

THE FIRST SINGLE MALT WHISKIES IN A GENERATION TO USE IRISH PEAT-DRIED BARLEY



Waterford Whisky is announcing the release two new single malt whiskies created using both Irish peat and Irish-grown barley – the first in generations to do so. The releases celebrate a return to the traditional ways and flavours of Irish whisky production.

Out of necessity since the dawn of time, peat has been the primary fuel source in rural Ireland, with its sweet pungency familiar to generations gathered around the hearths of ancient thatched cottages. This same diffused aroma cloaked barley dried over peat smoke by illicit distillers, a custom that began to die out in the 1850s.

As part of its pioneering quest to unearth whisky's most **natural flavours**, Waterford Distillery has dried barley grown on two Single Farm Origins of Ballybannon and Fenniscourt, Co. Carlow, using peat cut from Ballyteague in Co. Kildare.

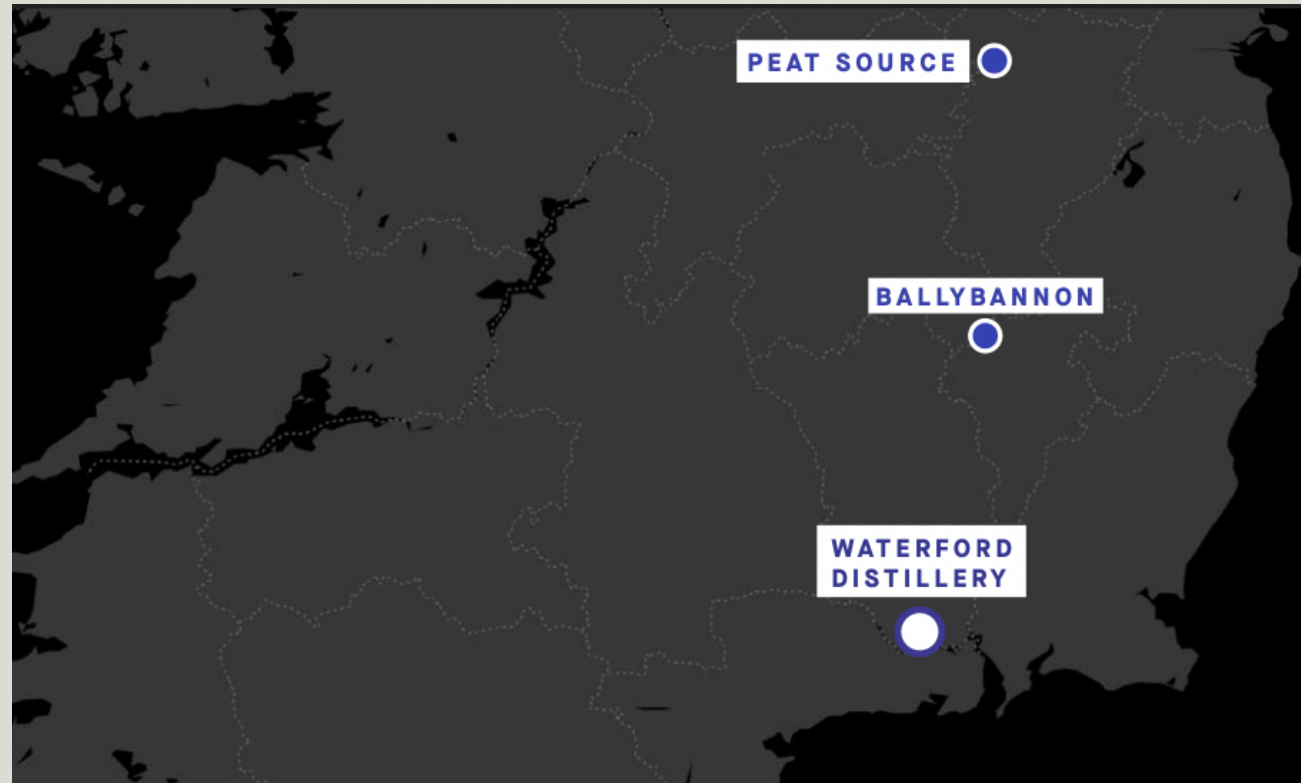
The bottlings are the latest whisky in the distillery's Arcadian Barley series, which showcases the intensity of natural flavours and honesty from the old ways, and represent real rarity because of the raw materials used.

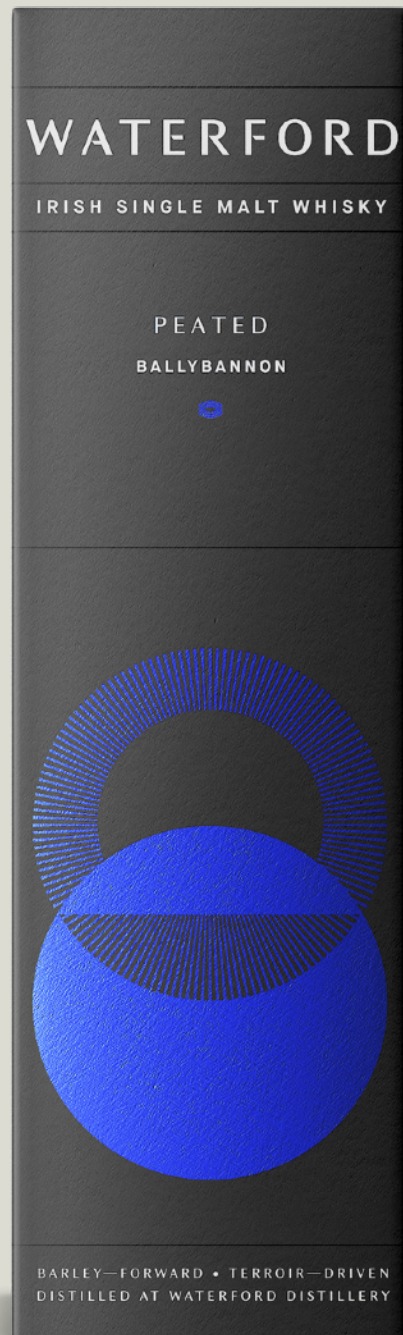
<https://waterfordwhisky.com/element/smoke-and-mirrors-waterford-irish-peated-whisky/>

BALLYBANNON 1.1 - 50%

BALLYBANNON farm is in Co. Carlow and the barley was grown by farmer Tony Lender.

The barley was peated to **47ppm** during malting with peat from Ballyteague, Co. Kildare, and is matured in a combination of 39% first-fill US oak; 21% virgin US oak; 21% Premium French oak; and 19% Vin Doux Naturel casks.





BALLYBANNON 1.1 - 50%

RRP: £80.00

Head Distiller Ned's Tasting Notes

Colour: light gold with everlasting oils

Nose: soft peat, almonds, lavender honey, a seaside escape, driftwood fire smoke, green apples.

Taste: peat kick, very chewable, BBQ fish by the sea, buttery, samphire, warm apple and almond tart with honeycomb ice cream, endless finish.

A PEATED ODYSSEY FROM ISLAY TO IRELAND

No stranger to this method of production, Waterford Whisky CEO Mark Reynier created the now-iconic peated Scotch whiskies of Port Charlotte and Octomore.

“To achieve this in Ireland with the same authenticity was going to be a much greater challenge, one that Minch Malt readily agreed to accept. I was curious to see what real Irish peat brings to the table, flavours that have been long lost, and ultimately whether terroir trumps peat in the flavour Olympics.

"We selected two Single Farm Origin barleys - with distinctive terroirs - to see if those naturally occurring flavours shone through or were in fact dominated by peat. Finding the right quality Irish peat was a challenge but the greatest problem of all was there were no operational kilns left in Ireland; the knowledge had been forgotten. We needed Scottish help.”

Minch Malt have connections with a malthouse in Scotland, so the barley from each farm & peat were sent there.

While the peating levels (phenols expressed as parts per million) are similar to famous Islay whiskies such as Port Charlotte and Ardbeg - the extraordinary result is distinctly different with the intensity of Ireland's barley shining through the encompassing envelope of refined peatiness. It offers the curious taster and fanatics of peat a completely new experience. Or perhaps it is merely an old one from a by-gone era, reawakened?

