



Feints and Foreshots



WELCOME TO

Feints and Foreshots #32

MWSOA MALT JUDGING RESULTS

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FEINTS AND FORESHOTS



LOCAL DISTILLERS EDITION

In this action-packed edition of Feints and Foreshots we celebrate a new breed of Australian Malt by profiling the most recent crop of local distilleries. Hellyers Road Distillery, Nant Distillery, Southern Coast Distillery and Timboon Rail Yard Distillery join our proud panoply of fine Australian makers of malt: Sullivan's Cove Distillery, Lark Distillery and Bakery Hill Distillery to mention just a handful of the distillers who have been winning overseas awards and promoting Australian Malt making for the last few years.

The new breed of distillers can only improve the name and consolidate the community we are building here in the Antipodes around world class Single Malts, and we here at Feints and Foreshots are excited to introduce four of them to you.

Additionally, we have all the news about the fast-approaching MWSoA Whisky Awards Dinner and announce the top twenty contenders for the awards, the results of which will be announced in the next edition of Feints and Foreshots, OR find out on the night at the Awards Dinner and - of course - try the award winners for yourself. The dinner will also feature a large range of Australian malts for you to try, should the features in this edition whet your appetite! Tickets are available from the Rob Roy Hotel by phoning 08 8223 5391.

Enjoy this edition - with a good malt, of course!



Feints and Foreshots

FEINTS AND FORESHOTS - LOCAL DISTILLERS EDITION

New Kids on the Block Part 1 – Hellyers Road

Writing and photographs - Craig Daniels

Location: Burnie, Tasmania - NW Coast of Tasmania.



Hellyers Road Distillery had its genesis in the imminent deregulation of the fresh milk industry in the 1990's. Betta-milk was looking to diversify to protect the dairy farming owners' long term interests in a deregulated market dominated by much bigger companies. Led by board member, and then General Manager, Laurie House, they set up a wholly owned subsidiary, Whisky Tasmania Pty Ltd, and started to build a distillery. The stills first ran in 1998 and production was ramped up in 2001.

The current distiller, Mark Littler (pictured next page) was appointed in 2001 and various experts were consulted to tweak the stills and improve the wood regime from 2002 to 2005. In 2005-06 the company built a magnificent visitor complex adjacent to the distillery incorporating a café restaurant. The distillery is unconventional in that unlike all the other Australian distilleries who have 100% copper pot stills, Hellyers Road decided on stainless steel pots with copper still heads and lyne arms. Their stills are also much larger than usual in Australia (most of the other stills are between 600 and 1500 litres. Hellyers Road's stills dwarf the others; the mash still has a capacity of 40,000 litres and the spirit still 20,000 litres. These stills mean that Hellyers Road had both the ability and the intent to be Australia's biggest distillery. The stills aren't devoted exclusively to malt whisky as they make an award winning vodka and a range of milk based whisky liqueurs as well (no real surprise given their background).



Feints and Foreshots

New Kids on the Block Part 1 – Hellyers Road cont.



current distiller Mark Littler

Laurie and Mark were very cautious about when to launch and while they could've released product from 2001 onwards they waited until 2006 and 2007 to launch with their first releases being an un-peated malt, a lightly peated malt and a peated malt. The peated malted barley originated in Scotland but most of their barley is from local varieties Gairdner and Franklin. They also chose the unusual bottling strength of 46.2%, which is close to the preferred standard for un-chill filtered malts from Scotland. At the MWSOA's 3rd Convention in Melbourne in 2007 they also showed their first cask strength malt.

Despite their malt being in the market place for a while you might not see it in your local bottleshop, however that's about to change; under Mark's leadership, agents and distributors have been appointed in all the mainland states and they've recently secured export markets including France.

Website: www.hellyersroaddistillery.com.au



Feints and Foreshots

FEINTS AND FORESHOTS - LOCAL DISTILLERS EDITION

New Kids on the Block part 2 - Nant Distillery

Written by Craig Daniels, Photographs courtesy of Nant Distillery



Location: Bothwell in Tasmania's Central Highlands - a scenic one hours drive north-west of Hobart.

As part of the Heritage listed farm complex on the historic **Nant Estate**, the Distillery is housed in a convict-built sandstone flour mill (1823) which has been meticulously restored and converted to operate as a boutique whisky distillery employing traditional distillation methods to produce the Nant Single Malt Whiskies.

Distilling commenced in 2007 with the very first release from the distillery matured in smaller 20 litre French Oak ex-Port casks for almost two years followed by a short duration in American Oak ex-Sherry Casks.



The first release was launched to much acclaim on 3rd July 2010 at a very special evening of expertly matched food, whisky and wine in the award winning Atrium Lounge & Whisky Bar at the Nant Distillery. The evening included an exclusive private concert by Virtuosi Tasmania - a select group of members from the Tasmanian Symphony Orchestra.



Feints and Foreshots

FEINTS AND FORESHOTS - LOCAL DISTILLERS EDITION

New Kids on the Block part 2 - Nant Distillery cont.



Owner of Nant Distillery, Keith Batt, says: “We are absolutely thrilled with the industry’s judgement of our First Release Single Malt. To have this opinion validated by professionals in the industry is naturally very gratifying. We’ve invested significant time and money to ensure that the distillation equipment and the methods we employ are in the traditional style and this effort has been rewarded with an exceptional product.”

Nant have also planted their own barley crop with the new malting barley variety (Flagship) developed in Australia for the Japanese dry beer producers. Look forward to another first in 3 or so year’s time.

Nant are off to a great start with their first release being a sophisticated and accomplished dram and can look forward to a bright future and the property is well worth the trip even if you don’t fancy whisky.

Website: www.nantdistillery.com.au



Feints and Foreshots

FEINTS AND FORESHOTS - LOCAL DISTILLERS EDITION

New Kids on the Block part 3 - The Timboon Railway Shed Distillery

Written by Craig Daniels, Photographs courtesy of Timboon Railway Shed Distillery



Location: Timboon, Victoria (south west of Melbourne and inland from the Great Ocean Road.)

The **Timboon Railway Shed Distillery** opened in November 2007. A project undertaken by the Distiller, Tim Marwood and his wife Caroline Simmons, the building has been sensitively restored from an Old Railway goods shed (circa 1950) to reflect a modern yet rustic ambience. The building comprises of an 80-seat restaurant, local produce providore and working distillery.

Knapplewer Engineering in Hobart was commissioned to build the 600lt copper pot still which has been producing fine quality spirit since the building opened. The focus at Timboon has been on producing Single Malt. The wash is prepared by friends at 'Red Duck' microbrewery, 25km away. Once the ferment is complete the wash is transported to Timboon for distilling. 1000lt batches require two low wine runs then a spirit run to finish with approx 10% yield at 68% alc/vol.





Feints and Foreshots

FEINTS AND FORESHOTS - LOCAL DISTILLERS EDITION

New Kids on the Block part 3 - Timboon Railway Shed Distillery cont.



Small 20Lt and 50Lt ex-port barrels are the favoured maturation casks. All spirit has been aged at distilled strength, not diluted to the common standard 64%. ‘Whilst barrel losses have somewhat varied, this technique has proved to be most positive in the delivery of malt with great complexity in a short period of time’ Marwood said.

Being only a small producer and the ‘new kids on the block’ in the Australian Whisky landscape the folk at Timboon have been most grateful for the camaraderie and support they have received from other Distillers. ‘This is a wonderful network of pioneering people, they are both enthusiastic and generous with their time.’ Marwood added.

The historic first release of a 3 year old Port Cask matured single malt was launched on 14th August 2010.

It was awarded a Silver Medal at our Malt Whisky Awards 2010. It has a richness and depth of flavour that augurs well for the future.

Website: www.timboondistillery.com



Feints and Foreshots

FEINTS AND FORESHOTS

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œ MWSOA EVENTS 2010 œ

Whisky Awards Dinner – Adelaide Saturday 4 September 2010.

Our major event for 2010, the Whisky Awards brings together producers, distributors, agents and malt enthusiasts to celebrate the very best in malt whisky from Scotland and Australia. Come along and get a chance to try all o the competition entrants and participate in the Members' Choice Award, where participants on the night get to vote for their favourite malt, tasted on the night.

4 Course meal and drinks - \$90 (Members) or \$115 (Non-members)

Rob Roy Hotel – Halifax Street, Adelaide.



Feints and Foreshots

STOP PRESS – STOP PRESS – STOP PRESS

MWSOA Whisky Awards 2010 – Top Twenty

The MWSOA conducted their whisky judging competition on Sunday 15 August 2010 at the Rob Roy Hotel in Adelaide. All the scores have been collated and, while we won't announce the Trophy winners and the all the medal winners until the Awards Dinner on 4 September 2010, I've decided to publish the Top Twenty in the interests of informing the members of what the judging panel thought were exceptional drams and to give you the opportunity to chase down some of the highest scoring drams before the rest of the world finds out.

In alphabetical order the top ranked whiskies (including almost all of the trophy winners) out of the 73 submitted for judging were:

	Aberlour a'bunadh NAS Batch # 28
	Ardbeg 10YO
	Ardmore Peated Traditional Cask NAS
	Bowmore 12YO
	Glenfarclas 105 NAS
	Glenfarclas 25YO
	Glenfarclas 12YO
	Glenmorangie Astar NAS
	Hellyers Road 'Peated' NAS
	Lagavulin 12YO
	Lagavulin 16YO
	Laphroaig Quarter Cask NAS
	Longmorn Laird's Club 33YO
	Longrow Gaia Barolo 7YO
	Octomore 5YO Edition 02:1
	Port Charlotte PC7
	Springbank 1998/2009 PSI Private Cask
	Talisker 18YO
	Timboon Port Cask 3YO
	Yamazaki 12 YO

Members who have followed the awards since 2003 will recognize some familiar high scoring malts. The Ardbeg 10, Lagavulin 16 and Glenfarclas 12 have been consistently well credentialed performers however it's good to see some new names amongst the crème de la crème such as the Aberlour a'bunadh and the Yamazaki 12 get the recognition they've long deserved along with two exceptional Australian whiskies from Hellyers Road and the very first release of Timboon. And there are strong candidates for best value for money malts amongst Aberlour a'bunadh, Ardbeg 10, Ardmore Peated and Bowmore 12.

The ranking by score order of all the 48 medal winners will be revealed in the next Issue of *Feints & Foreshots* or you can find out via the [website](#) from **31 August** or at the Awards Dinner on 4 September. Please come along if you can as we'll have all the whiskies entered available for tasting including all the medal winners. **We'll also probably have the biggest range of Australian single malts ever assembled in one place,** so please come along and check out the local product along with a great range of Scottish single malts.



Feints and Foreshots

MWSOA Malt Whisky Awards 2010 – Judgement Day

Written by Craig Daniels, Photos by Peter Heyward



Whisky Judges from left to right:

Gus Buchanan, David LeCornu, Jenny Polack, John Roberts, Bob Perry, Roger Gillard, Bronte Milde, Peter Johnston, Mal O'Farrell, Peter Godden, Graham Jones, Mike Maclean, Craig Daniels, John Dunbar.

A hardy band of 18 whisky fans gathered at the Rob Roy Hotel on a wet and windy 15 August to pour and judge the 73 entries in our malt Whisky Awards 2010.

The judges were assembled into teams of 4 or 5 and a briefing on scoring and moderation was delivered by head judge, Craig Daniels. All judging was conducted blind and individual judges were encouraged to score their whiskies in silence until they had put down a score. The team leader then led a discussion about the individual whiskies and scores could be adjusted accordingly.

All the whiskies were tasted in flights of four or five and wherever possible the flights were constructed so that each whisky would be judged alongside whiskies with a similar profile.

The judges - included wine research professionals (Peter Godden) and wine & spirits educators (Graham Jones, Jenny Pollack), brewing and distilling educators (John Dunbar), other scientists (Mike Maclean), Australian Malt Whisky Tasting Championship winners (David LeCornu 1990, Bronte Milde 1993, Bob Perry 1996, Craig Daniels 1995 & 2008), whisky business proprietors (Peter Johnston), wine and spirit retailers (Gus Buchanan), publicans (Malcolm O'Farrell) and club members with decades of judging and scoring experience (John Roberts, Roger Gillard). Nine of the judges are officials or senior members of malt tasting clubs and societies.



Feints and Foreshots

MWSOA Malt Whisky Awards 2010 – Judgement Day continued



Organisers and Pourers from left to right:
Ian Schmidt, Kate Haslam, Grant Pigot, Roger Deves.

Judges hard at work! 1



John Dunbar

Bob Perry



Craig Daniels



Peter Godden



Feints and Foreshots

MWSOA Malt Whisky Awards 2010 – Judgement Day continued

The whiskies – the entries this year were both more numerous and of a higher standard than in 2009. Of the 73 whiskies, 48 (65.7%) won medals, while in 2009, only 25 (48%) of the 52 entries were medal worthy. All of the entries in 2010 were official bottlings and 71 of the 73 were single malts. Of these, 10 were single cask bottlings, and 20 were overproofs or cask strength malts. This list also saw 18 different Australian single malts from 9 separate Australian distilleries, reflecting the rapid expansion of the Australian single malt whisky industry. For comparison in 2009 we had 9 whiskies from four distilleries. In 2009 only 2 of the Australian malts won medals (both Silver), while in 2010, 7 won medals (3 Silver and 4 Bronze) in a more competitive list. Our scoring system is rigorous, hard and stable across the competitions. All the medal winners are of a high quality and significantly better than average whiskies.

Judges hard at work! 2



Roger Gillard Peter Johnston



John Roberts



Jenny Polack



Feints and Foreshots



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



WHISKY AWARDS DINNER 4TH SEPTEMBER 2010

PRE DINNER CANAPÉS

RARE ROAST BEEF WITH FINES HERB, HORSERADISH ON YORKSHIRE PUDDING
SMOKED SALMON ON MINI TOAST WITH CRÈME FRAICHE AND FRIED CAPERS
FILO TART SHELLS FILLED WITH BRAISED ONKAPARINGA VENISON AND PORT WINE JUS
RISOTTO BALLS OF BLUE SWIMMER CRAB WITH LEMON AIOLI

MAIN

ROAST PORK FILLET WITH BLACK PUDDING MASH, ROASTED APPLE AND MUSTARD CREAM SAUCE

MARINATED LAMB RUMP WITH COLCANNON POTATO, GREEN BEANS AND PORT WINE JUS

CHEESE

FROMAGE D AFFINIOS AND MAFFRA CLOTH WRAPPED CHEDDAR WITH
HOUSE-MADE PEAR PASTE, TOASTED ALMONDS, FRESH PEAR AND LAVOSH

PRICE — MWSOA MEMBERS \$90.00 PER HEAD, \$30.00 DEPOSIT REQUIRED TO
CONFIRM BOOKING.

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

OVER 70 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