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# INTERNATIONAL WHISKYSCHOOL NEDERLAND

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**22 T/M 24 MAART 2018**

IN SAMENWERKING MET DOCENTEN VAN DE  
SPIRIT OF SPEYSIDE WHISKY FESTIVAL WHISKY SCHOOL



WHISKY FESTIVAL NOORD NEDERLAND  
[WWW.WFNN.NL](http://WWW.WFNN.NL)

**If you love whisky, you cannot miss this education!**

For three days in March 2018 the first international whiskyschool of the Netherlands will discuss all aspects of the whisky production process in collaboration with teachers of the world-famous “Spirit of Speyside Whisky Festival Malt Whisky School”. Diverse subjects like malting, mashing, brewing, fermentation, distilling and maturation will be covered in fascinating, profound and often technical classes. On top of that there will be fieldtrips to several production facilities to have a look behind the scenes and a chance to gain a practical understanding the whisky production process.

After a successful debut in 2016 and the second year in 2017 this year’s school will again take place in NH Hotel de Ville (during the festival better known as the WFNN Whiskyhotel). The hotel has a special offer for students of the International Whiskyschool NL.

This Whiskyschool is the first of its kind in the Netherlands and the teachers and trainers are of international standing, including: Peter MacKay, Vic Cameron, Gordon Muir, Patrick van Zuidam, Martine Nouet, Dennis Mulder and Hans Offringa. They will share their knowledge with lots of pleasure and enthusiasm and are able to answer all your questions. In between the lessons, fieldtrips and workshops there will be ample time for personal interaction with the teachers and classmates. There will be lots of room for culinary and social aspects.

The International Whiskyschool of the Netherlands is not only geared towards the whisky fan but also to the professional who’d like to enrich his or her knowledge on the technical side of the whisky production process. After completing this course you’ll be familiar with all the ins and outs of the production process. For example, maturation: what are the precise effects of wood on whisky?

The International Whiskyschool of the Netherlands has the limited capacity of 15 participants. Only that way we can provide the personal character of our school. The program especially focuses on the technical aspect, with enough time and space for individual attention.

Joining the International Whiskyschool of the Netherlands costs € 750,00 per student. This includes the three days’ course under guidance of teachers from the whisky industry and also a comprehensive course package:

- The comprehensive documentation, designed specifically for this course, that highlights all of the course-subjects.
- The course book of Inge Russell & Stewart Graham (Whisky: Technology, Production and Marketing)
- The new standard reference book of Hans Offringa.
- The famous WFNN whisky dinner on Thursday, March 22<sup>nd</sup> 2018 in Bistro ‘t Gerecht.
- Every course day there’ll be a comprehensive arrangement of food and beverage, including a full-filling lunch.

- Fieldtrips on location and diverse workshops:
  - o malting (workshop)
  - o malting (fieldtrip to a malt house – provisional)
  - o brewing (fieldtrip to a brewery)
  - o distilling (fieldtrip to a distillery)
  - o aroma's (workshop detecting and naming)
  - o blending (workshop maturation and blending with special selected whisky's and or cask samples)
- Extensive tastings during the course sessions led by our teachers
- The official certificate of participation in the only official International Whiskyschool of the Netherlands in collaboration with the Spirit of Speyside Whisky Festival Malt Whisky School

**Costs of travelling to and staying in Groningen are not included in the course fee.** All materials will be handed out during the training. It is possible to receive the book earlier, but there will be extra costs involved (no indication can be given at this time).

The teachers for this course are specially selected international trainers in the field of whisky, including teachers of the famous Spirit of Speyside Whisky Festival Malt Whisky School. All the teachers are professionals in the international whisky industry. In 2017 we had:

- Vic Cameron (Edinburgh Whisky University, University of Highlands and Islands, Discerning of Spirits, previously worked for Diageo in various positions: Maltings Operations Manager, Distilling Operations Manager and Laboratory Services and Cereals Manager)
- Peter Mackay (Morrison & MacKay, Càrn Mòr, Scottish Liqueur Centre)
- Gordon Muir (The Whisky Tutor, Aroma Specialist, working for Diageo on the Royal Lochnagar Distillery)
- Patrick van Zuidam (Owner/Managing Director and Master Distiller of Zuidam Distillers)
- Martine Nouet (Keeper of the Quaich, La Reine de L'Alambic, Whisky Chef, Writer, Le Nez du Whisky)
- Hans Offringa (Keeper of the Quaich, Writer, Whisky Consultant, International Whisky Ambassador, Kentucky Colonel)

This education is for those who:

- Want to know absolutely everything about whisky
- Really enjoy whisky and want to learn how this water of life is produced
- Want to gather true technical and professional insights on whisky
- Are whisky writers, bloggers and/or those who (want to) work in the whisky industry and feel they need more technical background knowledge.
- Work at liquor stores or wholesales and want to know everything about the product to give the best advice to their customers.

