

# JAPANESE WHISKY AND OTHER ASIAN WORLD CLASS SINGLE MALTS



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## Japansk whisky och annan asiatisk single malt av världsklass

Daniel Bruce  
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*Ten years ago Japanese whisky was only moderately successful but in just a few years this has changed. The demand for Japanese whisky has hit the roof and the talk is of how good the single malt is in India and Taiwan. What has happened? And what really characterises Asian single malt?*

In *Japanese whisky* we go on a journey to some of the world's greatest distilleries. In Japan the founder of the Japanese whisky industry – Masataka Taketsuru – tells the story of a 100 year old tradition. His knowledge of chemistry and notes from his apprenticeship in Scotland paved the way for a new wave of distilleries in the 20th century. One example is his own life's work Yoichi on the island of Hokkaido. The distillery pans are still fired by coal shovelled by hand into the ovens – a technique which very few others still practise. We also visit some smaller craft distilleries, including the newly opened Mars Tsunuki and the almost legendary Chichibu.

In India and Taiwan distillers have in recent years shown their quality. On the outskirts of Bangalore, Amrut distils raw alcohol in locally produced copper pans. In Taiwan, Kavalan was first to produce a single malt following the abolition of the spirits monopoly. With the assistance of Scottish expertise and warm humid climate both nations have developed their own style – often characterised by tropical fruit tones and a marked complexity. With one foot in their own terrain and the other in Scotland, Asian single malt whisky has developed into a totally unique phenomenon.

## About the author



**Daniel Bruce** is a freelance journalist and writes about whisky and wine. His articles can be read in *Livets Goda* and *Whisky & Bourbon*, the Danish *Whisky & Rom* magazine and in *English Whisky Advocate* and *Art of Eating*. He is currently studying on the second term of his WSET Diploma in London.



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