



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 take a look at the GlenAllachie 12-year-old (pronounced 'Glen-al-ACK-ee') which was founded by Mackinlay, McPherson and Co. to provide malt whisky for Mackinlay blends (Famous for the whisky that Ernest Shackleton took with him on his Antarctic expeditions. The distillery was bought from Pernod Ricard and is now independently owned.

In July this year, they released their first core range of single malt whiskies. The range features a 10, 12, 18 and 25-years-old This whisky is Bottled at 46% and is non-chill filtered with the Oloroso and Pedro Ximenez (px) cask maturation really evident from the first taste, with lots of fruit on the palate.

I tried it a few weeks ago on my recent visit to Scotland. So, do I like it and would I buy it, that would be a yes from me.

You can't beat the lovely sherried flavors at this price, go out and get yourself a bottle.

[You can buy Glenallachie 12-year-old for around \\$45.00 a bottle.](#)

Tasting Notes

Nose - Bananas & brown sugar

Palate - Ginger, sultanas & vanilla

Finish - Chocolate

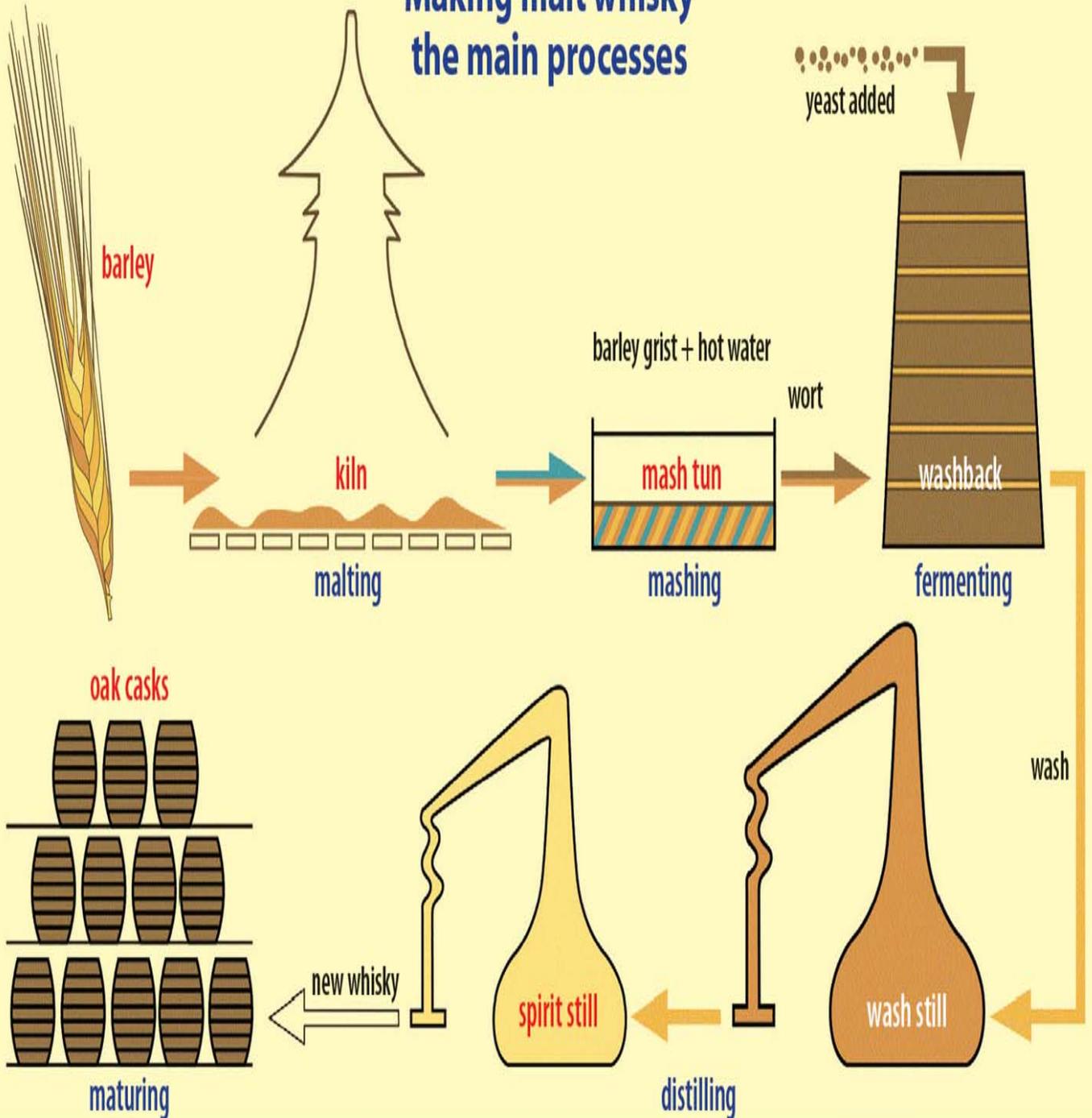
"Slainte Mhath"

Paul Bissett



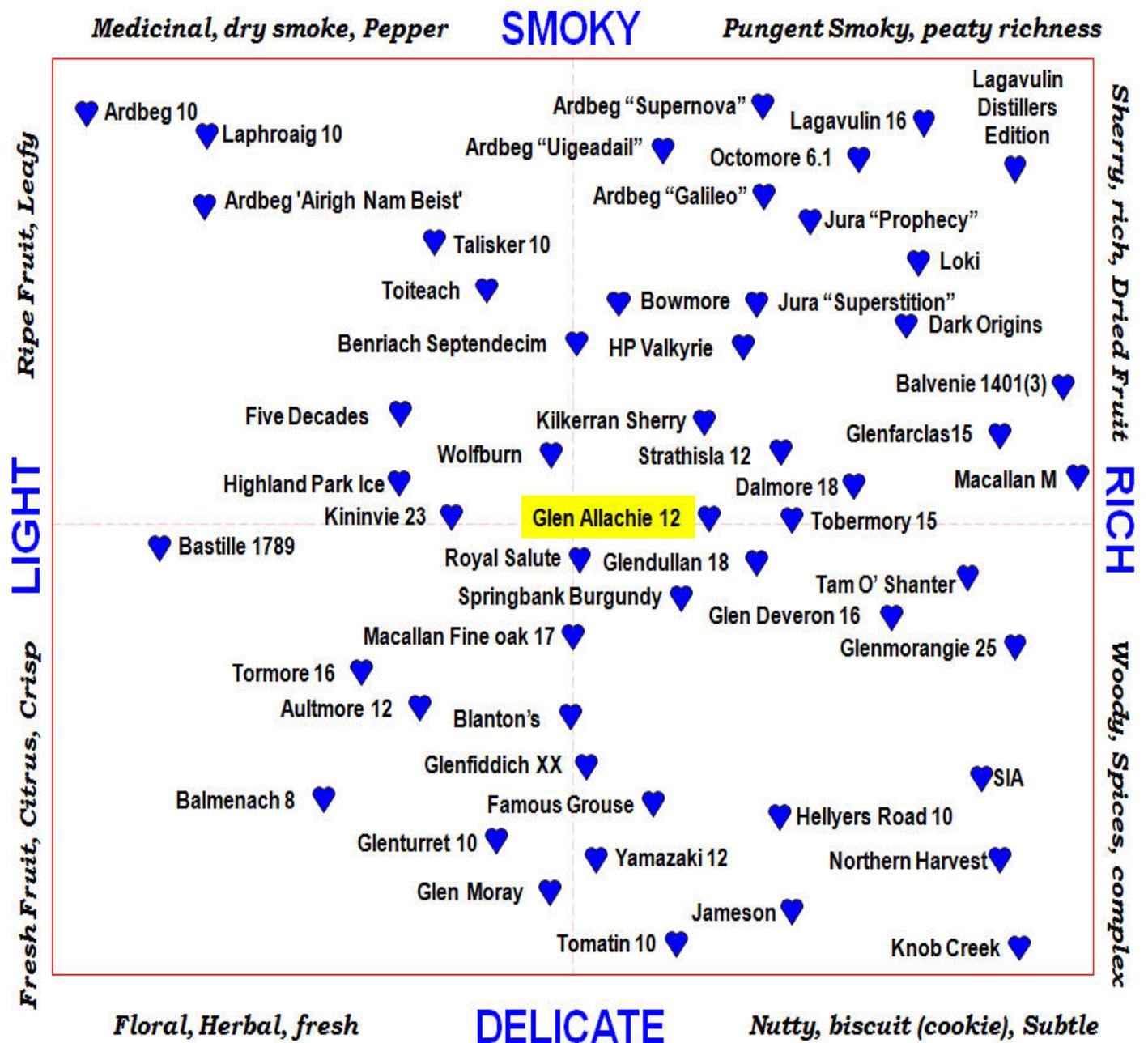


Making malt whisky the main processes





Below is a simple guide to help you choose your single malt 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. This Issue; [GlenAllachie 12-year-old](#). For more information go to; www.theglenallachie.com





The Making of Malt Whisky

The scotch whisky experience

The origins of malt whisky distilling in Scotland are lost in the mists of antiquity. They date back at least to the monks of the 15th century and probably long before.

Although the distillers' art has been understood since earliest times, the subtle aromas and flavours of whisky have never been fully explained, even today. The ancient term uisge beatha, which is Gaelic for the Latin aqua vitae or 'water of life', was corrupted in the 18th century to usky, and then to whisky. The following description is a generalisation of the process.

It should be remembered that each distillery has its own unique specifications.

Malting

Best quality barley is first steeped in water and then spread out on malting floors to germinate. It is turned regularly to prevent the build up of heat. Traditionally, this was done by tossing the barley into the air with wooden shovels in a malt barn adjacent to the kiln.

During this process enzymes are activated which convert the starch into sugar when mashing takes place. After 6 to 7 days of germination the barley, now called green malt, goes to the kiln for drying. This halts the germination. The heat is kept below 70°C so that the enzymes are not destroyed. Peat may be added to the fire to impart flavour from the smoke.

Mashing

The dried malt is ground into a coarse flour or grist, which is mixed with hot water in the mash tun. The water is added in 3 stages and gets hotter at each stage, starting around 67°C and rising to almost boiling point.

The quality of the pure Scottish water is important. The mash is stirred, helping to convert the starches to sugar. After mashing, the sweet sugary liquid is known as wort. The spent grains - the draff - are processed into cattle feed.

Fermentation

The wort is cooled to 20°C and pumped into washbacks, where yeast is added and fermentation begins. The living yeast feeds on the sugars, producing alcohol and small quantities of other compounds known as congeners, which contribute to the flavour of the whisky. Carbon dioxide is also produced and the wash froths violently. Revolving switchers cut the head to prevent it overflowing. After about 2 days the fermentation dies down and the wash contains 6-8% alcohol by volume.



The Making of Malt Whisky cont.

Pot Stills

In some mysterious way the shape of the pot still affects the character of the individual malt whisky, and each distillery keeps its stills exactly the same over the years.

In distillation, the still is heated to just below the boiling point of water and the alcohol and other compounds vaporise and pass over the neck of the still into either a condenser or a worm - a large copper coil immersed in cold running water where the vapour is condensed into a liquid.

Distillation

The wash is distilled twice - first in the wash still, to separate the alcohol from the water, yeast and residue called pot ale - the solids of which are also saved for use in animal feeds.

The distillate from the wash still, known as low wines, and containing about 20% alcohol by volume, then goes to the spirit still for the second distillation. The more volatile compounds which distil off first - the foreshots, and the final runnings called feints where more oily compounds are vaporised, are both channeled off to be redistilled when mixed with the low wines in the next batch.

Only the pure centre cut, or heart of the run, which is about 68% alcohol by volume is collected in the spirit receiver.

The Maturation Process

While maturing, the whisky becomes smoother, gains flavour, and draws its golden colour from the cask. A proportion of the higher alcohols turn into esters and other complex compounds which subtly enhance each whisky's distinctive characteristics.

By law all Scotch whisky must be matured for at least 3 years, but most single malts lie in the wood for 8, 10, 12, 15 years or longer. Customs & Excise allow for a maximum of 2% of the whisky to evaporate from the cask each year - the Angels' Share. Unlike wine, whisky does not mature further once it is in the bottle.

For more information on all things whisky, visit their website at;

www.scotchwhiskyexperience.co.uk