



01 MAY, 2023

## By the glass

dish, Auckland



Shed 530 in Dartmoor Valley, Hawke's Bay.



Auld Distillery has released three exciting new gins.



Bartender Dave Ryan has used Graham Norton's gin in a new cocktail.

# By the glass

Boozy lemonade, botanical gins, exciting collaborations and more drinks news, from Drinks Editor Yvonne Lorkin

### Shed some light

Shed 530 is the newest addition to Hawke's Bay's winery scene. Nestled in the impossibly cute Dartmoor Valley at 530 Puketapu Road is a new cellar door boasting sauvignon blanc, albariño, blended whites, chardonnay, pinot noir, rosé, syrah, red-blends and even a port! Plus you can enjoy all manner of gins,

cocktails, boutique beers and a weekly-changing menu featuring fabulously fresh Hawke's Bay produce. Driving the winemaking is Hawke's Bay-raised chief winemaker Kel Dixon. "Traditionally, sauvignon in our region has been regarded as second rate to Marlborough. However, ours is grown on limestone hills south of Hastings, giving it a fantastic flavour profile

akin to Marlborough – but with beautiful fresh intensity and drive," he urges. "And our Reserve Syrah, with its dark fruits and smooth palate, makes for a rich and quintessentially Hawke's Bay example." Sadly, Shed 530 was hit hard by Cyclone Gabrielle and lost a large area of vineyard, and its winery and newly-renovated cellar door were severely damaged. Support them online until they reopen. [shed530.com](http://shed530.com)



### Hazy lemonadezy

Famous for their cider-making genius with apples, the kids at Zeffers have turned their talents to the local Hawke's Bay lemons and created something rather luscious. A creamy, complex base made from freshly-squeezed, unfiltered lemons was fortified with a unique blend of spirits made from local apples and Sauvignon Blanc grapes. Those spirits are the repurposed by-product of Zeffers' 0% cider and 0% wine products, products that would otherwise go to waste. They've even repurposed a whole lot of cans made redundant but were still perfectly useable from the pandemic, so eagle-eyed sippers will notice a variety of other Zeffers cans covered up with the Hazy Alcoholic Lemonade label. Wrap your sustainability chops around that! **\$25 x 330ml 6pk [zeffer.co.nz](http://zeffer.co.nz)**

### Auld lang sign

The southernmost distillery in New Zealand has just released three unique gins that each boast distinct flavours which speak to its botanical origin. Ocean's Keep is crafted with an oat base and distillate of Bluff oysters from the nearby Southern Ocean; Summit's Reach uses mountain botanicals kānuka, lichen, moss and tussock from the Fiordland mountains; and Endless Fields uses a base of single malt barley grown on the Southern plains. Auld Distillery sits on a family farm in the remote Scotts Gap, and it's here these gins are shaped seed-to-sip on land that's been tended by three



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A zesty, vibrant, alcohol-free sip from 73Citrus.



The fun result of a collaboration between Rachel Hall and Greg Lane.

generations of the Auld family since 1883. "Remote and beautiful, Southland is fertile country: perfect for crops and for cultivating curiosity. We wanted to see what else we could produce here at the bottom of the world," explains founder and distiller Rob Auld. "Our passion for grain and spirits is how we started, but it's become bigger than that. We want to create a legacy and a sustainable future, not only for our family and farm, but for the community we live in too." Secure your limited edition 700ml bottle for \$175 from [oulddistillery.co.nz](http://oulddistillery.co.nz)

### Hot potato

What's more Irish than Graham Norton, potatoes and the love of a stiff drink? This is why the famous talk show and radio celebrity opted to pay homage to his Irish heritage by creating his own vodka made with at least one Irish potato in every bottle. And because Norton has a huge place in his heart for New Zealand, another Irish-Kiwi, Auckland-based bartender Dave Ryan has used Norton's vodka alongside his own potato obsession to develop a spuddy new cocktail. Dubbed the Tayto-tini, it's the perfect serve of Graham Norton Irish Vodka, mixed with a house-made rosemary, thyme and sage cordial and a salted olive lemonade to evoke the flavours of roast spuds. Yum! Everything you need to make this tuber-tastic, Tayto-tini cocktail is contained in very limited edition special kits available now through [blackpineapple.co.nz](http://blackpineapple.co.nz)

### House music

Two companies under the Foley Family umbrella collaborated to produce something truly groovy. Master distiller Rachel Hall is the creative colossus behind Martinborough's Lighthouse Gin (\$78) and she'd been buttering up Greg Lane, winemaker at Mt Difficulty in Central Otago, to nab a couple of his old pinot noir barrels to experiment with. He agreed, the trucks uplifted them, crossed Cook Strait and then unloaded them into the Lighthouse distillery behind Martinborough Vineyard. Rachel got to work, and the result is a light, copper-coloured gin bursting with toasty, cherry-laced heat alongside the classic juniper, coriander and citrus botanicals you expect in good gin. Serve with quality tonic and a slice of orange and ooh la lah. **\$85 from [finewinedelivery.co.nz](http://finewinedelivery.co.nz)**

### Better days

The good folk at 73Citrus have added a new ultra-zingy, vibrant, vitamin C-stacked sip to their portfolio. The Sparkling Lemon, Lime and Bitters is a Kiwi-made, gluten, sugar and alcohol-free drink made from pure lemon and lime juice (not concentrate) with no sweeteners, colours or additives – but each recyclable can does contain a whopping 330mg of liposomal vitamin C per 100ml. That's 1,000mg per can! Just let any nasty bugs try to pierce that immunity-armour, right? Delicious solo, yet also superb with a splash of gin or vodka and a sprig of mint. It's definitely a new fridge staple for me. **\$17.20 x 4pk at [73citrus.co.nz](http://73citrus.co.nz)**

## Chemical attraction

Marie van Drimmelen, a medical biochemist, and stand-up comedian Laura Bruce are the power couple behind Chemistry Gin. Fresh from winning gold medals at the prestigious Women's Wine & Spirits Awards in London and for packaging from the Designers Institute NZ, Chemistry is a modern London Dry gin distilled in Karori, Wellington. The main botanicals, after juniper, are Sichuan (Szechwan) peppercorns, sage and seaweed. It's also 100 percent vegan and the first gin in New Zealand bottled in 'wild' glass. "Wild glass is 100 percent post-consumer glass that's full of imperfections and colour variations, yet needs just 35 percent fewer energy inputs to make it, so it's way better for the planet than regular glass," says Laura. The pair became fascinated with small-craft gin while living in the Highlands of Scotland. They emigrated to New Zealand in 2019, and during the 2020 lockdown decided to explore transforming their love of gin into a business. van Drimmelen, (a chef as well as a scientist), developed their recipe exploring botanicals at a molecular level to get the perfect combinations. The bottle design is called 'Pharma' in a nod to Dr Marie, and \$2 from every bottle sold of Chemistry Gin goes toward supporting women in STEM (science, technology, engineering and medicine) to help grow the next generation of female scientists. [chemistrygin.com](http://chemistrygin.com)

