



HUNTER ISLAND Tasmanian Pot Still Whisky

Damian Mackey, Tasmania's original triple distiller, is back with new whisky.

Innovation has always been important to Damian, and at Hunter Island Distillery he breaks new ground, as the first in Australia to produce pot still whisky.

Single Pot Still Whiskey has always been Ireland's domain; but Damian knew that Tasmania's rich, oily barley and ageing climate would be its perfect partner.

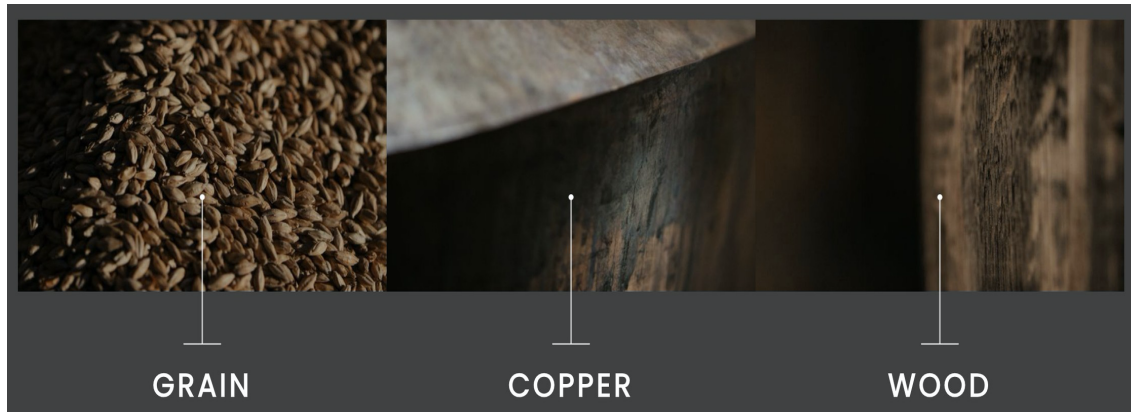
About Hunter Island Pot Still Whisky

'...a wonderful example of an elegant triple distilled whisky which is clean, smooth and beautifully complex.' - BILL LARK

Hunter Island whisky has been created from a mixed mash bill, triple distilled in copper pot stills and aged in hand-selected oak casks. Single pot still whiskey is a centuries-old Irish creation, and today, it's on the way to reclaiming its place as the world's most loved dark spirit.

Hunter Island Tasmanian Pot Still Whisky is our Tasmanian interpretation of Ireland's signature dram and an opportunity to showcase Tasmania's excellent ingredients.

The three elements of our whisky



Grain

Our grain bill is one of the things which sets us. We use three grains in our mash: malted barley, unmalted barley and oats, and each grain brings something special to our whisky and poitin. We love using Tasmania's rich and oily malt, and the oats and raw barley afford nutty and spicy characters as well as a beautiful creamy mouthfeel.

Copper

All good whisky is made in copper pot stills, and our whisky is no different. We're triple distillers, and so our still works extra hard. Triple distillation allows us to capture deep characters, produces a roundness not present in other whiskies.

Wood

We know about the importance of casks in whisky production, and our barrels are all hand-selected and expertly re-coopered. When the new make spirit goes into the casks, the magic happens. We're constantly testing, tasting and experimenting with finishes and marriages. We're patient people, and the whisky is ready for bottling only when it's ready.

Our name 'Hunter Island'



Hunter Island was a tidal island 160 by 40 metres, connected to the shore by a sandbar. At low tide, it was possible to wade from the island to shore. In Hobart Town's earliest days, Hunter Island served as a supply post, the site of Tasmania's first bond store, and the arrival point for all new settlers and convicts. In 1804, a jetty was erected; later a causeway. Hunter Island was the focal point of the new settlement.

Then it vanished. During the 1820s and 1830s, with the need for better marine access, Hunter Island was incrementally buried under Hobart's man-made sea walls and dock expansions.

Today, the area where Hunter Island once stood is unrecognisable.

When you're visiting the waterfront of Hobart/nipaluna, it's easy to forget that you're walking on reclaimed land.

Hunter Island is gone, but the waterfront precinct which has replaced it serves the same purpose. It's Hobart's gateway, a place of arrival and promise. To stand on the site where Hunter Island once was, and look beyond the buildings and human activity, all you see is natural bounty: a deep harbour, a river full of life, and an undulating landscape dominated by the ancient sentinel, kunyani.

About Damian Mackey



Damian Mackey began his professional life working as a graduate surveyor for Bill and Lyn Lark. The story of Tasmania's modern distilling was unfolding before his eyes and he decided then and there that whisky was the game.

Mackey's Distillery was established in 2007, and although small, Damian completed the mashing, fermenting, distillation and maturation of the first Mackey Whisky casks all under one roof. In those days, there were just a handful of Tassie distilleries, and none were producing triple distilled whisky. When the first port- aged, triple distilled, 100 litre casks were released, there was instant success.

Triple distillation has become Damian's signature, and distilling whisky remains his passion. In 2018, he and Madeleine sold the Mackey Whisky brand, and commenced the planning for their new venture almost immediately, this time going 'full Irish'. Single Pot Still Whiskey has always been Ireland's domain; but Damian believed that Tassie's rich, oily barley and ageing climate would be its perfect partner. In January 2020, he laid down the first Australian-made casks of pot still whisky in the Irish tradition. And it's ready to drink!

What is Pot Still Whisky?



The traditional whiskey of Ireland, Pot Still Whisky is made from a mix of malted barley and unmalted barley and sometimes other grains like oats, wheat or rye. It's always made in a copper pot still, and is almost always triple distilled.

Irish single pot still whiskey is a geographically-protected product of Ireland which evolved centuries ago. Distillers used the crops which grew around them, and historic mash bills were varied. When British-imposed malt taxes were introduced, many distillers upped portions of unmalted barley in their recipes. The distillate is matured in wood, and the whiskey is characteristically creamy and spicy (dependent on the proportion of unmalted barley that is included.) The word 'single' indicates that the whiskey has been produced at a single distillery.

Until quite recently, it was known as 'pure pot still whiskey' in Ireland. The current rules stipulate that an Irish SPS mash includes at least 30% malted barley, at least 30% raw barley, and up to 30% other grains.

The amazing story of Irish single pot still whiskey belongs to the Irish, but it will resonate with Australians, many of whom regard their Irish heritage with affection.