

**Simon of Simply Whisky recently contributed an article on whisky to the October 2008 German edition of *GQ Magazine*. The edition is distributed in Germany, Switzerland and Austria.**

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How to drink “single malt” (never with ice, only water, why?) - but how much water and what temperature?

How you drink a whisky is down to individual taste. Whisky can be drunk in a variety of ways depending on your mood, time of day, where you are, what you are doing, and of course the whisky.

In Scotland we have a proverb which says: ‘There are two things a Highlander likes naked, and one of them is malt whisky’. Single malt whisky is therefore best enjoyed ‘neat’ (with no ice or water).

- Ice should be avoided - chilled whisky does not readily yield its aromas and ice closes them down altogether
- A whiskies flavour (smell, taste and mouth feel) is best enjoyed at room temperature (around 15 degrees Celsius)
- To gain more control over whiskies flavour, dilute with water to ‘open up’ the whisky making it more palatable and flavoursome. Still, soft water (again at room temperature) should be used
- Be careful how much water you add. Experiment: add a little water – nose – taste – add a little more – until you feel the whisky is giving its best aromatically.

### **How to drink “bourbon” on the rocks? Or as a cocktail?**

The phrase ‘on the rocks’ refers to drinking bourbon whiskey over ice, and has a lot to do with customs established by previous generations, but also personal preference – the decision to relax and enjoy a whiskey, rather than tasting to evaluate it (in the way connoisseurs might do). Drink it as you please.

- Bourbons such as Woodford Reserve or Buffalo Trace are suited for the addition of ice because of their extra sweetness and higher viscosity.
- Prize bourbons like George T Stagg are best experienced neat
- My mother’s adage: ‘You should only drink whiskey with water if it is raining or ice if it is snowing’.

### **How to mix “whisky in a cocktail”? (which whisky is best, what whisky should you never mix in a cocktail and can you tell 2 good receipts?! - whisky-sour and another nice cocktail!**

Whisky cocktails are a new taste sensation, presenting exciting opportunities for bartenders to re-invent the taste of whisky thus broadening its appeal away from an older and ageing consumer base.

- Whisky cocktails are all about the flavour profile. There are no rules about which whiskies should be used, or which whiskies are best (but think twice before mixing a whisky as delectable as the Bunnahabhain 1979).
- The options are only limited by the bartenders' imagination and skill in concocting new creations.
- Simply Whisky recommends Alistair Malcolm's whisky cocktails:

### **Islay Punch**

37.5mls Bowmore darkest  
12.5mls fresh lime  
25mls gomme  
50mls still water  
4 drops of angostura bitters

Method – shake all ingredients and strain into glass

Glassware – hiball

Garnish – Mint sprig

### **Smoky Dulip**

50mls Lagavulin 16 Whisky  
25mls Eagle Rare bourbon

Method – Add sugar, add bourbon, crème de peche, ice, mint, stir vigorously with bar spoon, add lagavulin 16, carefully dilute with more ice, and stir vigorously

Glass – Dulip tin or Inverness hi-ball

Garnish – lots of mint next to straw

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Simply Whisky offers experiential introductions to the World of Whisky. For whisky recommendations and sales, or to book an exclusive whisky tasting event (anywhere in Europe) contact us on +44 (0) 7939 035 389 or email [info@simplywhisky.com](mailto:info@simplywhisky.com)