Top tips for running the perfect Single Malt Whisky evening





Share your whisky passion

Here at the Classic Malts, we believe that Single Malt Scotch Whisky is something to be shared amongst Friends.

Whether you're relatively new to Single Malts, or you consider yourself a bit of an expert, we've outlined all the information you need to help introduce your Friends to the wonders of malts such as Glenkinchie, Cardhu, Dalwhinnie and Talisker.

So, what are you waiting for? It's time you shared your love of whisky with your friends. And when you've finished, why not invite them to become a Friend of the Classic Malts too.

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Small water jugs (ideally 1 per 2 guests)
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4 x Single Malt Whiskies (1 x 35ml sample of each per person)

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Enjoy your whisky tasting.



To help you get started, we've compiled a checklist containing the top 8 things you need to consider for your Classic Malts Whisky Tasting.

I. People

Who you invite to your tasting is completely up to you. However, it's probably easier (and less expensive) to keep it to a smaller, more intimate group of maybe 6-8 people. It might also be good to invite a group who offer a mixture of single malt experiences, even some who think they don't like Single Malt Scotch Whisky. Over the course of the tasting, you may well find that they change their mind.

2. Venue

The most important consideration is finding somewhere that allows you, and your guests, to be seated around a table. You need enough space for guests to have at least four glasses in front of them, as well water jugs and possibly even some food on the table. You can, of course, have more than one table but it is usually more enjoyable and sociable to have everyone around the same table.

3. Glassware

When trying to fully appreciate a new whisky, it's best to use a tulip shaped glass as this shape helps to gather all of the flavours into the nose. You can purchase glasses such as these that are specifically designed for whisky nosing and tasting. However, a wine glass can make a very adequate alternative.

If you don't have either of these, don't despair. It's still perfectly fine, and often more enjoyable, to use a normal whisky tumbler or any of your favourite spirits' glasses.







4. The Whiskies

It's important you offer a range of whiskies to suit the tastes of your guests. It also helps those who are new to the Classic Malts to understand the wide range of flavours that can be found. You can achieve this using as little as four Single Malt Scotch whiskies.

We'd recommend that you use one of two routes:

Why not take them on a tour of the whisky regions of Scotland?

From Glenkinchie in the Lowlands to Cardhu in Speyside; from Dalwhinnie or Royal Lochnagar in the Highlands, to Lagavulin from the Islands, it's a journey that encapsulates both place and taste.

Or, introduce them to the Single Malt Scotch Whisky Flavour Map and use the four flavour profiles to help them explore the tastes and flavours captured in their glass. From the Light & Floral Knockando to the Full Bodied and Smoky, Talisker.

Take a look at the Tasting by Region and Tasting by Flavour sections included in this document for more information.

Alternatively, if you have a group of guests who all love a particular Single Malt, Talisker for example, you could always spend the evening enjoying Talisker 10 Year Old, 18 Year Old, the Distillers Edition and 57° North.



5. Water

Having some good quality still spring water is important for two reasons.

Firstly, adding a drop or two of water to a Single Malt helps to release some of the aromas and reduce any nose prickle, the burning sensation in your nose that can hamper your appreciation of the aromas. You'll find more details in the Video Masterclass on www.malts.com but advise your guests to add as much or as little water to suit their individual taste. However, you should also advise them to add the water a little at a time to stop from "drowning" the whisky.

Secondly, water helps to keep everyone well hydrated and is a great way for your guests to clean their palate when moving from one whisky to another.

6. Stories

You should begin by giving a brief introduction to whisky, where it's made and what makes it so special. This doesn't need to be complicated, and should include some of your own Single Malt experiences. If you need a helping hand, take a look at the information available at www.malts.com.

All of the Classic Malts distilleries have their own stories to tell. Sharing these stories with your guests helps them better understand the location from which each Single Malt comes and adds to the enjoyment of the evening.

The good news is that you don't need to research these yourself. Again, all the information you need is available at **www.malts.com**





7. Nosing & Tasting

This is the enjoyable part and doesn't need to be complicated. Just follow this simple guide:

- i) Hold the glass up to the light to appreciate the colour and the texture.
- ii) Nose the whisky, discussing the aromas as you go.
- Sip the whisky and discuss the tastes. Remember that many people find it hard to talk about taste. You can help them by relating tastes to experiences you're familiar with. For example, smoke reminds me of "an autumn bonfire" or rich fruits remind me of "Christmas cake".
- iv) Add a little water and nose again. Note any differences.
- v) Sip the whisky again. Again, see the difference the water makes.
- vi) When you've finished discussing that whisky, it's onto the next one. However, as you go through your chosen whiskies, compare each one you taste with those tasted earlier in the evening. At the end of the evening, you can even ask everyone to share which is their favourite.

8. Responsible Drinking

It's important that you and your guests enjoy your Classic Malts Whisky Tasting responsibly. As well as ensuring that there is plenty of drinking water available, you should also make sure that you have snacks available for your guests.

Finally, please ensure that your guests have made suitable arrangement to travel to and from the venue



What you'll need

Whisky glasses - 4 per person Small Water jugs - ideally 1 per 2 guests Tasting mats - 1 per person (See PDF download files for each of the place mats below) 4 x Single Malt Whiskies – 1 x 35ml sample of each per person.





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Tasting by Region

Scotland's whisky producing regions are as diverse as the wine regions of France. They give us Single Malt Whiskies with distinct qualities and characteristics borne out of their location, climate and hundreds of years of craft.

The different personalities of the Classic Malts reflect these distinctive regional variations and provide the perfect way to introduce people to the aromas and flavours in their glass of Single Malt Scotch Whisky.

So, why not treat the guests at your Whisky Tasting to a tour of Scotland and flavour at the same time. To help you, we've listed below the Classic Malts and the regions they originate from. Simply select one from each region and you're ready to go.

Lowlands:	Glenkinchie 12 Year Old	
Speyside:	The Singleton of Dufftown 12 Year Old Cardhu 12 Year Old Cragganmore 12 Year Old Glen Elgin 12 Year Old Knockando 12 Year Old	•CLYNELISH TALISKER• SKYE CRAGGANMORE •
Highlands:	Dalwhinnie 15 Year Old Clynelish 14 Year Old Oban 14 Year Old Royal Lochnagar 12 Year Old	Port Williame Port Port Port Port Port Port Port Port
Islands:	Talisker 10 Year Old Caol Ila 12 Year Old Lagavulin 16 Year Old	•CAOLILA ISLAY •LAGAVULIN Glasgow•Edinburgh• GLENKINCHIE• LOWLANDS



Tasting by Flavour

Using the Single Malt Whisky Flavour Map, and with the help of whisky experts, we've identified four distinct flavour profiles within Single Malt Scotch Whisky.

Why not use these to guide your guests through their Classic Malts whisky tasting. Simply choose a selection of whiskies from across the four profiles and you'll ensure they experience the full variety of flavours.

To help you, we've listed below the Classic Malts and the flavour profiles they fall into. All have been highlighted on the downloadable Flavour Map.

Simply select one from each flavour profile and you're ready to go.

Light & Floral:	Glenkinchie 12 Year Old Knockando 12 Year Old	Light &	Fruity &
Fruity & Spicy:	Cardhu 12 Year Old Clynelish 14 Year Old Cragganmore 12 Year Old Dalwhinnie 15 Year Old Glen Elgin 12 Year Old Oban 14 Year Old Royal Lochnagar 12 Year Old	Floral Crisp and fragrant Great as an aperitif, with a clean, fresh aftertaste.	Spicy Medium-bodied Soft fruit and honey. Good balance of sweetness and spice.
Rich & Rounded:	The Singleton of Dufftown 12 Year Old	<i>of Dufftown 12 Year Old</i> <i>Rich whiskies with deep, sweet flavours Dried fruits and nuts even sherry notes.</i>	
Full-Bodied & Smoky:	Talisker 10 Year Old Caol Ila 12 Year Old Lagavulin 16 Year Old		