



# FEINTS AND FORESHOTS

THE MAGAZINE OF THE MALT WHISKY SOCIETY OF AUSTRALIA INC.

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ISSUE 49

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## CALENDAR

- Thursday 20<sup>th</sup> February 2020  
“*Uisukī and Dine*” –  
Flavours of Japan  
The Donburi House  
52 Sturt St, Adelaide SA  
(6:30pm for 7:00pm start)
- April 2020  
Annual General Meeting  
(final date and venue to be confirmed)  
1:30pm
- August 2020  
MWSOA Tasmanian Malt Whisky Tour  
(initial details in this issue)
- Thursday 24<sup>th</sup> September  
“*Island Hopping*”  
Whiskies from the islands of Scotland, New Zealand and Australia  
Prince Albert Hotel  
109 Murray Street, Gawler SA

## EDITORIAL

I'm writing this piece to you in the heat of an Australian summer. The thermometer in my upstairs study is telling me that the inside temperature is 34°C, and although the air conditioner is fighting valiantly, it's a losing battle.

It will be 46°C later today in Adelaide and I note, through the power of the internet, that it is currently 9°C in Wick, Scotland. They'll probably be reaching for a warming dram in Wick tonight, whereas in Adelaide, I'll be putting my whisky glass in the freezer before I pour myself a dram. And then after that? I think I might go to my Cocktail Bible and search out an appropriately refreshing whisky cocktail.

This issue includes some reflections from our Chair, Craig Daniels, as well as some thoughts on the Australian whisky scene from Andrew Derbridge. Both Andrew and Craig bring a great deal of experience and knowledge to their obvious passion for malt whisky and we hope you find their views interesting and thought-provoking. Feel free to continue the discussion by submitting your thoughts, reflections and ideas to me, via email, and I'd be pleased to publish them in a forthcoming issue of *F 'n' F*.

There's some initial information of our proposed hosted MWSOA *Tasmanian Malt Whisky Tour*, to be held concurrently with *Tasmanian Whisky Week* in August next year. And you can buy yourself (or someone else) a Christmas present through the order forms at the end of the issue.

Finally, save the date: Thursday 20<sup>th</sup> February, when we will be holding a Flavours of Japan food and whisky dinner. Entitled *Uisukī and Dine*, the event will be held at The Donburi House in Adelaide. We'll let you know further details and booking information via email in the new year, but we hope you can clear the date so that you can join us for this exploration of Japanese food and Japanese whisky.

It promises to be great night, and we hope you can join us.

Slàinte mhath !

**Viano Jaksa**

**Editor**

**[fnfeditor@maltwhiskysociety.org.au](mailto:fnfeditor@maltwhiskysociety.org.au)**

# MUSINGS FROM THE CHAIR

## RANDOM THOUGHTS ON ALL TOPICS WHISKY

### REFLECTIONS ON WHISKY AND FOOD MATCHING

**T**here's a modern history of whisky and food matching and it began in Europe with people such as fellow Malt Maniacs Martine Nouet and Pit Krause who have international recognition and books published. But for me the only local serious and successful attempt in Australia that I am aware of was Franz Scheurer in Sydney in 2005.

We were lucky enough to have Franz on our committee and he ran a session at our 2005 Convention on matching food to malt whisky (using Ardbeg 10) to illustrate his thesis of "1 + 1 = 3" which is shorthand for saying the goal of whisky and food matching is the product of the pairing is greater than the sum of the parts and with a pairing with dried, crusted Italian pork and fennel he made his point eloquently. We were also very lucky to have him help match our Gala Dinner whiskies to courses in both Sydney and Melbourne in 2007.

I didn't really poke my head up officially as a 'matcher' until the Convention in Adelaide in 2013 and then with the welcome help of fellow committee member and renowned local foodie John Dunbar and the chefs at The Hilton. Doing it yourself is daunting and then thinking you're the creative genius is conceited as despite how egomaniacal you are, you never do these things alone and if you don't consult/liaise with the chef then don't expect stellar outcomes. I've learnt a lot since then as my toes have dabbled more often in the water.

One thing I learned from both the Shades of Peat and the latest Winter Solstice Degustation Dinner is that whisky matching produces the maximum benefit when the whiskies aren't perfect; where they have either flaws, extremities, deficiencies or lack distinctive character. I know this proposition sounds counter-intuitive but sometimes the better the whisky is on its own the harder it is for food to lift and enhance the whisky.

I also learned from the Gala Dinner in 2013 and again at the Shades of Peat that smoked foods do not go with heavily peated whiskies; they can be clunky and often clash. My first successful attempt at matching Ardbeg 10 was to oysters with limejuice and wasabi which we reprised at the Shades of Peat with Ardbeg Blasda and wound back the wasabi and served the oysters with a lime sorbet. Sweets, custards and icecream can work with extreme peated whiskies like Octomore because you can't really fight the bacon, asphalt and carbolic but you can accentuate the sweet and citrus characters.

### THOUGHTS ON "THE NAS PHENOMENON" – MANY HAVE ASKED, MANY HAVE SPOKEN – I'VE WAITED MY TURN, COGITATED AND I'M REALLY NOT A FAN.

**A** lot of people I respect and admire have opined on the rise of No Age Statement (NAS) bottlings and there's been many a mighty on-line barney. Some interlocutions are from less than disinterested industry players and some from independent consumer positions. Lots of people in the industry have been trying valiantly to make a virtue out of necessity (low stocks of mature whisky) and are now claiming that age statements have been unduly fetishised. That may well be true but often it's the same people who told us all 15-20 years ago that age statements matter usually because they had plenty of mature whisky to shift. It's not that there haven't been good to great NAS whiskies in the past. Whiskies like Aberlour a'bunadh, Glenmorangie Signet and Glenfarclas 105 are all very







good whiskies but the danger is that NAS are seen as ways of re-engineering core product ranges, expanding retail shelf space and offering multiple expressions, which is fine except where the quality isn't up to scratch. I suppose my biggest concern is what I've seen with the introduction of blends and single malts in the past is that the first offering that's being marketed with lots of hoopla is quite good but subsequent instantiations are not of the same standard. The other critical point with NAS is that taking away the age statement removes the guarantee that there's a minimum age beyond the legal limit (3 years in Scotland) and I don't think there's a lot of comfort in that knowledge. There have been a few single malt distilleries that have trashed their brand over the years well before NAS but there's some outstandingly egregious performances on the NAS bandwagon.

## REFLECTIONS ON VISITING SCOTTISH DISTILLERIES

I'm often asked about the best distilleries to visit in Scotland. I've been to Scotland three times and I've had different experiences at different distilleries. In 1997 I was chasing 'distillery monroes' and having my picture taken at as many distilleries as I could and a lot of these distilleries were not open to the public and had no visitor centres or facilities. Second and third times I was travelling with a party of notables and a lot of corporate hospitality was offered and accepted. So favourite distilleries becomes a hard question because how much of your personal experience depends on the reception you receive? None of these will be controversial but some might be surprised at which distilleries I leave out. Most of them will be because while I like the whiskies they make I think there are better experiences on offer, with a lot less travel time. For example if you've got three days on Islay do all that you can fit in but if you are strapped for time



these are the four I'd visit and in this order: **Ardbeg**, **Laphroaig**, **Bunnahabhain** and **Caol Ila**. None of these were VIP tours but I loved their whiskies and had to visit the distilleries and I was treated well. Likewise in Speyside I'd recommend **Glenfarclas**, **Aberlour** and **Benromach**. Visited Glenfarclas three times and loved it every time whether as a 'mystery diner' or VIP, Aberlour once as a VIP and Benromach once as a VIP. However, as I've written before Benromach, is not only a tasty dram it's also a distillery that makes the process of distilling perfectly linear and plain. If you want to get your head around double distilling from mashing to cask filling then Benromach is the best place I've found. Of course in Speyside there's much more choice but once you've been on one distillery tour you've pretty much been on them all. There are others that should be worth a visit but only if you've got the time and you like their whiskies. Some of the more famous are not all that interesting and you often get swallowed up in a crowd. If you've got the time I'd recommend **Royal Lochnagar**, **Strathisla** and **Glengoyne** because they all make a decent dram and their aspect and presence in the landscape is striking and beautiful. If you're going to Orkney for any reason other than a pildrammage **Highland Park** is mandated as are **Glenmorangie**, **Clynelish** and **Pulteney** if you're driving north to catch the ferry to Orkney.

I would love to hear your thoughts on any of the above topics via our F&F editor at: [fnfeditor@maltwhiskysociety.org](mailto:fnfeditor@maltwhiskysociety.org).







*The line-up of whiskies at the Winter Solstice Dinner 2018*

# THE AUSTRALIAN WHISKY INDUSTRY – THE FOLLOW UP OR FALLOUT ?

*Feints & Foreshots readers may have seen the recent article I wrote for Whisky & Wisdom titled “Trouble brewing for the Australian whisky industry?” The link was shared to the MWSOA’s Facebook page and circulated widely amongst other Facebook groups and the Australian whisky enthusiasts’ community at large, but if you didn’t catch it, you can read the full article [here](#). There was both some follow up and fallout from the article and, following a conversation with Viano, we agreed that Feints & Foreshots would be a good avenue and forum to share further insights. So what follows is an MWSOA exclusive! ;-)*

**W**ith regard to some of the challenges, warning signs, and storm clouds looming over our local industry, similar observations and concerns were expressed by our Chairperson in Issue 48 of *Feints & Foreshots*. In addition to some overlap between our two writings, Craig’s musings also addressed the poignant fact that some of the personalities who established and built some of the brands no longer own their brands and are no longer involved in their production. So between Craig’s piece and mine, what can we surmise about the industry and the current state of play?

The *Whisky & Wisdom* article did not take a long time to write, but it took a **very long** time to edit. The bare bones and facts were established and outlined quickly, but many hours were spent agonising how deep and how sharply to dig. There are many whispers, murmurings, and tales of unrest circulating amongst our industry, but whispers are whispers, and you can’t just publish or openly re-tell everything you hear over a dram. Nor can you openly write, “The whisky being produced at XYZ Distillery is awful”, even if it’s a sentiment you repeatedly hear from punters everywhere you go. And so, whilst the article was lengthy and detailed, much was held back or re-worded in gentler terms. And, importantly, personal opinions were kept at bay. Just the facts, ma’am.

After hitting the “publish” button, I braced myself for the expected onslaught from distillers and producers. I needn’t have worried. In the ensuing 72 hours, I received numerous emails from distillers and industry players – and all of them positive and supportive. (Well, bar one email that suggested the article was reinforcing superseded and outdated stereotypes). Other distillers expressed positive comments and support for the article on some of the Facebook whisky Groups and Pages that the



**Bill Lark, leading player in the Australian whisky renaissance**

article was circulated in. The executive summary is that it seems the majority of players agree with and acknowledge the problems and challenges within the industry. One particular luminary commended the article for bringing into the open what was previously being discussed behind closed doors. Like so many self-healing undertakings, “awareness” is the first and most crucial step in initiating change.



If there's one bit of fallout that emerged (not in the sense of a relationship fallout, but of additional or heightened comments being aired), it was an expressed concern by many of the rise and impact of corporate players and business entities who are entering the industry to make a quick buck, rather than make good whisky. There is a bit happening, both off in the wings and also on centre stage, that is not sustainable. A cursory glance at the history and lessons of the Scotch industry – particularly the whisky makers in Campbeltown – suggests this won't end well for everybody.

So where to from here? A major tenet of the article was the division or categorisation of our industry into three segments: The big players (e.g. Starward, Hellyers Road, Archie Rose); the medium players (e.g. Lark, Bakery Hill, Limeburners, Sullivans Cove, etc); and the legion of small players. (Far too numerous to mention or single out). As an MWSoA member and *Feints & Foreshots* reader, where do **YOU** reckon the excitement is, and which distillery (or distilleries) tickle your tastebuds? For each category has its attractions and we'll each find our own individual pleasures: At the big end of town, there is much to celebrate in the size and scale of, say, Starward and the fact that there is now a well-funded distillery putting large volumes of spirit into the big chain stores at very affordable prices. (This was actually the "dream" many of us yearned for 15-20 years ago). For the medium players (who tend to be more established and have better inventories of aged stock) there is comfort in the continuity and consistency of supply and an established flavour profile, whilst still maintaining the relatively small and "new world" feel. And for the smaller players – many of them hobbyists who can genuinely use the word "craft" to describe their operation – there is innovation, passion, experimentation, and variety.

We'll each be drawn to what our tastebuds enjoy and what our wallets can afford. For me, however, the biggest issue remains good quality casks and appropriate maturation periods. As Craig also observed, we want to taste Australian spirit, not Australian wine, and too many Aussie whisky releases – particularly towards the smaller end of town, it must be said - are hot, woody affairs, where the wine cask obscures or obliterates the malt and the spirit. There is little point extolling the virtues of our top-quality barley, our pure environment, and the passion of the makers, if it is all lost or drowned in tannic, woody, winey affairs.

Like most things in life, the key lies in good communication. Distillers need to listen to their customers and consumers. Pub chatter shouldn't be dismissed, as this is the undercurrent of where consumerville lies and where word-of-mouth marketing occurs – both recommendations and "steer clear of this" tips. Constructive, useful feedback is needed, and the MWSoA has long been a conduit between our industry and its consumers. May it ever be so.

**Cheers,**  
**Andrew Derbridge**



# MWSoA's WINTER SOLSTICE -2018

## "RARITIES, GREATS AND EXOTICA"

The latest edition of this exclusive event was held in June last year, and once again proved to be an elegant combination of rare whiskies matched with thoughtfully paired dishes.

Craig Daniels put together these notes regarding the history and provenance of the outstanding whiskies that the attendees savoured on the night.

Accompanying these are some photos taken on the night.

## WHISKY NOTES: BACKGROUND AND PROVENANCE

### 1 GLENFARCLAS 30 43% (OB), BOTTLED CIRCA 2011

In the annals of the MWSoA's Malt Whisky Awards (run six times between 2005 and 2013) this was the most successful of all entries. It won 2 trophies for Best in Show (Non-Australian), 5 Golds (89.5+) and 1 Silver (84.5+). The Silver was 88pts. It's not an everyday drinking proposition unless you're a rock star but it's probably the malt in the core range that shows what Glenfarclas can really deliver with top quality refill sherry casks. When people compare single malt scotch to the best of cognacs, I'm thinking they have Glenfarclas 30 in mind as a template. It's also a perfect example of why 43% makes sense and works for whiskies of a venerable age.



*The line-up of rare and outstanding whiskies that were featured at the Winter Solstice Degustation Dinner*





The food matching was scallops, celery root puree, orchard pearls, bacon, raisin & pine nut crumble.

## 2 BUNNAHABHAIN 39YO 49.4% (CADENHEAD SMALL BATCH) CIRCA 2016

There's a very good reason why members of the MWSOA chose to acquire this whisky to supplement our own reserves for the upcoming Winter Solstice Degustation Dinner. A core group of us tasted it at the Streaky Robe weekend in 2017 and most of us thought it was the premier whisky of the whole event. If it was



entered into our competition it would've easily scored a Gold medal. This is also a time capsule of malts on Islay when quite a few distilleries used strains of the same yeast which contributed the tropical fruitiness that are evident in lots of Scotch malts distilled in the 1960s and 1970s. Bunnahabhain which was almost certainly lightly or un-peated back then, still has accents of Bowmore and Laphroaig from the 1970s. A truly great whisky and the cask strength proof is perfect.

Accompanying this whisky was a dish of pork belly, apple, butternut squash, hazelnut crumble and quince sauce.

### **3 LIMEBURNERS M23 61% (OB) CIRCA 2010**

Like a lot of Aussie distillers their early releases were all single cask whiskies. They didn't have enough to think about batching or vatting until they'd accumulated sufficient stocks. The number on the bottle usually indicated the order in which the barrels were filled so 23 came before 31 for example. M23 was one of the first entries from Limeburners entered into our competition and the first Australian Whisky to win a trophy.

The Limburners was matched to beef cheeks, textures of carrot, bone marrow, dehydrated truffle powder, potato puree, au jus.

### **4 OVEREEM SHERRY CASK OHD004 61.5% FOR THE MWSOA BOTTLED IN NOV 2011**

This was the Society's Bespoke single cask, single malt cask strength whisky in 2012. There were only 96 bottles at 61.5% and it was only ever released in Australia. Casey Overeem kicked off his distillery in 2007. I approached him about getting a cask to bottle for the Society and he sent me 5 cask samples but he kept OHD-001 and OHD-002 for himself for obvious reasons. We had a tasting panel of four that put the 5 samples through their paces at my place in November 2011 and picked OHD-004.

This is an incredibly rare dram, bottled for the Society before Overeem became famous and revered around the world; a little bit of history and unique because we asked Casey to bottle it at natural cask strength. It's a perfect time capsule; travelling back to when Australian Single malts were just beginning to blast into the stratosphere.

The food pairing for the Overeem Sherry Cask was smoked duck breast, maple beetroot & orange salad.







*left: Accompanying the Glenfarclas 30YO – scallops with celery root puree, orchard pearls, bacon, raisin and pine nut crumble.*

*above: The Bunnahabhain 39YO was matched by pork belly with apple, butternut squash, hazlenut crumble and quince sauce.*

## 5 OCTOMORE 01.1 63.5% FIRST EDITION RELEASED 2008

There's only two ways to describe Octomore: totally bonkers or the 'cult whisky' of cult whiskies. I suppose if you're looking for a malt enthusiast's "bucket list" experience then the very first release of Octomore from Bruichladdich fits the bill. From what I've gleaned over the years, Jim McEwan had lots of ideas about what he could do with Bruichladdich's stills by playing around with barleys, mash bills, different types of oak and ramping up the peating levels and I'm convinced he was largely responsible for Port Charlotte and Octomore. Back in the day Octomore 01.1 was put up as competition or a rival for Ardbeg Supernova, and I don't which one was produced first but they were definitely put on tables in Australia at the same time. Both are now very rare and the Octomore 01.1 sells for ridiculous amounts of money north of £850 or \$1,400. Despite all the hype it's actually a pretty decent whisky even at 131ppm phenols and only 5 years in bourbon barrels. My verdict: it's an extreme whisky that works, very well.

Some might consider that a peated whisky does not complement dessert. Not true, as our Degustation Dinner attendees would attest. The Octomore made an interesting and appropriate accompaniment to the dessert of Kaffir lime & coconut panna cotta, charred pineapple salsa & lime syrup

Sincere thanks to the Society members who attended, and to Ben Porter (Head Chef of the Maylands Hotel), who worked with me to create the menu and then deliver in fine style.

**Craig Daniels**



***below: Accompanying the Limeburners M23 – beef cheeks, textures of carrot, bone marrow, dehydrated truffle powder, potato puree, au jus.***

***below right: The food pairing for the Overeem Sherry Cask was smoked duck breast, maple beetroot & orange salad.***

***above right: Craig Ritchie celebrating the Winter Solstice with fine food and exclusive whiskies.***







# WHISKY MEETS DESSERT

**W**hisky is frequently described using traditional dessert terms so the Society decided to hold a dessert and whisky matching event.

The venue we chose was "Astonish", a dessert bar in an 19th Century restored cottage in the CBD area of Adelaide. History oozes from the walls here – old leather arm chairs, fireplace, library cases – a perfect setting.

We chose the whiskies first and then met with the chef to design the menu. Here are the pairings:

## WHISKY 1

### BALVENIE 12 YEAR OLD DOUBLEWOOD.

Sweet, spices and an aftertaste with hints of apple.

We matched this with Apple Crumble with cinnamon/nutmeg topping and a blob of cream. A great start to the tasting as our palates started to wake up.

## WHISKY 2

### GLEN DRONACH 12 YEAR OLD.

Big hits of vanilla, cinnamon and toffee.

This went beautifully with Crème Brulee. Cracking the thin toffee film, and experiencing the mix of flavours was sublime. This was my favourite matching for the night.

## WHISKY 3

### DALMORE CIGAR MALT.

What's not to love about these big bold flavours of caramel, dates and toffee.

Sticky Date Pudding was an obvious pairing with this whisky. Some of us poured a little whisky into the butterscotch sauce and then over the pudding. This was an extraordinary piece of decadence. Try it!

## WHISKY 4

### LAGAVULIN 8 YEAR OLD

Smokey, almonds, hints of chocolate, barley sugar.

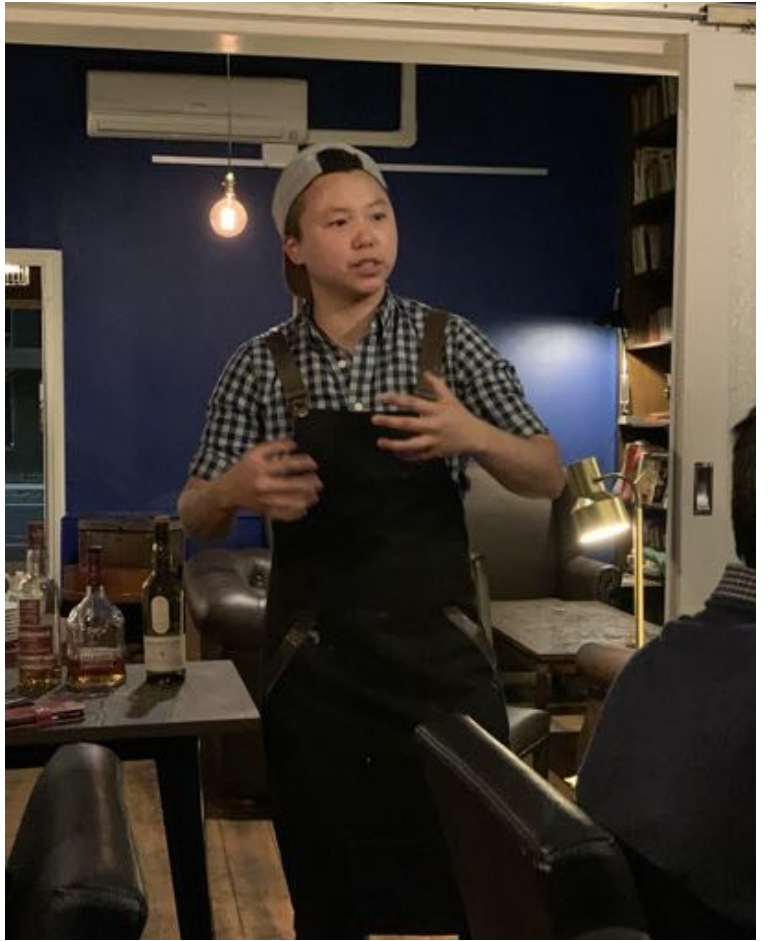
A chocolate trifle was a perfect way to finish the evening. Smokies can tend to dominate the palate but not this one. The bold dark chocolate of the trifle well and truly held its own as it joined with the smoke and almonds to create a perfectly balanced finish to the night.

This was a great evening – my palate is still thanking me for giving it such a treat.

**Bette Bradtke**







# SHADES OF PEAT WHISKY TASTING

1<sup>ST</sup> AUGUST AT PRINCE ALBERT HOTEL, GAWLER

**T**he Malt Whisky Society of Australia brought together a wonderful lineup of peated whiskies and presented a guided tasting for the locals and enthusiasts living in Gawler and surrounding areas. The zeal and enthusiasm for finding out more about malt whisky has made the Gawler whisky tasting an annual event, and quite a number of attendees have become members of the MWSOA as a consequence.

## THE WHISKIES

### GLEN SCOTIA 15

Gently briny with honey, salted caramel and ferns and quite lightly peated but definitely there in the campfire ashes (like in Highland Park) – great example of a coastal malt from Campbeltown

### TALISKER 8

Robust yet surprisingly gentle, refined and honey sweet on the nose with some green wood, medium peat and a lovely generous mouthfeel - from the Isle of Skye

### ARBEG DRUM LIMITED EDITION

Arbeg finished in rum barrels and you can detect the melon and pineapple notes – from Islay

### PORT CHARLOTTE ISLAY BARLEY 201

Unashamedly peated but not to ridiculous levels but the typical Bruichladdich barley and honey biscuits are still there - from Islay

### LAGAVULIN 8

Young and rambunctious, heavily peated and still with a sweet barley and confectionery/candy spine. Balance is excellent. Both the peat and spirit are forward but not overly aggressive – from Islay









# BREAKING NEWS

Announcing our first national event since 2013:

## THE MALT WHISKY SOCIETY OF AUSTRALIA'S TASMANIAN MALT WHISKY TOUR AUGUST 2020

For every Malt Whisky fan who loves a road trip with fellow malt enthusiasts, led by malt whisky luminaries and with someone else driving.

It will be four days and three nights. Cost to be determined but will include coach hire, accommodation based on twin share or double rooms, catered breakfasts on 3 days, 2 structured whisky tastings featuring mainland Australian single malts and one dinner in Hobart.

We'll visit at least six distilleries and two dedicated whisky bars on our travels.

It's our national project for 2020 so if you're a member or fan and wish to register your interest, please send an email to [chair@mwsoc.org.au](mailto:chair@mwsoc.org.au).

**Craig Daniels**

TASMANIAN  
**WHISKY**  
**WEEK** 20  
19  
12-18 AUGUST







**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: Beyond Bank Australia (a trading name of Community CPS Australia Limited)

BSB #: 325 -185

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](mailto: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: Beyond Bank Australia (a trading name of Community CPS Australia Limited)

BSB #: 325-185

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 e-mail to [marketing@maltwhiskysociety.org.au](mailto:marketing@maltwhiskysociety.org.au)**