquor Co.***

This gin has an almost rose-gold hue and a lusciously intense grapefruit aroma. The juicy citrus continues in the mouth with a delicate floral note from the elderflower. Lingering grapefruit on the finish with underlying florals.






### Third Island Gin
*46.5% ABV, 700ml RRP $89 - $100*
***Rakiura Distilling Co.***

The flagship of New Zealand's southernmost distillery, Third Island Gin uses Stewart Island rainwater, with mānuka, rimu and horopito picked from the surrounding bush on the morning of each batch's creation. Third Island Gin has a smooth mouthfeel with bold juniper and citrus leading to fresh mānuka and rimu and the lingering spice of horopito.

### Third Island Navy Strength Gin
*57.4% ABV, 700ml RRP $100 - $115*
***Rakiura Distilling Co.***

Third Island's classic Gin reaches "seafaring stature" in this navy strength expression that dials up the intensity of the locally foraged botanicals. Smooth but packs a punch with bold flavour. Awarded Gold and the Trophy for Best Overall Gin (Navy Strength) at the 2026 NZ Spirits Awards.

### The Vicar's Son Ascension
*46% ABV, 700ml RRP $134*
***The Vicar's Son***

This elegant and refreshing contemporary gin has a fresh, light juniper aroma, accompanied by subtle grapefruit and hop notes. Soft and smooth on the palate with a long finish.

### The Vicar's Son The Good Place
*46% ABV, 700ml RRP $134*
***The Vicar's Son***

Aromas of juniper, mandarin and chocolate lead to a dry gin on the palate with a beautiful, soft mouthfeel. Balanced, bold flavours of juniper, mandarin, chocolate and a hint of vanilla lead into a long finish.

### The Vicar's Son Holy Spirit Navy Strength
*57% ABV, 500ml RRP $99*
***The Vicar's Son***

Distiller Stewart Martel says they thought the saffron in the original Holy Spirit gin might shine more at 57% ABV, hence this navy strength version. It has aromas of juniper, honey, berries, spice and subtle floral notes. Smooth in the mouth with intense fruit, and spice from pink pepper supported by juniper, the nectar of the rosemary flowers, spice and a burst of saffron with a long finish.

### The Vicar's Son Revelation
*46% ABV, 700ml RRP $139*
***The Vicar's Son***

Clean juniper marries with lemon, lime and ginger on the nose of this gin. A clean and crisp London Dry style that is soft on the palate with a very full mouthfeel and intense citrus and ginger flavour, carried by subtle pepper notes through to a lingering finish.

### The Vicar's Son Saint George
*46% ABV, 700ml RRP $139*
***The Vicar's Son***

Stewart and Lucie of The Vicar's Son created this gin in memory of their greyhound, George. (It is his silhouette on the bottles.) The couple donates 5% of their sales to greyhound welfare and other animal causes and for this gin they donate $35 of the purchase price to animal charities. The array of botanicals in the gin includes New Zealand-grown white lotus flower, clover, rosehip, Taiheke hops, angelica, liquorice, cassia bark, pink pepper, lemonade lemon, poppy seeds, vanilla, cocoa husks, and a secret addition.

Third Island Navy Strength Gin was awarded the Trophy for Best Overall Gin (Navy Strength) at the 2026 NZ Spirits Awards.

### The Vicar's Son Without Sin
*46% ABV, 700ml RRP $139*
***The Vicar's Son***

The first impression comes from the exceptionally pure base alcohol note (distiller Stewart Martel makes his own base spirit from barley, distilled to 96% ABV), followed by lemon and cardamom, then juniper and lime.

### Victor Gin
*42% ABV, 700ml RRP $85*
***Thomson***

A citrus freshness accompanies the juniper on the nose in this gin, while the palate is delicate, clean and refreshing with notes of lemon, lemongrass, cardamom and coriander.

### Victor Lime Leaf
*42% ABV, 700ml RRP $90.50*
***Thomson***

Lifted, zesty lime notes pour out of this gin, which is based on the original Victor Gin by Thomson. The lime character continues on the palate alongside resinous juniper and pairs beautifully with the lemongrass and coriander botanicals. A fresh lime finish.




### Waiheke Distilling Larose Unchartered Barrel Aged

*52% ABV, 500ml RRP $200*

***Waiheke Distilling***

Crafted in collaboration with famed Waiheke winery Stonyridge, this gin spent eight months in 2023 Stonyridge Larose French oak barrels. At 52%, it is powerful yet composed with aromas of juniper and citrus blossom giving way to layers of vanilla, spice, and subtle vinous depth.

### Waiheke Distilling Red Ruby

*ABV 42%, 200ml RRP $42, 500ml RRP $78, 700ml RRP $98*

***Waiheke Distilling***

An infusion of ripe New Zealand cherries sweetens this otherwise dry gin. Smooth, with delicate sweetness, orange and warm spiced cinnamon on the palate.

### Waiheke Distilling Spirit of Waiheke Signature Gin

*ABV 42%, 200ml RRP $42, 500ml RRP $78, 700ml RRP $98*

***Waiheke Distilling***

A contemporary dry gin that pays homage to its island provenance with a coastal freshness on the nose. Distilled with giant kelp, citrus and a hint of spice. Clean lingering finish with subtle lime.

### Waiheke Distilling Waiheke Dry

*ABV 42%, 200ml RRP $42, 500ml RRP $78, 700ml RRP $98*

***Waiheke Distilling***

This is Waiheke Distilling's "island take" on a classic London Dry. Aromatic and juniper-forward, with notes of lemon and Seville orange. The inclusion of macadamia provides an enriching mouthfeel, and pink peppercorn adds a spicy warmth.

### Weekender Classic Gin

*41% ABV, 700ml RRP $75*

***Blush Merchants***

Versatile and easy to drink, with highlights of savoury spice notes. A subtle twist on a traditional dry gin.

### Weekender Jalapeño Lemon Gin

*41% ABV, 700ml RRP $75*

***Blush Merchants***

A bold gin that blends spicy jalapeño heat with the fresh citrus bite of juicy lemon. Awarded Gold at the 2026 NZ Spirits Awards.

### Weekender Orange Gin

*41% ABV, 700ml RRP $75*

***Blush Merchants***

Vibrant and full of the zing of fresh cut Navel oranges; citrus-forward with classic juniper and spice notes.

### Weekender Peach Gin

*41% ABV, 700ml RRP $75*

***Blush Merchants***

Weekender Peach Gin combines the sweet juicy tang and light acidity of stone fruit with a delicate floral note alongside juniper and spice.

### Wild Rain Original Gin

*40% ABV, 700ml RRP $54.99*

***EuroVintage***

Made in Reefton, Wild Rain Original is a clean, easy-drinking gin with subtle earthy tones over a classic juniper backbone.

### Wild Rain Pink Gin

*40% ABV, 700ml RRP $54.99*

***EuroVintage***

A bright, clean gin with pronounced juniper character, a gentle berry sweetness and a touch of spice that emerges midpalate.

Weekender Jalapeño Lemon Gin blends spicy jalapeño heat with juicy lemon and was awarded Gold at the 2026 NZ Spirits Awards.

## AUSTRALIA

### Archie Rose Distilling Co. Signature Dry Gin
*42% ABV, 700ml RRP $79.99*
***Hancocks***

This gin features eight individually distilled botanicals, including sunrise lime and Geraldton waxflower, both native to Western Australia, and Dorrigo Pepperleaf sourced from Northern NSW. Aromatics of lime, citrus and pepper join a solid juniper backbone, with flavours of stone fruit, fresh garden herbs, pine and subtle eucalyptus.

### Four Pillars Bloody Shiraz Gin
*37.8% ABV, 700ml RRP $69.99*
***Lion***

Yarra Valley Shiraz grapes are steeped in Four Pillars Rare Dry Gin to create this unique expression. It has aromas of fresh pine needles and spice, and a peppery, dense raspberry character. The palate is sweet, with long juniper and spice characters to finish. It is unfiltered and bottled a deep purple that turns iridescent pink when mixed with tonic or soda.

### Four Pillars Fresh Yuzu Gin
*41.8% ABV, 700ml RRP $69.99*
***Lion***

A bright and aromatic dry gin made with Australian-grown yuzu, which adds fresh citrus notes, accompanied by deeper citrus character from finger lime. Ginger, turmeric and sencha genmaicha (a Japanese green tea with roasted brown rice) bring depth of flavour.

### Four Pillars Navy Strength
*58.8% ABV, 500ml RRP $84.99*
***Lion***

Native finger limes, fresh ginger and turmeric are added to the mix in this navy strength expression from Four Pillars. It has lifted aromatics of lime curd, pine needles, and fragrant spices with a vanilla character. The palate is intense but clean.

### Four Pillars Olive Leaf
*43.8% ABV, 700ml RRP $69.99*
***Lion***

This gin uses olive leaf and oil sourced from Cobram Estate in northern Victoria, along with coriander seed, rosemary, bay leaf, lemon myrtle, macadamia, lemon and grapefruit. It has a savoury quality and is ideal for a dirty Martini or Spanish-inspired gin and tonic.

### Four Pillars Rare Dry Gin
*41.8% ABV, 700ml RRP $69.99*
***Lion***

Described as "a truly modern Australia gin", this is a classic dry gin that combines spice and citrus. Cinnamon and star anise add rich fruitcake tones, Tasmanian pepperberry leaf creates warmth and lemon myrtle is a delicate alternative to lemon peel. Whole oranges used in the blend offer a highly aromatic nose and palate that supports the spicy botanicals. Awarded Gold at the 2026 NZ Spirits Awards.

### Four Pillars Spiced Negroni
*43.8% ABV, 700ml RRP $69.99*
***Lion***

A gin designed specifically for use in a Negroni cocktail. This tailored offering from Four Pillars is highly aromatic, rich and spicy. Botanicals such as grains of paradise and Indonesian cubeb give it the weight to stand up to the punchy flavours of a classic Negroni.

### Melbourne Gin Company Dry Gin
*42% ABV, 700ml RRP $99.99*
***Hancocks***

Melbourne Dry is described as "a classic gin with a twist of Melbourne". Classic juniper, coriander, angelica, orris and cassia are joined by grapefruit peel and rosemary from the distillery's garden at Gembrook Hill Vineyard in the Yarra Valley. Other "locals" are macadamia, sandalwood, honey lemon myrtle and organic Navel orange.

### Papa Salt Coastal Gin
*43% ABV, 700ml RRP $84*
***Tickety-Boo***

A gin created by five friends, distilled in Byron Bay and designed to celebrate native Australian botanicals and long summer days. Zesty wax flower, hibiscus and citrus peel join nutty wattleseed, the mild spice of pink peppercorn and an unmistakable minerality from a hint of oyster shell.

## JAPAN

### Nikka Coffey Gin
*47% ABV, 700ml RRP $POA*
***Whisky Galore***

Distilled at Miyagikyo distillery in Japan, this is a complex gin using a combination of 11 different botanicals and boasts a silky texture of Coffey distillates. A bright and zesty aroma from four kinds of Japanese citrus (yuzu, kabosu, amanatsu and shequasar) complements the traditional gin botanicals. There is also a touch of apple, followed by tangy hints of green Japanese sansho pepper on the finish.

### Roku
*43% ABV, 700ml RRP $72.99, 1L RRP $94.99*
***Suntory Global***

Six Japanese botanicals (sakura leaf, sakura flower, gyokuro tea, sencha tea, sanshō pepper and yuzu) are distilled individually then blended with eight traditional gin botanicals to create Roku. It has aromas of juniper, with spicy pepper and an undertone of green tea. Smooth on the palate with fresh yuzu citrus giving way to intense pepper spice with a hint of green tea.

### Roku Sakura Bloom
*43% ABV, 700ml RRP $72.99*
***Suntory Global***

The first release in the Seasonal Festival Collection, this gin is crafted to capture the essence of Sakura (cherry blossom) in bloom. The blossom imparts an elegant floral taste layered with hints of saltiness, underpinned by a delicately complex blend of botanicals.






### Ukiyo Japanese Blossom Gin

*40% ABV, 700ml RRP $94.99*

***Hancocks***

This gin was designed to capture the cherry blossom aromas that surround the distillery's home in Kagoshima. A base of locally-grown barley is distilled into a traditional shōchū spirit and combined with juniper, regional citrus, local cherry blossom and native botanicals. It has notes of cherry blossom, orange, Parma violet, coriander and woody spice.

### Ukiyo Tokyo Dry Gin

*40% ABV, 700ml RRP $94.99*

***Hancocks***

A classic 'Tokyo Dry Gin' featuring 11 botanicals including yuzu, mikan (orange citrus), Sakura (cherry blossom) and sansho (pepper). This expression celebrates Japan's diverse terroir and the tastes of the Japanese harvest.

### Ukiyo Yuzu Citrus Gin

*40% ABV, 700ml RRP $94.99*

***Hancocks***

The same shōchū spirit as in the Cherry Blossom gin (above) is redistilled with juniper, yuzu, regional citrus and botanicals for a gin designed to honour the 1500-year-old tradition of cultivating and harvesting yuzu in Japan. The tart, fragrant notes of yuzu dominate the aroma and palate, with bitter orange, coriander, pine, lavender and Matcha tea.

## INDIA

### Pumori Gin

*43% ABV, 700ml RRP $79.99*

***World@BWS***

This gin is named for Mt. Pumori in the Himalayas, often referred to as "the daughter of Everest", and is made at Fullarton Distilleries in Goa. Pumori uses Himalayan juniper and a selection of Indian botanicals, including cardamom, orange peel, and almond. Fruity and floral up front, leading to earthy spice and citrus.

## ENGLAND

### Barrister Blue Gin

*40% ABV, 700ml RRP $59.99*

***Q Liquid***

This distinctly blue-hued gin was created especially for use in gin and tonics.

### Barrister Dry Gin

*40% ABV, 375ml RRP $25 and 700ml RRP $59.99*

***Q Liquid***

This was the first gin in the Barrister range. Classic botanicals such as juniper, angelica, lemon peel and coriander are combined to create a crisp, dry gin.

### Barrister Pink Gin

*40% ABV, 700ml RRP $59.99*

***Q Liquid***

Classic botanicals and berries are distilled separately for this pink expression from Barrister. It has an intense, bright, and fruity aroma with subtle notes of pink blossom and flavours of strawberry.

### Bathtub Gin

*43.3% ABV, 700ml RRP $POA*

***Whisky Galore***

This gin is made from a wheat grain copper-pot still spirit infused with juniper, dried Seville orange peel, coriander, clove, cassia bark and cardamom. It has a juniper-rich aroma with a hint of cardamom, orange blossom and cinnamon. A creamy mouthfeel with a palate of juniper and lingering spice with slight orange peel character.

### Beefeater 24

*45% ABV, 700ml RRP $61.99*

***Pernod Ricard***

Beefeater Master Distiller, Desmond Payne (MBE), created this gin after being inspired by tea's potential as a botanical during a visit to Japan. Sencha and Chinese green teas give clean, green notes to the gin, which also features grapefruit peel. The '24' refers to the botanicals steeping in the spirit for 24 hours before distillation.

### Beefeater London Dry

*40% ABV, 1L RRP $61.99*

***Pernod Ricard***

A quintessential London Dry gin made with big juniper character and strong citrus notes. It is still made to the original recipe created by Beefeater founder James Burrough, using bold juniper, zesty Seville orange and lemon peel.

### Beefeater Pink

*45% ABV, 700ml RRP $49.99*

***Pernod Ricard***

Beefeater's Pink expression combines natural strawberry flavour with citrus and classic juniper botanicals.




Hayman's Dry Gin is a classic London Dry using 10 botanicals steeped in English wheat spirit.

### Bombay Sapphire
*40% ABV, 700ml RRP $54.99 and 1L RRP $69.99*
***CCEP***

The distinctive ice-blue bottle of Bombay Sapphire is a staple behind bars around the world. Flavours of juniper and citrus lead on the palate, along with spice from liquorice and coriander and underlying light woody notes.

### Bulldog Gin
*40% ABV, 700ml RRP $61.99*
***Campari NZ***

Bulldog's distinctive spiked collar bottle references the punk rock era of modern England, while the London Dry gin inside was designed to capture the spirit of the original British bulldog, Winston Churchill. A subtle juniper character sits alongside delicate floral and citrus aromas and flavour.

### City of London
*37.5% ABV, 1L RRP $64.99*
***Hancocks***

A classic botanical profile creates aromas of intense juniper and zesty citrus accompanied by a subtle spice and earthy hints on the palate and a smooth, dry finish.

### Fords Gin
*45% ABV, 700ml RRP $70.99*
***Hancocks***

A mix of nine botanicals, Fords Gin starts with a traditional base of juniper and coriander seed balanced by citrus, florals and spices. Steeped for 15 hours before distillation, the botanicals deliver an aromatic, fresh and floral spirit with elegant notes of jasmine and grapefruit.

### Gordon's Gin Original
*37.5% ABV, 700ml RRP $43.99 and 1L RRP $57.99*
***Lion***

A classic London Dry gin – smooth, refreshing and juniper-forward with zesty citrus.

### Gordon's Pink Gin
*37.5% ABV, 700ml RRP $57.99*
***Lion***

A blush-pink gin that combines Gordon's Gin with natural fruit flavours of raspberries and strawberries, and the tang of redcurrant.

### Greenall's Original London Dry
*37.5% ABV, 1L RRP $59.99*
***Federal***

A classic London Dry gin with rounded juniper notes and fresh, punchy citrus. It's smooth on the palate with citrus and spice. A lasting finish of delicate bitterness and residual sweetness.

### Hayman's Dry Gin
*40% ABV, 1L RRP $73.99*
***Hancocks***

A classic London Dry gin using 10 botanicals steeped in English wheat spirit prior to distillation. Fresh, crisp and with a lively citrus finish.

### Hayman's London Light
*12.4% ABV, 700ml RRP $61.99*
***Hancocks***

Created to offer a new way of enjoying a G&T with lower alcohol, Hayman's London Light is distilled to retain the flavour of the botanicals, but just 12.4% ABV. It is citrusy and smooth with notes of piney juniper.

### Hayman's Old Tom
*41.4% ABV, 700ml RRP $61.99*
***Hancocks***

Made in the slightly sweeter style of an Old Tom, this gin has a bold citrus and juniper pine character that is smooth and delicate with a subtle underlying sweetness.

### Hayman's Peach Rose Cup
*25% ABV, 700ml RRP $61.99*
***Hancocks***

This summery expression combines Hayman's London Dry with notes of fresh peach, sweet rose and juicy orchard fruit. Juicy palate full of sweet peach, pears, light cucumber and fragrant rose.

### Hayman's Royal Dock Navy Strength
*57% ABV, 700ml RRP $94.99*
***Hancocks***

This gin was first supplied to the English Admiralty in 1863. It has a subtle juniper aroma, while on the palate the juniper intensifies, balanced with citrus and spice and a lingering finish of pepper and liquorice.

### Hayman's Sloe Gin
*26% ABV, 700ml RRP $61.99*
***Hancocks***

Hayman's version of this British classic has intense plummy aromas, a hint of almond and delicious fruit flavours. A complex, warming finish.




### Silent Pool Dry Gin
*43% ABV, 700ml RRP $99.99*
***Federal***

This English gin is handcrafted in the Surrey Hills with 24 botanicals. It's full-bodied and fresh with clarity and depth of flavour. A rich, juniper-driven spirit with floral layers of lavender and chamomile.

### Silent Pool Rare Citrus Gin
*43% ABV, 700ml RRP $99.99*
***Federal***

This gin gets its fresh and intriguing character from lesser-known citrus: bright and zesty notes from Buddha's Hand, rich notes from Natsudaidai (Japanese summer orange) and subtle sweetness from Hirado Buntan (pomelo).

### Sipsmith London Cup
*29.5% ABV, 700ml RRP $84.99*
***Suntory Global***

In the style of a punch, Sipsmith London Cup is made from the Sipsmith London Dry Gin infused with Earl Grey tea, borage, lemon verbena and a host of other botanicals. The aroma is sweet with orange and a background of cardamom. Gentle sweetness that finishes dry with complex spice.

### Tanqueray
*47.3% ABV, 1L RRP $71.99*
***Lion***

Widely regarded as the quintessential London Dry Gin, Tanqueray is beloved by bartenders the world over. It has aromas of juniper with a subtle citrus character. Clean and dry on the palate with intense juniper and liquorice that lingers on the finish.

### Tanqueray No. Ten
*47% ABV, 1L RRP $120*
***Lion***

An elegant gin that uses whole fresh citrus fruit during distillation. Aromas of sweet, fresh grapefruit lead to a soft, viscous, rounded mouthfeel. An elegant finish with distinct chamomile. Awarded Gold and the Trophy for Best Overall Gin (Contemporary) at the 2026 NZ Spirits Awards.

## SCOTLAND

### The Aberturret Gin
*45% ABV, 700ml RRP $POA*
***Whisky Galore***

The Aberturret Gin combines 14 botanicals, enhanced by The Glenturret Single Malt New Make Spirit. Smooth and creamy, with the maltiness of the new make and the juniper uplifting the brighter notes of lemon, lime and grapefruit zests. Floral notes of chamomile and pine, spicy pink peppercorn and a hint of earthy sweetness from sumac. Lemon sherbet and sweet liquorice on the finish.

### Another Hendrick's Gin
*41.4% ABV, 700ml RRP $89.99*
***Federal***

A new addition to the Hendrick's stable, Another Hendrick's Gin is the latest creation from Hendrick's master distiller Lesley Gracie. Made with 11 botanicals, it is infused with orange blossom and cacao, creating a gin with bright citrus notes and a "whisper of velvety indulgence".

### The Botanist
*46% ABV, 700ml RRP $89.99*
***Hancocks***

The botanical heritage of Islay, the southernmost island of Scotland's Inner Hebrides, is the focus of this gin, in which 22 local botanicals (including tansy, hawthorn and bog myrtle) are added to nine classic gin aromatics. The gin is rich, intense and full-bodied yet smooth, with complex floral aromas.

### Cadenhead's Old Raj Gin
*46% ABV, 700ml RRP $POA*
***Whisky Galore***

Cadenhead's Old Raj Gin is distinctive in that it contains a measure of saffron, which imparts a slightly spicy flavour and a pale yellow colour. Rich and clean, with a lovely oily mouthfeel, this gin has flavours of zesty lemon, Indian spices and a hint of aniseed.

### Caorunn Gin
*41.8% ABV, 700ml RRP $89.99*
***Hancocks***

Pronounced 'Ka-roon', this gin has a fresh aroma with floral and citrus character and a hint of spice. Clean, crisp, sweet and full-bodied on the palate, with a crisp and slightly drying finish. The recommended serve is with a slice of red apple.

### Hendrick's
*41.4% ABV, 700ml RRP $89.99*
***Federal***

The use of cucumber and rose petal infusions gives Hendrick's its distinctively delicate quality, which has become much loved by aficionados the world over. Its aroma has a hint of floral alongside the juniper, while on the palate there is freshness from the cucumber and exotic Turkish Delight from the rose. Complex, smooth and refreshing.

### Hendrick's Grand Cabaret
*43.4% ABV, 700ml RRP $99.99*
***Federal***

This release from Hendrick's was inspired by a stone fruit eau de vie that was popular in Paris in the early 20th century. The classic juniper character of Hendrick's Gin is enhanced by the soft sweetness and bright fruitiness of ripe stone fruit, which complements and accentuates the freshness of the gin's signature cucumber notes. A "cabaret" of stone fruit flavours rounded out by sweet aromatic herbs for a fragrant, fruity finish.

### Isle of Harris
*45% ABV, 700ml RRP $POA*
***Whisky Galore***

This gin embodies the elemental nature of its island home in Scotland's Outer Hebrides. Its maritime character derives from the local, hand-gathered sugar kelp seaweed that is its defining botanical. The kelp combines with eight other botanicals to create a smooth and complex gin.

### Isle of Raasay Hebridean Gin
*46% ABV, 700ml RRP $100*
***Highland Fern***

This gin from the Isle of Raasay leads with aromas of juniper, sweet orange, candied lemon and hints of rhubarb. Dry on the palate with bursts of juniper, richer rhubarb and citrus notes with a dry, zesty and refreshing finish.

### Lind & Lime
*44% ABV, 700ml RRP $85*
***Mineral***

Just seven botanicals go into this beautifully presented Scottish gin. Juniper provides the backbone, complemented by crisp and citrusy lime, and underpinned by earthy flavours of pink peppercorns. Complex, dry and refreshing.

### Red Door Gin
*45% ABV, 700ml RRP $POA*
***Whisky Galore***

Produced by the family-owned Benromach distillery on the fringes of the Speyside region, Red Door gin is distilled in 'Peggy', the distillery's hand-made copper pot gin still. The local Scottish botanicals used include rowanberry and sea buckthorn. It has a zingy citric flavour joined by floral notes (heather) and an edge of earthiness when served neat.

### Tobermory Hebridean Gin
*43.3% ABV, 700ml RRP $89.99*
***EuroVintage***

A splash of spirit from the Tobermory whisky stills adds a unique character to this gin, which is distilled on the Isle of Mull with botanicals including tea, heather, elderflower and sweet orange peel. Fresh juniper is balanced with sweet orange and lemon, hints of coriander, and gentle herbs and spices. A luxurious, creamy mouthfeel and a subtle hint of sweet malt.

Drumshanbo Italian Fig & Laurel won the Best Overall Gin (Signature Botanical) Trophy at the 2026 NZ Spirits Awards.

## IRELAND

### Dingle Gin
*42.5% ABV, 700ml RRP $POA*
***Whisky Galore***

A vapour-infused gin made in Ireland's south west. It's distilled in a hand-beaten copper pot still using nine locally grown botanicals such as rowan berry, bog myrtle and heather alongside the classic juniper and angelica.

### Drumshanbo Brazilian Pineapple Gunpowder Irish Gin
*43% ABV, 700ml RRP $84.99*
***Premium Liquor Co.***

The addition of Brazilian pineapple adds a juicy, sweet character to the distinctive Drumshanbo gin. Awarded Gold at the 2026 NZ Spirits Awards.

### Drumshanbo Gunpowder Irish Gin
*43% ABV, 700ml RRP $84.99*
***Premium Liquor Co.***

This gin takes its name from two key botanicals used in its creation: Drumshanbo (Meadowsweet) and Chinese Gunpowder tea, which is a green tea that has been slowly dried and carefully rolled into shiny pellets. The flavour is bold and bright with a slight spicy freshness.

### Drumshanbo Italian Fig & Laurel Gunpowder Irish Gin
*43% ABV, 700ml RRP $84.99*
***Premium Liquor Co.***

This release from Drumshanbo showcases Viola fig, Italian laurel and Tuscan juniper. Awarded Gold and the Trophy for Best Overall Gin (Signature Botanical) at the 2026 NZ Spirits Awards.



Distinctive black lemon (dried lime) adds smoky, woody accents to Yu Black Gin.

### Graham Norton's Own Irish Gin
*40% ABV, 700ml RRP $69.99*
***EuroVintage***

This gin from UK talk show host Graham Norton, in collaboration with New Zealand company Invivo, is small batch distilled in West Cork. It has aromas of kaffir lime and juniper that continue on the palate, with citrus notes and a crisp finish. Classic gin botanicals are accompanied by gooseberry, elderflower, rose hips and fuchsia flowers.

### Graham Norton's Own Pink Gin
*40% ABV, 700ml RRP $69.99*
***EuroVintage***

Made with Irish grain, this pink gin draws its flavour from a combination of 12 botanicals including rose petals, kaffir lime and rose hip. The gin is made in West Cork, and locally foraged fuchsia flowers add a delicate aroma, while an infusion of roses and cranberry give its blush pink colour.

## FRANCE

### Citadelle Jardin d'Été
*44% ABV, 700ml RRP $84*
***Tickety-Boo***

Inspired by the summer garden at Château de Bonbonnet, home to Citadelle Gin, this release opens with bright notes of lemon, yuzu and orange, softened by Charentais melon. A long, fruity finish.

### Citadelle Original
*44% ABV, 700ml RRP $84*
***Tickety-Boo***

An artisanal French gin using 19 botanicals; among them violet, iris and blackcurrant. An elegant gin that is soft and smooth. Subtle aromas of juniper and citrus continue on the palate alongside notes of pepper, nutmeg and cinnamon. The distinctive bottle was inspired by 18th century France.

### Le Parfumeur
*40% ABV, 700ml RRP $99*
***Hi IQ Liquor***

An intense gin made up of seven botanicals, including rose, juniper, orange, bitter almond, ginger, cacao and cinnamon. Its base distillate is made from French wine and the bottle is designed by olfactory designer Hervé Gambs as an ode to French perfumery of the Belle Epoque and Art Nouveau periods.

### Yu Black Gin
*43% ABV, 700ml RRP $89.99 - $94.99*
***Santé Wines***

Distinctive black lemon (dried lime) adds smoky, woody accents to the fresh yuzu zest character at the heart of this French gin. A spicy finish with notes of coriander and ginger.

## GERMANY

### Big Kahuna Pineapple Gin
*40% ABV, 700ml RRP $79.99*
***World@BWS***

Although made in Germany, Big Kahuna pays homage to Hawaiian legend Duke Kahanamoku, aka "The Big Kahuna". Born in Hawaii in 1890, he is credited with pioneering modern surfing and bringing the sport to a global audience in the early 1900s. Infused with pineapple for a lush, sweet flavour, notes of lavender, coriander, apricot and orange add a fresh and vibrant character.

## BELGIUM

### De Moor Flemish Gin 23 (FG23)
*49.3% ABV, 700ml RRP $135*
***Exceptional Flavours***

There are 23 botanicals used in the small-batch (200 litre) copper pot still distillation that creates this Flemish gin. A clean and soft mouthfeel, pronounced juniper with liquorice and good supporting angelica and coriander.

### De Moor Heart of Flemish Gin 23
*49.3% ABV, 700ml RRP $270*
***Exceptional Flavours***

This exclusive batch of De Moor Heart of Flemish Gin 23 distillate is clean and punchy at nearly 50% ABV. Flavours of juniper and zesty citrus are very evident, in harmony with coriander, peppery spices and floral lavender.

### Filliers Dry Gin 28 Barrel Aged
*43.7% ABV, 500ml RRP $79.99*
***Exceptional Flavours***

Cognac barrels made of oak from the French Limousin were selected for this barrel-aged gin, which is matured for four months. A dry, robust and aromatic gin with subtle notes of oak, dried herbs, vanilla, florals and liquorice.






**Filliers Dry Gin 28 Classic**
*46% ABV, 500ml RRP $69.99*
***Exceptional Flavours***

A spicy gin with a dry character. Strong and aromatic with notes of juniper, complemented by refreshing citrus aromas. The '28' in the name refers to the 28 different spice and fresh fruit distillates used in its creation.

**Filliers Dry Gin 28 Pink**
*37.5% ABV, 500ml RRP $74.99*
***Exceptional Flavours***

Fresh raspberries and goji berries enhance the original Filliers Dry Gin to create this pink expression. A spicy gin with a touch of raspberry sweetness balanced by citrus.

**Filliers Dry Gin 28 Tangerine**
*43.7% ABV, 500ml RRP $79.99*
***Exceptional Flavours***

This fresh citrus gin is made from a distillate based on sun-ripened tangerines from Valencia that is distilled up to five times. A full, refreshing gin that highlights the different citrus nuances of mandarins.

**Filliers Dry Gin 28 Tribute "Filliers-Bachte"**
*48% ABV, 500ml RRP $79.99*
***Exceptional Flavours***

An homage to the Filliers family, the original recipe for this gin dates back to 1828, when third generation Firmin Filliers ran the company and developed the recipe. An aromatic and complex gin; notes of malt alternate with hints of angelica and lavender.

**Filliers "Young & Pure" Genever**
*35% ABV, 700ml RRP $73.99*
***Exceptional Flavours***

This genever has never been put in barrel (hence 'Young & Pure'), which emphasises its refreshing characteristics. A balanced taste of juniper berries with a subtle note of grain.

**Lindemans Clear Gin**
*46% ABV, 700ml RRP $114.99*
***Exceptional Flavours***

Sixteen different botanicals are combined with a distillate of Old Kriek Cuvée René and fresh cherry juice to create this gin. Initial flavours of fresh citrus lead to warm cardamom and then cherry, which lingers on the finish.

## ITALY

**Engine Gin**
*42% ABV, 500ml RRP $79.99*
***Campari NZ***

The distinctive motor racing-inspired can contains a gin made in north-western Italy using bitter sage, sweet liquorice and damask rose.

**Malfy Con Arancia**
*41% ABV, 750ml RRP $68.99*
***Pernod Ricard***

Sicilian blood orange peel in the distillation of this gin helps to create its deep ruby red colour. Aromas of orange blossom with a background of juniper; flavours of rich, bittersweet citrus with a long finish.

Engine Gin is made in north-western Italy using bitter sage, sweet liquorice and damask rose.

**Malfy Con Limone**
*41% ABV, 750ml RRP $68.99*
***Pernod Ricard***

A citrus-forward gin that uses the peels of Italian coastal-grown lemons in its distillation. Aromas of citrus and juniper with flavours of anise, citrus and coriander.

**Malfy Originale**
*41% ABV, 750ml RRP $68.99*
***Pernod Ricard***

Aromas of juniper, coriander and anise lead to a crisp, dry palate with complex flavours of juniper, liquorice and a hint of citrus.

**Malfy Rosa**
*41% ABV, 750ml RRP $68.99*
***Pernod Ricard***

A pale pink gin with bright, fresh aromas of citrus, rhubarb and spicy anise. Sicilian pink grapefruit and Italian rhubarb provide a rich citrus flavour, with a tart note and a long citrus finish.




## LITHUANIA

**Old Vilnius**
*37.5% ABV, 200ml RRP $12.99*
***Q Liquid***

A classic style gin where predominant juniper meets fresh citrus flavours.

## SPAIN

**Gin Mare**
*42.7% ABV, 700ml RRP $94.99*
***Hancocks***

Spanish citrus and herbs are at the heart of this gin, which uses Arbequina olives, thyme, basil and rosemary. It has rich aromas of citrus, fennel and juniper, with a soft, rounded juniper-led flavour and a finish of intense botanicals and spice.

**Gin Mare Capri**
*42.7% ABV, 700ml RRP $102.99*
***Hancocks***

This gin was inspired by the perfumes of the famed Italian island of Capri. Aromas of citrus, bergamot and delicate rosemary lead, with flavours of basil, fresh orange, lemon, olive arbequina and thyme.

**Larios 12**
*40% ABV, 1L RRP $57.99*
***Suntory Global***

A citrus-dominant blend of 12 botanicals, among them orange, mandarin, tangerine, lemon, lime, orange blossom, grapefruit and clementine. A delicate citrus aroma with subtle juniper notes leads to a palate of intense citrus and juniper with slightly spiced character from the nutmeg and coriander.

Spanish citrus and herbs are at the heart of Gin Mare, which uses Arbequina olives, thyme, basil and rosemary.

**Larios Dry Original**
*37.5% ABV, 1L RRP $57.99*
***Suntory Global***

A blend of classic gin botanicals. Clean and dry on the palate with a balance of juniper and citrus, and a lingering citrus finish.

**Larios Rosé**
*37.5% ABV, 1L RRP $57.99*
***Suntory Global***

An intensely sweet strawberry aroma leads to a palate of fruit sweetness and subtle citrus with a lingering sweet finish.

## USA

**Bowling & Burch Gin**
*47% ABV, 750ml RRP $140*
***Hi I.Q. Liquor***

Distilled in Kentucky by 7th generation Master Distiller Stephen Bowling Beam, Bowling & Burch is a high-quality, small-batch gin. Blended with 17 botanicals, six of which are homegrown on the distillery property, the gin is fragrant with herbal notes of rosemary, thyme and citrus, tart orange, honeysuckle, lemon verbena, and coriander.

**Farmers Reserve Strength Organic Gin**
*47.8% ABV, 700ml RRP $99.99*
***Tickety-Boo***

This gin is distilled in small batches from wheat grown on family-owned 1,000 Springs Mill Farm in Buhl, Idaho in America's northwest. The farm is a locally owned organic and non-GMO organisation where owners Tim Cornie and Kurt Mason grow USDA-certified organic wheat and other crops. Distilled in Rigby, Idaho, the gin is infused with an array of botanicals including elderflower, lemongrass, coriander, and angelica root, which provide a rich complexity and savoury character.

## CANADA

**Empress 1908**
*42.5% ABV, 700ml RRP $79.99*
***Premium Liquor Co.***

Made using butterfly pea blossoms, this indigo-coloured gin transforms into vivid violet when tonic or citrus is added. Its juniper aroma is underpinned by a savoury warmth from the butterfly pea, cinnamon and ginger. The palate is juniper-forward with fresh grapefruit balanced by delicate rose.

## MEXICO

**Gracias a Dios 32 Botanical Gin**
*45% ABV, 750ml RRP $109*
***Tickety-Boo***

Inspired by Mexico's 32 states, this gin uses 32 botanicals with a base of Gracias a Dios agave spirit. Notes of intense juniper, spice and citrus with a smoky finish of roasted agave.

**For distributor details see the Distributor Index on page 75.**



**Sarah Miller**
Spirits writer, judge & consultant

*ginadingding.com*

# The rise of RTDs

## Innovation and quality are driving the UK boom in RTDs, says *Sarah Miller*...

**IF THERE'S** one category that's impossible to ignore in the UK right now, it's Ready-to-Drink (RTD). The pre-mix drinks are far from new – Marks & Spencer launched their first tinned G&T in 1986 and by the mid-1990s shops and bars were overflowing with bottles of sweet, sticky alcopops – but the once relatively low-brow product has evolved into a serious category in its own right. IWSR declared it "a beacon of hope" for the industry amid declining alcoholic drinks consumption last year.

As with so many recent societal trends, COVID played a key role as consumers sought bar-quality experiences at home and portable options for outdoor socialising. More recently, younger adult drinkers – who particularly value novelty, variety and affordability – have driven RTD sales, which grew by 13% in volume and 20% in value, while generating £738m in the off-trade last year[1].

The stats are impressive, but it's the way the category is developing that is really interesting. Relatively low ABV US-style hard seltzers failed to take off in the UK, where the more classic 5-8% ABV spirit-and-mixer combination continues to take the biggest share of the market. But the fastest growth is within higher ABV products, as RTDs with 9%+ ABV saw value sales increase 179% over the last year[2].

That growth was largely driven by the 13.5% ABV alcopop heirs, BuzzBallz, whose social media marketing and distribution through owner Sazerac's channels saw them achieve a remarkable 952% growth in 12 months – but many new brands are trying to follow in their footsteps.




The Kocktail Glass is a 100ml RTD in a drinking glass with a peel-back lid and space for ice and a garnish.

And RTDs aren't just getting stronger. They're getting more sophisticated too. UK RTD company MOTH's exceptionally popular premium products focus on more familiar flavours made with high-quality ingredients – such as their trio of Margaritas, which all list Tequila Enemigo on the side.

The range from Whitebox is more diverse in appearance and style. In addition to their core range, which includes a 34.6% ABV Dirty Martini, Whitebox collaborates with other brands on complex bar-quality canned cocktails such as Bruichladdich's Penicillin, which was created with the distillery's heavily peated Port Charlotte whisky and achieved an incredible 97 points at IWSC 2026.

Perhaps unsurprisingly, given the rapid growth of no-alcohol, a counter-trend to high ABV RTDs is emerging with both M&S and Waitrose releasing an alcohol-free Margarita earlier this year. The Curious Drinker, meanwhile, is hedging its bets on a dual-format approach with three flavours each available as either an 8% ABV cocktail or 0% ABV functional drink infused with L-theanine, magnesium and Lion's Mane (mushroom).

And while the can has long been king in this category, brands are getting more experimental. Kocktail wanted to introduce a single-serve format of their 500ml bottled cocktails when they launched in 2020, but couldn't find the right vessel – until now. The Kocktail Glass is a 100ml RTD in a drinking glass with a peel-back lid and space for ice and a garnish. Branding is minimal in the hope the glasses will be kept, stacked and reused to reduce their environmental impact.

RTDs are not just about off-trade and on-the-go consumption any more either. While NIQ believes they are still under-leveraged in Britain's hospitality sector, the category has generated £200m in on-trade sales. And that is set to soar as venues begin to view premium RTDs as a strategic complement to their offering and brands like MOTH diversify into draught formats too, offering venues a consistent bar-quality serve they can pour to order, while making the cocktail a visible part of the pub's "core drinks architecture".

It might be 40 years since those first RTDs emerged in the UK, but this fast-paced, innovative category is showing it still has much more to offer.

1 & 2: *2026 WSTA Market Report*

# MUYU liqueurs now in NZ

**A SPECIALTY** liqueur range created by three of the world's top bartenders is now available in New Zealand.

Muyu is a collection of three modern liqueurs launched by De Kuyper Royal Distillers in partnership with bartenders Alex Kratena and Monica Berg of London's Tayēr + Elementary and Simone Caporale of Sips in Barcelona.

Each expression is designed to bring elevated flavour and aroma to cocktails and mixed drinks. After travelling to the Amazon together, the trio was inspired by the area's biodiversity and wanted to create a range that would unlock unconventional ingredients for bar professionals and consumers.

Ingredients are sourced from France's home of perfume, Grasse, and then blended at De Kuyper Royal Distillers in The Netherlands.

The MUYU range includes:

- Jasmine Verte (24% ABV) – floral, blooming, fresh, sensual and luminous jasmine with accents of neroli, patchouli, yuzu and iris
- Chinotto Nero (24% ABV) – citrusy, opulent, zesty, lush and mystical chinotto with accents of cinchona, oak moss, curacao orange and cacao
- Vetiver Gris (22% ABV) – earthy, woody, mystical, intriguing and endless vetiver with accents of timut, patchouli, petit grains and cedarwood.

MUYU Liqueurs 500ml RRP $86.

**Ⓓ Mineral**




# ThunderDonk launches Campfire Coffee

**FLAVOURED WHISKY** brand ThunderDonk has added a new Campfire Coffee expression to its range.

The new release pairs rich Colombian coffee beans, toasted coconut flakes, and aged New Zealand single malt whisky.

Two distinctive characters front the new campaign: a Yeti and his flatmate, a stockman from the Central Otago high country.

"ThunderDonk is a bold, rebellious, flavoured whisky, and it's one that consumers have really embraced," says Mark Neal, Marketing Director at ThunderDonk. "Campfire Coffee is built for those late nights swapping stories and stirring up banter around the fire."

Scapegrace Distilling launched ThunderDonk in New Zealand in 2025 with Spiced Maple and Salted Caramel flavours. It says more than 5,000 cases have sold across New Zealand and Australia in the past 12 months and the brand has recently earned a major deal with Australian liquor retailer Dan Murphy's.

ThunderDonk Campfire Coffee Whisky (33% ABV) 700ml RRP $54.99. (Also in 200ml and 50ml)

**Ⓓ Hancocks**







# New liqueur from ALBA and Jumping Goat

**NEW ZEALAND** liquor brands ALBA and Jumping Goat have teamed up to create a new tequila coffee liqueur.

ALBA x Jumping Goat Coffee-Infused Tequila Liqueur launched in mid-August and combines ALBA's Mexican tequila with Jumping Goat's original coffee infused spirit.

The new liqueur is 30% ABV and is described as "...a rich, layered, tequila coffee liqueur that blends depth, roast and warmth with a modern edge, and a smooth, bittersweet finish".

"From day one, the goal was to create something where both could stand out," says Callum O'Brien, Founder of Jumping Goat. "ALBA brings authentic Mexican tequila and a real respect for the spirit, while we bring years of experience working with coffee. The result is rich, smooth and incredibly drinkable. A product that feels true to both brands rather than a compromise between them. That's what made this project so exciting."

The collab is backed by a new national sales and distribution partnership between Jumping Goat and Brix & Co to unlock wider reach across trade and retail channels. The companies say the partnership also sets the foundation for a series of collaborative innovation releases between them, bringing together distribution strength and brand-led creativity in the premium spirits category.

ALBA x Jumping Goat Coffee-Infused Tequila Liqueur, 700ml RRP $64.99.

**Ⓓ socialsmiths**




## Agave a-go-go at Mineral

**DISTRIBUTOR MINERAL** is boosting its range of agave spirits with products from several new artisanal producers in Mexico landing in the last month.

Mineral's James Barber says their goal is to have the agave selection with the most breadth and depth in New Zealand.

Newly arrived products now available through Mineral include those from:

- Arte NOM Tequila
- Mal Bien
- 5Sentidos
- Banuelos
- Mezcal Amaras
- Estancia Destileria

**Ⓓ Mineral**

## Top award for Scapegrace at World Whisky Masters 2026

**NEW ZEALAND** distillery Scapegrace has won the highest honour for its Anthem Single Malt Whisky at the 2026 World Whisky Masters.

Scapegrace Anthem received a Master medal in the Australasia Single Malt category, while Scapegrace Vanguard received Gold.

"This is Anthem's first Master medal and we couldn't be happier," said Scapegrace Co-Founder Daniel McLaughlin. "The Master award is as good as it gets, so it means a huge amount to the whole team."

Scapegrace Anthem has previously won Gold at the World Whisky Masters (2024) and the International Wine & Spirit Competition (2025), and was named a Category Winner at the World Whiskies Awards (2026).






## Best in Show at 2026 Super Spirits Awards

**THE SUPER** Spirits Awards, launched by Super Liquor, have recognised the top-performing spirits under $150.

Super Liquor says the awards are designed to champion "outstanding spirits that are both accessible and exceptional, helping consumers discover award-winning bottles they can confidently enjoy at home".

The judging panel was led by drinks writer/consultant Tash McGill and Tickety-Boo Liquor's National Sales and Brand Manager Gina Nicholls, alongside sommelier/wine consultant Edmundo Farrera and award-winning bartender/cocktail expert PJ Renaud.

**Super Spirits 2026 'Best in Show'**

**Whisky** – Aberlour 12 Year Old
**Gin** – Bluff London Dry Gin
**Rum** – Mount Gay XO Triple Cask
**Agave** – Motel Mezcal Joven Artesanal Agave Espadín

**Ⓦ See the full list of winners at superspirits.co.nz**

**SHOWCASE**

# Another Hendrick's arrives in NZ

**THERE'S A** whimsical new addition to the Hendrick's range in New Zealand: Another Hendrick's is a spirit inspired by Hendrick's Master Distiller Lesley Gracie's love for chocolate and flowers.

Presented in a striking white bottle, Another Hendrick's is the first new permanent addition to the Hendrick's line-up in nine years. In addition to the signature infusion of rose and cucumber, the new gin is also layered with bright, light orange blossom and decadent, silky-smooth cacao beans.

"Another Hendrick's is the complete opposite of what we've been doing for the past 25 years, and the delectable combination of orange blossom and cacao beans is really rather unusual," says Lesley Gracie, Hendrick's Master Distiller.

"As a spirit with endless possibilities, I wanted to find a way to combine two of my favourite things in a way that felt authentic to Hendrick's. After experimenting with different elements from the Hendrick's Gin Palace's tropical greenhouse, I discovered this brilliant profile featuring a depth of flavour, hint of sweetness and lift of freshness that is completely distinctive."




"Hendrick's has always been a brand that leads with creativity and originality, subverting category norms and conventions as a matter of course," said Nora Torpey, Hendrick's Global Brand Managing Director. "The release of Another Hendrick's supercharges this and is far more than a line extension. By releasing 'another' side of ourselves, we make Hendrick's more dynamic, more culturally resonant, and more powerfully positioned to lead the next era of premium spirits growth."

Another Hendrick's 700ml RRP $89.99

**Ⓓ Distributed by Federal.**

# Pōkeno Whisky Company chosen for global whisky study


Dr Aline Bortoletto of INOVBEV in São Paulo, Brazil

**THE PŌKENO** Whisky Company has been chosen to represent Zealandia in a first-of-its-kind global scientific study into how different climates on different continents shape the maturation, chemistry and taste of whisky.

The study is examining whiskies from 'The 8 Continent Series', a collection that brings together eight specially commissioned single malts crafted to reflect the character of their continent. The collection follows the eight-continent model, which includes Zealandia, the largely submerged landmass that includes New Zealand, recognised by geologists as the eighth continent in 2017.

The whiskies are being analysed over six months in Brazil, by Dr Aline Bortoletto, a leading Brazilian food scientist specialising in the chemistry and sensory science of alcoholic beverages, and her team at INOVBEV in São Paulo. The line-up also includes the world's first whisky matured in Antarctica.

Pōkeno was founded in 2017 by Matt and Celine Johns and sits in a valley in the Waikato, using barley from family farms and spring water drawn through volcanic rock. Its climate is warm, humid and subtropical. The exact details of the chosen Pōkeno Whisky Company single malt – such as its age and cask type – will be revealed in the coming months.

Also being studied is Isla Marambio, the first whisky to be matured in Antarctica. The whisky was created by La Alazana in Argentina and spent five years maturing there before spending three years maturing at Marambio Base, an Argentine research station, in temperatures that dropped to -35°C.

The collection brings together eight distilleries, each making a whisky on a different continent:

- Pōkeno, New Zealand (Zealandia)
- Penderyn, Wales (Europe)
- Union Distillery, Brazil (South America)
- La Alazana, Argentina, with the Antarctic whisky
- Shelter Point, Canada (North America)
- Boplaas, South Africa (Africa)
- Rampur, India (Asia)
- Lawrenny, Tasmania (Australia)

Over the six months, Dr Bortoletto and her team will build a detailed chemical and sensory profile of each whisky, combining chemical techniques such as gas chromatography with a trained sensory panel, then use statistical models to compare the results across all eight different climates.

Titled 'Climate-Driven Maturation Signatures in Global Whisky: A Comparative Multi-Continental Chemical and Sensory Study', it is the first scientific comparison of single malt whiskies matured across every continent.

The findings will be recorded in an international scientific report, expected to be presented at international food and beverage science conferences, and shared to help whisky makers understand how their own climate and environment shape the spirit they make.


Matt Johns of Pōkeno Whisky Company



Lila Serenelli of Argentina's La Alazana Distillery visits Antarctica to collect whisky matured there.

# Distributors

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