



FEINTS AND FORESHOTS

THE MAGAZINE OF THE MALT WHISKY SOCIETY OF AUSTRALIA INC.

AUGUST 2014

ISSUE 42

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CALENDAR

- Saturday 30th August
MWSOA Annual Whisky
Awards Dinner
Rob Roy Hotel

EDITORIAL

What a busy couple of months it's been in the Society. The Winter Solstice Dinner was another successful event, matching outstanding food and outstanding whisky: this year a vertical tasting from Glenfarclas, the family-owned Speyside distillery, which is celebrating its 175th anniversary. A new contributor, who goes by the name of Dr Mix, attended and wrote us a review.

But the big event was the Australian Malt Whisky Tasting Championship conducted by the Scotch Malt Whisky Society in Sydney last month.

This was a first for me, as it was for my team-mates Aaron Baxter and Ian Schmidt. Roger Gillard and Craig Daniels are old hands and Craig has won before and travelled to Sydney as the defending champion. You can read the full blow-by-blow details in this issue.

There's lots of other news in this issue. Enjoy!

Viano Jaksa

Editor

Feints and Foreshots

fnfeditor@mwsOA.org.au



The MWSOA Team that competed in the recent Australian Malt Whisky Tasting Championship. from l - r: Aaron Baxter, Ian Schmidt, Roger Gillard, Craig Daniels and Viano Jaksa.

WHISKY AMONG THE DINOSAURS

When earlier this year Craig Daniels asked if I wanted to enter the Australian Malt Whisky Tasting Championships to be held in Sydney, I felt a little overwhelmed to say the least. The serious part of my whisky journey had only recently begun, with my discovery of Southern Coast and last year's Convention in close succession. Now I was being asked to become a "competitor." That's serious.

"Don't worry," Craig was reassuring. "I'll train you and we'll put a team together to make it more fun."

Thirty whiskies, eight of them in glasses in front of you. A list of nine names from the thirty. Identify every one of the eight from that list of nine. You've got to be joking! "Don't worry." Craig again. "We'll taste them all and I'll teach you my method for identifying the whiskies using your eyes, your nose and your palate." I liked the idea of tasting all thirty whiskies, over and over. That's my kind of training. And when Ian Schmidt explained that he considered whisky tasting a sport, I was in!

So we undertook a secret training regime that would have done Percy Cerrutti proud and then headed to Sydney; Craig Daniels by car, the rest of us by plane.

The Championships were held in the Dinosaur Hall of the Australian Museum in Sydney, with over sixty competitors taking part and a pretty large number of spectators to view the sport. Or they might have been there for the promise of a party to be held afterwards.



It was soon time to be seated at our tables, where our eight whiskies were placed on a tasting mat and our answer sheet lingered bewitchingly.

The silence was deafening, the competitive spirit was intense, the tension was palpable. My fingers shook as I tried to write my notes on my rough paper. I wasn't this nervous over forty years ago when I was in a University Hall sitting exams!

Thirty minutes go very fast in these conditions and it seemed like only an instant later that we were being asked to hand up our answer sheets to the judges. The wait for results was excruciating. Nothing to do but nose the whiskies again. "Oh no!" My mind shrieked in agony. "I've got the Ardmore and the Bowmore around the wrong way!" The internal dialogue was angry and damning. Not long after the results were announced. There would need to be a five minute taste-off to determine the final placings; three different whiskies from a list of six different names, again from the original thirty whiskies.

The party began and Roger, Ian and I embarked on a program designed to drown our sorrows; while Aaron and Craig, together with the other taste-off competitors, waited nervously for the announcement of the prizewinners. We all compared notes with each other, attempting to work out the answers to the competition before the judges announced them.

The announcement of the correct whiskies was met with stifled groans from around the room. "Rookie mistake!" My internal commentator proclaimed as I realised my error. But I was really proud that our team from the Malt Whisky Society walked away with the quinella and that Craig had successfully defended his title.

I was seriously hooked by the whole event and I will definitely be taking part again next year, dinosaurs or not. Hopefully some of you will decide to join us, helping to spread the reputation of our Society even further.

In the meantime, I'm already in training.

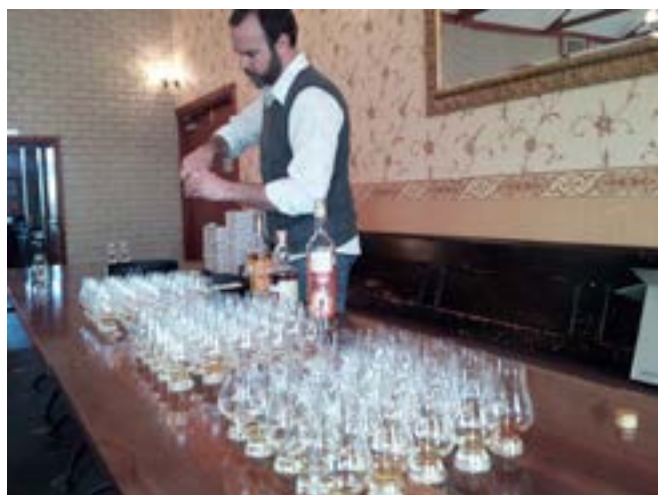
Viano Jaksa (Rookie)



Australian Malt Whisky Tasting Championship, 2014
from left – right:
3rd Place – Scott Mansfield, Queensland
1st Place – Craig Daniels, (MWSOA) Adelaide
2nd Place – Aaron Baxter, (MWSOA) Adelaide



clockwise from above: one of the judging panels at work; another view of the 6 judging panels that took part; Malcolm O'Farrell attending to the preparation of the judging flights; Craig Daniels collating results.



MWSoA MALT WHISKY AWARDS

The MWSoA conducted their 9th Malt Whisky Judging Competition on Sunday 20 July 2014 at the Rob Roy Hotel in Adelaide.

This list is the final order (descending) for all the medal-winning whiskies submitted for judging.

(Rank 1 – 5: GOLD; Rank 6 – 19: SILVER; Rank 20 – 33: BRONZE);

| Rank | Malt Whisky | ABV | Producer/Supplier/Agent |
|------|--|-------|------------------------------|
| 1 | Glenfarclas 30yo | 43.0% | Angoves |
| 2 | Laphroaig Select Cask NAS | 40.0% | Beam Global |
| 3 | Glenfarclas 15yo | 46.0% | Angoves |
| 4 | Glenfarclas 25yo | 43.0% | Angoves |
| 5 | Glenfarclas 21yo | 43.0% | Angoves |
| 6 | Laphroaig 18yo | 48.0% | Beam Global |
| 7 | Laphroaig 10yo | 40.0% | Beam Global |
| 8 | Glenfarclas 40yo | 46.0% | Angoves |
| 9 | Octomore 06.1 5yo 167ppm | 57.0% | Southtrade International |
| 10 | Glenfarclas 10 MWSoA | 60.0% | Malt Whisky Society of Aust. |
| 11 | Lark Barrel 473 Port Cask | 58.0% | Lark |
| 12 | Ardbeg Uigeadial NAS | 54.2% | Moet Hennessy |
| 13 | Glenmorangie The Nectar D'or 12yo | 46.0% | Moet Hennessy |
| 14 | Hellyers Road Henry's Legacy The Gorge | 59.4% | Hellyers Road |
| 15 | Limeburners Barrel M135 NAS | 61.0% | Great Southern Distillers |
| 16 | Auchentoshan Three Wood | 43.0% | Suntory |
| 17 | Limeburners Barrel M103 NAS | 61.0% | Great Southern Distillers |
| 18 | Bunnahabhain 12yo | 46.3% | Island2Island |
| 19 | Hellyers Road Peated NAS | 46.2% | Hellyers Road |
| 20 | Glenfarclas 17yo | 43.0% | Angoves |
| 21 | Hakushu Distiller's Reserve NAS | 43.0% | Suntory |
| 22 | Glenfarclas 105 Cask Strength | 60.0% | Angoves |
| 23 | Lark Barrel 475 Sherry Cask | 46.0% | Lark |
| 24 | The Balvenie 14yo Caribbean Rum Cask | 43.0% | William Grant & Sons |
| 25 | The Macallan Amber NAS | 40.0% | Beam Global |
| 26 | Glenfarclas 10yo | 40.0% | Angoves |
| 27 | Glenfarclas 12yo | 43.0% | Angoves |
| 28 | Hibiki 12yo | 43.0% | Suntory |
| 29 | Starward NAS | 43.0% | New World Distillery |
| 30 | Lark Barrel 516 Port Cask | 43.0% | Lark |
| 31 | Limeburners Barrel M102 NAS | 43.0% | Great Southern Distillers |
| 32 | Glenfarclas 8yo | 40.0% | Angoves |
| 33 | Hellyers Road Original 10yo | 46.2% | Hellyers Road |

MUSINGS FROM THE CHAIR

A BIG MONTH AND MY GRATITUDE TO THE MALT WHISKY COMMUNITY IN ALBURY

In the beginning (2002) when the original committee was setting out on the journey to establish and run the Inaugural Malt Whisky Convention, the primary driver was to give us a vehicle to connect with people who shared the passion for single malt across the country and beyond our borders.

Subsequent Conventions were always designed to add to and service that community. Without going into major research we never knew whether we'd been truly successful in connecting with like-minded souls until 2007 in Melbourne when a small contingent of the Single Malt Appreciation Club of Albury turned up and then a major contingent in Adelaide in 2013.

The really nice thing from a personal perspective was that they ran a tasting in June 2013 immediately before I competed in the National Malt Tasting Championship in Sydney. I was driving by myself and I didn't want to drive to Sydney from Adelaide in a day and I didn't fancy bunking down in Hay or Wagga Wagga on my lonesome, so I asked if it would be possible to break my journey in Albury and attend their meeting as a guest.

The answer was positive and I spent a great night with SMACA in June 2013. This was in the immediate aftermath of the 2013 Convention and I was looking for somewhere hospitable away from dealing with hotels and I had a great night except when Gordon messed with my mind with a bourbon matured malt in a Glenfarclas bottle. I shall say no more.

In 2014, I was competing in the Championship once more but this time I didn't want to drive by myself and my wife Rosemary agreed to accompany me. I

remembered how much I liked the previous trip and wanted to stay in Albury again as I knew to the ¼ hour how long it takes (obeying the speed limits) to get from Adelaide to Albury (9+) and from Albury to Sydney (6+).

It's taken a long time to get to the point, the reason that



Craig Daniels at the Australian Malt Whisky Tasting Championships.



I really respect and acknowledge the malt loving community across Australia and the planet is that when I corresponded with SMACA and advised them of the date of the NMTC they agreed to arrange a tasting for the Friday before the competition.


I would've been happy to catch up with 4 or 5 of the SMACA crew in a pub somewhere, but SMACA rarely do things by halves and Rob Meers organised a full blown tasting with around 30 maltsters and 15 or so non-maltsters in attendance. Pretty amazing for anywhere in Australia, but absolutely outstanding for a provincial city.

Once again it was a great night with Glengoyne 10, Macallan 18 Fine Oak, Glenfarclas 1980, Glenfarclas 10 CS and an old Caol Ila on the agenda. And the fresh seafood was pretty good as well.

The generosity and camaraderie of the malt community never ceases to amaze and delight. My heartfelt thanks go to Rob, Brian, Gordon and the rest of the good folk at SMACA.


**Regards
Craig Daniels
Chairperson**

August 2014



MALT WHISKY SOCIETY OF AUSTRALIA 2014 WHISKY AWARDS DINNER



SATURDAY 30 AUGUST 2014
TASTING FROM 6:30PM, DINNER FROM 7:30PM



TASTE OVER 35 DIFFERENT
MALTS ON THE NIGHT
INCLUDING ALL MEDAL
WINNERS

THREE COURSE DINNER
PROVIDED

BOOKINGS 8223 5391
ENQUIRIES@ROBROYHOTEL.COM.AU



NEW KIDS ON THE BLOCK

Gareth Andrews is the proprietor of the Steam Exchange Brewery, located in the Railway Goods Shed at the Goolwa Wharf. Goolwa, about 100kms south of Adelaide is a historic river port on the Murray River near the Murray Mouth in South Australia. Australia's first river port, Goolwa has a rich maritime history and the heritage-listed Railway Goods Shed is a notable venue for a microbrewery and tourist destination.

With all the raw materials for beer on hand, it wasn't a huge stretch of imagination for Gareth to consider diversifying into the production of whisky. The purchase of a new still from Tasmania completed the setup, with Gareth's pristine setup for the production of beer supplying the other prerequisites for the distillation of spirit. Gareth's meticulous approach and attention to detail is evident in every step of the process: from the sourcing of barley from South Australia and Scotland, water from the Mount Lofty Ranges and an approach to production that values accuracy, cleanliness and an artisan approach.

Re-worked oak barrels sit in racks patiently doing their work of transforming Gareth's new make into whisky, a work under progress, as Gareth's production is quite new. So we're going to have to wait before we can sample the fruit of his labours. In the meantime, if you can't wait, you can buy some of the clear spirit that goes by the most appropriate name of "Moonshine."

If you're looking for an experience with a difference, a trip to the town at the mouth of the mighty Murray, and a sample of what the Steam Exchange has to offer, is well worth a visit.

Viano Jaksa

top: The old Goolwa Railway Goods Shed is the site of the Steam Exchange Brewery and Distillery.

middle: Pete empties out the mash tun.

bottom: the magic underway in the wash tun - everything is pristine, clean and controlled at the Steam Exchange.



A new distillery has opened up in Uig, on the west coast of the Isle of Lewis, in the Outer Hebrides. Abhainn Dearg, (pronounced Aveen Jarræk) or Red River Distillery is a very new distillery in an ancient landscape, the most westerly of the Scottish distilleries.

Abhainn Dearg, (pronounced Aveen Jarræk) or Red River Distillery is a very new distillery in an ancient landscape.

Opened in 2008, the distillery has recently released a Limited Edition Single Malt, the first single malt from the Outer Hebrides and Abhainn Dearg Distillery. There are only 2011, 500ml bottles available. It is a single cask bottling, no added colour, non chill filtered and bottled (by hand) at 46%. All bottles are numbered and signed by Mark Tayburn, distillery founder and distiller and are packaged in a specially designed teak box. The distillery also produces also produce The Spirit of Lewis, a traditional dram of new spirit that is based on an ancient recipe first recorded over 400 years ago and has received praise from around the world.



The Abhainn Dearg Distillery in Uig, on the Isle of Lewis in the Outer Hebrides



Britain's most northerly distillery has recently begun operations. The Shetland Distillery Company opened its facility at Saxa Vord on Unst in July. The firm, headed by industry expert Stuart Nickerson, will eventually produce both gin and whisky on Unst.

But since any whisky produced in Scotland has to be aged for at least three years, its first product is a Shetland gin, launched this month. The gin contains some Unst-grown botanicals in the gin and the plan is to eventually grow the majority - if not all the botanicals used in the recipe - on Unst.

The company hopes to have the whisky distillery delivered in 2015 and be producing the same year, which means that the first Scotch Whisky from Shetland would be in 2018.



FEAST FOR A WINTER'S NIGHT

THE MWSOA WINTER SOLSTICE DINNER
@ THE ROB ROY HOTEL, ADELAIDE. JUNE 26TH 2014

If anyone were sceptical about the idea of enjoying malt whisky with food, they would most certainly have had their mind changed at the recent MWSOA Winter Solstice Dinner at the Rob Roy.

A whisky vertical that alone would have attracted the most ardent cosy armchair drinkers out on a cold winter evening – no less than six great examples from the Glenfarclas distillery. Combined with the usual exquisite delivery from the Rob Roy and you have a night to remember. The quality of the night was clear from arrival, with attendees rewarded with the **Glenfarclas 25 yo** (43%) and canapés of toasted rye topped with quenelles of haggis coated in apple and pear relish, smoked chicken and pumpkin cristini and fresh dill and fire roasted eggplant, garlic and green capsicum.

The whiskies came out as the meal progressed and, if you managed to keep a little of each, you could have tried all whiskies with each course – I failed to keep enough in my glass ! As the entrée of in-house hickory smoked Atlantic salmon with a citrus and avocado salsa on a bed of mixed local leaves arrived, the **Glenfarclas 30 yo** (43%) and **1985 20th anniversary Earls of Zetland** (47.5%) combined admirably with the food. The main of slow cooked venison and silver beet roulade on a bed of seasonal roasted root vegetables topped with a sweet plum glaze deserved something special and got this with the **1980 MWSOA Convention bottling** (48.7%), which I'd been wanting to try for a while and wasn't disappointed; and then, some (myself included) might say – the pick of the night – the **Glenfarclas 40yo** (46%). Both drams held their own with the strong flavours of the venison, and the sherry seamlessly complemented the sweetness of the plum glaze.

So, what could dessert bring?
Woodside Figaro, vine wrapped semi-hard goats cheese and aged Gouda



*Dr Paul Shand with
Bill Lark at the Rob Roy Hotel
in Adelaide*



served with fresh pear, house dried muscatels, roasted nuts and lavosh and the final whisky, **10 yo 2013 MWSOA Convention bottling** (60%) just to give you that sherried flavour with a bit of added spice – the perfect accompaniment to the cheese.

The Winter Solstice Dinner was a warm night enjoyed by all and highlighted both the versatility of Glenfarclas and the diversity of foods with which it could be matched. Of course, it might have been a shame if you didn't like Glenfarclas, or for that matter whisky. I brought along a visitor who didn't like whisky but wanted to try the food on offer. He promised me his share – I didn't get a drop as we had a new convert to malt whisky – I'll need to choose better company next time. If you missed it this year – only a few seasons to go before the next one, but no doubt there will be more chances to savour food and whisky before then.

Dr Mix (who is Dr Mix?)

scenes from the Winter Solstice Dinner



Bill Lark, the doyen of Australian distillers, will present at the 5th Worldwide Distilled Spirits Conference that will be held in Glasgow in September.

The Conference Theme is “Future Challenges, New Solutions.”

Here is the abstract of Bill’s presentation.

“THE AUSTRALIAN SPIRIT RENAISSANCE - CHALLENGES OF A DIFFERENT KIND”

Tasmania is fast becoming known as “The Whisky Isle of Australia” but distilling of grain spirits is not something new to Tasmania. In its early colonial days, Hobart was a convict settlement and whaling port of considerable infamy, in many respects prospering, while Australia’s first settlement at Sydney Cove was struggling.

Whilst producing spirits of much acclaim, Hobart’s 7 licensed distilleries were fighting against political and social pressure to use its abundance of locally grown grain to feed the starving colony in Sydney. “Far better to feed swill to pigs than turn men into swine” reported, Jane Franklin, wife of Governor John Franklin, who subsequently prohibited distillation in Tasmania in 1839.

153 years later the Distillation Act 1901 and its regulations were amended to allow small scale stills to be used to make whisky in Tasmania once again. In 1992 Lark Distillery was established with the sole purpose to discover if Tasmania could produce a good malt whisky. It was well recognised that in Tasmania we have the climate to produce some of the highest quality brewing barley as demonstrated by the success of its local breweries, Cascade and Boags, and there is no questioning the quality of its water and wilderness clean environment. The challenge began in 1992 to produce a “Tasmanian” malt whisky and it wasn’t long before Lark Distillery and the increasing number of new distilleries were winning awards and high accolades across the world.

Today there are 8 distilleries in Tasmania producing malt whisky and one producing a single rye whisky and it is anticipated that Tasmania could boast some 12 distilleries by the end of 2014. In winning an award in the World Whisky Awards in the UK in 2009 for “Best Other Whisky”, Lark Distillery was asked by one of the judges “what are we doing in Tasmania to produce such high quality malt whiskies”. The discussion focussed on not only our climate but also the fact that we were all using, at that stage, Tasmania’s cool climate Franklin brewing barley, which seemed to be responsible for producing a big fat oily malt, rich in character and obviously very pleasing to the judges.

Today there are over 20 distilleries spread across the southern latitudes of Australia producing world class single malt whiskies and I believe Australia could see a significant rise in the number of start up malt whisky distilleries over the next twelve months or so.

The first challenge then for Australian whiskies would be the high cost of producing a malt whisky in small batch facilities using a barley giving a return of only some 330 litres of alcohol per ton of barley where as in Scotland the industry is known to produce some 400 litres of alcohol per ton of barley. Secondly our climate across the southern latitudes,



although proving extremely positive for producing a big rich oily malt, is responsible for extracting a much higher angels share during maturation for those distilleries adopting “small cask ageing”.

Both of the so called challenges mentioned above are now seen as something of a positive contributor to the Australian Single Malt Whisky brand in the world market and it is suggested that the real challenge for “new world whiskies” is to maintain their quality and uniqueness in a growing market where price is not the ultimate decider for the consumer. The challenge then is not to be influenced by our accountants hoping to improve the bottom line by simply maximising yields but to hang on to the principle of producing small batch, hand crafted malt whisky for which the demand is growing exponentially across Australia and the globe.

On a more practical level the emerging Australian whisky industry faces similar challenges to that of the greater whisky industry which is of course finding suitable, once filled barrels, for maturation. Whilst the changing face of whisky consumers, worldwide, is accepting of whisky “finishes” in many different barrel types, the issue facing new world whisky producers is that of competing for both maturation and finishing barrels which will produce a spirit that is true to the recognised whisky profile.

In just 22 years the Australian malt whisky industry was reborn and is producing malt whisky of high quality right across the country. All Australian distilleries are now experiencing significant and unexpected but welcome demand. In an industry seeking to introduce new technology and maximise yields, The emerging Australian malt whisky industry faces the challenge of retaining those traditional production methods and strengthening its brand in the market place.

A paper by W.D.B.Lark and K. Lark

24th March 2014



THEWHISKYCLUB.COM.AU

For those who haven't yet heard the news, Bertie Cason from Sullivans Cove has launched a great whisky-of-the-month club called The Whisky Club.

The club provides members with a monthly supply of the world's finest and harder-to-come-by single malt whisky and an education to match.

To celebrate the launch he is giving away a bottle of very rare Sullivans Cove HH0509 (96.5/100 Jim Murray) currently valued at \$3750.

To join the Club, complete application at: **www.thewhiskyclub.com.au**

NEWS FROM TASMANIA

Dealing with the unpredicted global demand for Tasmanian whiskies resulting from the many accolades and awards being received nationally and internationally, has become a challenge for the burgeoning Tasmanian whisky industry. For some the need to adapt to future demands can be a daunting prospect. Overeem Distillery considered their future late last year and entered discussions with the new Lark Board resulting in what has been described as a very mutual acquisition of Overeem Distillery by Lark Distillery.

Bill Lark describes this as an obvious approach for Overeem, as Lark Distillery had always made the whisky wash for Overeem using their yeast regime and specifications. And so Overeem Distillery has become a wholly-owned subsidiary of Lark Distillery. Importantly, Lark will retain the integrity of the highly respected brand that Overeem has become and they will continue to produce Overeem whisky in the manner Casey Overeem has been doing until now. To ensure the continued integrity of Overeem, Lark has engaged Jane Overeem as their joint marketing manager and Overeem Brand Ambassador.

Together they are now positioned to engage the domestic and global market with a re-vitalized corporate structure dedicated to retaining the traditional production practices of both Lark and Overeem with the necessary resources to do so.

Lark Distillery has also announced that it has recapitalised the business with a multi-million dollar injection from external investors. Bill and Lyn Lark will retain a shareholding of the business and remain actively involved in driving Lark to the next stage of its development.

This is an important step not only for Lark but it also comes at a time when both State and Federal Governments are keen to get behind the Australian Whisky industry. Lark sees an opportunity through growth in sales and emerging Whisky tourism to increase employment and create whisky as a Tasmanian icon of the food and beverage scene that they are so well known for.

Bill Lark has told *Feints and Foreshots* that:

“Demand has been increasing strongly across our full spirit range and we are struggling to pace production to match sales. Revenue was up 28% in 2013 and we have enjoyed compound revenue growth of around 20% per annum since 2009. We are forecasting 25 – 30% growth in FY14 and possibly higher if we can remove some production bottlenecks quickly. We have enjoyed robust growth since we started this business over 20 years ago but in the latest 18 months the momentum has been building and it became apparent that we were no longer a family business. We had out grown our humble roots and something had to change. It was clear that we needed to bring in other investors that could provide the capital to fund this momentum and provide strategic direction to manage and steer the growth,

particularly in overseas markets. We have appointed a new Board and elected Tony Shadforth as the Chairman.

We know from the enquiries and awards we have won that the brand is very strong and global. The business plan that we implement will build on this presence and allow us to increase production, make some needed changes at the Cellar Door in Davey Street, Hobart and provide a facelift and add infrastructure to increase the appeal and functionality of our distillery at Mount Pleasant (Coal Valley) for visitors.

We anticipate future growth will be organic, although we also see opportunities to work with and assist other distilleries in the burgeoning Australian whisky industry.”



MY NEW SPORT

Sport; is defined in the Oxford Dictionary as:

An activity involving physical exertion and skill in which an individual or team competes against another or others for entertainment:

or

Success or pleasure derived from an activity such as hunting or fishing:

or

Entertainment; fun

The question here is whether or not whisky tasting, particularly as defined by the recent SMWA Australia Malt Whisky Tasting Championships is a sport.

To win this event required skill, training and dedication. It was competitive, fun and entertaining. I concede that there was only minimal physical exertion involved, but much disciplined training and preparation.

The Oxford Dictionary has multiple definitions of sport. Malt whisky tasting competitions clearly meet most of them, therefore it must be considered a sport. The 2014 Championship was decided by the whisky tasting equivalent of a penalty shoot-out in front of a huge crowd.

There are three questions.

1. Is Malt Whisky tasting a sport?
2. Craig Daniels has now won this event twice in a row, he is on a Hat Trick. Is he an elite sportsman?
3. Should Malt Whisky Tasting be included as a Demonstration Sport at the Brisbane Commonwealth Games?

Vote now!

Ian Schmidt



Elite sportsmen, every one !

SOCIETY POLO SHIRT



As modelled by the MSWoA team at the Australian Malt Whisky Tasting Championships. Order Forms in the next issue of F 'n' F

MEMBERSHIP MATTERS

From July 2014 our membership has increased to 150 with 5 new members joining this year. This includes 1 from Victoria, 1 from Tasmania and 3 from South Australia.

Bob Manouge



MALT WHISKY SOCIETY OF AUSTRALIA
I N C O R P O R A T E D



WHISKY AWARDS DINNER 30 AUGUST 2014

PRE DINNER CANAPÉS

PEPPERED BEEF WITH HORSERADISH CREAM
SMOKED CHICKEN AND PUMPKIN CROSTINI
CHINESE CHICKEN WRAPPED PANDAN
GRILLED HALOUMI AND VEGETABLE SKEWERS

MAIN

SCOTCH FILLET COOKED MEDIUM SERVED WITH POTATO GRATIN, BUTTERED GREEN BEANS WITH A STICKY RED WINE GLAZE

CHICKEN BREAST SERVED WITH BAKED ROSEMARY POTATOES, BEETROOT, AND SWEET POTATO FINISHED WITH CHICKEN JUS

CHEESE

THREE CHEESE PLATE SERVED WITH LAVOSH, TOASTED ALMONDS, HOUSE MADE PEAR PASTE AND FRESH PEAR

PRICE – MWSOA MEMBERS \$90.00 PER HEAD, \$30.00 DEPOSIT REQUIRED TO CONFIRM BOOKING.
NON-MEMBERS \$115.00 PER HEAD AND INCLUDES FREE MWSOA MEMBERSHIP, \$30.00 DEPOSIT REQUIRED TO CONFIRM BOOKING.

OVER 35 WHISKIES TO TASTE ON THE NIGHT, INCLUDING ALL MEDAL WINNERS

TASTING FROM 6:30, SEATING AT 7:30

POT STILL ROOM
ROB ROY HOTEL
106 HALIFAX STREET
P 08 8223 5391 F 08 8232 0071
ENQUIRIES@ROBROYHOTEL.COM.AU WWW.ROBROYHOTEL.COM.AU
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MALT WHISKY SOCIETY OF AUSTRALIA
INCORPORATED

MALT WHISKY SOCIETY OF AUSTRALIA SOUVENIR GLASS ORDER FORM



IN FEBRUARY 2013 THE MWSOA COMMISSIONED 300
BADGED GLENCAIRN WHISKY GLASSES FOR THE FOURTH
MALT WHISKY CONVENTION AND FOR SALE TO MEMBERS.
WE HAVE 180+ REMAINING. THE MWSOA LOGO IS WHITE
AND FUSED TO THE GLASS.

LIMIT OF 6 GLASSES PER MEMBER

| Number of Glasses | Member's Only Price (AUD) | Postage, Packaging and Insurance (AUD) | Total (AUD) |
|-------------------|---------------------------|--|-------------|
| Single | \$10.00 | \$6.50* | \$16.50 |
| Trio | \$30.00 | \$9.50* | \$39.50 |
| Six Pack | \$55.00 | \$12.50* | \$67.50 |

Method of Payment Direct Deposit ☐ Cheque ☐ Cash ☐

All payments to be made to Malt Whisky Society of Australia Inc. **Please make cheques payable to Malt Whisky Society of Australia Inc.**

For direct deposit the account details are:

Institution: Community CPS Australia Limited - Waymouth St, Adelaide

BSB #: 805-022

Account #: 03211746

Account Name: Malt Whisky Society of Australia Inc

Lodgment Reference: MWS-SG2013--first letter of first name plus first three letters of surname, for example John Citizen would be MWS-SG2013-JCIT. ☐

☐ Please tick here for collection in South Australia. NB: Cash option only for collection in SA.

For Delivery within Australia Only *

Delivery Address: _____

Suburb: _____ Post Code: _____

NB : Product available whilst stocks last

When completed post form to:

"MWSoA Souvenir Glass"- Malt Whisky Society of Australia Inc

P.O. Box 206 Glen Osmond SA 5064

or via e-mail to marketing@mwsOA.org.au