



5 December 2008

POG MAHONES TEAM WINS INAUGURAL NZ PINT MASTERS COMPETITION

The Guinness Pint Master competition has been going on around the country since the middle of the year, with more than 14,000 votes collected from Kiwi Guinness drinkers.

Pog Mahones Irish Pub in Queenstown, celebrating its 10th birthday this month, was voted as a finalist for the lower South Island and sent **Ross Feeney** and **Jim Griffiths** to Dunedin in November to compete for the regional title. Ross and Jim won the judges over with their first rate pouring and their unique Guinness and Central Otago Pinot Noir cocktail, to become two of the ten finalists from five pubs across NZ.

Ross and Jim went on to take out the national competition in front of a judging panel in Auckland on December 4 and won themselves a trip for two to Dublin to tour the Guinness brewery for their efforts.



Ross Feeney and Jim Griffiths

What makes the Perfect Pint?

- A clean Guinness glass with no bubbles sticking to the inside
- An initial 450ml pour and time allowed for it to settle
- Finished with a beautiful, creamy Guinness head
- The perfect presentation to you with no spillage
- That rich, distinctive velvety taste of Guinness
- Great service – friendly, knowledgeable, a craftsman

Pog's win caps off a run of achievements by Frenzi team members over the last 15 months, with Erin Carroll winning the World Stella Artois Draught Masters competition in October 2007, Kirsty McLean winning the NZ Stella Artois Draught Masters competition in August 2008 and now Ross & Jim winning the NZ Pint Masters.

