



FEINTS AND FORESHOTS

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CALENDAR

- Saturday 31st January
MWSOA Annual General Meeting
Rob Roy Hotel, Adelaide

EDITORIAL

The most recent tasting the Society has hosted was the "Smoke on the Water Tasting" which featured a pleasing collection of peated whiskies from the islands of Islay and Mull:

- Bowmore 12Yo
- Ledaig 10YO
- Laphroaig 18YO
- Ardbeg Corryvreckan
- Bruichladdich Port Charlotte PC7.

There's not much better you can do than to gather with friends and share a few drams or more, especially when it is accompanied by the discovery of something new and different. And at the Smoke on the Water Tasting our friends came from far and wide: as far as Queensland, to share in the conviviality and fellowship.

I wish you lots of pleasant whisky discoveries in the next few months.

Viano Jaksa

Editor

Feints and Foreshots

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REWARDS OF THE AWARDS

THE MWSoA MALT WHISKY AWARDS DINNER @ THE ROB ROY HOTEL ADELAIDE AUGUST 30TH 2014

The annual Malt Whisky Awards Dinner, held on August 30th, brought together more than ??? whisky buffs to the Rob Roy to celebrate the winners of the Australian Malt Whisky Society Awards 2014. It was a tight squeeze for this popular event, especially at the whisky table where more than 35 whiskies (from the Awards) were lined up to taste. A big thank you to the staff at the Rob Roy for their efficiency in dealing with so many connoisseurs desperate to try some new malts, as well as re-engage with some old favourites.

It was great to see so many Australian whiskies competing in popularity with many of the top Scottish malts and Japanese whiskies. However, this wasn't just a whisky tasting– it was a whisky dinner and it gave all of us such a great opportunity to see how different whiskies worked with a range of exquisite dishes from the Rob Roy kitchen. Pre-dinner canapés comprised peppered beef with horseradish cream, smoked chicken and pumpkin crostini, chinese chicken wrapped pandan and grilled haloumi and vegetable skewers. Mix these up with peaty Islay's, fruity Speyside's, robust Highlanders, some pretty big Aussie malts, especially from Tassie and WA, and some wonderful fruity numbers from Victoria and Japan, and you have everything you need for a gastronomic kaleidoscope. What amazed me was that so many combinations worked (of course I didn't try too many whiskies at this early stage of the evening!),



highlighting the versatility of whisky to enhance or change the flavours in different foods. The effect on the whisky was just as intriguing, with some new flavours coming out on both the nose and palate. The mains were a choice of Scotch fillet cooked medium served with potato gratin, buttered green beans with a sticky red wine glaze or chicken breast served with baked rosemary potatoes, beetroot, and sweet potato finished with chicken jus. Having the Scotch fillet myself, I found that this worked very well with the Glenfarclas 40 yo and the Lark and Limeburners – the only three I tried with this course – so many whiskies, so little time that evening. For the finale of Three cheese plate served with lavosh, toasted almonds house made pear paste and fresh pear, I did try several other whiskies, but by that stage the evening had become such a pleasant social intercourse that taking notes would have appeared most rude to my esteemed friends, old and new. A truly wonderful evening, such good food and good whisky for such an unbelievable cost (\$90 for MWSoA members – join just for this event !),

I'll certainly be there next year.

Paul Shand (aka Dr Mix)



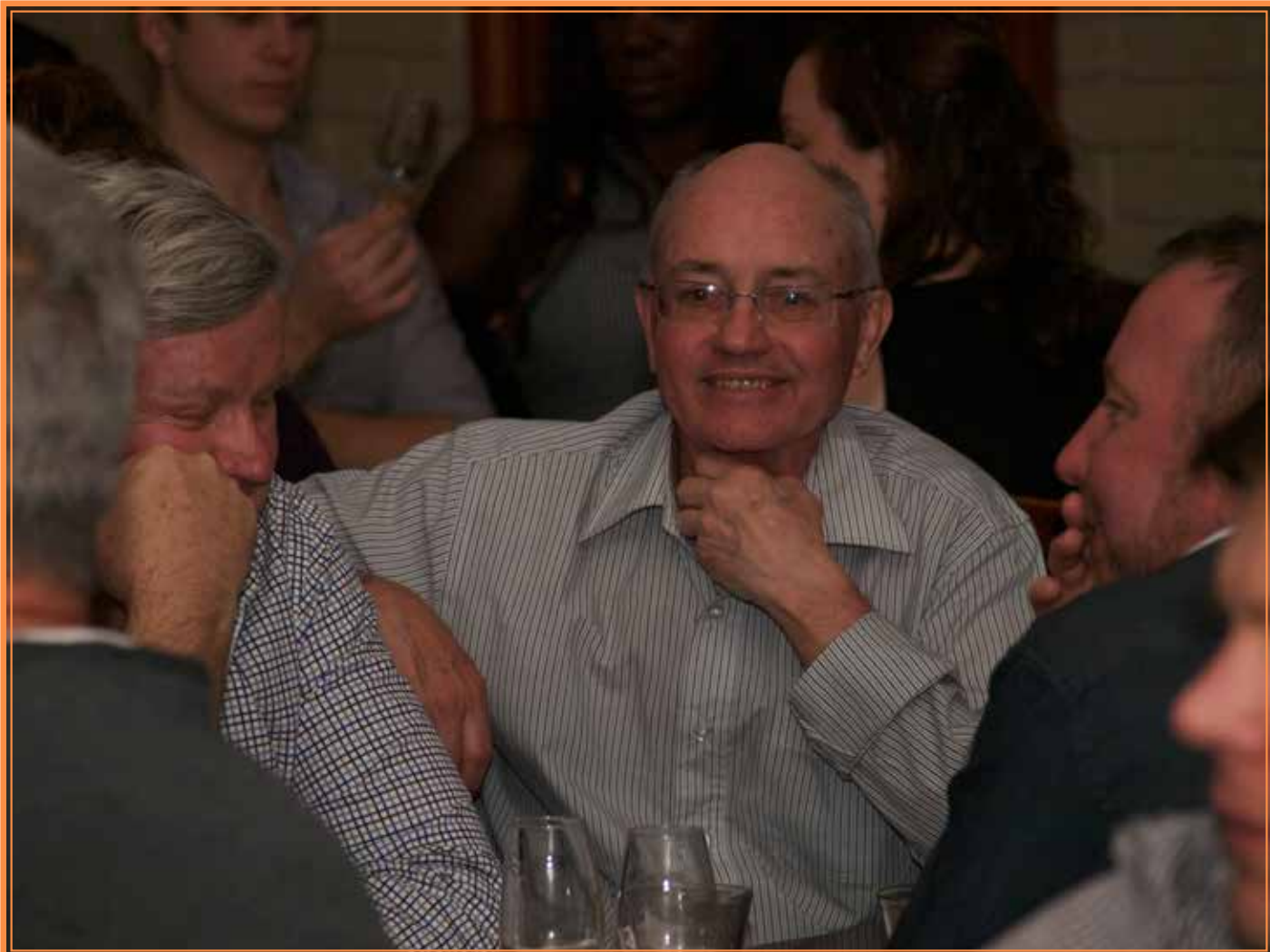


Trophy Winners: **Best Australian Malt Whisky – Lark LD473 Port Cask 58%**
 Best Non-Australian Malt Whisky – Glenfarclas 30 43%
 The Pourer's Prize – Limeburners Barrel M102 43%











WHISKY ADVENTURES IN SYDNEY

CHEESE AND WHISKY FLIGHTS AT THE CHEESE AND WINE ROOM GPO SYDNEY

This year I have travelled to Sydney on a couple of occasions. The first trip was for the Biennale of Sydney in May and the second trip was to compete in The Australian Malt Tasting Championship in July. Whilst in Sydney I went looking for places to enjoy malt whisky. I would like to share my whisky experiences with you should you find yourself in Sydney.

On my first trip I decided to taste a whisky and cheese flight at the Cheese and Wine Room in GPO Sydney. I first became aware of the whisky and cheese flights when I was organising the Whisky and Cheese tasting for the MWSOA back in 2011 and kept this in the back of my mind for a future visit to Sydney. The GPO Sydney is the old General Post Office building at No 1 Martin Place. The majority of the building has been repurposed as a series of restaurants, cafes and bars. The flights are described as a unique journey through three delicious cheeses paired with three sensational wines or whiskeys, expertly matched by our sommelier and fromager. The flights cost \$31 and they do change the line up from time to time. I took some brief notes and comments on the cheese and whisky matches and how the flavours interacted on my palate so that I could share them with you.

WHISKY 1: CRAGGANMORE 12

CHEESE 1: QUICKES OAK SMOKED CHEDDAR (COW)

The faint Smokey character of the whisky matches nicely with the cheese. There is a bighty character to this complex flavoured cheese that the whisky cuts through and mellows out in a very pleasing way. A great match.

WHISKY 2: GLENMORANGIE NECTAR D' OR

CHEESE 2: GRAINDORGE LIVAROT (COW), NORMANDY, FRANCE.

A relatively strong but very creamy washed rind. The sweet slightly spicy notes of the Glenmorangie match nicely. The whisky and cheese seem to occupy different parts of the flavour spectrum which produces a complimentary effect. The whisky and cheese could both be described as soft and creamy on the palate. Works particularly well when the cheese is consumed with the lavosh.





WHISKY 3: OBAN 14

CHEESE 3: MILAWA FARM BLUE MILAWA, HIGH COUNTRY, VICTORIA

The cheese has an earthy characteristic and a saltiness that matches well with the faint smoky, salty tastes in the Oban. The honey character from the Oban comes through at the end for a lovely finishing effect.

SUMMARY

I found that the cheese and whisky were well matched. I did try each cheese with each whisky just to see if there was a fantastic combination that I was missing out on. Some of the other combinations were OK but most brought out odd characters in either the whisky or the cheese. I really enjoyed the cheese and whisky flights and look forward to trying the next line up on a future trip to Sydney.

Aaron Baxter
Secretary



CONFESSIONS OF A NOVICE WHISKY JUDGE

MWSOA ANNUAL WHISKY AWARDS

JUDGING DAY: SUNDAY 20TH JULY

I'd often thought that it would be "pretty cool" to be a wine judge. You get to taste a huge amount of wine, it's a pretty prestigious position and it would look fairly impressive in your resumé. So I'd devoted a significant part of my life "in training" but had never received the call-up, so it was somewhat a surprise when I was asked whether I'd be interested in being a judge for the Society's upcoming Whisky Awards.

Be interested? Are you kidding? Try to hold me back.

I arrived nervously early at The Rob Roy Hotel on the Sunday morning. I should've gone to church instead. That morning the reality hit hard. I would be tasting 30 whiskies, taking notes on them all, rating them all and my ratings would reward some and punish others. What was I thinking? It was too late to try and run away, although I couldn't help rehearsing all sorts of excuses that would allow me, in the words of Monty Python, to "run way, run away!"

Too late. Malcolm O'Farrell, Bob Manouge and Ian Schmidt were already preparing to pour the many glasses that would be distributed to all the judges sitting at tables in groups. Each group would be led by a table leader, an experienced judge who would, hopefully supervise novices like me and help me avoid putting my foot in my mouth instead of the whisky.

Craig Daniels sat at the central table and, like the conductor of an orchestra, arranged each ensemble, explaining the parts we would all play and then, hopefully, we wouldn't disappoint and the outcome might be harmonious. I certainly didn't want to play a bum note, that's for sure.

The whiskies came in flights, presented by the afore-mentioned pourers. The serious business began. We were all eyeing, nosing and tasting each whisky, writing notes and then sharing our impressions with our fellow judges at the table. Points were tallied by the



*"No Viano, you're not getting out of this now,"
Bob Manouge seems to be saying.*





table leader and these were then handed over to the head judge in the central table, the conductor Craig, who, like a schoolmaster, looked at me as if I hadn't done my homework and couldn't be trusted.

One important test I failed dismally was the spit test. I'd never spat a whisky in my life,

although I must admit that, at a tender age, some had been voided of their own accord. My feeble attempts at spitting in the plastic cup were laughable. Experts spit from a distance and in a precise stream. Most of mine dribbled down my chin, so I was left to hold the cup so close to my mouth that I couldn't miss. So undignified.

You know what? I won't spit. That's the idea.

Nearly thirty whiskies later the world had taken a whole new perspective and my tongue, my cheeks and my mouth all ached. My nose was numb and my brain had decided to go to another place, a long way from the rest of my body.

My olfactory senses had gone on vacation and were nowhere to be found. All I was left with were my notes and my scores as Craig announced the identities of the whiskies we'd tasted and rated in our "blindness," with only our senses, our intuition and our honesty to guide us.

I was happy that my scores made sense once I could compare them with the list we'd tasted.

I found some gems that would guide my buying and tasting ambitions in future and I was very proud to have played a small but harmonious part in the orchestra on that day.

Next time I'll learn how to spit. Whisky judging, after all, is a long-distance event.

Viano Jaksa



NOTES FROM THE GROG LOCKER

CRADLE MOUNTAIN 16 YO SINGLE MALT,
TASMANIA, 43%, 700ML

SMALL CONCERN DISTILLERY, ULVERSTONE, TASMANIA
NOV 2014

It is not obvious at first glance that this is a single malt. The label merely states Malt Whisky, but inspection of their web site indicates that it is. The label makes a fuss about Tasmanian highland crags and pure rainwater along the lines of the marketing used by many mainstream distilleries, but says nothing about the whisky, the distillation or the maturation.

APPEARANCE

What is obvious at first glance is that this whisky is obviously not chill filtered. In the bottle I opened there were a lot of floaties which is what you might expect with the 43% ABV. The colour is an amber gold with an orange tint.

NOSE

Vanilla, ginger, maraschino cherries, pre-caramelised sugar, dark chocolate, coffee beans and slightly weird oak.

An interesting and very pleasant, if slightly unusual nose..... **20**

TASTE

Quite hot gingery spirit, spicy. **19**

FINISH

A long, warm finish reminiscent of ginger snap biscuits..... **21**

BALANCE

The warm ginger is balanced by pronounced sweetness on the lips..... **20**

Overall, interesting, mostly enjoyable and slightly challenging **80/100**

Ian Schmidt



GLENLIVET SPECIAL EXPORT RESERVE 34 YO,

**SINGLE MALT,
70° PROOF, (40% ABV)
26²/₃ FL OZ**

*Distilled and bottled by George & J
G Smith Ltd to Commemorate the
150th Anniversary of The Glenlivet
Distillery 31st August 1974.*

NOV 2014

It's not often that you get the chance to taste a rare and historic whisky but it's been my extremely good fortune, on two occasions, to nose and taste this whisky that was distilled in 1940 and which was then bottled 34 years later; all courtesy of my cousin, who received it as an 18th birthday present from the esteemed Primo Caon.

Primo exhorted my cousin Andy to not open this bottle until he'd turned fifty, "because it will be wasted on you before then." So in my 60th year, and in Andy's 55th, I helped Andy ensure Primo's concerns were respected.

The sense of history overwhelms us both as we take it out of its box. The bottle is extremely plain by modern standards. Even the simplest Glenlivet expression today features a bespoke and proprietary bottle, all embossed and fancily labelled. This bottle, in stark contrast, is the plainest white glass; the label is old-fashioned simplicity and is printed in only two colours; the closure is a working-class metal screw top. Even the box looks fairly pedestrian and it shows its age, battered around the edges from the transport it's endured in Andy's travels from home to home.

Unlike its packaging, this whisky is not pedestrian. In the glass the whisky is a dark, rich amber with an attractive bead. The nose is smooth, rich christmas cake, candied orange with a hint of honeycomb. I take a sip and the palate reveals dark chocolate to add to the candied fruit. There's the faintest whiff of smoke. Or is that the smell of flak? I am transported all the way to 1940, when the Luftwaffe are invading British skies and a dedicated group of Scots are defying Göring's Blitzkrieg to put down this whisky.

How many points do you give history? It's almost insolent and I feel disrespectful as I try to rack up the points in my head. Better to simply savour the dram and dream of another time (and all the times in between) that this whisky has seen. And then to savour the present moment.

Apparently I can still get a bottle for £1,500 from The Whisky Exchange.

Better help Andy finish this one first.

Viano Jaksa



THE BAXTER INN

On my second trip to Sydney, after competing in the Australian Malt Tasting Championship, I visited The Baxter Inn (no relation) with some of my fellow MWSOA team mates. The Baxter Inn is an award winning bar, recently rated 7th in the world's top 50 bars. It's modelled on a 30's American Irish sports bar, only with no sport and plenty of single malt whisky. It is not a particularly easy place to find even armed with a smart phone. Once you get to the general vicinity of 152-156 Clarence Street, Sydney you have to travel down a dark alley way into a loading dock and look for the bouncer (or the line-up). Once in the door you go down a hot dingy staircase and through a door before you are greeted with a candle-lit basement bar with thick carpet, jazz and blues. The bartenders are also turned out in 30's style attire and are very skilled in the art of cocktail making as well as possessing an extensive knowledge of the whiskies on offer. The atmosphere is fantastic and so is the whisky selection with over 360 whiskies lined up along the shelves behind the bar. With so many whiskies on offer a library style ladder is used by the bartenders to reach the upper most bottles. Be prepared to wait to get in most nights of the week but it is certainly well worth the wait.

Aaron Baxter
Secretary



“

*When neibors anger at a plea,
An 'just as wud as wud can be,
How easy can the barley-bree
Cement the quarrel !
It's aye the cheapest lawyer's fee,
To taste the barrel.*

Robert Burns (Scotch Drink)



*Ian Schmidt, Aaron Baxter and Roger Gillard at
Baxter's. Low light, jazz music, warming whiskies...
what else could you want ?*



**MALT WHISKY SOCIETY OF AUSTRALIA
INCORPORATED**

**MWSoA
MEMBERS' POLO SHIRT ORDER FORM**



The Malt Whisky Society of Australia has commissioned a Members' Polo Shirt that depicts the Society's colours and highlights the Society's logo.

*At a cost of \$AU 25.00
(plus \$8 p&h, for Australian delivery only)
it represents excellent value for money
and will make an excellent gift.*

SIZE	CHEST CIRCUMFERENCE	QUANTITY REQUIRED
M	108 cm	
L	114 cm	
XL	120 cm	
XXL	126 cm	
XXXL	132 cm	

Total number of shirts ordered:	
Total cost of shirts ordered:	\$
Postage & Handling (\$8.00)	\$
Total:	\$

Name:			
Delivery Address:			
Suburb/City:		State:	Postcode:

Method of Payment:

Direct Deposit



Cheque



Cash



Please tick here for collection in South Australia:



All payments to be made to Malt Whisky Society of Australia Inc.

1. Please make cheques payable to: Malt Whisky Society of Australia Inc.

2. 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

When completed post form to:

"MWSoA Polo Shirt"- Malt Whisky Society of Australia Inc

P.O. Box 206 Glen Osmond SA 5064

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

(NB: Cash option only for collection in SA)



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 ☐

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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