



SPECIALLY FOR WHISKY LOVERS

- ✓ Revolutionary
- ✓ Unique
- ✓ Create whiskies tailored exactly to your own taste.
- ✓ There is no other system like this anywhere.

Whisky's wonderful varieties

The place where whisky originated is very much a matter of debate. However, in every region where it has become established, whisky has its own characteristics and subtle differences which are largely the result of the local environment.

For example, in Scotland, a common heating & cooking fuel is peat so the grain used to make whisky was generally kiln dried in peat fueled kilns. This gives the grain a very distinctive flavour which carries through to the final spirit giving Scottish whiskies the smoky, peaty flavour for which they are famous.

Scottish whiskies also exhibit sherry flavours from the sherry barrels that some distilleries use for aging. Similarly, port flavours develop when port pipes are used for aging. Different types of oak and other factors all combine to give particular distinctive characteristics to whiskies in most regions where it is made.



The variations can be enormous. For instance:

Highland whiskies from northern Scotland are typically smooth with a

peaty character and often with strong sherry taste.

Lowland whiskies made more in southern Scotland are much lighter in flavour with a mellow, even sweet taste.

Island or Islay whiskies come from the outer islands of Scotland. They are typically very dry and intense with strong, almost pungent peat flavours.

Irish whiskey is not made with peat fueled kilns and is consequently quite different. They are very smooth and easy to drink with vanilla and sherry flavours..

Bourbons & Tennessee whiskies made with corn and maize instead of barley without peat and the cold climates of traditional whisky producing areas. Consequently, they are quite different.

Home crafted whiskies

Home distilling like any other hobby evolves. Your requirements change as you develop your skills.

Up to now to satisfy this need, we have different levels of quality within our range like Classic, Top Shelf and Original. We also have oak essences and bourbon chips to give you added ability to tailor tastes to your liking.

For some of you, this satisfies your need for diversification. However others would like to have more control over your tipples and be more creative.

Couple this with the introduction to the bar scene of whisky bars which specialize in whisky alone or bars that have added a full range of aged whiskies for connoisseurs and we have the motivation for this latest innovation from Still Spirits.



What the experts do

When new flavours are created for our market the flavourists, (the people who specialise in this field), analyse the taste to identify the different flavour notes. These notes are then layered or built up until the profile of the drink is recreated.

In the case of whisky, these notes include, sherry, vanilla, chocolate, astringent, phenolic and oak to name a few. Some of these notes are barely discernable in the finished drink but each add their own signature to the finished profile.

This can be likened to the beer hobbyist who uses three different hops in his beer and a couple of different grains.

A totally unique new product enables you to do this too

The Still Spirits Whisky Profile kit contains all the base flavour notes which you can use to create your own whisky bar as well as design your own personalised whisky profiles.



The kit contains 4 base whisky essences, plus 8 flavour notes along with caramel for colour and glycerine to add depth and mouthfeel.

This is a kit designed with the experienced user in mind. It is for people who are interested in being more creative & who are looking for the pleasures making something unique through their own skill, experience and imagination.

Using the kit

Each kit comes complete with instruction booklet that describes the attributes of the different flavour notes and also contains recipes to make whiskies in the style of some of the famous brands.



The kit comes with a 10ml syringe with extension tube & a 3ml pipette to make it easy for you to measure & mix the flavours.

For measurements less than 3ml use the pipette and for larger measurements use the syringe. Be careful to expel any air from the syringe and extension tube before dispensing. After dispensing, return any liquid from the syringe and extension tube back into the essence bottle before rinsing the tube out with water between essences.

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Terrific web site & on-line shop www.liquorcrafter.com.au

Call for your nearest supplier. Or if there is no good supplier nearby, you can use our mail order service