



WHISKY
TERROIR
PROJECT

TÉIREOIR

MAY 25TH, 2020 UPDATE

WATERFORD
IRISH SINGLE MALT WHISKY

COMBINED SENSORY ANALYSIS

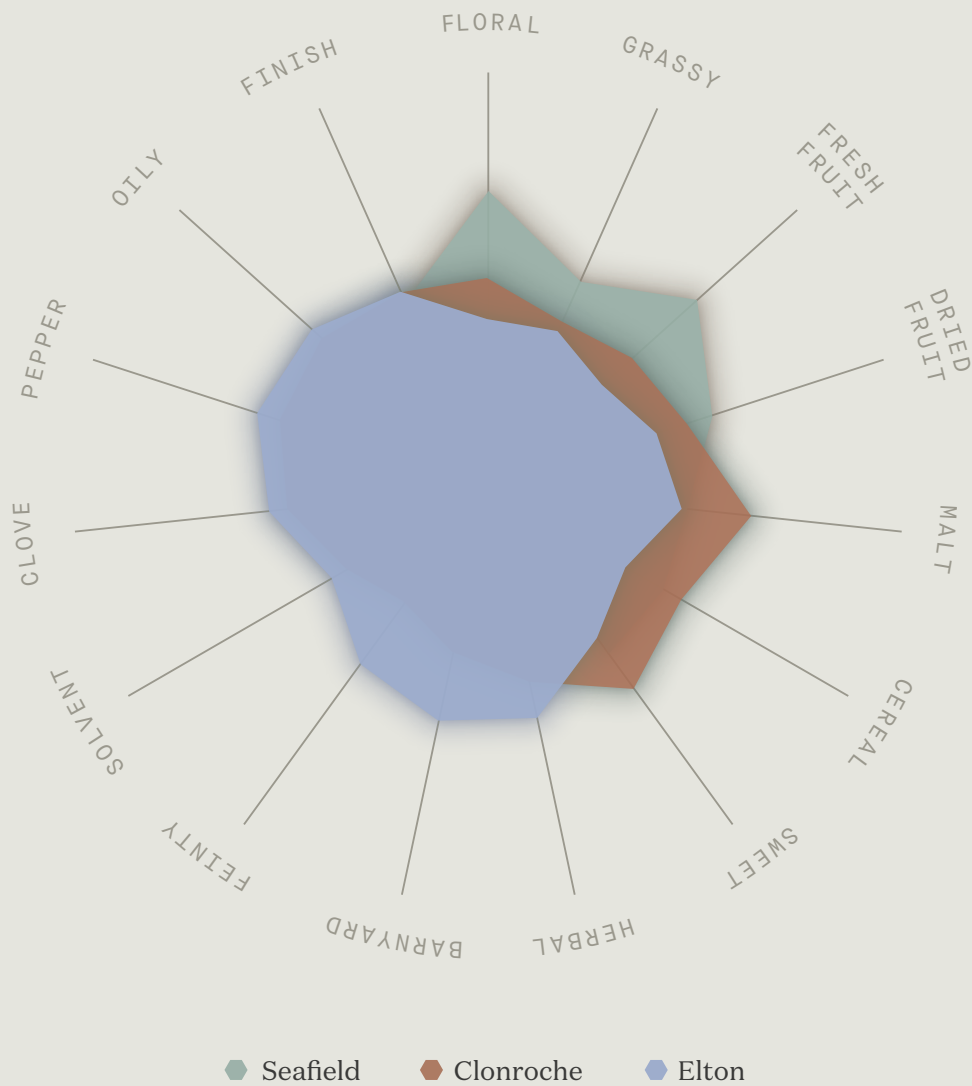


Figure 1. Combined sensory analysis of Waterford Distillery new-make spirit from three distinct soil series (Seafeld, Clonroche, and Elton) across three years (2016, 2017, and 2018).

Preliminary flavor profiling indicates a core flavor across soil series consisting of a malty, nutty, dried fruitiness with a lingering clove spice. However, when analyzed separately, these soil series express unique aromas that may be indicative of a broader terroir. Seafeld – sandy stoneless drift – exhibited fruity, floral, and grassy flavors with an ethereal sweet taste, Clonroche – fine loamy drift with siliceous stones – exhibited malty, cereal, and grainy flavors with a more robust sweetness compared to Seafeld, Elton – fine loamy drift with limestones – exhibited earthy, feinty, herbal flavors with an oily, pepper finish.

These flavors varied between years within their respective soil series, which may indicate a positive “vintage” effect as it relates to annual changes in soil nutrients, weather patterns, and crop management.

SEAFIELD

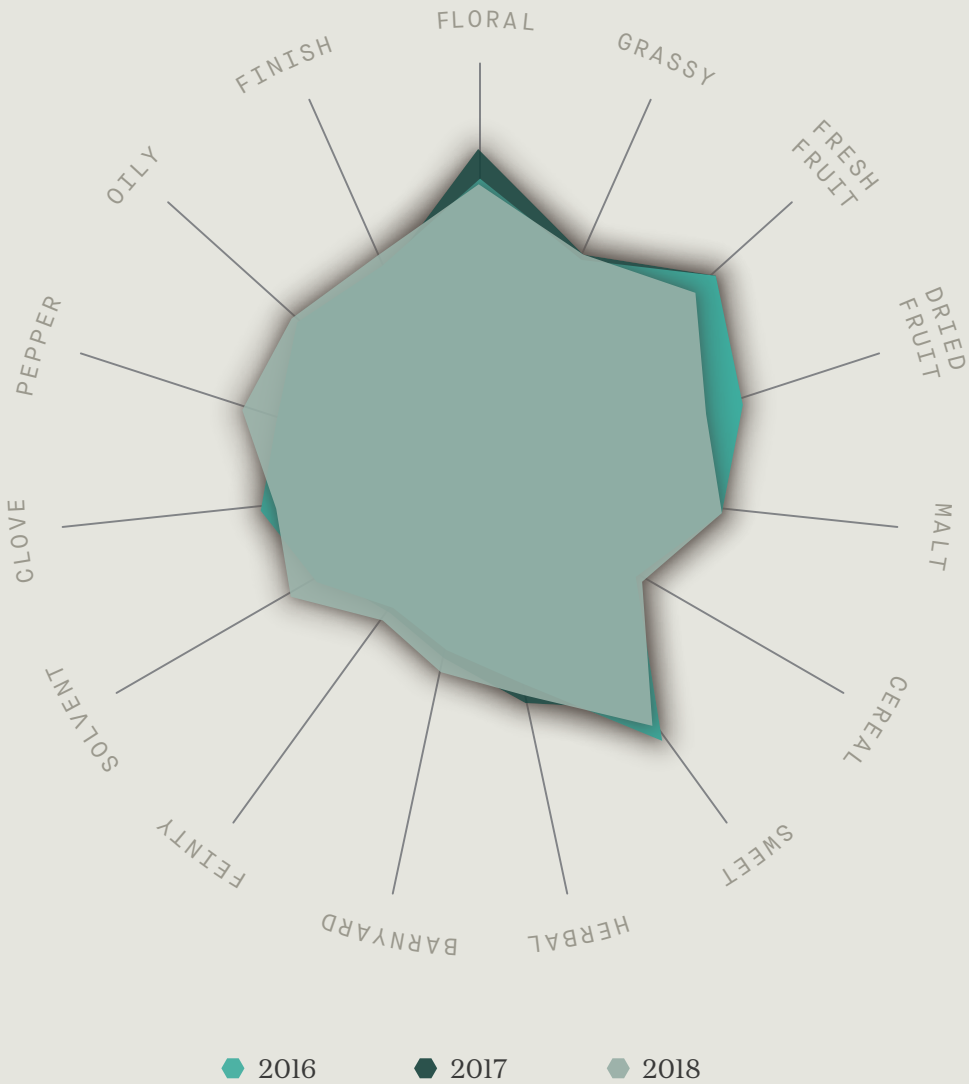


Figure 2. Sensory analysis of new-make spirit from barley grown on two different farms with the Seafield soil series across three years (2016, 2017, and 2018).

Within the Seafield soil series, 2016 exhibited slightly more floral flavors compared to 2017 and 2018, whereas 2017 was substantially fruitier resulting in higher marks for fresh and dried fruit aromas. In 2018, new-make was comparable to previous years with a slightly more balanced flavor.

CLONROCHE

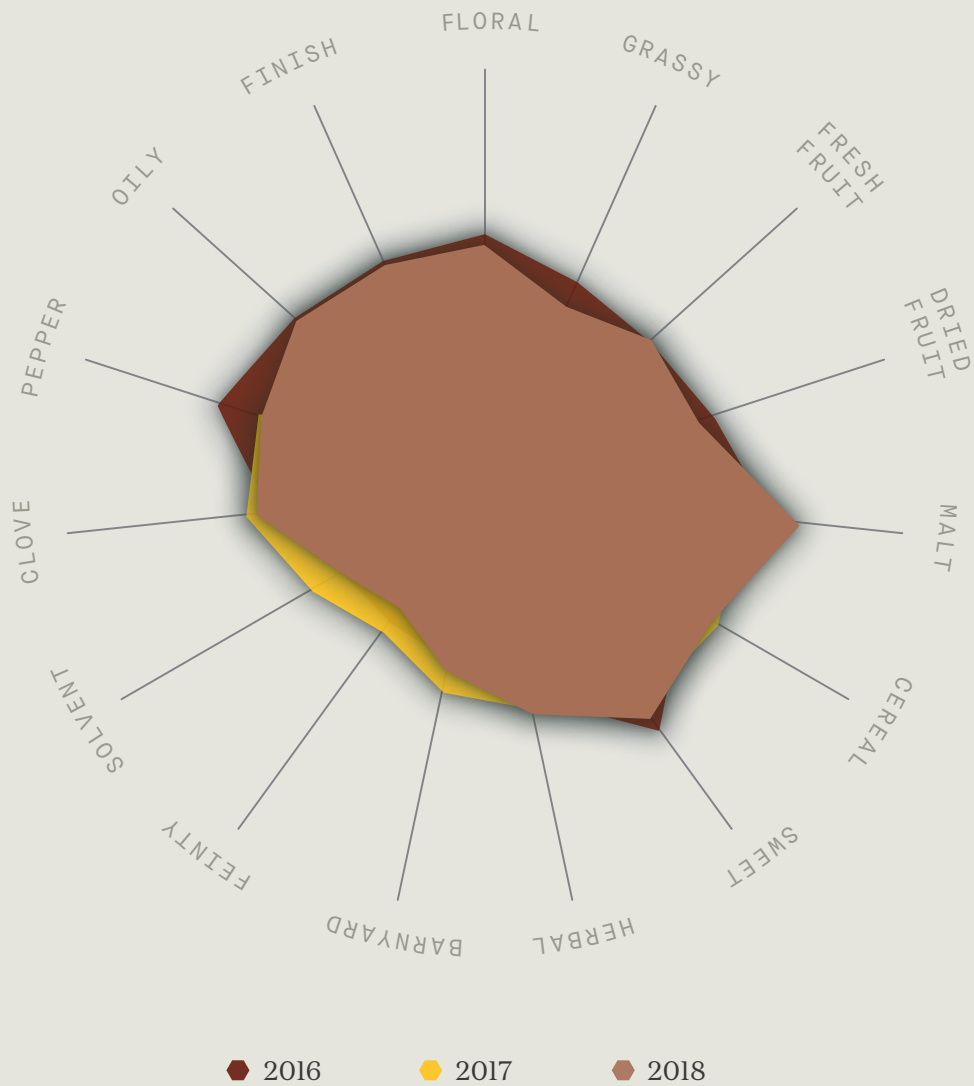


Figure 3. Sensory analysis of new-make spirit from barley grown on two different farms with the Clonroche soil series across three years (2016, 2017, and 2018).

Within the Clonroche soil series, 2016 and 2017 were comparable with slightly higher marks for pepper in 2017. However, in 2018 the Clonroche series exhibited more malt flavors than 2016 and 2017.

ELTON

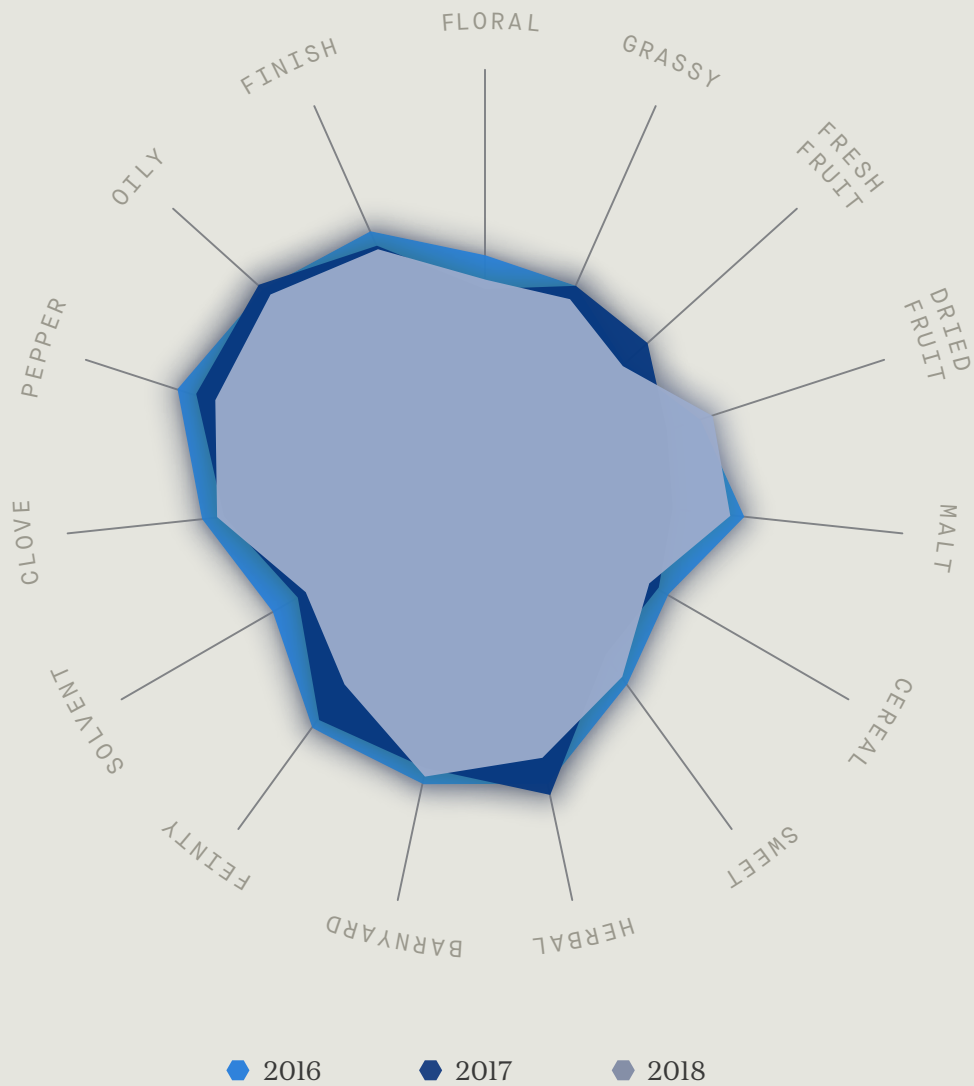


Figure 4. Sensory analysis of new-make spirit from barley grown on two different farms with the Elton soil series across three years (2016, 2017, and 2018).

Within the Elton soil series, 2016 new-make spirit samples exhibited higher marks for heavier flavors – such as feinty, earth/barnyard, clove and pepper flavors, whereas 2017 and 2018 samples expressed more dried fruitiness and malt flavors.