



Object of the Newsletter

To promote the appreciation of fine Whisky, the area from which it comes, the people that inhabit the land and it's history. By the way, I do not profess to be an expert, I am merely expressing an opinion on the whiskies I am tasting.

This issue I look at The Yamazaki 12 year old, which my friend and colleague Justin brought into the office for our "The weekend starts here" drink on Friday afternoons. I had been looking forward to trying some Japanese whiskies for a while, unfortunately I found this disappointing. I have to say I don't get it, this whisky has won awards and is lauded by all and sundry, none of us liked it. I tried it over a number of Fridays and it didn't change my mind. Has it put me off Japanese whisky? No it hasn't, I've tried scotches I didn't like and it hasn't stopped me trying others. There are a number of Japanese whiskies out there, and I'm sure to find some that I like.

You can buy the Yamazaki 12 year old for around \$48.00 a bottle.

Tasting Notes;

Nose - Cinnamon, jasmine and apple

Palate - Cedar, honey, vanilla, sour apple

Finish - Wood, honey

If you have a personal favorite and you would like it to feature in future "Slange" newsletters, please let me know.

I can be contacted at my website www.scot-talks.com.

"Slainte Mhath"

Paul Bissett





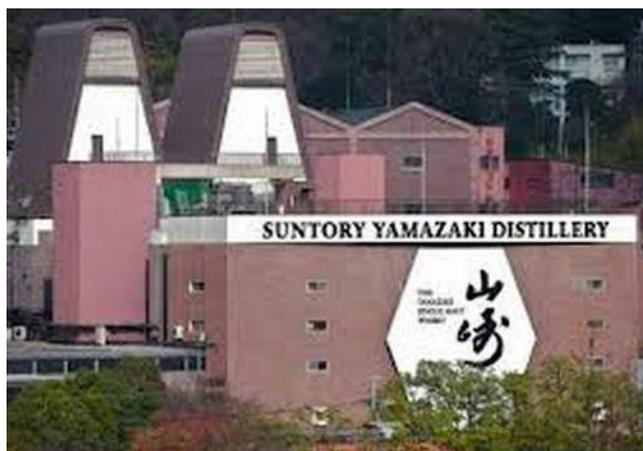
Yamazaki Distillery

The Yamazaki distillery was Japan's first malt whisky distillery. Established in 1923 by Shinjro Torii, spirit first ran from the still on the 11th November 1924.



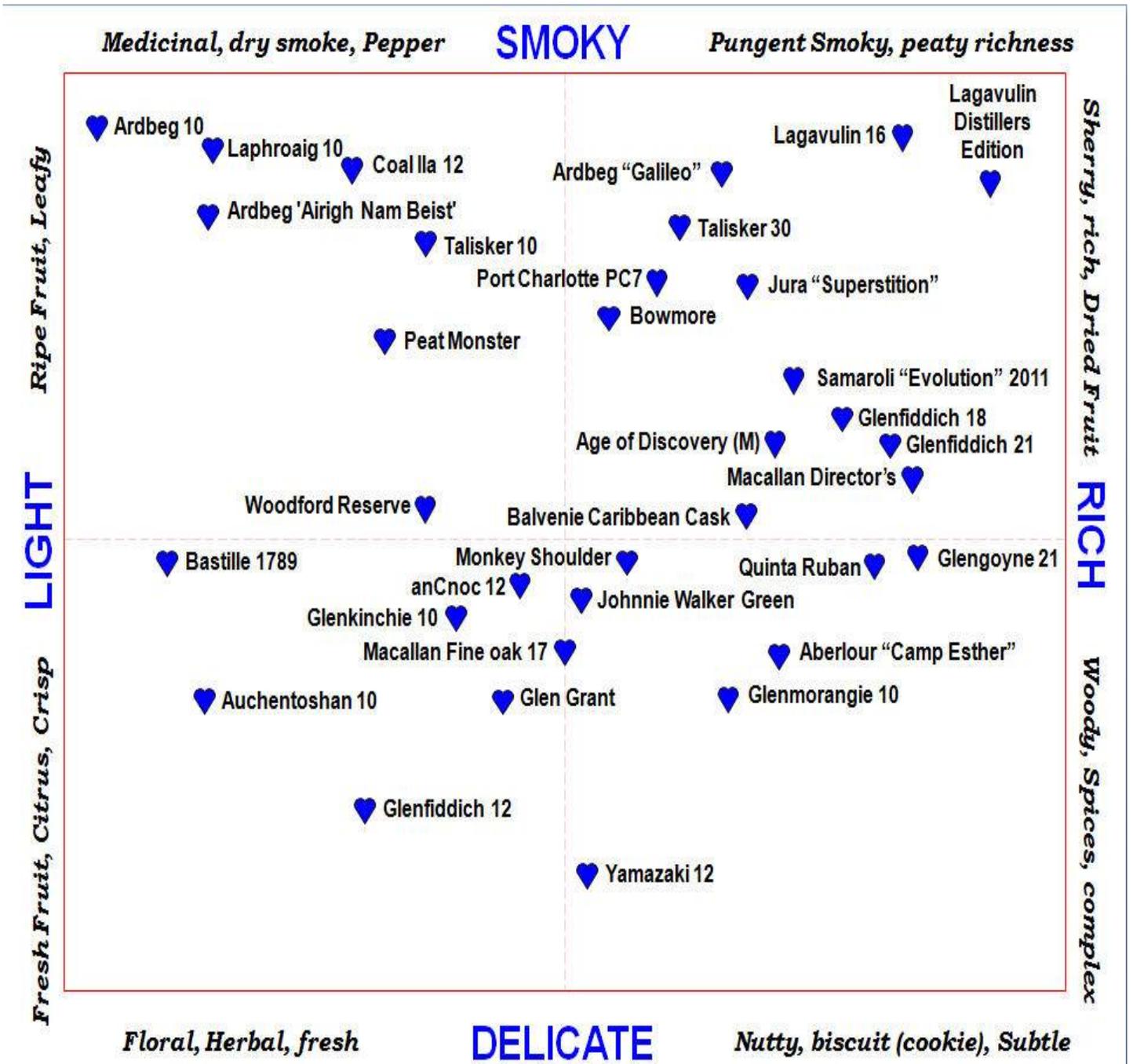
Shinjro Torii

The buildings stand between Osaka and Kyoto, in blissful serenity in the Vale of Yamazaki. The whisky distillery is part of the Suntory brand and houses twelve stills of three different varieties. This allows Yamazaki to produce a range of flavors necessary for Suntory's blended whiskies. It is very difficult to source whisky for blending in Japan; there are two parent companies: Nikka and Suntory. Between the two they own almost every distillery in Japan thus there is little exchange between different distilleries. The Yamazaki Twelve Year-Old was launched in 1984 and stands as the first properly marketed single malt in Japan.





Below is a simple guide to help you choose your Whisky, and the flavor notes you should expect from it. Being Scottish I recommend you find a likely candidate and try it in a bar before buying the whole bottle. With each issue of the newsletter I will add in another Whisky to the flavor map. This Issue; [Yamazaki 12-year-old](#). For more information go to www.suntory.com/whisky





Mizuwari

<http://thecasks.com/author/peterlemon>

One of the preferred ways of drinking fine whisky in Japan is *Mizuwari*, meaning "mixed with water", which is essentially a highball glass filled with ice, sparkling (or sometimes still) water, and whisky. However, there's much more to having a whisky mizuwari than just dumping all the ingredients into a glass and knocking it back, there is recipe and there is ritual as well. I thought it fitting to have some Hibiki in this style to honor Suntory Whisky's 90th anniversary and a visit to Camper English's Alcademics led me to this recipe as told by Suntory's ambassador Neyah White.

The recipe (and the ritual) is as follows:

Add ice to a highball glass. Stir with a bar spoon to chill the glass, then pour out any resulting water.

Add 1 to 1.5 fl. oz. whisky to the glass. Stir thirteen and one-half times clockwise.

Add 2 - 3 times as much sparkling (or still) water as whisky and stir three and one-half times clockwise.

Yes, you read correctly, you are to stir half stirs to prepare this properly...it's simply part of the ritual. I can't say for sure if stirring this 14 3/4 times counter-clockwise would make this drink taste like an old pork chop, my guess is it would not, by why risk it? There is a lot of water and a lot of ice in a tallboy like this. I was almost wondering if any whisky was going to make it through at all. It does, and more to the point, it's a delicious way to enjoy the Hibiki 12, as much of the whisky's character comes through.

There's floral honey, tannic red fruits, almost incense-like cedar, and slightly bitter clove and ginger, all lightly presented in this effervescent, mouth-watering way. That this whisky holds up so well with so much water and ice speaks to how well it has been crafted. I could drink a one-gallon pitcher of this and still need another round. I love the ritual of this Mizuwari, but if I ever get to Japan, I'm ordering two, because when I quickly get finished with the first one, they'll only be about half done making the second.



Respect for the Aged Day (keiro no hi)

Monday, September 16th, 2009 is the Japanese national holiday called *keiro-no-hi*, or *Respect-for-the-Aged Day*. According to the Cabinet Office of the Japanese Government, *keiro-no-hi* is defined as, "The day to give respect to the elderly, who have served society for many years, and celebrate their longevity."

Keiro-no-hi first became a Japanese national holiday in 1966. It used to be set as September 15th, but was changed to be the third Monday in September starting in 2003 to create a long weekend for workers.

Why *Respect-for-the-Aged Day*?

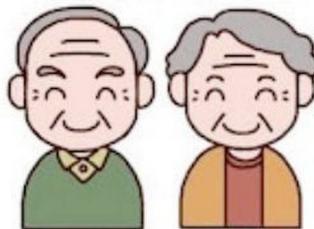
James Zumwalt, Deputy Director of Mission at the U.S. Embassy in Tokyo, wrote in a blog entry, "it seemed wonderful that Japan would set aside a holiday to remember the contributions of the older generation. Most Americans do not celebrate the elderly with any special holiday." In Japan, one's elders have traditionally been respected. They are the teachers and builders of the society the Japanese live in, so it would seem only natural to want to give them their own special day.

How is *Respect-for-the-Aged Day* celebrated?

There does not seem to be a "set tradition" for *Respect-for-the-Aged Day*, as there are for some other national holidays in Japan. One Japanese source recommended giving gifts of appreciation. A survey of elderly people in July of 2009 indicated that the best "gift" was simply doing dinner with them. Other good gifts included flowers, sweets, and anything related to their grandchildren. In most cases, it would seem that it is the thought that matters the most.

Respect for the Aged Day

敬老の日



Now that I'm older here's what I've discovered:
I started out with nothing, and I still have most of it.