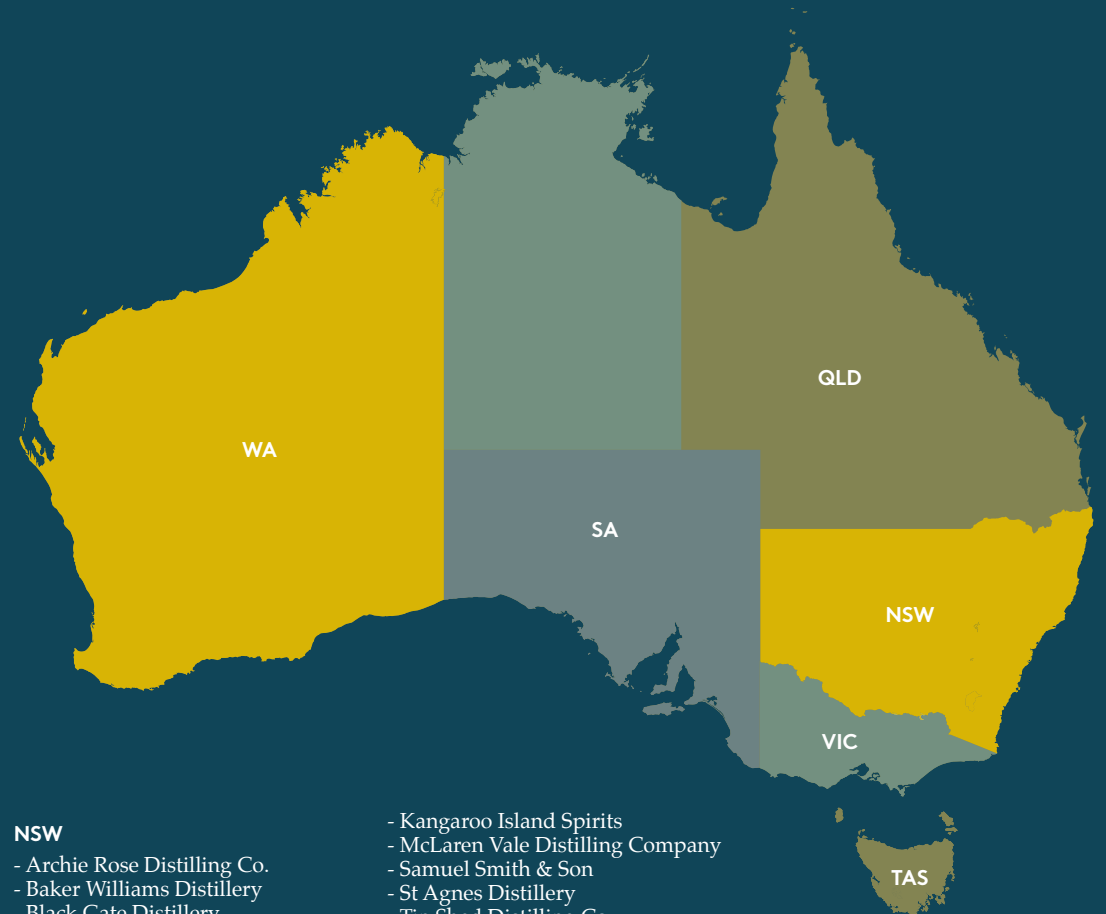


Australian distilleries in this book



NSW

- Archie Rose Distilling Co.
- Baker Williams Distillery
- Black Gate Distillery
- Distillery Botanica
- Dobson's Distillery
- Hunter Distillery
- Ironbark Distillery
- Poor Toms Distillery
- Stone Pine Distillery
- Young Henrys Brewing Company

QLD

- Bundaberg Distillery
- Beenleigh Distillery
- Mt Uncle Distillery
- Tamborine Mountain Distillery

SA

- Adelaide Hills Distillery
- Applewood Distillery
- Black Bottle Brandy Distillery
- Grosset Wines

- Kangaroo Island Spirits
- McLaren Vale Distilling Company
- Samuel Smith & Son
- St Agnes Distillery
- Tin Shed Distilling Co

TAS

- Belgrove Distillery
- Hartshorn Distillery
- Hellyers Road Distillery
- Lark Distillery
- Nant Distillery
- Nonesuch Distillery
- Overeem Distillery
- Shene Estate Distillery
- Tasmania Distillery
- Tasmanian Heartwood Malt Whisky
- William McHenry & Sons Distillery
- Wilmot Hills Distillery

VIC

- Bakery Hill Distillery
- Bass & Flinders Distillery

- Edgemill Group
- Four Pillars Distillery
- Loch Brewery & Distillery
- Melbourne Gin Company
- Melbourne Moonshine Distillery
- New World Whisky Distillery
- Timboon Railway Shed Distillery

WA

- Harris Organic Wines
- Hippocampus Metropolitan Distillery
- Hoochery Distillery
- The Great Southern Distilling Company
- The Grove Experience
- The West Winds Gin
- Whipper Snapper Distillery

Archie Rose Original Vodka

Archie Rose Distilling Co.

Archie Rose Distilling Co. opened its doors to the public on Wednesday 18 March, 2015, and marked a watershed moment for the Australian distilling industry. It was the first legal distillery to open in Sydney in over 150 years, and its scale and sophistication spoke volumes about the potential for Australian spirits. Yet the driving force behind the distillery came from an unlikely source.

Will Edwards was working as a management consultant for a top professional services firm when he saw urban distilleries taking off in New York and London, and decided Sydney was due for a shake-up. Only in his mid-twenties, he gathered together some serious investors, and some serious moolah, and established a distillery in the inner-city suburb of Rosebery.

The distillery encapsulates prevailing trends, with a focus on provenance, craft, small batches, and an impressive adjoining bar which has won multiple design awards. There's only one

problem: they don't exactly know what's going to become their flagship product, as they're pretty damn good at making a range of different spirits.

They poached Joe Dinsmoor, the up-and-coming head distiller at the Lark Distillery in Tasmania, to create spirits of both white and dark persuasions, and have since released a gin, a white (un-aged) rye spirit, and the Archie Rose Original Vodka, while waiting for the dark stuff to reach maturity.

You get the feeling aged spirits will become Archie Rose's focus once they come of age, but they're not hedging their bets just yet. The team at the distillery also pride themselves on spirits education, and quite a few distilleries around the world could take note. Their creamy vodka, which re-distills a base of neutral wheat alcohol in the smallest of their three stills, is wonderfully fruity and estery, but with the sort of mouthfeel you'd expect from treatment in a Knapp Lewer pot still. As far as problems go, it's delicious.

ABV: 40%

To taste: Creamy mouthfeel, hints of apple and banana. Sweet and crisp.

Best served: Lovely in a Moscow Mule, Martini or on the rocks.

Distillery location: 85 Dunning Avenue, Rosebery, NSW

Cellar door: One of the most amazing distillery bars around; open 7 days, 12 pm–10 pm.

Price range: \$\$



Negroni

- 30 ml Four Pillars Rare Dry Gin
- 30 ml Maidenii Sweet Vermouth
- 30 ml Campari
- orange twist, to garnish

Pour all the liquid ingredients into a glass filled with ice.

Stir, and garnish with an orange twist.

All of this happened, so it's said. In the early 20th century, Count Camillo Negroni walked into a bar in Florence, Italy. It was *aperitivo* time, so he wanted a drink that was relaxing and soothing, but also something to whet his appetite before dinner. Maybe the Count had had a bad day, or maybe he wanted something to pep himself up for the night to come, because, instead of his customary Americano, he asked for something with a bit more kick. So the bartender at Bar Casoni swapped out the soda water for gin, and, so it goes, the Negroni was born. Or does it?

The rise of the Negroni in the last decade has coincided with drinks historians analysing its history. It's now cliché to say that the story almost never stands up to the record, and the Count's claim as inventor of the drink is looking hazier by the minute. What is agreed upon is the classic ratio of equal parts gin, sweet vermouth and Campari. Sort of. Alright, enough's enough.

In this almost Australian version, Four Pillars Rare Dry Gin is the perfect accompaniment to Victorian-made Maidenii Sweet Vermouth, which also utilises a host of Australian native botanicals. There's no true Australian substitute for Campari yet, so until then, this link to the drink's Italian roots remains.



Iniquity Single Malt Whisky Tin Shed Distilling Co

The Tin Shed Distilling Co, makers of the Iniquity Single Malt Whisky, has risen out of the ashes of Southern Coast Distillers, an Adelaide whisky venture that went sour in 2012. Southern Coast Distillers was set up by three couples who shared a mutual admiration for whisky. Such was their interest and acumen, they decided to have a crack at producing their own malt whisky and rum, and started doing so in 2005 after they built an 80-litre still on the business premises owned by one of the partners, Ian Schmidt. A 600-litre copper pot still of a similar design came online later, and when the results from their early distillations were matured and eventually bottled they were well received – conspicuous whisky writer Jim Murray was particularly enthusiastic.

The rum and whisky that continued to be produced was sought after in the years following, and much was written about South Australia becoming a new premium malt whisky-producing region. However, it wasn't to be. One

couple in the venture had a complete breakdown in relations with the other two, and the business ceased trading at the end of 2012.

Ian Schmidt and Victor Orlow (the distillery is still located on the former's business premises in Welland, Adelaide) created a new business out of the turmoil, and the first expressions of the Tin Shed Distilling Co's Iniquity Single Malt Whisky were released in 2015. As before, the quality of the product has never been in doubt. Victorian and South Australian barley is mashed and fermented onsite, given a long 10-day ferment, distilled twice through a still that promotes a lot of copper contact, and then matured in quality casks, mostly between 50–100 litres.

There's plenty to like about this full-flavoured whisky, and Schmidt and Orlow are keen to build on the old stock they're bottling now, mainly a blend of American oak and port casks like the one featured here. Become a member of the 'Den of Iniquity' (their online subscription) to find out more.

ABV: 46%

To taste: Honey, fruit and a malty-buttery character on the nose. Syrupy and oaky on the palate, some jammy fruits, toast and caramel. Long finish.

Best served: Neat.

Distillery location: Not advertised.

Cellar door: No.

Price range: \$\$\$\$



Moonshine

By definition, moonshine is a spirit that has been produced illegally – taxes haven't been paid for its production. So I've always found it a little strange when a legal moonshine hits the shelf, creating something of an oxymoron. Moonshine is the result of Scottish–Irish settlers emigrating to America in the late 18th century and bringing their distilling traditions with them. When various governments tried to crack down on the illicit spirits they were producing, many of them escaped into the Appalachian Mountains to set up production, working at night so the smoke from their stills couldn't be seen in the darkness, hence the 'moonshine' moniker.

In Australia, there are plenty of illegal 'moonshiners' operating in a similar way (particularly in Queensland, so I've heard), replacing the mountains with back sheds. But we also have a bevy of talented distillers releasing legal stock under the label of 'moonshine'. Many of these distillers are passionate about the traditions behind these spirits, and their products are an homage to the daring and cunning of moonshiners in days gone by. The products are essentially un-aged whiskies, though some are briefly matured. It's worth remembering here that maturing whisky in barrels only became a legal requirement as recently as 1890, with Canada said to be the first country to introduce the regulations.

In Australia, you can't release a grain spirit and call it whisky until it has been matured in barrels for at least two years, which is similar to most parts of the world. In Scotland, it's three years, for instance, but in Australia's much warmer climate, spirits mature twice as quickly, hence the slight difference. Some producers will release 'almost there' bottlings to generate cash flow, while others will release un-aged grain spirits – like the Archie Rose White Rye featured in this section – that are great for mixing and could essentially be labelled moonshine if so desired (just to make things a bit more confusing).

Whether producers use the term 'moonshine' or not, our focus in this brief section is, essentially, un-aged grain spirits.

Yep, 'Moonshine' is definitely a snappier title.



Top left: Rustic, direct-fired pot still like the moonshine stills of old;
Bottom right: Whipper Snapper Distillery, Perth



Penicillin

- 30 ml Belgrove Ginger Hammer
- 30 ml Bakery Hill Peated
- 20 ml ginger shrub (see below)
- 20 ml lemon juice
- candied ginger, to garnish

Combine all of the ingredients in a shaker. Add ice, shake and strain into a rocks glass with fresh ice.

Float a dash of the Bakery Hill Peated on top and garnish with the ginger.

To make a quick shrub: gently heat 50 g caster sugar, 50 g brown sugar, 100 ml water, ½ teaspoon cayenne pepper, 100 ml honey, 100 ml apple-cider vinegar, and 50 g fresh ginger in a saucepan. Simmer until reduced to a syrup. Allow to cool and then refrigerate. (Way too much effort? Any balanced mixture of honey, water, sugar and fresh ginger will work.)

Here's an interpretation of the Penicillin, originally created by Australian bartender Sam Ross, of famed New York bar Milk & Honey. Of course, penicillin can be traced back to another Australian working aboard, Howard Florey, one of the world's scientific greats, who helped to develop penicillin as an antibacterial agent and subsequently save millions of lives. I can't promise this delicious concoction, which was derived in collaboration with Melbourne bartender Geoff Fewell, will prove as curative. But it's a simple example of how Australian spirits can easily be applied to a cocktail that has quickly turned into a modern classic.

