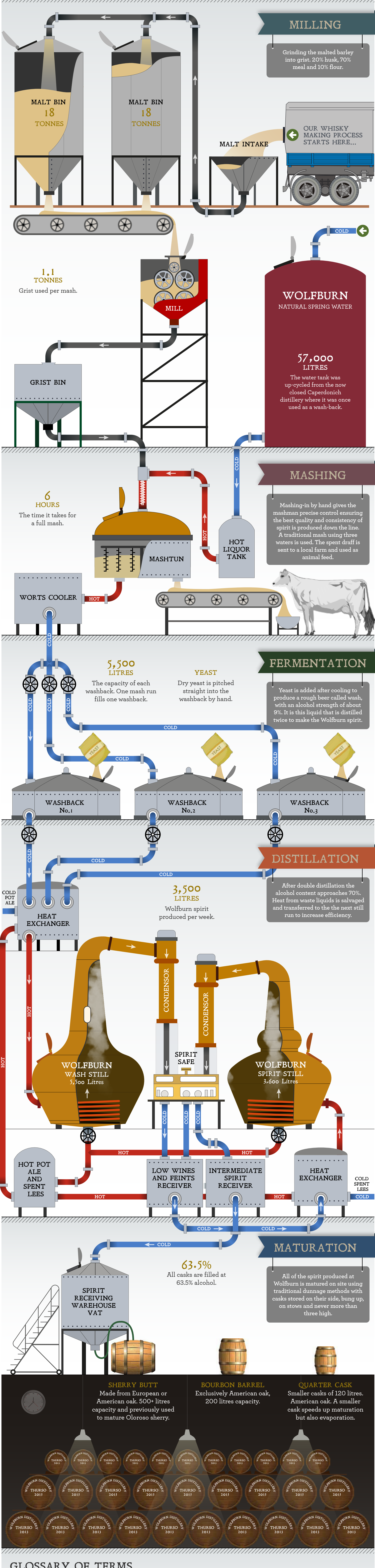


WOLF BURN

SINGLE MALT SCOTCH WHISKY



MILLING

Grinding the malted barley into grist. 20% husk, 70% meal and 10% flour.

MASHING

Mashing-in by hand gives the mashman precise control ensuring the best quality and consistency of spirit is produced down the line. A traditional mash using three waters is used. The spent draff is sent to a local farm and used as animal feed.

FERMENTATION

Yeast is added after cooling to produce a rough beer called wash, with an alcohol strength of about 9%. It is this liquid that is distilled twice to make the Wolfburn spirit.

DISTILLATION

After double distillation the alcohol content approaches 70%. Heat from waste liquids is salvaged and transferred to the next still run to increase efficiency.

MATURATION

All of the spirit produced at Wolfburn is matured on site using traditional dunnage methods with casks stored on their side, bung up, on stows and never more than three high.

SHERRY BUTT

Made from European or American oak. 500+ litres capacity and previously used to mature Oloroso sherry.

BOURBON BARREL

Exclusively American oak, 200 litres capacity.

QUARTER CASK

Smaller cask of 120 litres. American oak. A smaller cask speeds up maturation but also evaporation.

GLOSSARY OF TERMS

SPRING WATER - Water taken straight from the Wolf Burn.

MALT - Barley that has been partially germinated and then dried in a process called malting. This partial germination converts the starches (the seed's stored energy) into the simple sugars used in its initial growing phase.

GRIST - Ground malt.

MASHING - Hot Wolfburn spring water is used to convert the starch in the grist to fermentable sugars.

DRAFF - After mashing most of the sugars have been extracted from the grist and starch grain is now referred to as draff.

WORTS - The sugary liquid collected from the mashing process.

WORTS COOLER - Yeast is killed off at hot temperatures therefore the worts are cooled before the fermentation stage.

STILL RUN - A full double distillation.

WASH - After fermentation has stopped in the washbacks the liquid is referred to as wash.

LOW WINES - What the wash is called after the first distillation.

FEINTS - Spirit stops being collected at about the 65% alcohol point. Everything after this that is collected is called feints. All of the feints go into the next spirit run with no alcohol being wasted.

LOW WINES AND FEINTS RECEIVER (LWFR) - Fed directly from the spirit safe and condensers

the distillate.

INTERMEDIATE SPIRIT RECEIVER (ISR) - Spirit is not sent directly to the Spirit Receiving Warehouse Vat (SRWV) in case of a breakage or problem with the spirit run. By having an intermediate vessel it minimises risk of spoiling an entire weeks work. The content of the ISR goes on to become whisky after maturation.

HEAT EXCHANGER - A device that scavenges heat from one liquid and introduces it into another. Usually used to make use of heat that would otherwise be wasted.

POT ALE - The waste liquid left over from the wash still run after all alcohol has been removed. Highly nutritious as cattle feed.

SPENT LEES - The waste liquid left over from the wash still run after all alcohol has been removed.

DUNNAGE - The traditional storage of casks on their sides stacked three high.

DOUBLE DISTILLATION - Distilling twice, first through the wash still and then through the spirit still. The process most distilleries follow in Scotland.

SPIRIT SAFE - Where the sampling jars are kept that allow the Stillmen to observe record and control the flow of spirit.

