



Object of the Newsletter

To promote the appreciation of fine Scotch Whisky, the area from which it comes, the people that inhabit the land and it's history. By the way, I am merely expressing my opinion on the whiskies I am tasting, as you know, everybody has one.

I now look at Dalwhinnie Distiller's Edition Whisky, from the Highland region (actually located in the Speyside region). However, the Speyside region is within the Highland region and the distillery chooses to call itself a highland whisky.

I have always been partial to a drop of Dalwhinnie, ever since my first taste and this one is no exception.

Would I buy it? To be honest, no, I wouldn't. I bought a bottle when I visited the distillery in 2018 and it's good, but it is a 15-year-old and you can buy the standard 15-year-old for around \$75.00. I just don't think it's \$40.00 a bottle better than the Standard 15, which is superb.

The distillery was established in 1897 in Dalwhinnie, Scotland.

[You can buy Dalwhinnie Distiller's Edition for around \\$115.00 a bottle.](#)

Tasting Notes

Nose - Dark chocolate & toffee apple.

Palate - Fruit tart, honey & a hint of smoke.

Finish - Blackberry jam & walnuts.

"Slainte Mhath"

Paul Bissett





Dalwhinnie Distillery

The Victorians described Dalwhinnie as being “madly located”. Even through modern eyes, it’s possible to see where they were coming from.

Dalwhinnie is the third highest located distillery in Scotland, and the meteorological station that has the distinction of observing the lowest recorded temperature in Britain. The distillery maintains the ability to be completely self-contained in the event of high snows, with an entire hostel located on site to house the staff.

Dalwhinnie’s isolated location is a key part of its history. “Dalwhinnie” means, “meeting place” in Gaelic, a nod to the distillery’s excellent central location. The Strathspey Distillery Company founded the distillery in 1897 and originally operated under the name “Strathspey”. Less than a year later however, the company went into liquidation, and the name of the distillery was changed appropriately as it switched hands to the Dalwhinnie Distillery Company.

Production continued, with the architect Charles Doig, who is responsible for the famous pagoda shaped roof, contributing to the expansion of the distillery. The distillery changed hands twice more during the first half of the twentieth century, and was briefly owned by an American company, Cook & Bernheimer, making it the very first foreign-owned scotch distillery. In 1934, a fire destroyed the majority of the distillery and production had to be halted for four years while the site was being rebuilt. After the rebuild was completed in 1938, the distillery had to remain closed until 1940, due to wartime restrictions on barley. Since 1940, the distillery has produced Whisky almost uninterrupted, save for a brief period in 1986 when the distillery underwent a complete refurbishment.

Today, Dalwhinnie is owned by Diageo and is part of its Classic Malts range. The brand has reached great critical acclaim, with the 15-year old and the Distillers Edition being awarded the Monde Selection Gold Medals.

www.whisky.com



How to Develop Your Whisky Taste Buds

Ever read tasting notes for your favourite dram and wondered just how the experts could taste so many different things? Maybe you want to take your taste buds to the next level of whisky expertise and become a whisky master?

We like to encourage safe drinking here at Great Drams, but we also like to encourage GOOD drinking. Here are our tips on how to develop your taste buds to get the best tasting experience.

The Nose

If I've said it once, I'll say it again, the nose is key to whisky tasting.

The first thing you need to do is take a good long whiff of your favourite tiple. Really get your nose in there, embrace it!

The best instrument for this is a tulip glass. This shape of glass funnels and collects the whisky in the end. This means there should be a higher concentration of whisky particles about when you introduce your nose to the mix.

And when you do, don't just take a sniff and assume you can't smell anything special. Concentrate. The nose connects to the brain, so all the work is done by concentrating and analysing what you smell.

Taking notes can also help at this point. Don't read any tasting notes until after you've done your own tasting. Then, when your finished, you can compare and see how your own nose measures up against the greats!

Don't expect big things the first few times. The nose is an instrument in itself, and you need to learn how to play it before you see any real results!

The Palate

This is where we get really specific.

The tongue is divided into four main areas: the tip for sweet, either side for sour or salty, and the middle for bitter.

The key here is to let the liquid linger on your tongue. Each region takes a second or two to light up, so give your tongue time to appreciate the flavours washing over it.

Combine what you taste in your mouth with what you have previously smelled. This will help you to pick up on new flavours coming through in the taste.

The nose, as afore mentioned, is a powerful instrument for picking out different smells and flavours within whisky. A trick that some whisky tasters try to use is to breathe through your nose, as you taste the whisky.

Now I know this sounds a bit ridiculous, as of course you're going to breathe through your nose when you taste whisky because otherwise how would you breath without spilling anything?



How to Develop Your Whisky Taste Buds cont.

But there is something more significant to inhaling with whisky in your mouth. As your tongue is working out all the different flavours in your mouth, our nose is doing the same. (If any men out there want to use this as proof of the male ability to multi-task, please, go right ahead!)

The Simple Things

There are small things you can do to improve your tasting experience. Ok, so they may be pretty obvious, but take note and remember these points the next time you go to decipher a dram. Try not to eat flavorsome foods before you taste whisky. Or if you do, then make sure to rinse your mouth out before you try your favourite tipple.

Foods encourage reactions within your mouth and can leave residue. Spicy foods may also overwhelm and dull your taste buds. Enter the tasting ring with a cleansed palette, and half the battle may be won.

Don't expect big things if you're ill. Illnesses such as colds and flu dull our senses. When your nose is blocked, you may find that your sense of taste is dampened as well.

This is because it's all connected. The mouth, nose, even the ears, are all joined up (although please don't try tasting whisky by listening to it). So, if you're ill, you're never going to have a good tasting experience.

And finally, enjoy it. Don't get caught up in trying to decipher every single smell and flavour that has ever been written down about a whisky.

The people who do these flavour profiles are mostly professionals. They are literally paid to taste whisky, which may be a dream job if you can get it, but not suited to everyone.

Everyone has different sensory strengths and weaknesses. So, don't get too downtrodden if your best mate can taste cotton candy, but all you're getting are some light sugary hints.

Take your favourite dram and savour it. Taste it and appreciate it for exactly what it is: whisky.

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