

Distillery Manufacturing Process

Whisky

All single malt whiskies are made by the same basic process. However the flavour and character are determined by a variety of influences. The Lark distillery uses traditional production methods and carefully selected Tasmanian ingredients. With an excellent location, ingredients and years of distilling expertise, single malt whisky from the Lark Distillery has developed its own unique qualities.

Malting

Malt is made from Tasmania's world famous Franklin barley. This unique strain of barley was developed specially to utilise Tasmania's environment and climate to produce a plump grain which is particularly rich in starch. This will be converted to malt by one of Australia's most experienced maltsters, and will utilise much sought after peat from the peat bogs of Tasmania's central highlands.

Brewing

At the start of brewing, the malt is ground into a coarse flour and mixed with hot water in mash tuns. Here the sugars are dissolved to produce a pale, non-alcoholic liquid known as wort. After mashing the liquid is cooled, yeast is added and fermentation begins. At this stage the process so far has varied very little from the brewing of beer. Indeed, the malt liquor produced (which is known as the 'wash') has the strength of strong beer

Distilling

The wash is then distilled, which is the slow boiling of the liquid which separates the alcohol and other volatile compounds from the water. This is done in a still, with the steam rising, condensing and being collected in another still, which repeats the process to ensure a fine liquid is the end result. Every stage of this process, from the shape of the still to the distillers timing, influence the flavour and style of the whisky. The art and skill of the distiller lies in deciding when the distillate has reached the desired strength and quality, at which point he must decide how much 'cut' to take from the batch. The distillate is clear, colourless and has an alcoholic strength of over 60% by volume. The Lark Distillery uses a uniquely designed pot still to ensure a wonderfully rich malt whisky with a variety of subtle, complex flavours. The process from mashing to the end of the distilling takes about 2 weeks.

Maturing

The whisky is then put into casks and left to 'mature' in the cask. It is estimated that around 60% of the whisky's flavour is developed in the maturing. The type of wood the cask is made of, and its previous uses as a cask, are important as well as the location of the cask. The colour of a whisky is entirely determined by the cask. Because of the well known ability to mature a whisky sooner, The Lark Distillery chooses to use 50 & 100 litre barrells. The casks are left on site and undisturbed through the years of maturing. This enables Hobart's sea-breezes and mountain air to combine to play their part in the evolving flavour of the malt whisky.

Single Cask Whisky

The Lark distillery is much smaller than the large distilleries in Scotland. This enables us to practice one of the fine tunings which has long been lost to Scotland's mass production distilling. The Lark Distillery does not mix whiskies between casks, each bottle's contents has come from 1 single cask, ensuring the individual and pure character of every drop. Whilst there is some blending in all Scottish single malts, the whisky from the Lark Distillery involves absolutely no blending at all.

Reference:

<http://www.larkdistillery.com.au>