



FEINTS AND FORESHOTS

THE MAGAZINE OF THE MALT WHISKY SOCIETY OF AUSTRALIA INC.

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CALENDAR

- Saturday 27th January 2018
Annual General Meeting
Maylands Hotel
67 Phillis Street,
Maylands,
South Australia
- Thursday 12th April 2018
*Shades of Islay Peat –
Treasures From The Vault*
Cru Tapas Bar & Kitchen
135c Goodwood Rd
Goodwood
South Australia
- Saturday 23rd June 2018
*Winter Solstice Degustation
Dinner*
(featuring Rarities & Exotica from
the Vault)
(venue to be confirmed)

EDITORIAL

Wow, It's been a while, hasn't it? Although the Society has still been holding a number of events during 2016 and 2017, the loss of our old domain (mwsoa.org.au) has meant we lost significant web presence and the acquisition of a new domain name and the creation of a new website has taken precedence over the publication of our journal.

But now, at long last, we're back! We're still on facebook, we have a new website (maltwhiskysociety.org.au), we still have all your email records in our database, and here's a new issue of *Feints & Foreshots* for your enjoyment.

Sincere thanks to our contributors, some of whom have had to wait quite a while to see their words in print. They do make for interesting reading and one (the inimitable Dr Shand) even wants to engage in a discussion, through Letters to the Editor, on his latest controversial theory. Like his entertaining presentation at the 2013 Convention regarding the contribution of water quality to the quality of whisky, his latest theory questions conventional wisdom with a controversial slant. What do you think? Let the debate begin!

Our Society's Annual General Meeting will be held early next year, as is the custom. Once again it will be held at the Maylands Hotel, where we will be hosted by our Vice President, Malcolm O'Farrell. Why not contribute your services and nominate for membership of the Committee? You can do that by coming along, but you can also participate by proxy. Nomination forms and proxy forms are available on our website, in the Upcoming Events page.

I hope that you have a very Happy Christmas – surrounded by the love of family and the company of good friends.

A beautifully sherried whisky with Christmas pudding is called for. I've got some Glendronach and some Glenfarclas currently on my shelf. I reckon they'll get called on.

Slàinte mhath !

Viano Jaksa

Editor

fnfeditor@mwsoa.org.au

MUSINGS FROM THE CHAIR

CHAIRMAN CRAIG'S LONG MARCH THROUGH TASMANIA

It might come as a surprise that 2003 might not seem that long ago but in the Australia Malt Whisky scene it's aeons ago. I knew Bill Lark, Patrick Maguire and David Baker before the MWSoA was formed and we ran the Inaugural Convention. It was always in the back of my mind that I wanted the local industry involved in our activities and in our events and it's duly come to pass. So Tasmania became my most pressing priority destination after Scotland and my latest trip to Tasmania means I've now made two more whisky trips to Tasmania than Scotland and from the early days (October 2003) when only Lark, Sullivan's Cove and Hellyers Road were operational or known, I'd suggest that there's 25 more great reasons to visit Tasmanian distilleries now than ever before.

First of all, The Whisky Trail - Tasmania (just Google it) is a brilliant initiative and with a couple of exceptions, everyone in the game now who I've had a chance to chat to over the course of the various 5 trips appear to be motivated by a sincere love of the cratur and a desire to make great whisky. It's also indicative of a 'new' industry where almost everyone is very much 'innovative' in a very visceral way which is driven by exigencies and experimentation that would be anathema to corporate distillers. That may change in Tasmania as there's been amalgamations and takeovers and there's even rumour of a large capacity contract distiller that is going to produce new make but has no intention of maturing and marketing a mature spirit. From experience I know assessing 'new make' has potentially contra- intuitive problems because I'd rather see what it's like in decent wood for 12 to 24 months (depending on the type, size and provenance of the barrel) rather than just give the new make a tick. Setting your cut points to take out the 'windex' and 'cardboard' is fine but putting it into crap wood isn't going to elevate your spirit.

Anyway my latest trip was to check out the newer distilleries and I bypassed those I'd visited before with two exceptions, Sullivan's Cove in Cambridge (because you couldn't believe the transformation from Shed to tourist friendly and photo opportunity central) and for Casey Overeem's old operation at Blackman's Bay nr Kingston which has new stills and is being operated by Mark and Jane Sawford before they relocate to new premises. I also didn't get to meet some of the newer distillers because of scheduling issues, so if I missed you it was because the planets didn't align.



Shene Estate near Pontville.

Stables, granary and shearing shed on left and distillery on right

What were the highlights? Catching up with Casey and Grete and Bill and Lyn Lark rank highly but I was there to assess the makers and their wares. Some operations are more obviously tourist friendly and have visitor centres either in the distillery or adjacent. Some are tiny operations and visiting is going to require some prior communication and preparation. Some of the operations are in sheds and some are in heritage listed buildings and some look pretty and some are located in 1950's industrial brutalism.

REDLANDS DISTILLERY – “DYSART HOUSE” KEMPTON

Full marks for the heritage building with a surprise outside courtyard, tea rooms, a tasting bar, two saloon lounges and a separate dining/function room. If Colonial architecture's your bag then this a must visit. They're going down the small batch route and there was a port cask matured and a Pinot Noir cask matured cask strength on tasting. I really liked the pinot cask strength. I also was lucky enough to get to try their new make at receiver strength (~72%) and it was clean, lively and fruity. They're getting their cuts right.

SHENE ESTATE INCLUDING MACKEY'S DISTILLERY NR PONTVILLE

Another magnificent colonial set of buildings with a very serious distilling operation in a purpose built building using reclaimed materials. Different on two counts because they're going down the Irish rather than Scottish route using triple distillation and they're also heading more towards a mass market brand and batching up to 20 x 20ltr casks per release. Not my preferred style of whisky and the new make at ~63.4% seems a little on the hot side. The final product is fine.



*Tasting Room at Redlands Distillery,
Dysart House, Kempton*



Dysart House has “street appeal”

SPRING BAY DISTILLERY – SPRING BAY BEACH NR ORFORD

A small operation but beautifully situated with a lovely aspect over Spring Bay. Also a tasting bar made of three slabs of classic Tasmanian timbers allows you to sip a gin and a single malt (soon) and reflect in a serene spot. The distiller owner, Cam Brett has done a deal with a bus company so tourist coaches might be regular visitors from now on. I tried some barrel samples, their gin (excellent) and new make malt; all superior and very promising. It was serendipitous because Peter Baillie was there when I visited fitting the cast bronze hatch on the new still when I visited and he invited me to come and visit him at Knapp-Lewer Engineering which I duly did.



Craig, Cameron Brett and still at Spring Bay Distillery

FANNYS BAY DISTILLERY – TAM O'SHANTER NR LULFORD ~ 70KMS NORTH OF LAUNCESTON.

Thank the higher powers for GPS as I was on a tight itinerary. I don't think owner/distiller Mathew Cooper would be offended if I called his distillery a backyard operation. But the real attraction is the man himself because when you meet him you understand his motivation. He's not interested in building an empire, he just wants to make great whisky and he's got very firm views about what that really means. It was a privilege to be welcomed into someone's home but he's going to have a storage problem soon. Maybe he should talk to the guys at Launceston Distillery?

LAUNCESTON DISTILLERY – HANGAR 17 LAUNCESTON AIRPORT – ~12KMS SOUTH EAST OF LAUNCESTON

In lots of ways it makes a lot of sense for distilleries to be in



Craig and Mathew Cooper comparing 3 Souls and Fannys Bay



Sawford Distillery's stills near Kingston



Beam of afternoon light on the stills at Launceston Distillery

industrial spaces and Hangar 17 not only fits the bill but is also heritage listed but for much more modern reasons. It was the northern servicing base for Ansett ANA until the 1980s. There are lots of photos of the Royal visit in 1954 in the office. It's also huge and they'll never have a problem with storage space. I've known Chris Condon since his days at Nant and I was there to check up on our casks for Whisky Australia which will eventually become 3 Souls. It turned out our 3 new casks arrived the day before. We were lucky to capture a lovely photo of their stills as the afternoon light was streaming in windows at the top of the western side of the hangar. There's romance in their operation but it's not the usual marketing BS. One, two or three people pursuing a vision and being good at their craft, whether it's brewing, distilling or management/finance, they all matter.

**KILLARA DISTILLERY
-- - GOODWOOD – NR
GLENORCHY – 12KMS NORTH
OF HOBART CBD.**

If there's a genuine distilling dynasty in Australia it has to be the Larks. Bill and Lyn kicked the whole single malt whisky revival off in the 1990s. Kristy became their head distiller after they built their distillery in the Coal River Valley near Richmond. She started Killara a while ago while based in NSW and now she's running her own distillery. I doubt there's going to be a visitor's centre anytime soon as there's no shop front and no tasting room and there won't be for a while. The new make whisky is high quality and our barrel samples are looking good.

I missed out on meeting the two Adams at Adams Distillery and John Weilstra at Cora Linn but I'll get there next time.

Craig Daniels



Craig and Kristy Booth-Lark with Whisky Australia's WA01 and WA03 at Killara Distillery



*Craig with Tasmanian industry legends
Casey Overeem and Tim Duckett*



*Assessing Mark Sawford's new make
with Casey Overeem*



*The still and new tasting room at
Sullivan's Cove*

(all photos by Rosemary Daniels)

NO AGE STATEMENT

RIP-OFF OR REALITY ?

With each passing day there seems to be more and more Single Malt Scotch Whisky in our liquor shops and duty free stores with NAS (no age statement) on the labels. In the place of age statements we now see all sorts of fancy labels, cleverly designed giving the buyer the feeling of quality and maturity. The fancy labels include catchwords like:

- Distillers Edition
- 1824 Series
- Legacy
- Classic
- Original
- Cigar Malt
- Lasanta
- Estate Reserve
- Superstition
- Dark Storm
- Triple Wood
- Select Cask
- The Pioneering
- Signet
- Lore

DEMAND

It's understood that worldwide demand for single malt is outstripping supply and that distillers simply don't have sufficient aged stock to meet demand. Also, sourcing barrels, particularly ex sherry and port barrels, is an ever growing problem facing distillers

Some of the more well known Scottish distilleries producing NAS products include:

Ben Riach	Talisker	Glenmorangie	The Glenlivet	Bowmore
Highland Park	Laphroaig	Ardbeg	Glen Dronach	Glenfarclas
Glengoyne	Longmorn	Dalmore	Aberlour	Jura
Glenfiddich	Ardmore	Glen Moray	Dalwhinnie	Glenkinchie
Caol Ila	Cragganmore	Balvene	Macallan	Bruichladdich

THE LAW

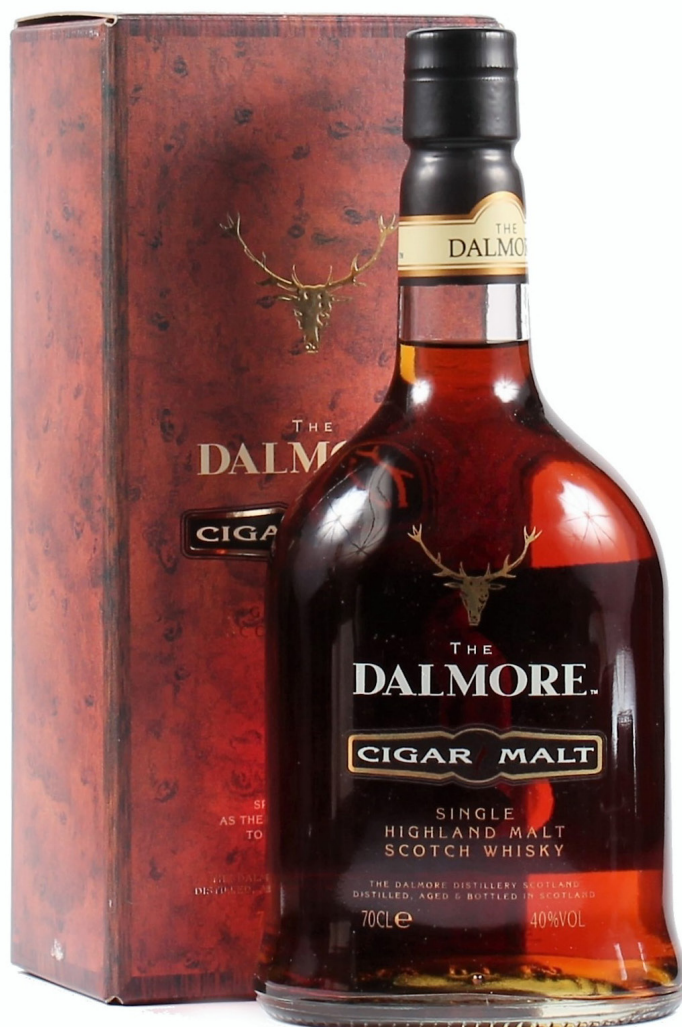
Firstly, UK and EU law insist that Scotch Whisky should be at least three years old. That is, new make spirit must be matured in oak barrels for at least 3 years before it can be called Single Malt Scotch Whisky.

Age statements on bottles are not mandatory, but any age statement on a bottle of Scotch Whisky, expressed in numerical form, must reflect the age of the youngest whisky used to produce that product. So when blending, if a distiller blends (say) a 3 year old malt whisky with 12 year plus generally older malts, the end product must:

1. be labelled 3 years (if the distiller chooses to express the Whisky in numerical form) , or
2. have no age statement.

FINANCIAL CONSIDERATIONS

NAS malts are generally similarly priced to the traditional standard 12 year (and above) malts they have replaced and it appears that they are quite well accepted. Let's face it some NAS are excellent (eg The Glenlivet CIPHER, Dalmore Cigar and Glenmorangie Ealanta.)



So no doubt CFOs (chief financial officers) and clever marketing executives have had a hand in the apparent success of NAS malts.

RIP-OFF OR REALITY?

Given the increasing demand worldwide for Single Malt, it seems that the only way out is for Scottish distillers to produce younger Single Malt Scotch Whisky. To maintain their revenues they have had to dress up younger product to look attractive, ooze quality and value in order to attract buyers. This is the reality.

Let's face it age statements were no guarantee of nice wee dram, but at least there was a general

trend of better quality with older whiskies from a particular brand. On the other hand, the NAS statement might be being used to get less worthy product to market.

Buying NAS might therefore be risky as well as confusing for some buyers, so I guess it's only a rip-off if you think it tastes like crap and you paid too much. Luckily for those of us in Malt Clubs etc we get to try before we buy.

Craig Ritchie



NOTES FROM THE GROG LOCKER

Once again we feature tasting notes for your pleasure and for you to consider when contemplating what to buy for your whisky shelf. I welcome you to share your whisky tasting experiences and opinions with other members. Please use the same format as you see here for your notes and email your contributions to fnfeditor@mwsa.org.au. (I can email you a template to use, if you like).

If questioned, you can always reply that you're conducting research for Feints & Foreshots!

MACKEY (49% ABV)

SHENE ESTATE & DISTILLERY PONTVILLE, TASMANIA

I've been looking forward to the release of this Tasmanian triple distilled whisky. I managed to get my hands on Cask 003, 6 yo, Port cask, 49%. A classy looking design, does the whisky live up to the labelling – you bet it does.

APPEARANCE

Deep gold.

NOSE

Honey and oak, announces port cask in abundance, dark red fruits – especially ripe Victoria plums. This can't be anything but Australian.22

TASTE

49% - really ? This is wickedly gentle, red stone fruits in abundance, dry middle with wonderful oak and slightly bitter barley sugar. Burnt toffee, dark chocolate, orange peel and elderberry. Great mouthfeel.22

FINISH

Dark chocolate (95 % cacao) with slightly bitter orange..23

BALANCE

A bit of astringency from the oak which fights the fruit perhaps but still well balanced.21

For an early release this is wonderful and no reason why this one won't be winning big competitions soon. Another notch in the belt for Tasmania..... 85/100

Paul Shand



GLENMORANGIE MILSEAN (46.0% ABV)

**GLENMORANGIE DISTILLERY
TAIN, ROSS-SHIRE, SCOTLAND**

This year's release from Glenmorangie's Private Edition Range, the 7th in the series. Milsean, gaelic for 'sweet things' is very appropriate and strongly reflected in the funky packaging.

APPEARANCE

Gold with a hint of russet.

NOSE

Candied barley and pineapple lollies, subtle coconut milk, sticky orange and pear drops. Sweet, definitely, but pulls back from the brink of oversweetness with a late tartness.23

TASTE

Initially barley sugar, some dry oak controlling the sweetness, vintage orange marmalade with a little tartness at the end – majestic.....23

FINISH

The sweetness is kept in check, just, leading to a wonderful candied orange chocolate followed by subtle spiciness that absolutely forces you back for more.....22

BALANCE

Overall, wonderful balance but you are taken on a journey between sweetness, sweet and sour and subtle spiciness.22

Milsean is a deserving name, but this is much more than sweetness with a fuller body than anticipated from the nose. It's actually quite a complex dram that changes like a good novel: enticing and with a very happy ending.90/100

Paul Shand



WOLFBURN

(46% ABV)

HENDERSON PARK, THURSO, SCOTLAND

The first standard release from Scotland's new northernmost mainland distillery. North-west of Wick (home of Old Pulteney) in Caithness, the distillery is a resurrection of Wolfburn distillery originally established in 1821.

APPEARANCE

Straw coloured with a green tinge.

NOSE

The first sensation is relatively sweet, with slightly unripe green apples and more than a hint of peat. It hasn't quite lost the typical vegetal flavour of new make.18

TASTE

Slightly sweet malt leading to a distinct spicy note, with melon and over-ripe pineapple.19

FINISH

Barley sugar with dying spice, relatively short and ending in a subtle and pleasant smoky finish.19

BALANCE

Although it needs a bit more integration with wood, it's heading towards a nicely balanced drop.19

Very nice packaging and non-chill filtered, but will it beat Old Pulteney as a world-class whisky? Definitely not there yet, but at this age, if this is a taste of things to come I'm convinced we're going to see some exceptional drams in the coming years.75/100

Paul Shand



MWSoA's WINTER SOLSTICE 2017 DINNER

"RARITIES AND EXOTICA"

The Maylands Hotel in Adelaide on Saturday night, 24th June, was the location and the date for the MWSoA's 2017 Winter Solstice Dinner, which has become a tradition in the Association's annual calendar. A magnificent pairing of food and whisky, hosted by Craig Daniels and Ian Schmidt, with the food pairings arranged by Aaron Baxter and Malcolm O'Farrell, with the outstanding support of the Maylands Hotel chef and staff.

The courses and whisky pairings were:

- Glen Albyn 1974, paired with cherry-cured kingfish with salmon roe and lemon pearl
- Glenfarclas 1980, paired with smoked beef tartare with fried capers, spanish onion, seeded mustard and sous vide egg
- Milburn 1978, paired with 16-hour pork belly with grilled peppered pineapple and caramelised shollot tarte tatin
- Macallan 1975 Cask #17112, paired with anzac biscuit ice cream sandwich with brandied chocolate ganache and candied cumquats
- Macallan 1975 Cask #17113, paired with affilidece with lavosh, house made quince paste and roast almonds.

Usually a whisky night is a fairly noisy affair but this dinner was characterised by muted whispersthe quiet scraping of cutlery on plates, as we all savoured the incredible dishes that were delivered to us, and how they complemented and enhanced the rare whiskies we were privileged to taste.

This was truly a night to remember. If you can make next year's Winter Solstice Dinner, do whatever you can to be there.



An awesome dish: cherry-cured kingfish with salmon roe and lemon pearl; the Glen Albyn in the background

WINTER SOLSTICE DINNER — WHISKY NOTES: BACKGROUND AND PROVENANCE

**GLEN ALBYN 1974 46%
BOTTLED 2003 (GORDON & MACPHAIL)**

**MILLBURN 1978 65.6% SINGLE CASK #3166
BOTTLED 1997 (GORDON & MACPHAIL, NATURAL CASK STRENGTH SERIES)**

Both of these were specially imported by Gordon and MacPhail for the Inaugural Malt Whisky Convention in Canberra in 2003. Derek Hancock ran a “Silent Stills/Lost Distilleries” Masterclass as part of that Inaugural Convention in 2003. Both the Glen Albyn and the Millburn were on the menu. Glen Albyn was one of three Inverness distilleries that were closed between 1983 and 1985 and subsequently dismantled or demolished in pretty short order. The others were Glen Mhor and Millburn. Glen Albyn has always been rarer in Australia than Glen Mhor largely because Gordon & MacPhail had an “authorised” release of Glen Mhor as an 8yo and a 15yo as a regular retail bottling. The real attraction of this particular whisky is both its rarity and its age. These bottles were sealed stock and Derek was kind enough to donate them into our tender care after the Convention. It's also pretty decent, trust Derek Hancock who chose it to be in his Masterclass. Millburn is incredibly rare; there were only 3 official bottlings (four if you count the Rare Malt series) to my knowledge and the IBs only ever released a small number of mainly single cask bottlings. Decent to excellent Millburns are legion and this is one.

**GLENFARCLAS 1980 48.7% SINGLE CASK #3164
BOTTLED 2005 (OB FOR MWSOA 638 BOTTLES)**

This was the Society's Convention Bespoke single cask, single malt cask strength whisky in 2005. It was selected by Glenfarclas' MD John Grant and bottled exclusively for the MWSOA and was only ever released in Australia, although a few diehard Glenfarclas collectors in Europe would've tracked down a few bottles.

Angoves and Glenfarclas have been sponsors and supporters of the MWSOA since 2002 and we approached them to secure a ‘vanity’ bottling for our 2nd Malt Whisky Convention in 2005. Many thanks to Jim Kelly, Matt Redin, Richard Angove and Ian McWilliam for making our first bespoke bottling a reality. BTW we love it: the sootiness and the toast along with the fruit is just sublime. It's a Masterclass in a Glass about when direct-fired stills meet very, very decent sherrywood.



Smoked beef tartare accompanied the 1980 Glenfarclas





Pork belly, grilled peppered pineapple and shallots: the pineapple was a thunderbolt of flavour. I'm patiently waiting for the Millburn before I begin.



The incredible line-up of 5 exotic and rare whiskies forms a formidable backdrop to another highlight: the Anzac biscuit ice cream sandwich. Truly a night to remember!



*What an amazing line-up of whiskies
(all photos by Viano Jaksa)*

**MACALLAN 1975 54% CASK #17112
BOTTLED 2000 (LAIRDS CLUB 2ND BOTTLING)**

**MACALLAN 1975 54% CASK #17113
BOTTLED 2000 (LAIRDS CLUB 2ND BOTTLING)**

I suppose if you're looking for a malt enthusiast's "bucket list" experience, then these sister casks fit the bill. They are amazingly rare as the Scotch Whisky Association banned export of single malt scotch in cask around 2000. These casks, both owned by (the acknowledged Godfather of Single Malt Scotch appreciation in Australia), David le Cornu were some of the last exported before the ban came into place. These 'rescued' or retrieved sister casks were disgorged, settled and bottled in Australia in bond at Tarac in the Barossa Valley and were only ever available direct from David through his company Malt Whisky Wholesalers. It's interesting to note that this Australian bottled IB Macallan Cask 17112 was the undisputed 'star' of the "125 Years of Cask Strength Malts" Masterclass run by Jim Murray and Craig Daniels at the Inaugural Convention in 2003. It was up against 25yo cask strength OBs from Glengoyne, Highland Park, Talisker and Lagavulin. It dominated the field with Talisker 25 a distant yet valiant second. Unsurprisingly, the Macallan from Oz is the exact same IB Macallan whisky that Jim scored 95/100 in his Whisky Bible 2005 although the branding was Earls of Zetland as it was a 'split cask'; the Earls purchased 36 bottles and bottled under their own label. The other cask, 17113 is much less well known and I can only recall one occasion when I've tried them both side by side and that was in a Macallan Mega-Tasting hosted by Shane Kalloglian and Graham Wright in 2007.

You don't get many chances to taste whiskies of this calibre or rarity. Incidentally 1975 was a very good year for Macallan as the OB Macallan 25 1975/2000 "Anniversary" at 43% is amongst the most revered Macallans.

Craig Daniels



THE DOMINANT CONTRIBUTION OF FLAVOUR TO WHISKY COMES FROM THE WOOD –

WHAT POPPYCOCK !!!

Read most modern whisky books and magazines and they tell you that the dominant flavour of malt whisky come from the casks – usually around 70% according to most. How long must we fall for such gullible statements ? It's not like NAS whiskies, where there's a marketing ploy to help put \$ into the back pockets of shareholders; this is the view of almost all whisky makers, writers and connoisseurs. Of course peated whiskies might be an exception, with their bold and dominant phenolic and other big fancy organic names that you need a specific set of neurones to pronounce, let alone understand. No doubt, these flavours are from the peat, but are influenced by time in wood. I'm sitting here with a larger than life glass of Tobermory 15 and getting that big splash of sherry titillating my taste buds, showing that the wood is a huge influence –am I contradicting my opening statements above ?

What got me onto this topic ? Well, it's been in the back of my mind for a long time that whisky can take a number of pathways through life, each stage contributing something very important, and each stage depending on the previous one. So many potential directional changes. I think all would (check I've spelt that correctly in case there's a pun hiding) agree that if you put crap whisky into a good barrel it's very hard to a good whisky out. Philip Hills once said "For unless we can make good ale, we can't distil good whisky". You'd think that you could get pretty good whisky out if 70% is good input from the wood. Of course putting good whisky into a crap barrels gives crap whisky so the wood is important....no doubt about that. It can subtract flavours (those horrible organo-sulfur complexes), it can change flavours by oxidation and other reactions, and of course it can add flavours. Okay, back to the point; this is what got me thinking: I often feel disappointed that when trying to convert souls to the wonderful nature of our esteemed spiritual pastime, they sometimes they just don't get it.....at all. I can wax lyrical about the voluptuousness of a whisky matured in a Para port barrel, compare that to the sweetness of Pedro Ximinez, the vanilla from a George Dickel bourbon barrel, the differences to me are so immense....wow... amazing...then they say

"Well...actually, they all taste like whisky to me".

"But can't you taste..."

"no.. not really, well I guess they are a little bit different but they all taste...similar".

"B...b....but..."

I'm beginning to feel that we ourselves have missed the point a bit, we've got a bit lost in whisky wonderland. We focus so much on discriminating different whiskies, on pondering the differences, that we end up improving our olfactory skills so much – becoming such good 'connoisseurs' that we lose sight of the basic drink flavour – whisky. The stuff made from John Barleycorn, the grain spirit that is unique in the universe, yes, we overlook the fundamental flavour and essence of whisky. The dominant flavour of whisky is unlike any other drink, and we know it when we drink it – we don't taste a brandy, or vodka, or tequila and say it's not whisky because it has no vanilla or Christmas cake or peat or fish etc. We exaggerate the subtle (and sometimes not so subtle) differences because we can, because it's fun, because we're boring fun loving old farts who enjoy life. Have I gone too far – do you get what I'm trying to say ?

Okay, let's do a thought experiment. You have four glasses in front of you. One is port flavoured water, one is a glass of port, one is vodka matured in a port barrel and the one is a port matured whisky. Let's assume that all have the same esters, dusters,



blisters, monsters etc. that we read in whisky notes, giving the same olfactory sensations. Only one will taste of whisky – it's not the flavours from the barrel that make the whisky taste like whisky, it's the barley brew that started it all off to be ultimately distilled into barley spirit, not pure ethanol. Maybe it's because it's so difficult to describe as well as just too obvious to be snobbish about. Of course 'new make' changes in the barrel, of course the course stuff gets tamed, of course there are additives coming from the wood, of course acids are interacting with alcohols generating new esters, of course oxidation is driving a lot of changes. But, let's face it, if you put vodka into the same type of barrel as whisky, it won't come out tasting 70% of whisky – it will taste of flavoured wood-enhanced vodka. Whiskies matured in virgin oak still taste of whisky, so it's not the bourbon or sherry or port that dominate the spirit taste. I don't know how they work out that it's about 70% (that's very dominant), but when I taste whisky, I taste whisky first and foremost; only now I get a lot more than I did in my younger days from nosing and tasting. Maybe the people who just don't get it at first and those smartie pants who stand up at tastings and say that they all taste like whisky, are not too far off the mark. This doesn't take anything away from whisky and certainly not from the nuances of wonderfully crafted spirits matured in a range of casks to produce beautiful complex and varied whiskies (I adore big sherried and peated whisksies), but that base barley-derived flavour of the real uisque beatha should be celebrated and given back its place as the dominant flavour in malt whisky – 90% according to my humble palate.

I'd love to hear your views – letters to the editor most welcome.

Slainté
Paul McShandy



RUM VS WHISKY

Professor Paul and I have decided that we are long overdue to have made a contribution to the Grog Locker, hence an evening's duel between rum and single malt.

THE CONTESTANTS

For the Malt Side:

- CradleMountain 16 YO :43%
- Bowmore Gold Reef: 43%
- Glengoyne 15 YO 43%
- Iniquity French Oak 50%
- Iniquity Port Cask 50%

For Team Rum:

- Martinique Cle'mente 42%
- Southern Coast 43%
- Zacapa 23YO 40%

THE WINNERS (IN ORDER)

RUM:

- Zacapa 23
- Southern Coast
- Martinique Clemente

MALT:

- Iniquity Port
- Iniquity French Oak
- Bowmore Gold Reef 15 YO
- Glengoyne 15
- Cradle Mountain

OVERALL,

Iniquity Port, Zacapa 23, Iniquity French Oak and Southern Coast Rum on equal points, Bowmore Gold Reef, Martinique Cle'ment in a coin toss from The Glengoyne 15 and the 16 YO Cradle Mountain in the van.

The big surprise of the night was my coriander and cashew dip that made everything else taste superb. We will now embark on an exploratory expedition to determine if the dip is better with peaty or other whisky and report back next issue!

Cheers,

Ian Schmidt





**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 #: 032117466

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@maltwhiskysociety.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 ☐

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 #: 032117466

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 email to marketing@maltwhiskysociety.org.au**