

# DOMAINE FAMILY

# DOMAINE DISPLAY

Klim Type Foundry

Domaine Display Regular 80 Point

MALBEC

Domaine Display Medium 80 Point

ŽILAVKA

Domaine Display Semibold 80 Point

HIMROD

Domaine Display Bold 80 Point

KERNER

Domaine Display Extrabold 80 Point

JAMPAL

Domaine Display Black 80 Point

REFOŠK

Domaine Display Regular Italic 80 Point

*GOETHE*

Domaine Display Medium Italic 80 Point

*MELODY*

Domaine Display Semibold Italic 80 Point

*PORTAN*

Domaine Display Bold Italic 80 Point

*ORTEGA*

Domaine Display Extrabold Italic 80 Point

*KRSTACĚ*

Domaine Display Black Italic 80 Point

*MELNIK*

Klim Type Foundry

Domaine Display Regular 80 Point

Chambré

Domaine Display Medium 80 Point

Kéknyelű

Domaine Display Semibold 80 Point

Tamarêz

Domaine Display Bold 80 Point

Bacchus

Domaine Display Extrabold 80 Point

Leányka

Domaine Display Black 80 Point

Mtsvane

Domaine Display Regular Italic 80 Point

*Gellewza*

Domaine Display Medium Italic 80 Point

*Rabigato*

Domaine Display Semibold Italic 80 Point

*Merzling*

Domaine Display Bold Italic 80 Point

*Fetiaska*

Domaine Display Extrabold Italic 80 Point

*Dobričić*

Domaine Display Black Italic 80 Point

*Kanzler*

Klim Type Foundry

Domaine Display Regular 38 Point

VINEYARD & TYPE  
Qualité Supérieure

Domaine Display Medium 38 Point

2005 ZINFANDEL  
Micro-Oxygenation

Domaine Display Semibold 38 Point

VINTAGE-DATED  
Extended Aeration

Domaine Display Bold 38 Point

COMMON WINES  
Optimal Humidity

Domaine Display Extrabold 38 Point

SEVERAL DOZEN  
Blend of Cabernet

Domaine Display Black 38 Point

8,000-YEAR-OLD  
Chemical Analysis

[www.klim.co.nz](http://www.klim.co.nz)

Domaine Display Regular Italic 38 Point

*LIGHT RED WINES*  
*Colour, Palate, Nose*

Domaine Display Medium Italic 38 Point

*CENTRAL VALLEY*  
*Wines Drunk Young*

Domaine Display Semibold Italic 38 Point

*FORTIFIED WITH*  
*Winemaking Press*

Domaine Display Bold Italic 38 Point

*HUNTER VALLEY*  
*Classification Map*

Domaine Display Extrabold Italic 38 Point

*BASTARDO WINE*  
*Vinhedos in Brazil*

Domaine Display Black Italic 38 Point

*VINEYARD'S SOIL*  
*Bitter Sediments*



Domaine Display Regular 22 Point

**3 BOTTLES SEALED WITH CORKS**  
Winemaker Examination & Evaluation  
Palate, Nose, Body and Development

Domaine Display Medium 22 Point

**HIGHLY AROMATIC, LIKE CHINON**  
Chardonnay & Cabernet Sauvignon  
Labels Suggest Opening the Bottle

Domaine Display Semibold 22 Point

**HAWKE'S BAY & MARLBOROUGH**  
Acid & Other Organic Compounds  
Like Bordeaux and the Rhone Valley

Domaine Display Bold 22 Point

**LATE 19TH CENTURY GRAPEVINE**  
**Characteristics: Highly Collectible**  
**Bordeaux & Burgundy; Cult Wines**

Domaine Display Extrabold 22 Point

**BELOW THE OPTIMAL HUMIDITY**  
**In Addition to Aeration, Decanting**  
**Complex Mix of Organic Molecules**

Domaine Display Black 22 Point

**RESISTANCE TO PHYLLOXERA**  
**Optimal Humidity is Below 50%**  
**Elevation & Shape of the Vineyard**

Domaine Display Regular Italic 22 Point

*FOR CLEAN AIR ACT VIOLATIONS  
Supported Wine Because of the Clergy  
Generally a Bordeaux-Style Blender*

Domaine Display Medium Italic 22 Point

*ZINFANDEL & RHONE VARIETIES  
Allowing Oxygen to Enter the Bottle  
Aroma Result of Limestone's Presence*

Domaine Display Semibold Italic 22 Point

*THE KING'S PERSONAL ESTATE  
Use Growing & Production Methods  
62 Experts Recommend Drinking*

Domaine Display Bold Italic 22 Point

*BOTTLED WINE OXIDISES MORE  
Amphoras Were Found in the Tomb  
Viognier Purchased for Investment*

Domaine Display Extrabold Italic 22 Point

*LOCALES INCLUDE NAPA VALLEY  
Regions Like Otago & Hawkes Bay  
Minimums From 75% to 85% Law*

Domaine Display Black Italic 22 Point

*3 INCLUDE SUBTLE DIFFERENCE  
Dionysus & the Roman Equivalent  
Nontoxic, Naturally Occurring*

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Ligatures

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Kafka fishing flick      Kafka fishing flick

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All Caps

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(Q-R) Baum & Co      (Q-R) BAUM & CO

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Stylistic Alternates (Italic Only)

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*Emerald Fantasy*      *Emerald Fantasy*

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(Default) Proportional Lining Numerals

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\$9.50 £6.31 €8.27      \$9.50 £6.31 €8.27

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Proportional Oldstyle Numerals

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\$9.50 £6.31 €8.27      \$9.50 £6.31 €8.27

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Fractions

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1/2 Cup, 7/8 Inch      ½ Cup, ⅞ Inch

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Language (Română)

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Și al compuşilor      Și al compuşilor





**DOMAINE  
DISPLAY  
NARROW**

Klim Type Foundry

Domaine Display Narrow Regular 80 Point

MARQUIS

Domaine Display Narrow Medium 80 Point

RIESLING

Domaine Display Narrow Semibold 80 Point

JUPITER

Domaine Display Narrow Bold 80 Point

L'ACADIE

Domaine Display Narrow Extrabold 80 Point

SOLARIS

Domaine Display Narrow Black 80 Point

ONDENC

Domaine Display Narrow Regular Italic 80 Point

*BRAQUET*

Domaine Display Narrow Medium Italic 80 Point

*OTTONEL*

Domaine Display Narrow Semibold Italic 80 Point

*MORGEX*

Domaine Display Narrow Bold Italic 80 Point

*AUSTRIA*

Domaine Display Narrow Extrabold Italic 80 Point

*COURBU*

Domaine Display Narrow Black Italic 80 Point

*RIZLING*



Klim Type Foundry

Domaine Display Narrow Regular 80 Point

Symphony

Domaine Display Narrow Medium 80 Point

Tamianka

Domaine Display Narrow Semibold 80 Point

Merenzao

Domaine Display Narrow Bold 80 Point

Sémillon

Domaine Display Narrow Extrabold 80 Point

Cariñena

Domaine Display Narrow Black 80 Point

Zweigelt

[www.klim.co.nz](http://www.klim.co.nz)

Domaine Display Narrow Regular Italic 80 Point

*Marquette*

Domaine Display Narrow Medium Italic 80 Point

*Assyrtiko*

Domaine Display Narrow Semibold Italic 80 Point

*Nerkarat*

Domaine Display Narrow Bold Italic 80 Point

*Garnatxa*

Domaine Display Narrow Extrabold Italic 80 Point

*Merzling*

Domaine Display Narrow Black Italic 80 Point

*Sylvaaner*

Domaine Display Narrow Regular 38 Point

**LATE 4TH-CENTURY  
Archaeologists Analysed**

Domaine Display Narrow Medium 38 Point

**ZAGROS MOUNTAINS  
Viticultural Foundation**

Domaine Display Narrow Semibold 38 Point

**PRECURSORS OF RICE  
Jars from the Neolithic**

Domaine Display Narrow Bold 38 Point

**THESE 3 AMPHORAS  
Vineyards to Supply**

Domaine Display Narrow Extrabold 38 Point

**ENZYMES & WATER  
Sugars in the Grapes**

Domaine Display Narrow Black 38 Point

**ROLE IN RELIGION  
Barley Wines & Sake**

Domaine Display Narrow Regular Italic 38 Point

*ELEVATION & SHAPE*  
*Cabernet Sauvignon 1906*

Domaine Display Narrow Medium Italic 38 Point

*23% RESIDUAL SUGARS*  
*Preserve or Accentuate*

Domaine Display Narrow Semibold Italic 38 Point

*FLAVOUR & QUALITY*  
*Accentuate the Aroma*

Domaine Display Narrow Bold Italic 38 Point

*SUCH TECHNIQUES*  
*Classifications & Sale*

Domaine Display Narrow Extrabold Italic 38 Point

*PROPERLY STORED*  
*Washington—Barossa*

Domaine Display Narrow Black Italic 38 Point

*ACIDITY PRESENT*  
*863 Viognier Bottles*

Domaine Display Narrow Regular 22 Point

**ANALYSIS OF 7,000-YEAR-OLD POTTERY  
Writings of Chanakya, the Chief Minister  
Early Winemaking in the Neolithic Village**

Domaine Display Narrow Medium 22 Point

**2003 REPORT BY ARCHAEOLOGISTS  
The Final Product May Contain 68%  
Narrowing 517 Modern Grape Cultivars**

Domaine Display Narrow Semibold 22 Point

**NEOLITHIC VILLAGE OF HAJJI FIRUZ  
Archaeologists Analysed the Heritage  
Fermentation & Human Intervention**

Domaine Display Narrow Bold 22 Point

**WORLD-RENOWNED WINE REGIONS  
Fruits from Which They Are Produced  
Modern-Day Central Asian Xinjiang**

Domaine Display Narrow Extrabold 22 Point

**AN IMPORTANT ROLE IN RELIGION?  
Apple Wine & Elderberry Examples  
The Use of Alcohol While Chronicling**

Domaine Display Narrow Black 22 Point

**FREQUENT INDULGENCE OF STYLE  
Acid & Other Organic Compounds  
Established the Vineyard Sept. 1981**

Domaine Display Narrow Regular Italic 22 Point

*EXTENSIVE GENE-MAPPING PROJECT  
In Hawke's Bay & Marlborough or Australia  
The 1756 Royal Charter Creating Guidelines*

Domaine Display Narrow Medium Italic 22 Point

*OLD ENGLISH RECIPE THAT SURVIVED  
Only Occasionally Made Into Grape Jelly  
Taste Influences from the Unique Terroir*

Domaine Display Narrow Semibold Italic 22 Point

*PRODUCTION OCCURRING FROM 1909  
A Root Louse that Eventually Kills Vines  
Supplies Local Needs & Limit the Cost*

Domaine Display Narrow Bold Italic 22 Point

*THERE SOME 6,000 YEARS LATER  
Is Generally a Bordeaux-Style Blender  
Preserve or Accentuate the Aroma*

Domaine Display Narrow Extrabold Italic 22 Point

*THE VITICULTURAL FOUNDATION  
Region of Origin & Product Quality  
Various Biased Appellation Systems*

Domaine Display Narrow Black Italic 22 Point

*FERMENTED BEVERAGES IN CHINA  
Barossa Valley in South Australia  
Foundations Laid by the Romans*

Ligatures

Kafka fishing flick

Kafka fishing flick

All Caps

(Q-R) Baum & Co

(Q-R) BAUM & CO

Stylistic Alternates (Italic Only)

*Emerald Fantasy*

*Emerald Fantasy*

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Fractions

1/2 Cup, 7/8 Inch

½ Cup, ⅞ Inch

Language (Română)

Și al compușilor

Și al compușilor

ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz

Accented Characters

À Á Â Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï
Ð Ñ Ò Ó Ô Õ Ö Ø Ù Ú Û Ü Ý Þ ß
à á â ã ä å æ ç è é ê ë ì í î ï
ð ñ ò ó ô õ ö ø ù ú û ü ý þ ÿ

Numerals Sets, Currency & Math Operators

0123456789 \$ ¥ € £ ¢ % ‰ + - = ÷ × < > ± ≤ ≥ ≈ ≠

Ligatures & Fractions

fb ffb ff fh fth fi fi ffi ffi fj ffj fk ffk fl ffl
1/2 1/4 3/4 1/3 2/3 1/8 3/8 5/8 7/8

Punctuation & Symbols

& @ () [] {} / \ ! ? ; : • - — « » ‹ ›
@ () [] {} / \ ! ; : • - — ‹ › ‹ ›
• ; ; … “ ” ‘ ’ „
# ° © ® ™ ! " \* † ‡ § ¶ ^ ~ \_ a o 1 2 3





**DOMAINE  
DISPLAY  
CONDENSED**

Domaine Display Condensed Regular 80 Point

KRATOSIJA

Domaine Display Condensed Medium 80 Point

BÉQUIGNOL

Domaine Display Condensed Semibold 80 Point

EDELWEISS

Domaine Display Condensed Bold 80 Point

CALMERIA

Domaine Display Condensed Extrabold 80 Point

RAMISCO

Domaine Display Condensed Black 80 Point

JUHFARK

Domaine Display Condensed Regular Italic 80 Point

*SCHIERANO*

Domaine Display Condensed Medium Italic 80 Point

*GELLEWZA*

Domaine Display Condensed Semibold Italic 80 Point

*RHODITIS*

Domaine Display Condensed Bold Italic 80 Point

*BIANCONE*

Domaine Display Condensed Extrabold Italic 80 Point

*EMPEROR*

Domaine Display Condensed Black Italic 80 Point

*VALENCIA*

Klim Type Foundry

Domaine Display Condensed Regular 80 Point

Tempranillo

Domaine Display Condensed Medium 80 Point

Lambrusco

Domaine Display Condensed Semibold 80 Point

Drupeggio

Domaine Display Condensed Bold 80 Point

Mayorquin

Domaine Display Condensed Extrabold 80 Point

Roussette

Domaine Display Condensed Black 80 Point

Xynisteri

Domaine Display Condensed Regular Italic 80 Point

*Kaštelanski*

Domaine Display Condensed Medium Italic 80 Point

*Marzemino*

Domaine Display Condensed Semibold Italic 80 Point

*Hárslevelű*

Domaine Display Condensed Bold Italic 80 Point

*Savatiano*

Domaine Display Condensed Extrabold Italic 80 Point

*Knipperle*

Domaine Display Condensed Black Italic 80 Point

*Verduzzo*

Domaine Display Condensed Regular 38 Point

AERATION MAY BENEFIT  
Already Highly Aromatic

Domaine Display Condensed Medium 38 Point

ROYAL CHIEF VINTNER  
Biochemical Development

Domaine Display Condensed Semibold 38 Point

LIMESTONE PRESENCE  
Non-Vintage Consistency

Domaine Display Condensed Bold 38 Point

65°F/18°C & ALLOWED  
When Served Chambré

Domaine Display Condensed Extrabold 38 Point

TERROIR & VINTAGE  
French Classifications

Domaine Display Condensed Black 38 Point

AS MINIMUMS OF 75%  
Excessive Reduction

Domaine Display Condensed Regular Italic 38 Point

***EUCHARIST CEREMONIES***  
*Very Complex Interactions*

Domaine Display Condensed Medium Italic 38 Point

***CHEMICAL COMPOUNDS***  
*Grapes & Strains of Yeasts*

Domaine Display Condensed Semibold Italic 38 Point

***ACID, ENZYMES, WATER***  
*6,700-Year-Old Ceramic*

Domaine Display Condensed Bold Italic 38 Point

***5000 BC IN GEORGIA***  
*Involved in Fermenting*

Domaine Display Condensed Extrabold Italic 38 Point

***WINEMAKING PRESS***  
*Human Interventions*

Domaine Display Condensed Black Italic 38 Point

***INDIGENOUS DOZEN***  
*Frequent Indulgence*



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Ligatures

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**Și al compuşilor**





# DOMAINE TEXT

Domaine Text Light & Italic 15 Point

WARMER CLIMATES & SEASONAL CONDITIONS  
HAWKE'S BAY & MARLBOROUGH IN NEW ZEALAND  
Complex Interactions Between the Biochemicals  
*Producers Have Been Using Alternative Closures*

Domaine Text Regular & Italic 15 Point

36 HISTORIC WINE AMPHORAS WERE FOUND  
CONTAINS TENS OF THOUSANDS OF CHEMICALS  
Ideal Temperature for Aging Wine Is 55°F/13°C  
*Their Resistance to Phylloxera, a Root Louse*

Domaine Text Medium & Italic 15 Point

THE BAROSSA VALLEY IN SOUTH AUSTRALIA  
NAME 4-ETHYLPHENOL & 4-ETHYLGUAIACOL  
Cellars Keep Humidity Low—Usually Under 50%  
*World's Earliest Evidence of Crushed Grapes*

Domaine Text Bold & Italic 15 Point

**SENSORY EXAMINATION AND EVALUATION  
CULT WINES FROM BORDEAUX & BURGUNDY**  
**Also Used in Christian Eucharist Ceremonies**  
*Allows for the Removal of Bitter Sedimentation*

Domaine Text Black & Italic 15 Point

**8,000-YEAR-OLD CERAMIC STORAGE FLASK  
LICENSING AGREEMENTS WITH THE MERITAGE**  
**Pioneered the Concept in 1756 With Royal Oak**  
*Greek God Dionysus & the Roman Equivalent*

WINE IS AN ALCOHOLIC BEVERAGE MADE from fermented grapes or other fruits. The natural chemical balance of grapes lets them ferment without the addition of sugars, acids, enzymes, water, or other nutrient Yeast consumes the sugars in the grapes and converts them into alcohol. Different varieties of grapes and strains of yeasts produce different types of wine. The well-known variations result from the complex interactions between the biochemical development of the fruit, reactions involved in fermentation, and human intervention in the overall process. The final product may contain tens of thousands of chemical compounds in amounts varying from a few percent to a few parts per billion. **France** has various appellation systems based on the concept of terroir, with classifications ranging from *Vin de Table* (table wine) at the bottom, through *Vin de Pays* and *Appellation d'Origine Vin Délimité de Qualité Supérieure* (AOVDQS) up to *Appellation d'Origine Contrôlée* (AOC) or similar, depending on the region. **Portugal** has developed a system resembling that of France and, in fact, pioneered this concept in 1756 with a royal charter creating the **Demarcated Douro Region** and regulating the production and trade of wine. Germany created a similar scheme in 2002, although it has not yet achieved the authority of the other countries' classi

THE IDEAL TEMPERATURE for serving a particular wine is a matter of debate, but some broad guidelines have emerged that will generally enhance the experience of tasting certain common wines. A white wine should foster a sense of coolness, achieved by serving at “cellar temperature” (13°C). Light red wines drunk young should also be brought to the table at this temperature, where they will quickly rise a few degrees. Red wines are generally perceived best when served *chambré*, “at room temperature”. However, this does not mean the temperature of the dining room—often around 21°C—but rather the coolest room in the house and, therefore, always slightly cooler than the dining room itself. Pinot Noir should be brought to the table for serving at 16°C & will reach its full bouquet at 18°C. **Cabernet Sauvignon, Zinfandel & Rhone** varieties should be served at 18°C and allowed to warm on the table to 21°C for best aroma. Outstanding vintages from the best vineyards may sell for thousands of dollars per bottle, though the broader term “fine wine” covers those typically retailing in excess of US\$30–50. “Investment wines” are considered by some to be Veblen goods: those for which demand increases rather than decreases as their prices rise. The most common wines purchased for investment include those from Bordeaux

A 2003 REPORT BY ARCHAEOLOGISTS indicates a possibility that grapes were mixed with rice to produce mixed fermented beverages in **China** in the early years of the seventh millennium BC. Pottery jars from the Neolithic site of Jiahu, Henan, contained traces of tartaric acid and other organic compounds commonly found in wine. However, other fruits indigenous to the region, such as hawthorn, cannot be ruled out. If these beverages which seem to be the precursors of rice wine, included grapes rather than other fruits, they would have been any of the several dozen indigenous wild species in China, rather than *Vitis Vinifera*, which was introduced there some 6,000 years later. Many of the lasting legacies of the ancient **Roman Empire** was the viticultural foundation laid by the Roman in the areas that today are world-renowned wine regions. In places with garrison towns (e.g. *Bordeaux*, *Trier* and *Colchester*), the Romans planted vineyards to supply local needs and limit the cost of long-distance trading. In medieval Europe, the Roman Catholic Church supported wine because the clergy required it for Mass. Monk in France made wine for years, aging it in caves. An old English recipe that survived in various forms until the 19th century calling for

**WINE IS USUALLY MADE FROM one or more varieties of the European species *Vitis vinifera*, such as Pinot Noir, Chardonnay, Cabernet Sauvignon, Gamay and Merlot. When one of these varieties is used as the predominant grape—usually defined by law as minimums of 75% to 85%—the result is a *varietal* as opposed to a *blende* wine. Blended wines are not considered inferior to varietal wines, rather they are a different style of winemaking; some of the world most highly regarded wines, from regions like *Bordeaux* and the *Rhone Valley*, are blended from different grape varieties. Wine can also be made from other species of grape or from hybrids, created by the genetic crossing of two species. *V. Labrusca*—of which the Concord grape is a cultivar. *V. Aestivalis*, *V. Ruprestris*, *V. Rotundifolia* and *V. Riparia* are native North American grapes usually grown to eat fresh or for grape juice, jam, or jelly and only occasionally made into wine. Hybridisation is different from grafting. Most of the world's vineyards are planted with European *V. vinifera* vines that have been grafted onto North American species' rootstock, a common practice due to their resistance to phylloxera, a root louse that eventually kills the vine. In the 19th century most of Europe**

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WINE IS AN ALCOHOLIC BEVERAGE MADE from fermented grapes or other fruits. The natural chemical balance of grapes lets them ferment without the addition of sugars, acids, enzymes, water, or other nutrients. Yeast consumes the sugars in the grapes and converts them into alcohol. Different varieties of grapes and strains of yeasts produce different types of wine. The well-known variations result from the very complex interactions between the biochemical development of the fruit, reactions involved in fermentation, and human intervention in the overall process. The final product may contain tens of thousands of chemical compounds in amounts varying from a few percent to a few parts per billion. France has appellation systems based on the concept of terroir, with classifications ranging from *Vin de Table* (table wine) at the bottom, through *Vin de Pays* and *Appellation d'Origine Vin Délimité de Qualité Supérieure* (AOVDQS), up to *Appellation d'Origine Contrôlée* (AOC) or similar, depending on the region. Portugal has developed a system resembling that of France and, in fact, pioneered this concept in 1756 with a royal charter creating the **Demarcated Douro Region** & regulating the production and trade of wine. Germany created a similar scheme in 2002, although it has not yet achieved the authority of the other countries' classification systems. Spain, Greece and Italy have classifications based on a dual system of region of origin and product quality. Wine has a rich history dating back thousands of years, with the earliest known production occurring around 6000 BC in Georgia. It first appeared in the Balkan about 4500 BC and was very common in ancient Greece, Thrace and Rome. Wine has also played an important role in religion throughout history. The Greek god Dionysus and the Roman equivalent, Bacchus, represented wine. The drink is also used in Christian Eucharist ceremonies and the Jewish Kiddush. Wines from other fruits, such as apples and berries, are usually named after the fruit from which they are produced combined with the word "wine" (for example, apple wine and elderberry wine) are generically called fruit wine or country wine (not to be confused with the French term *vin de pays*). Others, such as barley wine and rice wine (e.g. sake), are made from starch-based materials and resemble beer more than wine, while ginger wine is fortified with brandy. In these latter cases the term refers to the simil

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Neuseeland befindet sich südlich des Äquators in der südlichen Hemisphäre. Alle neuseeländischen Inseln liegen isoliert im südwestlichen Pazifischen Ozean, das Land wird damit im Allgemeinen Ozeanien (insbesondere, wenn der Begriff Ozeanien auch Australien mit einschließt) zugeordnet, beziehungsweise in kleinräumigerer Betrachtung als eine Insel Polynesiens angesehen. Teilweise wird es aber aufgrund der kulturellen Gemeinsamkeit auch dem Kontinent Australien zugeordnet. Als Randmeer des Pazifiks liegt die Tasmansee im Westen der Hauptinseln und trennt Neuseeland vom zirka 1600 km entfernten Australien. Nach Australien ist das antarktische Festland, etwa 3000 km im Süden, die nächste größere Landmasse. Weite

La Nouvelle-Zélande, en anglais New Zealand, en maori de Nouvelle-Zélande de Aotearoa, est un pays de l'Océanie, au sud-ouest de l'océan Pacifique, constitué de deux îles principales et de nombreuses îles beaucoup plus petites, notamment l'île Stewart et les îles Chatham. Située à environ 2 000 km de l'Australie dont elle est séparée par la mer de Tasman, la Nouvelle-Zélande est très isolée géographiquement. Cet isolement a permis le développement d'une flore et d'une faune endémiques très riches et variées, allant des kauri géants aux insectes weta et en passant par les kaponga et le kiwi, ces deux derniers étant des symboles du pays. La population est majoritairement d'origine européenne, tandis que les Maoris forment la minorité la

Debido a la naturaleza sin ley del asentamiento europeo y del creciente interés francés por el territorio, en 1832 el gobierno británico envió James Busby como representante británico hacia Nueva Zelanda. Busby no pudo llevar la ley y el orden a la colonia europea, pero sí pudo supervisar la introducción de la primera bandera nacional el 20 de marzo de 1834. En octubre de 1835, tras un anuncio por el que impedían la soberanía francesa, la efímera nación de las Tribus Unidas de Nueva Zelanda envió la Declaración de independencia de Nueva Zelanda al rey Guillermo IV del Reino Unido, pidiéndole protección. Los continuos disturbios y la acción legal de la Declaración de independencia llevaron a que la Oficina Colonial enviara al capitán Willi

Nei confini della Nuova Zelanda e fuori, è aperto il dibattito sull'esistenza di una letteratura neozelandese autoctona e autonoma. Se gli studiosi si trovano concordi sull'esistenza di quest'ultima, non lo sono altrettanto sulla questione di un periodo di primario sviluppo, quindi la discussione è completamente aperta. Gli stessi scrittori, nati e cresciuti in Nuova Zelanda, dato il forte legame con la terra d'origine, tendono a ricondurre la loro opera all'interno di più vasti filoni: paradigmatico l'esempio di Katherine Mansfield e Dan Davin. Altri, invece, sono convinti dell'esistenza di una solida e forte tradizione letteraria nella Nuova Zelanda, e si ritengono orgogliosamente protagonisti di questo fenomeno: la più importante di tutti è Janet Frame

O país participou nos combates da Primeira Guerra Mundial e as perdas causadas pela guerra afetaram gravemente a demografia e a economia. Os neozelandeses, conjuntamente com a Austrália e o Reino Unido, obtiveram um mandato da Sociedade das Nações sobre as ilhas Samoa e sobre Nauru. A Nova Zelândia foi duramente afetada pela crise mundial de 1929. Ao partido nacional sucedeu em 1935 o partido trabalhista. O primeiro-ministro, M. J. Savage conseguiu restabelecer a prosperidade das campanhas, múltiplas obras públicas e desenvolveu a indústria. Os neozelandeses participaram ativamente na Segunda Guerra Mundial na Europa. Os europeus trocavam alimentos e mercadorias, especialmente ferramentas de metal e arm

Nya Zeeland har en mycket vacker natur. Landet kan till stor del jämföras med till exempel Kanada, Norge och Chile. Från snötäckta berg till gröna skogar och öken. Det går att inom loppet av en timme besöka både öken, regnskog och karg kust. Det finns många arter som är endemiska. Anledningen är att Nya Zeeland skiljdes från Gondwana, för 82 miljoner år sedan. Arter som ingår i Podocarpaceae, Nothofagus (Sydboksläktet) och bildar hela skogar. Mycket spektakulära finns, då särskilt det sk Kauriträdet, som dock är på väg att utrotas och därför åtnjuter legalt skydd. Landet har varit befolkad bara i ca 1 000 år, men ändå har naturen tagit stor skada av människans framfart. Nu för tiden gör emellertid Nya Zeeland mer än något ann

Sinds Nieuw-Zeeland zich 80 miljoen jaar geleden van Gondwanaland afscheedde, heeft zich een volledig van de rest van de wereld geïsoleerde natuurontwikkeling ontwikkeld. Een deel van het oppervlak is bedekt met regenwoud dat tegevoerd is voor een groot deel tot Domaine Texte parken is verklaard. Er komen vele tientallen varensoorten voor. Tetrapatheia tetrandra is een plant die van nature in Nieuw-Zeeland voorkomt. De pohutukawa (Metrosideros excelsa) is een plant, die ook van nature aanwezig is in Nieuw-Zeeland veel als sierstruik wordt aangeplant. Clianthus puniceus is een plant die in het wild met uitsterven bedreigd wordt, maar in België en Nederland bij tuincentra te koop is. In het verleden was een groot deel van het Noordereiland

Gwiazdą rozślawiającą Nową Zelandię na całym świecie jest z racji swego maoryskiego pochodzenia sopranistka Kiri Te Kanawa. Ponadto z Nowej Zelandii pochodzi Neil Finn, lider znanego rockowego zespołu Crowded House. Wcześniej wraz z bratem Timem grał w bardzo popularnej w kraju w latach 70. i 80. grupie Split Enz. Najslynniejsza pisarka nowozelandzka to Jane Frame, bohaterka biograficznego filmu, znanego w Polsce pod tytułem: Anioł przy moim stole. Z Nowej Zelandii pochodzi też reżyser m.in. trylogii Władca Pierścieni, Peter Jackson. W specyficzny sposób swój kraj promują dwójka komików—Jemaine Clement i Bret McKenzie, tworzący folkowo—komediowe duo Flight of the Conchords. Jest to jednocześnie tytuł serialu, w któ

Ligatures

**Kafka fishing flick**

**Kafka fishing flick**

All Caps

**(Q-R) Baum & Co**

**(Q-R) BAUM & CO**

Small Caps

**(Q-R) Baum & Co**

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All Small Caps

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**(Q-R) BAUM & CO**

(Default) Proportional Lining Numerals

**\$9.50 £6.31 €8.27**

**\$9.50 £6.31 €8.27**

Proportional Oldstyle Numerals

**\$9.50 £6.31 €8.27**

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Small Cap Numerals

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Tabular Lining Numerals

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Tabular Small Cap Numerals

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Fractions

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1/2 Cup, 13/82 Inch

½ Cup, 1<sup>3</sup>/<sub>82</sub> Inch

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Language (Română)

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Și al compuşilor

Și al compuşilor

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Numerator, Denominator, Inferior

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(x<sup>12</sup>) + (y<sub>34</sub>) ÷ (z<sub>56</sub>)

(X<sup>12</sup>) + (y<sub>34</sub>) ÷ (Z<sub>56</sub>)

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Ordinals

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Newa Zealandz

New<sup>a</sup> Zealand<sup>z</sup>

Domaine Text

ABCDEFGHIJKLMNOPQRSTUVWXYZ
ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz

Accented Characters

À Á Â Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï
Ð Ñ Ò Ó Ô Õ Ö Ø Ù Ú Û Ü Ý Þ ß
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Numerals Sets, Currency & Math Operators

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Ligatures & Fractions

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Punctuation & Symbols

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