

Kent Wine School

WINE COURSES IN KENT

Part of the Local Wine School network

Gift
VOUCHERS
the ideal present

- Wine Tasting for Everyone!
- Introductory to Advanced Levels
- Corporate & Private Events
- Prices start from £25

Kent Wine School

www.kentwineschool.com



Kent Wine School

‘Have fun and learn about wine’

- Understand which wines you like & why
- Make smarter wine choices in shops and restaurants
- Meet other people who enjoy wine.



01892 322066



info@kentwineschool.com





WHISKY



01892 322066

info@kentwineschool.com



- What is whisky?
 - How Whisky / whiskey is made.
 - Blended / single grain whisky
 - Single malt whisky
-
- Global styles of whisky
 - Tasting whisky

What is whisky?

All whiskies have 2 common features:

1. Made from grains
2. Matured in oak

How are they so different?

1. Grain used
2. Distillation strength
3. Barrels used



Key stages of spirits production

raw material



spirit

- 1** processing the raw material
to create a sugary liquid, give a spirit unique aromas
- 2**
- 3**
- 4**

Key stages of spirits production

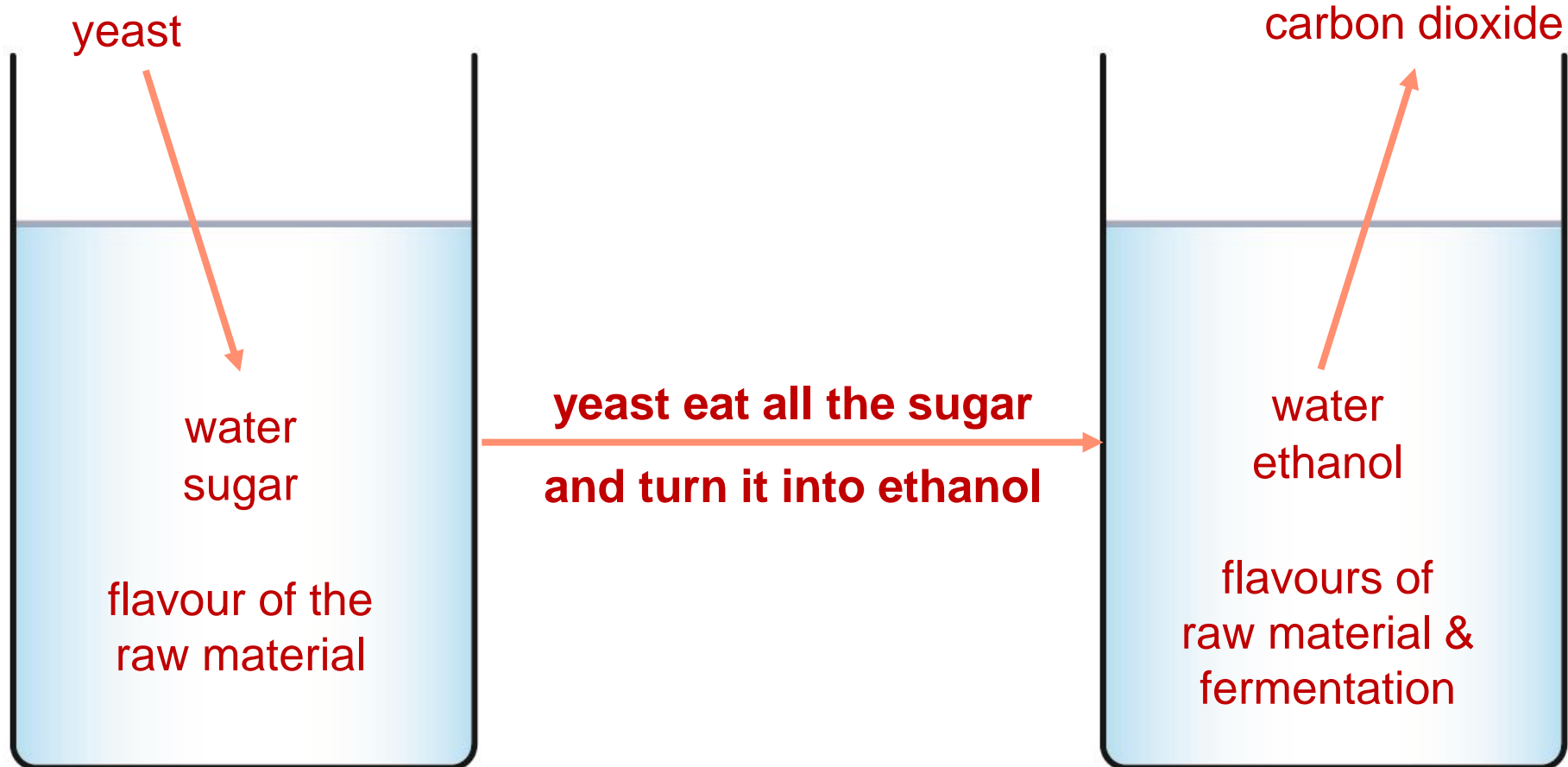
raw material



spirit

- 1** processing the raw material
to create a sugary liquid, give a spirit unique aromas
- 2** alcoholic fermentation
to create ethanol and aromas
- 3**
- 4**

How fermentation works



8–10% abv
abv = alcohol by volume

Key stages of spirits production

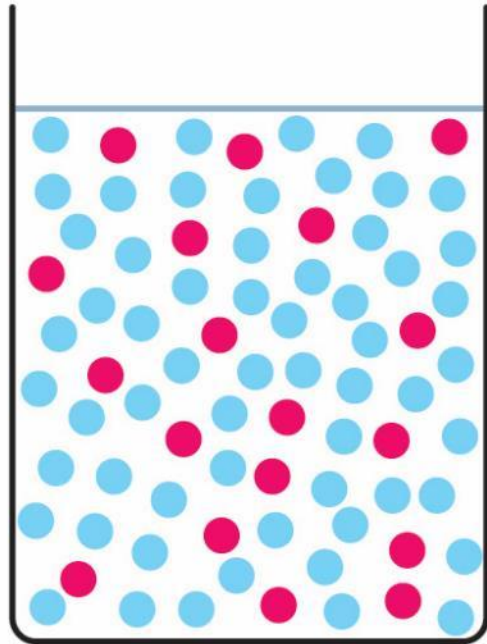
raw material



spirit

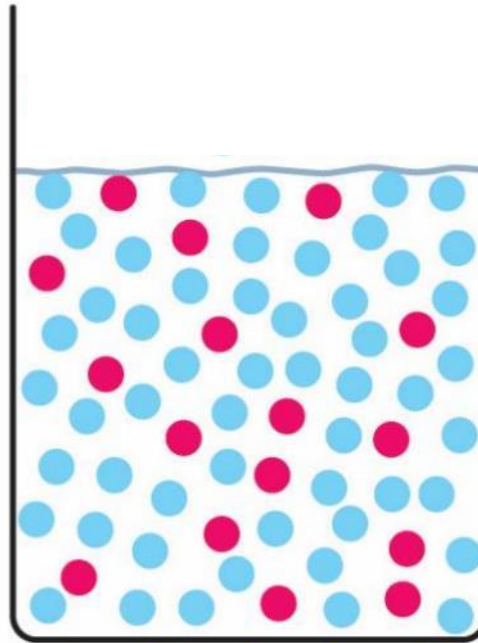
- 1** **processing the raw material**
to create a sugary liquid, give a spirit unique aromas
- 2** **alcoholic fermentation**
to create ethanol and aromas
- 3** **distillation**
to concentrate ethanol
- 4**

How distillation works



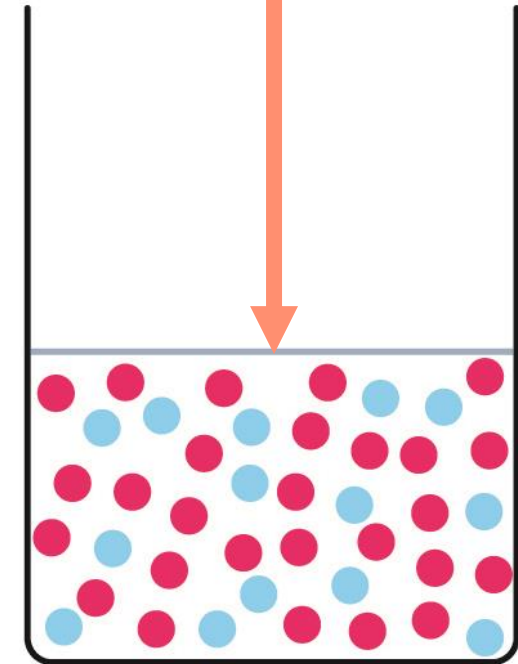
pure ethanol boils at a lower temperature than pure water

vapours



there is more ethanol in the vapours than the boiling liquid

vapours condensed



distillation strength determines aroma intensity

Key stages of spirits production

raw material



spirit

- 1** processing the raw material
to create a sugary liquid, give a spirit unique aromas
- 2** alcoholic fermentation
to create ethanol and aromas
- 3** distillation
to concentrate ethanol
- 4** post-distillation operations
Eg barrel ageing.

Overview of whisky/whiskey



① *Processing the grains*

- grains contain starch
- starch needs to be converted into sugar

② *Fermentation*

- happens immediately

Overview of whisky/whiskey



3 *Distillation*

- pot stills
- column stills

4 *Post-distillation*

- oak-aged
- blended
- dry
- caramel colour (not always legal)
- diluted (typical)



corn

- sweetcorn

barley

- cereal

rye

- spicy, peppery

Malting barley



Grain grows

- releases enzymes

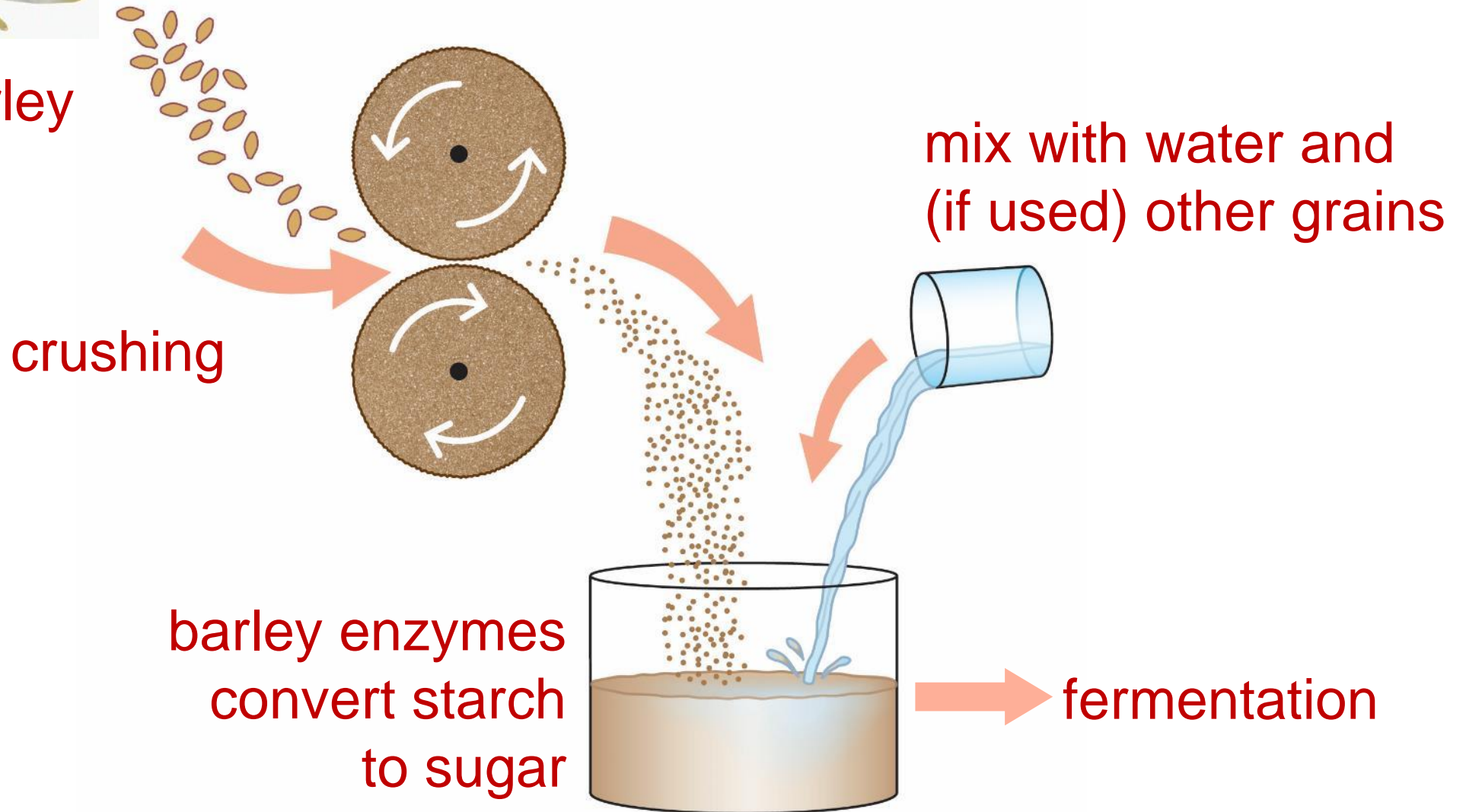
Growth stopped

- hot air
- peat, smoky aroma (optional)

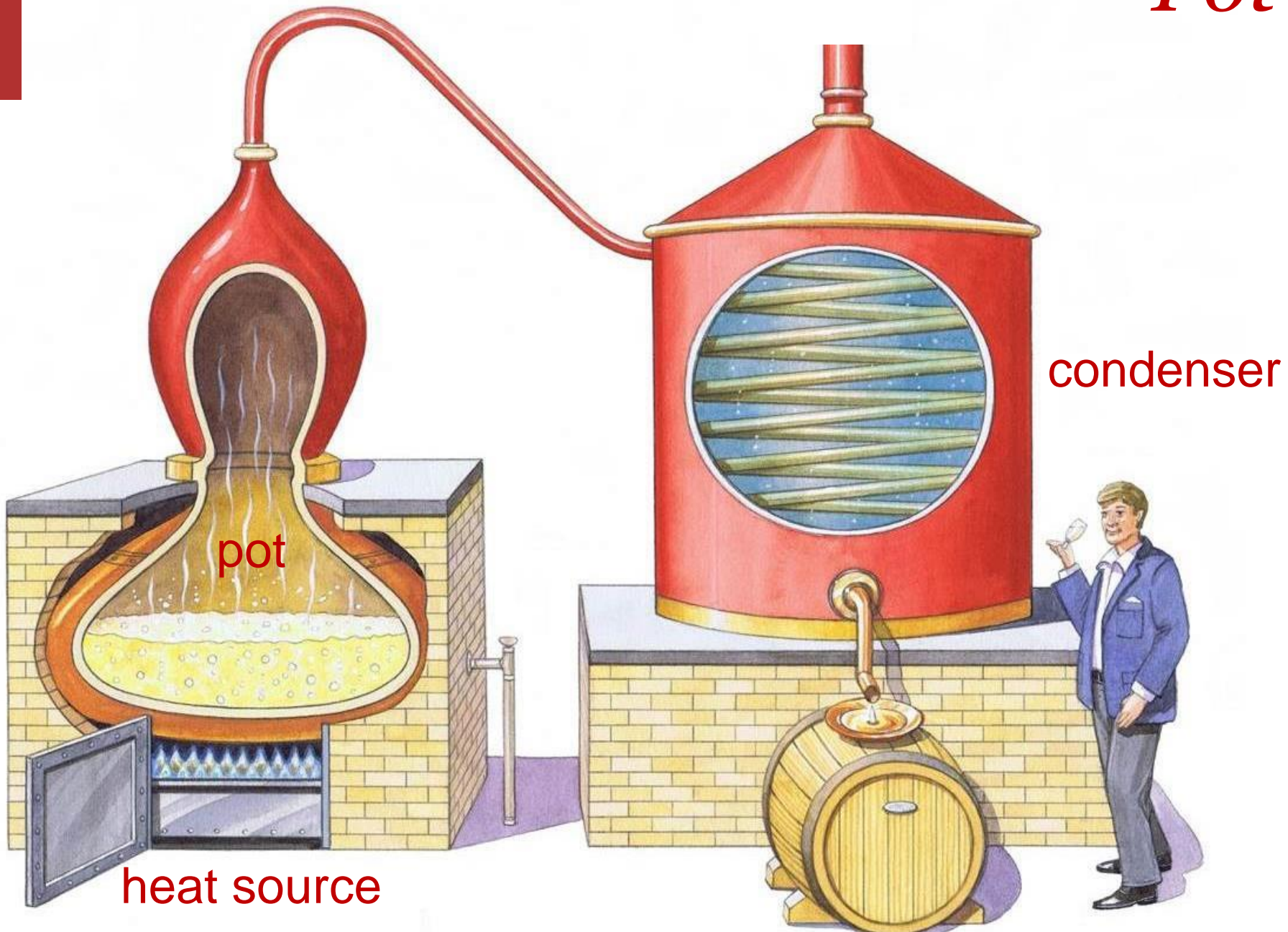
Making a sugary liquid and fermentation



malted barley

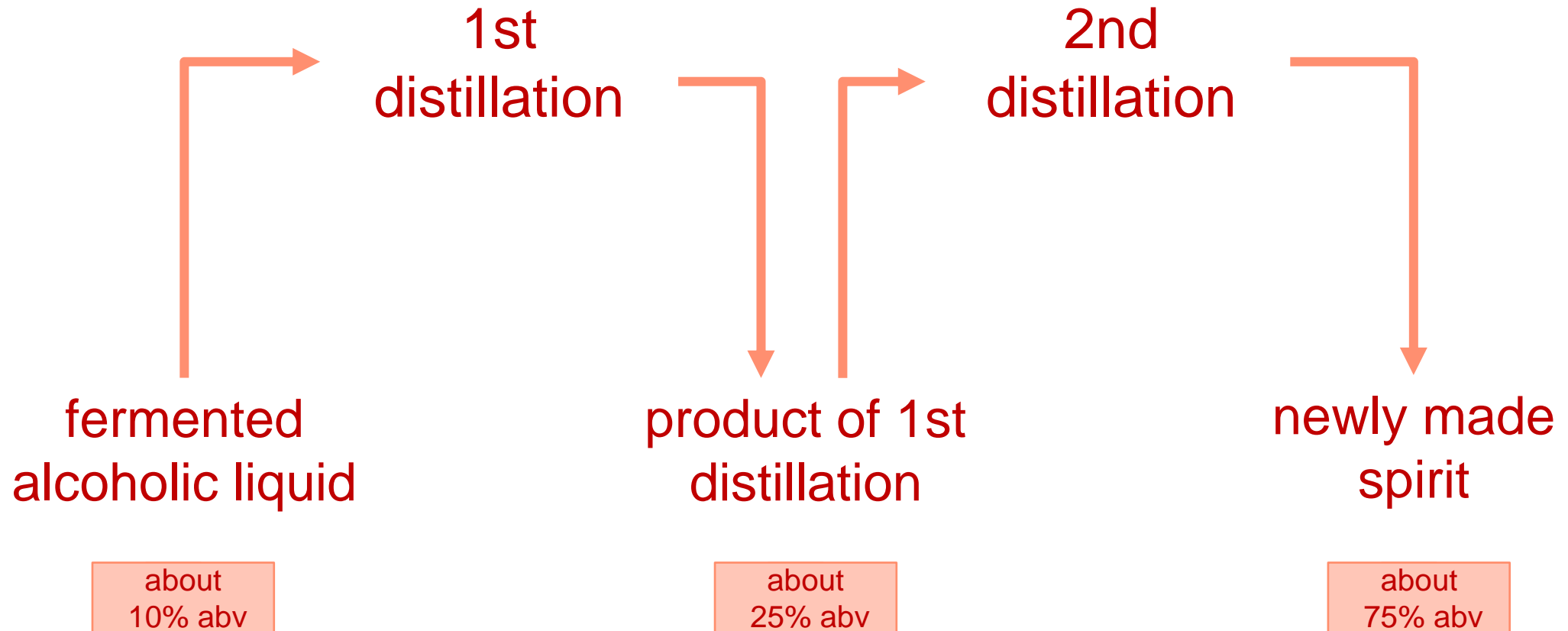


Pot stills



Double pot still distillation

batch distillation



batch distillation = a pot still must be emptied and cleaned after each distillation

Oak-aged spirits



Oak

- adds colour and aroma

New oak

- never been used before
- more colour, more aroma
 - vanilla, cinnamon, cloves, coconut

Old oak

- has been used before
- less colour, less aroma

Oak-aged spirits



Time

- concentration and complexity
 - fruit cake, dried fruit, leather, wood polish

Blending

- consistency and complexity
- used for oak-aged spirits

Scotland



Types of Scotch Whisky

Single Malt Whisky

- 1 distillery
- 100% malted barley (peat optional)
- must use pot stills
- minimum three years in oak barrels
- no sugar
- caramel colour (typical)
- aromas
 - cereal, fruits, flowers, honey, fruit cake, sweet spices, smoke (rare)



4 broad regions – not ‘terroir’

Highlands: wide, disparate region
malty, sweet, grassy, heavy, fruity etc

Islay / Islands: Use of peat
pungent, smoky or unpeated.

Speyside: Highest # malt distilleries
Light, fragrant or heavy, rich.

Lowland / Campbeltown: 3 malt distilleries



Types of Scotch Whisky

Blended Scotch Whisky



- blend of malt and grain whiskies
- minimum three years in oak barrels
- grain whisky
 - made in columns
 - light flavour intensity
- style
 - dry, typically smoother than malt whiskies
 - can be simple, or pronounced and complex

Blending in Scotland

consistency and complexity

pot-still spirit



Single Malt Whisky

note:

extra diversity using whiskies of different ages

column-still spirit



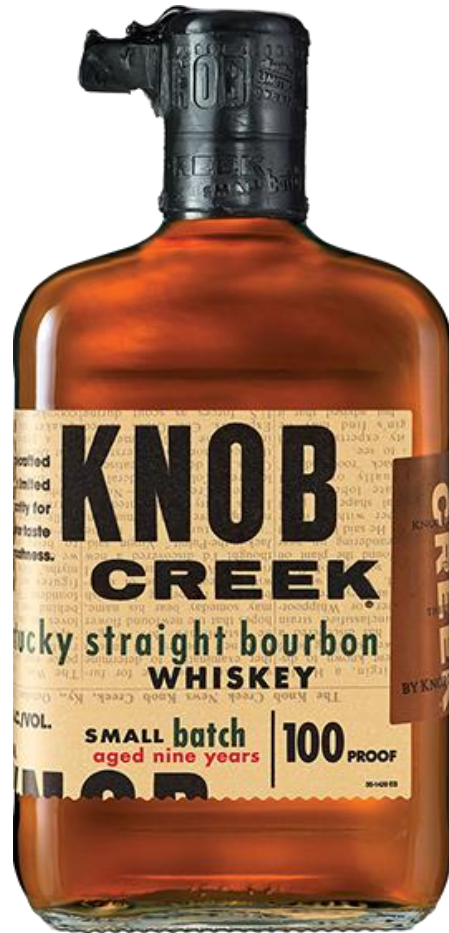
grain whisky

Blended Scotch Whisky





Types of American whiskey



Bourbon

- made anywhere in USA (Kentucky)
- minimum 51% corn
- typically low-strength spirit made in column stills
- new charred oak barrels
- blended
- no sugar, no caramel colour
- aromas
 - sweetcorn, cereal, fruit, vanilla, coconut

Types of American whiskey



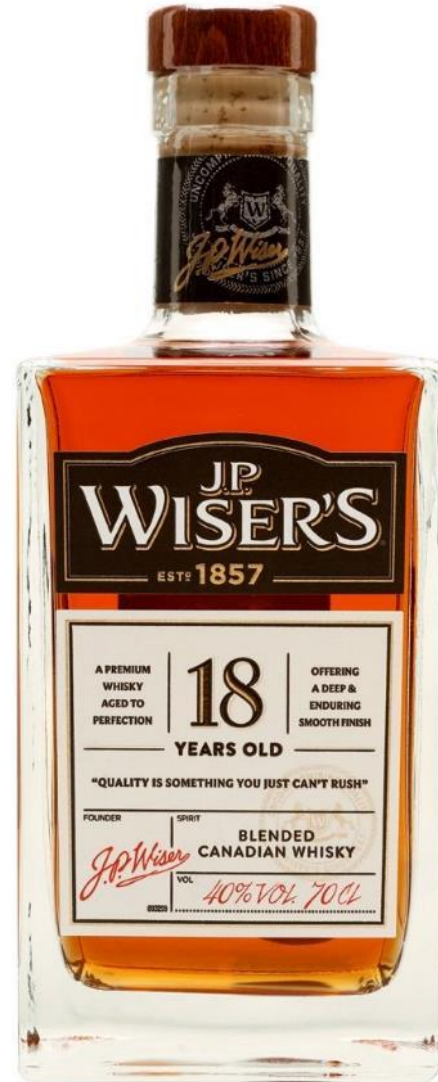
Tennessee whiskey

- same as bourbon but...
 - must be made in Tennessee
 - newly made spirit filtered through maple charcoal
 - smoother texture

Rye whiskey

- same as bourbon but...
 - minimum 51% rye
 - spicy, peppery

Ireland, Canada, Japan



WSET Level 1 Systematic Approach to Tasting Spirits®

APPEARANCE

Colour colourless — lemon — gold — amber — brown
pink — red — orange — yellow — green — blue —
purple — black

NOSE

Intensity neutral — light — medium — pronounced

Aroma characteristics *e.g.* raw material, processing, oak and maturation

PALATE

Flavour characteristics *e.g.* raw material, processing, oak and maturation

Other observations *e.g.* sugar level, texture

Finish short — medium — long
neutral — simple — some complexity — very
complex