



Gladfield Peated Malt



“ Peated malt.

It's both an art
and a science;
and not everyone
can do it!

”



**A MESSAGE FROM DOUG MICHAEL,
OWNER, CEO & MANAGING DIRECTOR
OF GLADFIELD MALT.**

I grew up on a sheep farm, where as soon as you were old enough to wear gumboots you had to get out there and pull your weight. Stock sense was essential; my old man always said, "You are either born with it or you're not. If it's the latter then go drive a tractor because you're no bloody use around here!"

It's the same with peat-smoking malt. You have either got it or you haven't, and there's no use putting someone who doesn't have the knack in charge of the smoker.

Perhaps if I explain stock sense it might help you to understand what I mean about having the knack for smoking malt.

Stock sense is about reading the animal; being able to see things from the animal's perspective, anticipating its next move so you can pre-empt and manipulate its direction,, being neither too firm or too gentle while working with the animal, knowing the limitations of yourself and the animal, and remembering who is in charge and always staying in control.



Now let's imagine I'm talking about making smoke from plant matter that is thousands of years old. Despite its age it has a lot of personality – just like a moody Romney cross, a stubborn Corriedale, or an unflappable and unmoveable English Leicester.

Peat, just like sheep, is infinitely variable in its qualities and moodiness. It changes as it is burning, and can be altered by the humidity and temperature of the air that you are mixing with the fire. It changes throughout the season depending on its moisture content, and it varies in its texture and its carbon make up. Even when these variances are minute they have an impact on how the smoke performs and how the level of phenols produced adhere to the malt.



The most important outcome is the aroma and flavour profile that the peated malt will impart on the final whiskey.

This is what sets Gladfield apart. Some companies focus on churning out their product the easiest way possible. We leave that to the old school.

We take the time and care to consider the sensory experience of the consumers of our malt.

Gladfield is refined and hand-crafted.



The Peat

Not only is our peated malt made from the peat found southernmost in the world, it is the only commercially sold peated malt made in New Zealand. That uniqueness is turning heads far and wide.

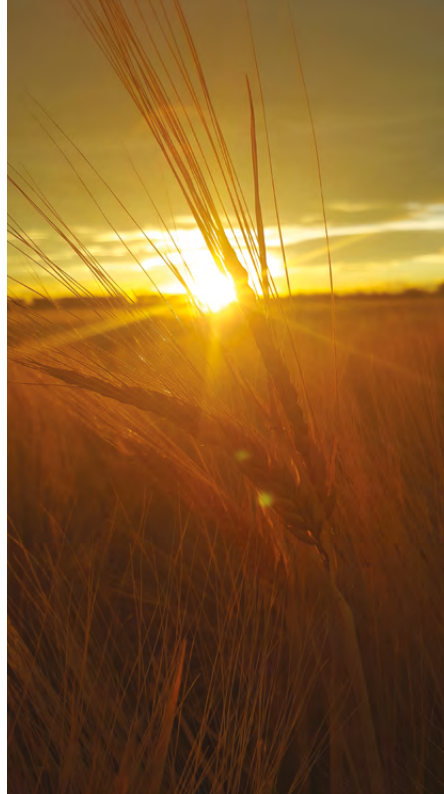
The peat we use is different from that found in Northern Hemisphere bogs. It is composed of moss, rushes, swamp forest, and flax, compressed over thousands of years. Anyone who has experienced the untouched world of New Zealand's native wetlands understands just how unique they are. It's not hard to imagine that a dinosaur may jump out of the undergrowth at any minute! This unique plant matter, preserved in acidic water-logged conditions for over 6,000 years, imparts a truly delicious smoke flavour which is described as floral, mild, fruity, and spicy.



“ The origin of the peat
is only half the story.

Making smoke requires
the right peat, and the
right person with the
right set of skills. ”

To make a good peated malt you need to start with a good malt. As the old saying goes, you can't make a silk purse out of a sow's ear, and this definitely applies when making malt. Gladfield is in the heart of the barley growing area of New Zealand, on the Canterbury Plains, which is known as the breadbasket of New Zealand. It is uniquely situated to be the best place in the world for growing malting barley, due to our maritime climate and rich alluvial soils. Our mighty Southern Alps provide the perfect hot dry summers for ripening the grain, and ample water for year-round irrigation. Gladfield has over 150 dedicated barley growers who supply the very best two-row, low nitrogen, distilling grade barley. Our growers pride themselves on growing barley that is as fat as mud! And we know fat barley is what produces high spirit yield!



Laureate barley.

Laureate is the new stealth bomber when it comes to distilling barley varieties. It is in a league of its own when it comes to performance yield and straight-out ease of mashing in. Laureate has revolutionised distilling and taken the game to a new level.



At Gladfield, Laureate is our variety of choice for distilling. Importantly, it is a non-producer of glycosidic nitrile (GN), which is really important in modern whiskey production.

We are not the only ones to prefer this variety; 90 percent of our overseas customers prefer Laureate over any other distilling barley variety, for its performance, quality, and flavour attributes.

At Gladfield we produce our smoked malt in purpose built GKV's. The green malt is smoked during the kilning cycle, where the smoke is introduced to the warm air. This is the most traditional and efficient way of creating the perfect peated malt.

After almost 20 years of playing around with smoke and malt I believe we have got it pretty much bang on. We have used art, science, and a good deal of stock sense, sourced the highest quality low nitrogen malted barley, and created the world's best pure peated malt.



GLADFIELD PEATED MALT

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	4
Barley Variety	Laureate	Laureate
Extract – Fine Dry min%	79	81
Extract – Coarse Dry		80.8
Extract – Fine As-is		78.5
Extract – Coarse As-is		77.5
Saccharification time	10	10
Odour		normal
Wort Colour	3.2–5	3.8
Total Nitrogen (%)	1.4–1.7	1.6
Kolbach Index	35–41	39
pH	5.7–6.0	6
Diastatic Power (WK) min.	240	250
FAN (mg/l) min	120	130
Friability (min) %	85	94
Glassy Corns (max) %	2	0.6
P.U.G. (max) %	5	1
Phenols		50+ppm



Gladfield supplies peated malt to all parts of the world, including to many famous brands. We supply in bulk, shipping containers via liner, and sell one-ton bulk bags and 25kg sacks.

We work with small and large customers, filling orders from a half-ton to 500 tons.

All of our malt is certified, and comes with a certificate of analysis which includes any special analysis that may be required. Gladfield is fully compliant and audited regarding food safety, and meets European and North American standards.

**BRANDS THAT ARE USING
GLADFIELD PEATED MALT INCLUDE:**

Japan clients:

- Nikka
- Venture Whisky
- Kenten Akkeshi
- Hombo Shuzo

New Zealand clients:

- Waiheke Whisky

FOR MORE INFO:

**Contact Gabi Michael for a detailed
quote including shipping.
gabi@gladfieldmalt.co.nz**

Or visit our website:

www.gladfieldmalt.co.nz

But wait – there's more!

If you are interested in New World whiskeys you should take a look at our Manuka Smoked Malt. Let's just say it's very exclusive and we don't tell many people about it. It's just so good and so darn special that those who do know about it want to keep it a secret!





www.gladfieldmalt.co.nz