



FEINTS AND FORESHOTS

THE MAGAZINE OF THE MALT WHISKY SOCIETY OF AUSTRALIA INC.

JUNE 2014

ISSUE 41

CONTENTS

- Musings from the Chair
- New Kids on the Block
- Tasting Championships
- Notes From the Grog Locker
- Winter Solstice Dinner
- Robe Event
- Merchandise

CALENDAR

- Thursday 26th June
Winter Solstice Dinner
Rob Roy Hotel
- Saturday 26th July
Australian Malt Whisky
Tasting Championship
Dinosaur Gallery
Australian Museum
Sydney
- Sunday 20th July
MWSOA Annual Whisky
Awards -Judging
Rob Roy Hotel
- Saturday 30th August
MWSOA Annual Whisky
Awards Dinner
Rob Roy Hotel

EDITORIAL

The weather in Adelaide has just turned the corner and the cold of winter has settled in. It's a Friday night; the footy's on the box, World Cup Fever has taken a grip and I'm showing the effects of the lack of sleep, which is a result of all the early-morning matches. It's time for a warming dram. In my glencairn glass is the Glenfarclas 10YO Cask Strength, which had been bottled for the Society's National Malt Whisky Convention last year. There are only a few drams left in the bottle but luckily I can order another. Like me, you might like to order yourself a bottle while they last. To that end, there's an order form in this issue of "Feints and Foreshots."

Are you coming to the Society's Winter Solstice Dinner? There are details in this issue and it's still not too late to secure your place. Simply make contact with the friendly people at the Rob Roy Hotel and come along. You will enjoy an outstanding menu and some memorable Glenfarclas whiskies to celebrate the darkest, coldest and shortest day in the calendar. If you need an excuse to down a whisky, then this is a good one.

I will be travelling with a contingent to compete in the National Malt Whisky Tasting Championships in Sydney next month. Details are also in this issue. If you were planning to be there, it would be great to catch up with you and to say "Hello."

You might note that this issue of "Feints and Foreshots" is different, as is its editor. My name is Viano Jaksa and, though I'm a new member of the Society and of its committee, I was at the Convention last year and as I was so thrilled with the whole event, I felt I had to get involved and help the Society continue to grow. There's me in the photo, on the left, with Ian Schmidt (from Southern Coast and Patrick Maguire from Sullivan's Cove).

I would like to pay tribute to my editorial predecessor, Nicole Lowrey, and hope I can continue the tradition she's nurtured. I look forward to meeting her one time and sharing stories. Like her, you might like to contribute articles, suggestions, photos and other material to share with other members. Are you travelling to Scotland? Have you tasted an outstanding whisky/whiskey? Do you have some whisky news to share? Simply send me a suggestion or some material by emailing me at fnfeditor@mwsOA.org.au. What about the look and the layout? Let me know. I'd love to hear from you.

Viano Jaksa

Editor

Feints and Foreshots

fnfedito@mwsOA.org.au



MUSINGS FROM THE CHAIR

GOOD MALTS CURRENTLY ON THE SHELVES

I'm practising for the National Malt Whisky Tasting Championships in July 2014 and my training cohort and I have gone out and bought all the 30 single malts on the competition list. This exercise is beyond the wallet of the humble suburbanite, but is realistic and affordable across 5 or 6 people.

So far we've nosed and tasted 18 of the 30 and I thought you may be interested in what we've found so far.¹

I will provide a comparative analysis of all those recommended across the thirty in a subsequent edition.

In preparing for the competition we have to agree on an order in which we will taste the whiskies and we've decided on colour, tasting them from lightest to darkest. So the darkest whiskies aren't included in the review here, but it is worthwhile noting that there are lot less dark whiskies on the competition training list year than in 2013 or 2010 for that matter. We consider other categories but colour is our starting point; we apply other filters further down the track to sort them all out.

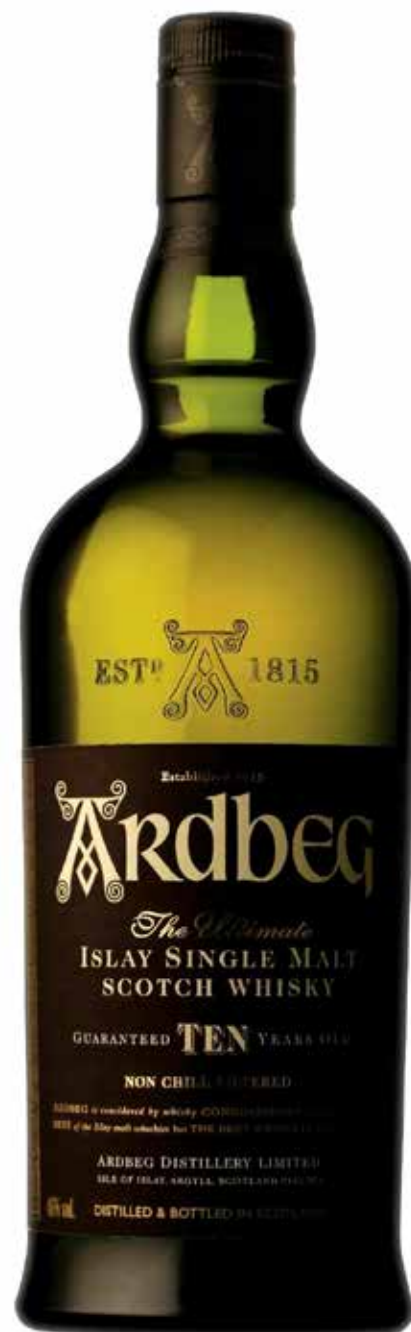
Before revealing my recommended list, one of the benefits of any methodical approach to the competition is that you get to revisit and review whiskies you sample regularly or those you either don't know or don't know all that well. There are some new entries of note but I'm always amazed how some whiskies change between competitions and whether that change is deliberate or accidental.

Because these are based on a defined assessment order, here's my recommended list:

Ardbeg 10 46% : C : Light white wine. N: Industrial petrochemicals (tar, white rubber and machine oil) and Asian herbs (crushed coriander, lemongrass) P: Hints of sour herbs then incredibly smoky in the palate with some sweetness towards the tail. F: Smoke and drying white rubber in the finish. Comment: Clean, petrochemical and crisp; a tad less herby than previous offerings within an established profile. It's always good (as all the international awards attest) and yet there are variations between batches.

Glenmorangie 10 40% : C: Pale gold. N: Light, lifted and clean honey and citrus in the nose along with some flowers (freesias) and vanilla. P: Clean with honey, orange and vanilla in the palate: F: honey and more obvious grapefruit and other citrus pith. Comment: It's easy to forget that some big sellers are very classy. This deserves to be a session whisky; one you stick on for a more than a drink to get the best out of it. I particularly like the grapefruit bitterness in the back palate and through the tail as it cleanses the palate.

Ardmore Traditional NAS 46%: C: Light Bronze Gold. N: Sweet with early leather and tar and some oil/ointment. P: sweet, some leather and some earthiness. F: slightly sweet leather and sponge cake kicks in. Comment:: Starts earthy early and gets cleaner over time with sponge cake most obvious through the palate and finish. This is incredibly complex for what has to be a young whisky. One word of advice, leave it in the glass for 10-15 minutes to get the best experience.





Glengoyne 10 40%: C: Gold . N: Maple syrup and deep Golden syrup along with baked apples which get stronger over time. P: rich mouthfeel, slightly syrupy and oily and mixed fruits. F: lots of raisins and sultanas. Comment: This is deeper and more interesting than I would've expected. It's an old fashioned fruity malt and worth recommending.

Clynelish 14 46%: C: Gold. N: very subdued early with some straw, hints of honey, porridge and vanilla along with delicate flowers and the smell of freshly laundered linen. It takes a while to get moving but when it does it is both warm and cleanly perfumed. P: Warm and sweet, with some malty oats F: lots of salt taffee and other briny notes hang around. Comment: This comes across as somewhat bland and disaggregated early but all the components meld well over a most rewarding 20 minutes or so.

Laphroaig 10 40% C: Gold/Amber N: Burning autumn leaves, maybe some vegemite, hospital corridors, sweet orange marmalade, carbolic, tennis shoes, white rubber: P: sweet some burnt marmalade and more white rubber and fireplace ashes. F: Sweet then ashy. Comment: Undeniably Islay and more approachable than the marketing might suggest.

Yamazaki 12 43% C: Mid Gold/Amber N: Flowers, plum jam, sherbet, polished wood, incense, sandalwood and pineapple. Gets richer and the pineapple really stands out after 30". P: Sweet, slightly soapy with linseed oil and a mixture of fruit with bitters and vanillin oak. F: citrus, fruit syrup and wood bitters, long and fruity then some dry paper. Comment: This was a big winner for our tasting panel. It has a lot in common with the better Glenmorangies in that it is a 'sneaky good' malt. You can discover lots of flavours without an off note and that's a big plus in my book.

Bowmore 12 40% C: Medium Gold/Amber N: Tarry, peaty, honey and citrus with lanolin (mink oil), smoked vine canes, burning leaves. P: burnt honey and autumn leave nuttiness, slightly tarry: F: honey, tar and ash. Comment: Best Bowmore 12 for a long time; reminiscent of the great malts from the 1990s.

Talisker 10 45.8% C: Dark Gold/Amber N: Sweet, seaweedy along with meadow flowers, leather and mouldy orange. P: Smoked citrus and leather, a mild hit of smoke and more citrus and leather. F: leather and slightly salty then citrus and ash. Comment: This is classy, but detuned from your historical Talisker 10. It's far less industrial tasting than the Storm.

Well that's what we thought, for what it's worth. You could do worse than go out and buy the ones we recommend and hold a tasting for a few friends and then see whether we might be on the right track.

¹ The final twelve will be assessed in the next fortnight. I will supply the final list in a subsequent issue.

Regards
Craig Daniels
Chairperson

18 June 2014

NEW KID ON THE BLOCK

You may know Gareth Andrews as the proprietor of the Steam Exchange Brewery, which is in the old Railway Goods Shed on the river wharf in Goolwa, SA. Now, being an enterprising chap, and realising that in the cool months there's a drop in visitors wanting to down his outstanding boutique beers and ales. So why not put all that good malt to better use and give your visitors a warming tippie in the winter months? Here you can see Gareth's beautiful location and his recently-installed still. In next month's issue, we will learn all about Gareth's newest venture and this new Australian distillery.



the Australian Malt Whisky Tasting Championship 2014

Calling all malt whisky experts, novices, nosers, and just plain fun lovers, Australia-wide!



You are invited to the Malt Whisky calendar highlight of the year - the Australian Malt Whisky Tasting Championship 2014

When

**Saturday 26th July 2014
6.30pm-8.45pm**

Registration: 6.30pm
Competition: 7.00-7.45pm
Cocktail party: 7.45-8.45pm
Awards Ceremony: 8.15pm

Where

**Dinosaur Gallery
Australian Museum
6 College Street
Sydney**

• • •

Bookings

**Book online now!
www.smws.com.au**

Competition seats are limited!
Format and fine print available
on request/registration.

This is a national blind-tasting competition open to all - novices & aficionados alike. Simply put Malt Whiskies 1 to 8 in the correct order on your form - and we even give you a list with all the whiskies on it (plus one red herring!).

These are all Malt Whiskies available in retail outlets. Get it right and YOU could take the title of Australian Malt Whisky Tasting Champion 2014, and win First Prize of a VIP tour and tasting at an Australian distillery with flights and hotel included. There are other amazing prizes too. No experience necessary. Guessing permitted.

Proudly presented by:



THE SCOTCH MALT WHISKY SOCIETY

And if you don't fancy competing, please come along and have a dram or two with the spectators or barrack for your loved one, or in fact anyone you like! Then join in the post-competition cocktail party.

Event tickets

Competitors \$125
Guests/Spectators \$75

This includes all canapés, whiskies for competitors and a welcome drink for all, as well as the great Whisky Cocktail Party afterwards, as we announce the winners. Wine and soft drinks are also available.

Event generously sponsored by:



Prize details

1ST PRIZE (valued at over \$2000)

Apart from the trophy and bragging rights... a trip for two to Melbourne (home of the Society's Partner Bar, Whisky + Alement) including flights from your nearest capital city, 2 nights accommodation and a VIP tour of Starward Distillery, tasting and dinner/deglustation.

2ND PRIZE (whisky valued at \$1000)

A sensational Scotch Malt Whisky Society single cask single malt selection

3RD PRIZE (valued at \$500)

A \$500 Gift Voucher to spend at The Oak Barrel, 152 Elizabeth St, Sydney & two complimentary passes to The Sydney Whisky Fair (13 Sep) hosted by the Oak Barrel.

EVERYONE ATTENDING (priceless)

An unforgettable evening!

NOTES FROM THE GROG LOCKER

UBERACH ALSACE SINGLE MALT

France

45.3%

Batch J41/2012 NAS

Distillerie Bertrand

UBERACH
ALSACE WHISKY

How I came to be tasting Uberach French single malt is a bit of a story. Essentially it was on the advice of my orthopaedic surgeon mate, Andrew.

I had taken the family to the French Alps for a skiing holiday in the resort village of Megeve where we pretended to be a lot wealthier than we are. Half way through the holiday my bride came down on the mountain and buggered both knees.

Late night phone calls home to Andrew yielded three important and clear pieces of advice.

1. Cash in her lift tickets
2. Don't hurry back. Continue to enjoy the holiday as the local knee experts prefer to wait a few weeks before operating so the swelling can go down.
3. Medicate with French Champagne to minimize the effect of the apparent lack of concern for the bride's welfare indicated by prioritising cashing in the lift tickets. (Andrew's wife had the same injury the year before whilst skiing so he knew what he was talking about!)

Naturally, whilst buying the bride's medication, a local French whisky caught my eye and as the lift tickets yielded sufficient Euros, I bought a bottle.

APPEARANCE

Dirty gold. Probably non-chill filtered as after 2 years in the bottle there is evidence of slight sediment in the bottle.

NOSE

Burnt, baked apples. Reminiscent of fruit schnapps, autumn wet leaf litter, older style roses. A faint hint of rubber and sulphur.

17/25

TASTE

Cinnamon, cloves, burnt apple skin, candy, cognac like and slightly sour.

19/25

FINISH

A long finish that emphasises the less attractive elements. Absolutely no hint of malt. Maybe these blokes are making whisky from grapes, or aged it in European Oak that previously held white wine

18/25

BALANCE

A bit heavy towards the sour end.

17/25

OVERALL

Unlike any whisky I have tasted before except maybe St George from San Fran Cisco, not Norwich, but better. Interesting, but I wouldn't buy it again.

71/100

Ian Schmidt



STREAH ROBE WHISKY EVENT

29TH-30TH MARCH 2014

EVENT ORGANISER – MR DAVID LOW

MY RECOLLECTIONS.

FRIDAY 28TH

Setting out on Friday morning on a fine sunny day, I arrived at Robe just after lunch. At around 5.30 pm we gathered in the rose garden rotunda at Robe House to traditional savour: a byo cocktail hour. There were many bottles produced and consumed with great gusto prior to the evening meal at the Caledonian Hotel in the main street. This proved to be a great pre-event and they had my favourite meal: the pub mixed grill.

SATURDAY 29TH

The 1.00 pm lunch at Victoria Cottage consisted of seafood delights including my favourites, crayfish and gummy shark, together with salads etc., provided to us by our Robe hosts, Kelpie and Mally. Our Laird, Steve Norris, provided a selection of whiskies to complement lunch.

At 7.00 pm the Whisky Dinner at the Robe Institute was provided by our Robe hosts and their family members. A great night was preceded by the five whiskies of the night being piped in by the very capable Craig Ritchie. He had already practised on us at the cocktail hour on the Friday.

I've included a copy of the official program and my unofficial hand written notes.

My personal favourite was the classic Black Bowmore: this was a great dinner whether you were a whisky drinker or not.

SUNDAY 30TH

Many of those who rose early made it to breakfast at a cafe in the main street, closing off another memorable Robe weekend.

by Rog T.



Robe Whisky Event Weekend of the 29th and 30th March 2014

Saturday 29

Lunch (1pm)

Victoria Cottage – Rear Garden, Fresh local crayfish, fish, bread and salad. BYO Drinks.

Dinner (7pm)

Robe Institute, Whisky and Dinner. Non whisky drinkers it is BYO.

Dinner:

Starter: Tasting Plate

Main: Roast Lamb and Vegetables

Desert: Local Home Made Surprise.

Whisky:

Whisky	Age	Bottling
Bowmore Black 51.7%	21 year (1965) <i>SMOKEY BURST WOOD CHARCOAL SHERRY DRIED OUT BARRELS</i>	Gillies Club Silver Label Bottling see more info below <i>LEAVE 1 HOUR AT LEAST FOR FULL FLAVOR PROFILE</i>
Old Pulteney 54.9%	34 year (1967) <i>SHERRY BUTTER CHOCOLATE SEA SALT LIGHT PALE</i>	Douglas Laing Old and Rare Bottling <i>BACK PALATE LIGHT COLOR SWEET BUT SHARP ATTIRE IN AGE</i>
Glenlivet 56%	22 year (1973) <i>SECOND FRANK YO MAN</i>	Signatory Bottling see more info below <i>SHERRY FIRST AND SECOND THORACAL FLAVOUR DEMAND SUGARS KEEPING SWEET</i>
Glen Rothes 53.9%	23 year (1989) <i>SMOKE FRANK YO MAN</i>	Signatory Bottling <i>SLIGHT BUTTERFLY</i>
Glenury Royal 51.2%	36 year (1968) <i>SMOKE 1960S SERVED WITH PEANUT BUTTER MATCHED WELL</i>	Distillery Bottling <i>SMOKE SHEET NOT VERY AROMATIC BUT NOT BAD LIKE E.S. SALT</i>

Whisky Drinkers & Dinner = \$280 per head
Dinner Only = \$60 per head

Contact David Low – david.low@colliers.com

Seats limited to 22 whisky drinkers.

Bookings on a first in basis via return email.

Accommodation phone Robe House 0418813920



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



MALT WHISKY SOCIETY OF AUSTRALIA
INCORPORATED

FOURTH CONVENTION MALT WHISKY ORDER FORM



BOTTLED FEBRUARY 2013,
TOTAL NUMBER OF BOTTLES 90
ABV 60%
BOTTLED EXCLUSIVELY FOR THE MALT WHISKY
SOCIETY OF AUSTRALIA

LIMIT OF 1 BOTTLE PER MEMBER

Member's Only Price	Postage, Packaging and Insurance	Total
AUD\$135.00	AUD\$15.00*	AUD\$150.00*

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-CG2013--first letter of first name plus first three letters of surname, for example John Citizen would be MWS-CG2013-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:

**"Fourth Convention Bottling"- Malt Whisky Society of Australia Inc
P.O. Box 206 Glen Osmond SA 5064
or via e-mail to chair@mwsOA.org.au**



MALT WHISKY SOCIETY OF AUSTRALIA

I N C O R P O R A T E D

WINTER SOLSTICE DINNER - THURSDAY 26 JUNE

WHISKY

GLENFARCLAS 25YO 43%

GLENFARCLAS 30YO 43%

1985 GLENFARCLAS 20TH ANNIVERSARY EARLS OF ZETLAND 47.5%

1980 GLENFARCLAS MWSOA CONVENTION BOTTLING 48.7%

GLENFARCLAS 40YO 46%

10YO GLENFARCLAS 2013 MWSOA CONVENTION BOTTLING 60%

CANAPÉS ON ARRIVAL

TOASTED RYE TOPPED WITH QUENELLES OF HAGGIS COATED IN
APPLE AND PEAR RELISH

SMOKED CHICKEN AND PUMPKIN CROSTINI AND FRESH DILL

FIRE ROASTED EGGPLANT, GARLIC AND GREEN CAPSICUM

ENTREE

IN-HOUSE HICKORY SMOKED ATLANTIC SALMON WITH A CITRUS AND
AVOCADO SLASA ON A BED OF MIXED LOCAL LEAVES

MAIN

SLOW COOKED VENISON AND SILVER BEET ROULADE ON A BED OF
SEASONAL ROASTED ROOT VEGETABLES TOPPED WITH A SWEET
PLUM GLAZE

DESSERT

WOODSIDE FIGARO, VINE WRAPPED SEMI HARD GOATS CHEESE AND
AGED GOUDA SERVED WITH FRESH PEAR, HOUSE DRIED MUSCATELS,
ROASTED NUTS AND LAVOSH

6:45PM FOR A 7:00PM START

MWSOA MEMBERS - \$95.00 PER HEAD

**NON-MEMBERS - \$105.00 PER HEAD, \$30.00 DEPOSIT REQUIRED
TO CONFIRM ALL BOOKINGS**

ROB ROY HOTEL
106 HALIFAX STREET, ADELAIDE
P 08 8223 5391 F 08 8232 0071
ENQUIRIES@ROBROYHOTEL.COM.AU
WWW.ROBROYHOTEL.COM.AU

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FAMILY OWNED AND OPERATED, A PUB EVERYONE WISHES WAS THEIR LOCAL!

