

whisky business

» **A legacy dating back to** the Scottish settlers of the 1830s, distilling the “water of life” almost came to an end in NZ when Dunedin Distillery closed its doors in 1997. Fortuitously, 433 barrels of cask-strength whisky remained in a colonial seaside warehouse in Oamaru, a town on the eastern coast of the South Island.

When these remnants were bought by Australian investors, the New Zealand Whisky Company was born – and now, a trio of Tasmanian 30-somethings based in Oamaru are reviving the once-proud New Zealand whisky industry.

“Sometimes we scratch our heads and wonder what’s the best way forward,” explains CEO Greg Ramsay. “But with the expertise in Tasmania’s booming whisky scene, coupled with our partners on the South Island, we are keeping good momentum in taking New Zealand’s whisky to the world,” he says, nosing a honey-coloured dram that made it into the barrel before the stills were turned off.

The company has already gained accolades worldwide, recently winning awards at the World Whiskies Awards in London (for its South Island Single Malt and DoubleWood) and the San Francisco World Spirits Competition. Its products are available online at thenzwhisky.com, and at Dan Murphy’s outlets around Australia. ■



cocktail of the month

doublewood winter warmer

INGREDIENTS

- » 2oz Dunedin Distillery – DoubleWood 10 Year Old whisky
- » ½oz orange curaçao
- » ½oz dry vermouth
- » Dash of grenadine syrup
- » Orange peel

METHOD

In a metal shaker half-filled with ice, combine the whisky, orange curaçao, dry vermouth and grenadine syrup. Shake until ingredients are fully mixed. Using a strainer, pour into cocktail glass. Garnish with a curl of orange peel.



Visit the Oamaru Cellar Door to partake in a whisky tasting session. Open daily 11am-5pm. 14-16 Harbour St, Oamaru; tel: +64 (3) 434 8842

