



## Object of the Newsletter

*To promote the appreciation of fine Scotch Whisky (and the drinking of it) amongst my friends and to spread the word on the joys of single malt. By the way, I do not profess to be an expert, I am merely expressing an opinion on the whiskies I am tasting.*

In this issue I look at Jura “Prophecy” As it is Halloween, when better than this evening, to try this mysterious Spirit? Matured without chill filtration for a huge peaty punch, this complex whisky is aged in Limousin (French) oak casks and has an ABV of 46%. Isle of Jura's 'profoundly peated' Prophecy bottlings are released in small batches and are drier, stronger and smokier than the Jura “Superstition.”

The aromas and flavors are superb, but for me the “Superstition” is still my favorite Jura whisky, but this one runs a close second and I am happy to have both in my collection.

You can buy Jura “Prophecy” for around \$70.00 a bottle.

### Tasting Notes:

**Nose** - Peaty and briney

**Palate** - Smokey, dry, nutmeg and Cardamom

**Finish** - Long with peat and smoke

*If you have a personal favorite and you would like it to feature future “Slange” newsletters, please let me know. I can be contacted at my website <http://www.scot-talks.com>*

*“Slainte Mhath”  
Paul Bissett*





## Islay to get 9th distillery (from the Whisky advocate blog)

<http://www.whiskyadvocateblog.com/2013/09/14/islay-to-get-ninth-distillery>

Islay is to get a brand new distillery, the ninth for the island.

Plans have been drawn up and work will begin soon on the new distillery site, which is on the shores of Loch Indaal, close to Bowmore and across the water from Bruichladdich. It is set to open in the spring of 2015.

The distillery will be called Gartbreck and will be Islay's smallest. It is presumed that it is named after Gartbreck Farm, which lies on the road from Bowmore to the airport and is within sight of the Bowmore distillery. Its lands stretch down to the sea loch.

No official announcement will be made for some weeks—probably towards the end of the year—but the independent initiator of the project, who will also be its future manager, says that work on the new distillery will definitely go ahead.

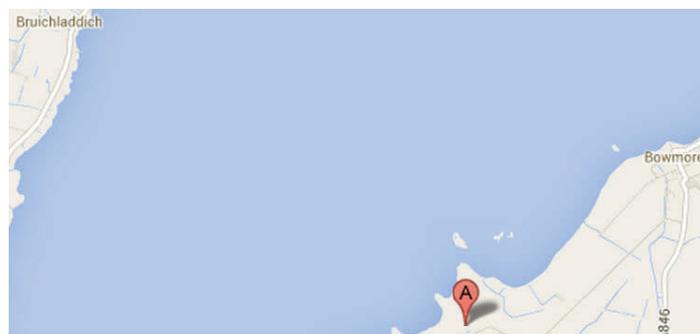
The source of this story has considerable distilling experience.

“I am providing this information very much unofficially, but it is 100 percent correct,” he said. “The project has now reached the stage where it will inevitably start to leak, so I would prefer to allow some limited and controlled leaks to make sure that the information is not distorted.”

To prove the substance of the story, the source outlined in confidence further details of the new distillery, including output, water source and style of the buildings, and he sent through pictures of the site.

The new distillery is further evidence (were it needed) of the continuing boom for whisky, and for Scotch whisky in particular. Islay went 125 years without getting a new distillery.

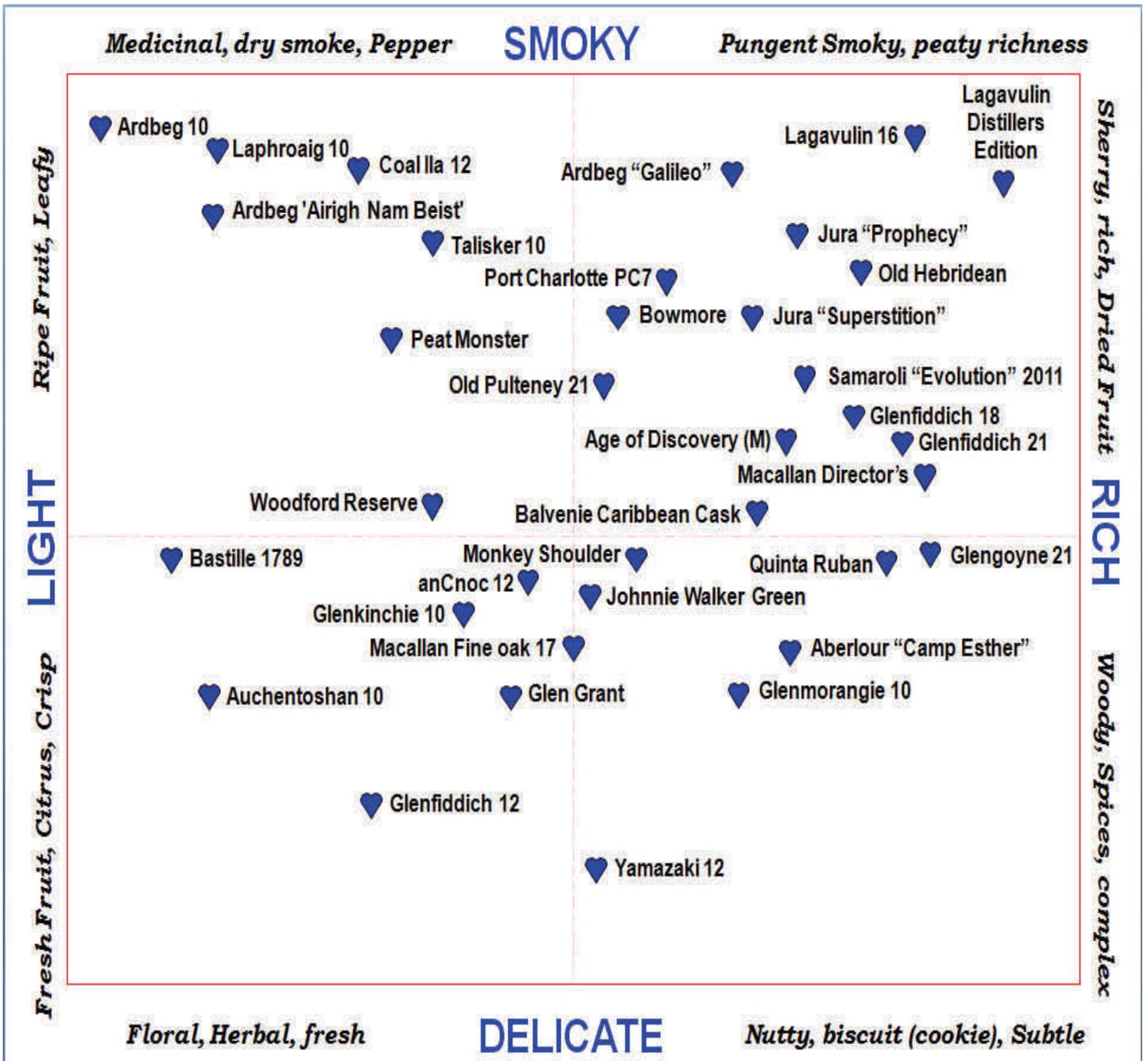
Now it is set to have two in a decade, following Kilchoman's opening in 2005.



**Knowledge is knowing a tomato is a fruit. Wisdom is not putting it in a fruit salad.**



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. With each issue of the newsletter I will add in another Whisky to the flavor map. This Issue; **Jura "Prophecy"** For more information go to <http://www.isleofjura.com>





## The Balmoral opens dedicated whisky bar

The Iconic Balmoral hotel, on Princess street in Edinburgh has opened another bar. But not just any bar; this is a dedicated whisky bar with barmen who have been professionally coached in their knowledge of the amber nectar, and who can engage with you about the whisky of your choice.

They are elegantly attired in kilts from Kinloch Anderson and they know how to mix a cocktail or two, if a straightforward nip is too much for you.

The hotel responded to a guest who asked for help in finding a good whisky bar by sending him out of the hotel, and it occurred to them that what they believe is the most iconic building in Edinburgh should be able to offer Scotland's iconic product in house. Thus, Scotch was born.



At the opening last night, The Edinburgh Reporter (not normally a whisky drinker) was introduced to a whisky cocktail called a Mashtun, which had journalist Roddy Martine and whisky expert Charles MacLean, both oohing and aaahing over it.

It was a delicate mix of a 10 year-old Benromach along with cranberry juice, apple juice, gomme syrup and grapefruit bitters served over ice and garnished with a twist of lemon. Very delicious!

“Wherever we go in the world as ambassadors for Scotch we always find exceptional bars to drink whisky in – with knowledgeable bar staff and a huge range of whiskies. Sadly there are none of these in Scotland and this has been an embarrassment. The establishment of Scotch will now give us somewhere to entertain whisky connoisseurs or whisky journalists from abroad of the same standard as those whisky bars I have visited elsewhere.



**Cont.** SCOTCH is open Monday to Sunday from 10am to 1am.

Drink whisky with coca-cola if you wish, but there are two basic elements in the **appreciation** of whisky:- one is glassware and the second is water. In the trade we always use water to taste whisky. We never use ice as that closes down the aroma. I was skeptical of the Uisge Source waters which are being provided here at Scotch, but I have now had my eyes opened during our tasting here today, and I think that the decision to partner with these waters is a unique selling point for this new bar.”

The Uisge Source waters are from exclusive private springs in three main regions of Scotland, Speyside, Islay and the Highlands, close to the leading distilleries. They are designed to complement the whisky’s original character.

The bar has been formed in what was a little used room to the right of the front door and furnished with comfortable golden and chocolate velvet armchairs, neutral tweed sofas and amber colored walls all designed by Rocco Forte Hotels Deputy Chairman, Olga Polizzi, to create a Highland feel.

A wall with over 400 whiskies on display from Scotland’s traditional whisky regions including Speyside, Islay, Campbeltown, the Islands, the Highlands and the Lowlands in a variety of blends, malts and vintages dating back to 1940 completes the interior of what might well become a favored venue for a wee dram after a long day. Food will also be on offer from a menu of contemporary Scottish dishes, designed by the Balmoral’s Executive Chef Jeff Bland, also offers guests a taste of the finest local produce in SCOTCH including home cured whisky and honey salmon, seared west coast scallops, traditional haggis neeps and tatties and Blairgowrie fillet.

A glass of whisky in SCOTCH ranges from £4 to £85 a dram and is served with a selection of bar snacks including smoked almonds, wild boar salami and dark Swiss chocolate, selected to compliment the wide variety of whisky flavors on offer.

