

# MIXOLOGY MASTERS

## 42 BELOW COCKTAIL WORLD CUP CONVOY RELOCATES TO AUCKLAND, TEAM AUSTRALIA WINS FINAL CHALLENGE

With a reputation for terrifying the world's best bartenders, the 42BELOW Cocktail World Cup has once again claimed victory over its contestants by debuting the most unique and demanding challenge in the events' history.

Competitors were surprised with a 'mystery challenge', which tested all their senses. After a presentation from 'Alembics' New Zealand, experts in natural extractions, the teams had to make their own atmospheric vapour or rinse with the essential oils and hydrosols supplied to them. This was used to enhance a perfectly balanced 42BELOW vodka martini. Some of the extractions included native New Zealand scents like Kawa Kawa and Manuka alongside others including Green Cardamon, Lime, Peppermint Eucalyptus and Cedarwood. "The bartenders were incredibly excited about the challenge as any form of distillation is at the very heart of what they do," said judge Jacob Briars.

The judges were unanimous in their agreement that Team Australia's drink and accompanying 'vapour', which incorporated Lemon Verbena, Mandarin and Cardamon, was the best, "it was perfectly balanced with a lovely brightness. They worked first with the 42BELOW vodka then enhanced it with the botanicals," says Briars.

After adventures on the Shotover Jet and taking helicopters to glaciers, the weary convoy of sixty including, judges, international media and competitors made the intrepid journey north to the big smoke of Auckland. It is the first time any part of the 42BELOW Cocktail World Cup has been held in New Zealand's biggest city.

Astonishingly all competitors made the early morning flight and went straight to a seminar by one of the world's leading experts on molecular mixology and a pioneer of drinks creations, UK's Tony Conigliaro. Tony talked about his iconic London bar '69 Colebrook Rd' and 'The Zetter Townhouse'. He also spoke about his laboratory or 'Drinks Factory' where he and his team work with more than 390 ingredients and cutting edge equipment to devise new ways to create drinks which engage all the senses and push the boundaries of modern mixology.

The teams will spend today locked down in rehearsals for the grand final event

## **RECIPE OF THE DAY**

Team Australia's Vodka Martini

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