



# CRAFT DISTILLERS and LIQUEURMAKERS PRODUCT CATALOGUE

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# INTRODUCTION

When we formed Southern Distilling Co in Timaru almost two decades ago we were the only Malt Whiskey distillery in NZ and all of the ingredients and equipment needed to be sourced from overseas or manufactured here.

To make our spirit distinctively New Zealand we even smoked and charred casks, staves and chips over tussock or drift wood fires. A lot of fun and today our Coaster Single Malt is 15 years old and very rare.

As you do, we became involved with other start ups and established distilleries here and around the Pacific basin (even Texas) and provided equipment and experience to a diverse band of distillers for everything from Kumara Vodka to Blackstrap Rum.

Today Southern Distilling supplies base ingredients made or blended here, and advice to around 30 brewing and spirit companies throughout NZ, Australia and USA.

So here's a simple list of products we have, we make from local ingredients or can source from proven suppliers.

Give me a call if there's something that interests you or you need something special.

Cheers  
Peter Wheeler  
021 998 255



# TECHNO

Who we are.



Hauraki Beverage Co (and its associated Hauraki Brewing Co and Southern Distilling) is a manufacturer and supplier of quality ingredients for the beverage trade, from hops to grain spirit.

We operate our own laboratory and test facilities, we have graduate biochemists/microbiologists and our Technical Supervisor holds brewing diplomas from Massey University.

Our Flavour Burst division provides flavours, blends and ingredients for bakers, confectioners and beverage.

The company is ANZFSA approved and our plant, processors and ingredients audited by Asure Quality. The company is registered with MPI and holds Approved Supplier Status and HACCP programme. MPI registered. Customs CCA. With DG site approval. All staff hold Food Handling, Worksafe, Production Systems certification.

All processes, systems and materials are compliant with current regulations. We can provide confidential technical support and exclusive product formulations to most beverage producers based on commercial experience in the beer, wine and distillation industries. A separate group specialises in soft beverages from syrups to sports drinks.

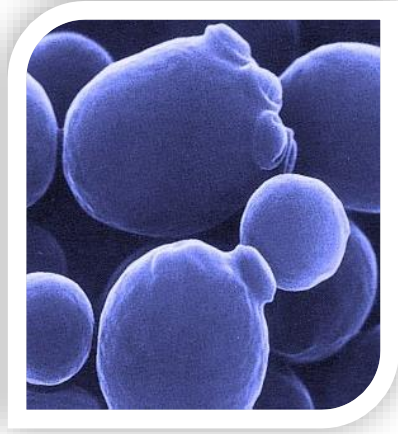
All of our products are produced or blended here and we prefer to use NZ ingredients.

We can assist and advise about labelling, bottles, closures and marketing or develop the unique product you require.



## YEASTS

- High yield alcohol tolerant Turbo
- Distillers yeast from Mauri, and Lallemande
- Nutrient/yeast blends, Superbrew, Big Red (tomato) , Black Beauty (NZ)



## FERMENTING

- Trial Fermenters, 30, 60 Litre
- Paddles
- Spoons
- Airlocks
- Stainless Steel Tanks (floating lid options)
- Hydrometers



# SUGARS AND MALTS

- Caramel (Colouring)
- Liquid Malt
- Maltose
- Molasses
- Glucose
- Sucrose
- Spray Dried Malts
- Maltodextrin
- Enzymes
- Specialist Grains





# TESTING AND MEASURING

- Graduated Jugs 250ml - 5 Litres
- Graduated Glass Cylinders 25ml - 500ml
- Pipettes 2ml - 10ml
- PH Meters Hand held
- Refractometers Hand held, Brix, SG
- Thermometers Spirit  
Digital  
Dial  
Liquid Crystal
- Hydrometers Spirit 0-100, 30-70  
SG  
Multiscale, potential alcohol



## CLEANING AND PRESERVATION

- Sodium Benzoate
- Potassium Sorbate
- Chlorinated Detergents

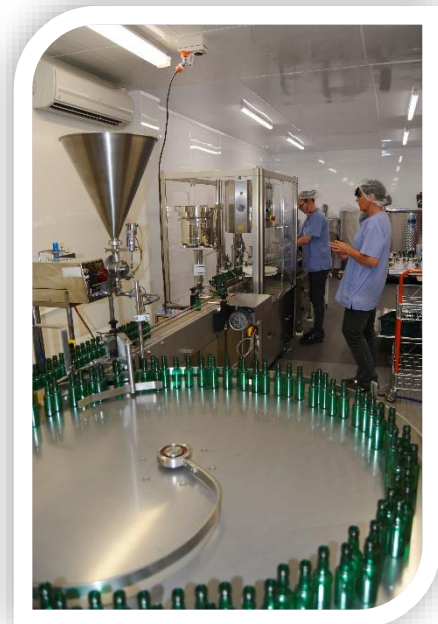


## MINIATURES

- Need 50ml or 40ml miniatures for sale or promotion, we operate a state of the art auto line CCA approved that fills, ROPP caps and labels 50ml or 40ml. PET or glass. Packed in shrunk wrapped 10 count PE Trays.

## BOTTLING

- We contract bottle spirits from trial batches to pallet lots





# INGREDIENTS

- Oaks
  - Barrels (Bourbon) – 200L freshly emptied,
  - Barrel Chips For rapid aging  
Bourbon, Rum, Whiskey, Plain or Toasted
  - Cubes from Bourbon  
Barrel Staves
  - Staves Bourbon,  
US White Oak
  - Oak Extract in 50% ethanol



- Liqueur Bases
  - Flavour Blends  
(30 naturals in stock)
- Ageing and softening blends
- Harshness, neutralising blends
- Fruit flavours
- Spirit flavours (natural extracts/for enhancement)
- Spices and herbs

We have over 140 flavour blends ex stock

- Spirit 96%
  - Premium Neutral Spirit (From grain or sugar)  
Drums 250L, ex stock)

We can also supply beverage spirit diluted to any strength you require

# READY TO BOTTLE

- Blended spirits of any type gins, bourbons, rums made to your specifications in 250 L drums or 1000 L IBC.
- Delivered to your door ready to bottle. Or ask us to do that too.

# BEVERAGE

- **Water** Natural flavours to give your brand a new edge  
Fruit Acids  
Natural Mineral blends for specialty soda waters  
Vitamin  
Energy and caffeine blends
- **Cordials and Cocktails**  
Syrup bases including low sugar and zero sugar  
Flavours, natural and compound  
Colours, natural and synthetic  
Cocktail bases including spirit base (alcohol free)
- **Slushies and Snow Cones**  
Over 40 flavours to choose from  
Cocktail bases flavour matched for alcohol free or RTD strength  
Three Tank Slushie machines available  
Twin Tap Soft serve ice cream machines available
- **RTD's** Flavours  
Colours  
Sugar substitutes  
Body enhancers  
Flavour enhancers
- **Coffee/Barrister**  
A 50 flavour range of syrups with (sugar free formulations)  
Including the latest innovations like Banoffee Pie and Salted  
Caramel
- **Bakery**  
Topping Syrups  
Matching Toppings for pancakes, ice cream, puddings, flans  
and cheesecakes
- **Ice Cream/Ice Blocks**  
Flavours including specialty blends from Chocolate Macadamia  
to Black Forrest

Please call us for more details, a quotation or  
ex stock delivery

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