

# FINEINTS & FORESHOTS

## \$26,000 For A Single Bottle Of Whisky!

Rose Bay Drive-In set an Australian retail record this month with the sale of one of the oldest and rarest whiskies ever bottled, the Glenfiddich Rare Collection 1937 60 year old to an undisclosed Australian buyer.

This comes on the back of the sale last month of what is reputed to be the oldest bottle of single malt from the distillery to Sky Connection, a duty free outlet at Hong Kong's Chep Lap Kok airport, for a reported price of well over £10,000.

Just 61 original bottles of this malt - which is walnut in colour and has been described as having "chocolate and treacle" flavours - were produced from a single cask at the distillery and released in 2001 by William Grant & Sons.

Glenfiddich malt master David Stewart said: "There are a lot of mixed emotions here. On the one hand, we're extremely proud of having produced a whisky of such a fantastic quality that's stood the test of time and on the other, there's a tinge of sadness at saying goodbye."

Stephen Barnes of Rose Bay Drive In, wryly commented, "Are we clever or what!"



Just One Of 61 Bottles of Glenfiddich 1937

## *Aussie Battler Takes Out Gold At Malt Show*

The 2005 MWSOA malt Whisky Show was judged last month with the gold medal winners being officially announced in F&F by Paul Rasmussen, head of the show organising committee.

Paul told F&F that, "we had 15 professional and semi-professional judges on hand, assessing well over 70 malts and blends from both Scotland and other whisky producing countries" and went on to say, "the best thing of all was the presence and the performance of the new Aussie whiskies."

Only 12 gold medals were awarded out of the 72 on show, with Australia's own Bakery Hill and Sullivan's Cove amongst the gold medal winners.

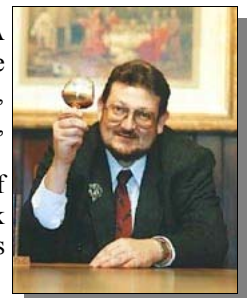
Turn to page 4 for all the golden details...

## Convention 05 Officially Launched

MWSOA officially launched its second Australian Malt Whisky Convention this month with an invitation for all malt whisky lovers to gather in Sydney in August 2005 for what will arguably be Australia's largest whisky gathering ever.

Craig Daniels, Chair of The MWSOA describes the decision to go ahead with the Convention as, "one of the best feelings of my life, this is going to be a very exciting event, full of life, passion and of course some damn fine whiskies".

Part of the launch was the announcement of pricing for the Convention at \$530 but if you book early, you can pick up weekend tickets for as little as \$490. For more details go to [www.mwsoa.org.au](http://www.mwsoa.org.au)



MALT WHISKY SOCIETY OF AUSTRALIA  
INCORPORATED

**Australia's 2nd Malt Whisky Convention  
Sydney 20-21 August 2005**

# FEINTS & FORE- SHOTS 2

## Scots & Irish Join Forces To Create A Celtic Whisky

By Paul Kelbie Scotland Correspondent  
Published : 17 March 2005 The Independent

For years, Scots have looked on with a little envy at the way St Patrick's Day has taken off around the world as an economic force and a reason to celebrate.

Now one company is hoping to cash in on the Celtic connection and allow the Scots to join the Irish in their toast to St Patrick with the world's first multi-country malt whisky.

Made from a mix of Irish and Scottish malts by Easy Drinking Whisky Company, the blend of Cooley's Single Irish Malt and Bunnahabhain Scotch Single Malt is said to be a super smooth and super sweet drink.

The Smooth Sweeter One is the latest in a line of innovations by the whisky industry to attract new, younger drinkers to a product that has been associated with the older generation.

"Our whiskies have been created based on taste and flavour through mixing a number of malts together to produce what we consider to be the perfect malt," said David Robertson, a founder of the company and former master distiller of The Macallan.

"Numerous combinations were tried and tested but the Cooley's and Bunnahabhain was the winning formula. At that time, we were unaware that this had never been done before so we're chuffed to bits to have created an industry first."

**Whodunnit... Big G and all the crew at the MWSOA, and as always, errors & omissions expected!**

## Laphroaig 10-Year-Old Cask Strength Named 'Best Scotch Whisky In The World'



Renowned for its intrinsic boldness, massive explosion of smokiness and powerful taste, Allied Domecq's Laphroaig 10-Year-Old Cask Strength has achieved a most prestigious recognition: 2005's Best Scotch Whisky in the World.

This coveted honour was bestowed on Laphroaig 10-Year-Old Cask Strength by Whisky Magazine during its bi-annual quest to determine the world's best whisky.

After four months of 'blind' taste tests, one hundred of the world's foremost Whisky writers, tasters and aficionados selected Laphroaig 10-Year-Old Cask Strength over some strong competition.

More than 60 whiskies from three continents and five different Whisky-producing nations vied for the top honour, but none could compete against Laphroaig's unique flavour.

Not only did Laphroaig 10-Year-Old Cask Strength win the distinction as the world's best Scotch whisky, but it also was awarded the highest score of all the whiskies tasted -- a crowning achievement solidifying the spirit as the ultimate champion.

From PRNewswire-FirstCall March 16

## Now Even The Swedes Are Doing It!

MACKMYRA, Sweden (AFP) Wednesday March 16, 2005

Swedes have long been great whisky drinkers, but a group of spirited single malt lovers has set out to prove that the Scandinavian country can also make the amber liquid, not just polish it off.

Founded in 1999 and operational three years later, the world's northernmost whisky distillery, Mackmyra, has attracted hundreds of faithful customers who have invested in their own personal cask of Swedish single malt.

"There has always been a great interest in drinking and collecting single malts in Sweden and we thought why not make a Swedish single malt?" said Magnus Dandanell, the managing director and one of the founders of Mackmyra.

Mackmyra is not a brand name invented to sound Scottish, but a real picturesque village, 200 kilometres (125 miles) north of Stockholm, where Dandanell grew up and where the distillery is now located.



## So Much Whisky

MWSOA's Amanda Parker, Graham Wright & Paul Rasmussen show off the entrants for the 2005 MWSOA Whisky Show. Next step is the Trophy round to be held at 2nd National Whisky Convention

# Haggis How To With Franz Scheurer

**H**aggis (From The Scots Kitchen, 1929) by F Marian McNeill

The large stomach bag (sheep / lamb)  
The smaller bag  
The pluck (lights, liver and heart)  
Beef suet  
Oatmeal  
Onion, black pepper, salt, water



Brown and toast a breakfast-cup of oatmeal in front of the fire. Clean the great bag thoroughly and soak it overnight in cold salted water. In the morning put it aside with the rough side turned out. Wash the small bag and the pluck and put them on to boil covered with cold water, leaving the windpipe hanging out over the pot to let out any impurities.

Let them boil for an hour and a half, then take them out and cut away the pipes and any superfluities of gristle. Mince the heart and lights and grate half the liver. Put them into a basin with half a pound of minced suet, one or two finely chopped onions and the oatmeal and season highly with black pepper and salt. Over the whole pour as much of the liquid in which the pluck was boiled as this will make the composition sappy.

Fill the great bag rather more than half-full; say five-eighths, as it requires plenty of room to swell. Sew it securely and put into a large pot of hot water (into which half pint of milk is often added). As soon as it begins to swell, prick it all over with a large needle to prevent it bursting. Boil steadily without the lid for 3 hours. Serve very hot without any garnish.

Should the haggis be made some time before it is wanted, it should be reheated by being put into a pot of boiling water and allowed to boil without the lid for an hour and a half. The small bag may be omitted. Bon Appetit!



[www.whisky-distilleries.info](http://www.whisky-distilleries.info)

## Web Site Of The Month

**T**his site just borders on the amazing, we have never seen such a mass of detailed historical and visual information about the entire Scottish distilling industry.

## When Will It All Stop?

**F**irst Ever Lite Spirit Launched by Bacardi. Island Breeze by Bacardi is The Original Lite Spirit™ ½ the calories of traditional spirits and wine\*: only 48 Calories per 1.5 oz serving

Bacardi U.S.A., Inc. announces the launch of ISLAND BREEZE, the first ever lite spirit, with half the calories of traditional spirits and half the calories of wine while providing great taste. As 'The Original Lite Spirit,' ISLAND BREEZE by Bacardi satisfies adult consumers' desire to enjoy delicious cocktails without breaking the calorie bank.

And what makes it even more fascinating is that it is hosted by a Frenchman and whisky uber-enthusiast, Jean-Marie Putz. As Jean-Marie says, "The aim of this site is to be a place where impressions and information concerning the Scottish distilleries and their whiskies can be shared."

This is a fabulous resource for both beginner and aficionado alike, well worth the look see.



Jean-Marie with guess who?

# FEINTS & FORE- SHOTS 2

## Reader Questions Why Some Spirits Evaporate Faster Than Others

**T**his is a corker of a question and one that isn't talked about too much!

Basically, the way to separate water from alcohol is what we call distillation - and that involves lots of energy in the form of heat. In a cellar, that kind of energy is never available -

It's not to do with temperature per se. However, a clear difference between cellars in different geographical locations is humidity (unless they have a control system). When you have a fixed amount of energy that is less than that required to actually boil off the liquids then the forces of vapour pressure come into play.

In a very damp, humid cellar (Scotland) the air is essentially saturated with water and under standard temperature and pressure, the water in a barrel of spirit won't evaporate (well, in fact it will but if the system is at equilibrium then for every molecule of water that leaves the mixture, another one condenses back into it - but that's getting a bit pedantic).

However, the ethanol will happily evaporate so long as the air doesn't become saturated with ethanol and in a drafty Scottish cellar, this obviously won't happen. Move south to France, enter a dry cellar, perhaps with a concrete floor and "voila" the water will evaporate off as the air is much drier than in a Scottish barn.

Obviously alcohol will evaporate off as well and what happens in an individual barrel will depend on the percentage alcohol. The rates are determined by the vapour pressure of the water and ethanol - this is the stuff I don't know, but I'm sure you could find out.

Hope this makes at least a bit of sense

*Dr Paul Gooding.*

# FEINTS & FORE- SHOTS 2

## MWSOA Show Judging Boss Says, "Bring on the trophy round"

After the successful completion of the MWSOA sponsored Malt Whisky Show, show organiser, Paul Rasmussen is now setting his sights on Sydney and the trophy round.

And this time, the boss is not going to miss out on the big game.

Speaking after an exhausting first round taste-off where 12 whiskies got to gold medal standard, Rasmussen said it was now time to focus on the final round, "I dropped myself for the sake of the team in Adelaide, but I'm definitely making myself available for Sydney. I'm fit, the palate's great and I'm ready for the game of my life."













As yet, the full judging line-up for the trophy round has yet to be released.

The final round is certainly going to be a tough one, with some big hitting peat monsters up against the richly powerful Speysiders. And spare a thought for the Aussie battlers, they are in with a great chance.



Show Judging boss Paul Rasmussen, showing how pleased he is with the results

# The Golden Dozen

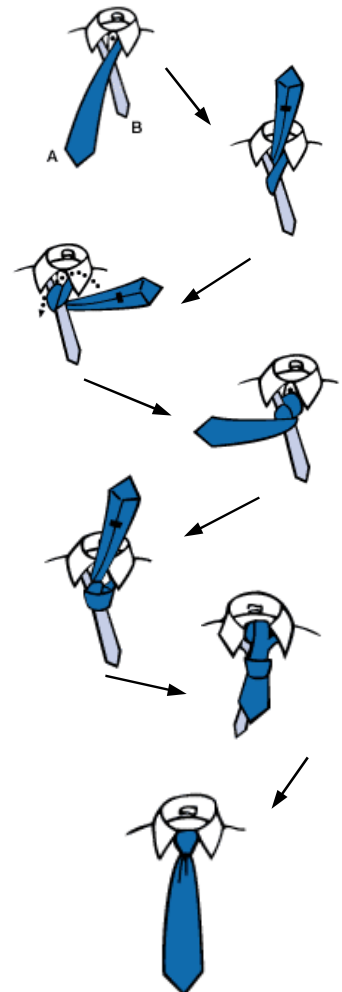
 Aberlour a'Bundadh	 Glenfarclas 30
 Ardbeg 10	 Glenrothes 1973
 Bakery Hill Peated CS	 Highland Park 18
 Bowmore 17	 Lagavulin 16
 Cutty Sark 25 Blend	 Laphroaig 10
 Glenfarclas 105	 Sullivans Cove Port Finish CS

## MWSOA Targets Sloppy Tie Knots

In an attempt to clean the image of the MWSOA, the Society's style consultant, Ms Amanda Parker, yesterday released a draft recommendation for all members of the Society to use the Windsor Knot as the MWSOA approved method of knotting ties.

Ms Parker described it as a disgrace the way certain committee members have been presenting themselves in public lately.

The draft guidelines, to approved by the Expenditure & Entertainments Committee, is proposing the following method of tying the knot:



From Tim Tibbetts, seen on the Fleurieu Peninsula, South Australia - the Aussies have their priorities right!

# FEINTS & FORE- SHOTS 2

## MWSOA Denies Allegations Of Branch Staking

Membership officer Graham Wright just can't keep up with all the new members of the Malt Whisky Society of Australia, when questioned why there has been such a sudden influx of members, Graham stated, "let me say right from the start, that allegations of branch stacking by Mat Rosenberg and Steve Graham are completely false, these are genuine members of the public who have a real interest bordering on fervour for single malts and the Whisky Convention."

At last months MWSOA Committee meeting, Chairman Craig Daniels welcomed the following members into the society:

David Fincher, Jean-Marie Simart, Brian Delaney, William Harris, Grayham Bickley, Ben Woolven, Lyall Williams, Steve Graham, Steve Matthews, Ian Swift, Chris Bourke, Michael Lindell and Peter Brawn

At present the membership stands at 27 corporate members and 44 private members. In the next issue of F&F we will publish a list of all the members.



Mat Rosenberg, centre of allegations about MWSOA branch stacking

## Plenary Session Host Reveals All To F&F

Franz Scheurer, born in Switzerland in 1949 into a family of hoteliers, spent most of his childhood in the kitchen of his father's hotel learning to cook the classic French and Swiss dishes the restaurant was famous for. Finishing with a degree in Commerce from the University of Berne he did his apprenticeship as a photographer then spent many years travelling the Middle East and Africa as a freelance current affairs photojournalist. Once he realised that he was allergic to bullets he settled down in Australia, running an Advertising Agency and indulging in his passion; writing about food and wine.



Today Franz Scheurer runs the Australian Gourmet Pages. The Australian Gourmet Pages is a website and e-newsletter dedicated to good food, wine, spirits and food/drinks related travel. A substantial (national and international) subscriber base receives a free e-newsletter on food, wine and spirit news at least once a week in the form of restaurant reviews, wine and spirit reviews, information on food/drinks related products and well researched articles on subjects of interest to food and wine lovers.

Franz Scheurer started the site in 1998 to share his passion for wine and food; since then it has grown larger than even he imagined it would, with new subscribers signing up every week. Subscription to the e-newsletter and access to the site are completely free, and Franz refuses to allow any advertising on the site as this could compromise his independence.

This independence has led to his loyal following within the hospitality and wine industries, as well as by keen food, wine and spirit amateurs throughout the world, where he is known to speak his mind 'without fear or favour'. The food and drinks industry has long been crying out for an independent voice that would report honestly, without commercial or corporate concerns. Australian Gourmet Pages provides this voice and is fast becoming recognised as a worthwhile source of information on what's new, what's good and what's happening in the food and wine industry.

Franz Scheurer is the official 'Spirit' writer for Vogue E+T and has led the single malt whisky tasting panels for the Australian Wine Magazine. He's also a regular contributor to Wine & Dine Singapore and a reviewer for Sydney Eats.

Franz can be contacted at: [info@australiangourmetpages.com](mailto:info@australiangourmetpages.com)

## New Sponsors Announced For Convention

Two new sponsors, Oddbins Wine Auctions and The Odd Whisky Coy were announced for Convention 2005, which brings to 13 those that have committed both moral and financial support to Australia's largest whisky event.

This comes with the news that the MWSOA is about to announce a naming rights sponsor for the entire convention. When approached, Craig Daniels stated that it was still too early to reveal who this major sponsor could be.

But he did make a comment on the two new sponsors of the Convention, "we are now getting recognised and supported by all facets of the wine and spirit industry in Australia."

Oddbins Wine Auction's Marilyn Middleton & Graham Wright will both organise and conduct the Great Big Whisky Auction during the gala dinner at the forthcoming Convention.

**So who's on board:** Angoves, Gordon & MacPhail, S Smith & Sons, Cutty Sark Intl, Maxxium, Duncan Taylor & Co., VOK, Dia-geo, Douglas Laing & Co, Whisky Tasmania, Bakery Hill, Lark Distillery, Tasmania Distillery, Australian Gourmet Pages, Oddbins Wine Auctions, The Odd Whisky Coy & Orlando Wyndham.

### And the headliner acts:

**Plenary 1** - "Advancing Malt Whisky Distilling in Australia" with David Baker & Mark Littler  
**Plenary 2** - "1+1=3 Matching Whiskies TO Food" with Franz Scheurer

**Gala Dinner**—Whiskies by Cutty Sark, Glenrothes and Berry Bros & Rudd, Food by Robert Fuchs, Menu by Franz Scheurer