

# Peaty Flavours In Whisky

## Introduction

Peaty flavours primarily arise from the use of peat during malting

Characteristic of Islay whiskies

## Manufacturing Process

### Malting Process

- Use of peat smoke to dry the germinated barley
- peat smoke imparts smoky and earthy flavours to the barley

### Mash Production

- production of mash from malted barley
- peaty flavours are extracted into the wort during this stage

## Fermentation & Distillation

### Fermentation

- yeast converts sugars and some peaty compounds into alcohol
- Flavours concentrated during fermentation

### Distillation

- two-stage distillation using wash still and spirit still
- peaty flavours are carried over in the distillation process

# Maturation

## **Maturation process in oak barrels**

- Interaction with the wood further modifies and enhances peaty flavours
- Peaty flavours evolve and develop further during maturation
- Leads to complexity gained over time through interaction with the barrel