

THE BUZZ

SUMMER 12



A GIFT FROM MOTHER NATURE

New Zealand is home to some of the world's finest honeys. The team at Huka Honey Hive believe this is a gift to celebrate and treasure.

With a range of native flora found nowhere else in the world, New Zealand honeybees create honeys that are unique in taste and properties; from mild to strongly flavoured, light to dark in colour and delicately perfumed to stimulating in aroma.



Just like a fine wine our specialty honeys exhibit a distinct flavour, sweetness and texture that reflect the flower and environment in which it is produced, including Pohutukawa Honey from Rangitoto Island, Blue Borage from the high country of the South Island and the famed Manuka Honey from Coromandel Peninsula.

Take a little time at our tasting table to appreciate some of our finest honeys.

A REFLECTION OF NATURE

Much like a great wine reflects the terroir of where the grapes have grown, Sweetree Honeys reflect the area and season the bees worked their magic. Sweetree Marokopa Summer is collected from December to February high in the bush clad hills of Marokopa (in the Waikato). A blend of pasture flowers, rata and other natives, this honey is soft and smooth with a peppery sweet flavour. As a raw honey Marokopa Summer has a rougher texture and tastes like the honey we used to have when we were young (those of us that can remember back that far!)



OUR BEE STORY

BEES : they keep the worlds food chain going by pollination.....the queen, her mates the drones and of course the workers....at Huka Honey Hive, just like bees, our team make the hive tick over by doing lots of different jobs that help each other out.



COLLECTION : bees fly hundreds of kms a week and visit thousands of flowers a day to collect precious nectar (and pollen and propolis) which they bring back to the hive and deposit into wax cells.....our "drones and workers" at Huka Honey Hive race round day after day making sure we find the best honey for you.



OTHER WORKERS : use their wings to fan air around evaporating 70% of the water from the nectar.....wax caps are then placed on top so that the dehydrated nectar matures into honey.....we have both young and mature workers which makes for a perfect team who together can achieve anything.



EXTRACTING : honey is a sticky process but managed well the honey is spun out of the wax cells into drums and sent off to our packing plant. We watch our honey hive bees through glass sided hives and wait patiently for them to fill their cells with this liquid gold!



PACKING : is a process that requires patience, an eye for detail and the desire to have the best result possible. Our honey is temperature controlled through the process of crystallization until it is ready to go through the machine, into jars and get labelled.



TASTING : honey is like tasting wine or cheese, too much and you lose the ability to maintain the senses on the tongue. Experience the sensations of each honey type. We all buy honey based on personal preference of mild to strong and sweet to "savoury". The hive team are all different but honey is our focus, just like the bees themselves.



NEED MORE GIFTS FROM THE BEES?

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