



## FACT SHEET

Two distilleries – Pot still and Column still, built on the site of the former Harp Brewery, in Dundalk.

<b>Capacity:</b>	Pot Stills	5m Litres of Single Malt/Pot Still (15 million bottles)
	Column Stills	10m Litres of Grain Whiskey (30 million bottles)

The second largest distilling complex in Ireland.

### Irish Whiskey Market

- Fastest growing brown spirit sales in the World
- Sales in 2016 8m cases of 12 bottles up from 2.5m 15 years ago. Still less than 8% of Scotch sales.
- Sales expected to rise to 20m plus cases by 2024 driven by young drinkers in America, Eastern Europe and Russia and growing Middle Classes in emerging markets.
- Main markets are the US and Europe, all growing fast. Asia, Africa and South America are virtually untouched.

### History

Whiskey is originally Irish. The climate, water and grain produce mellow spirit. In the 19<sup>th</sup> century Irish had 60% of world sales and over 1,000 distilleries. This fell to one distilling company in 1973. Revival began in 1987 with the establishment of Cooley. Now, Pernod, Jose Cuervo, Jim Beam/Suntory and Grants have distilleries and Diageo are entering. There are 18 working generally small pot still operations.

### Customers

GND distils the full range of Irish whiskeys – grain, double and triple, single malt, peated malt and pot still. The market is Private Label for customers not wishing to own distilleries, Retail Own Label, as well as supplying Grain whiskey to distilleries with pot stills.

### Ownership

GND is a private company owned by the Teeling family, Jim Finn and David Hynes who between them established Cooley Distillery and rebuilt Kilbeggan Distillery before selling them to Jim Beam/Suntory.

Jack and Stephen Teeling own the Teeling Whiskey Company in Dublin.



GND - Pot Stills



Pot Stills



Fermenters



Still Room GND

#### CONTACT:

**Great Northern Distillery**

Carrick Road

Dundalk

Co. Louth

Tel: +353 42 942 9005

Email: [office@gndireland.com](mailto:office@gndireland.com)

Web: [www.gndireland.com](http://www.gndireland.com)

# Types of Irish Whiskey

Ireland has three categories of whiskey, Scotland has two (no pot still whiskey)

- Grain whiskey – produced from unmalted cereals normally maize or wheat with a small percentage of malted barley. Distilled in columns
- Pot still whiskey – distilled from a combination of a minimum of 30% malted barley, the rest unmalted cereals, usually unmalted barley and distilled in pots
- Malt whiskey – distilled from a mash of 100% malted barley and distilled in pots

Irish is often triple distilled. Pot sizes in Ireland vary more than in Scotland. Both Midleton and Dundalk have large pots.



Mash Tuns



Column Stills

## Malt Whiskey Distilling



### 1 Preparation

Barley is malted, a process of soaking the barley and spreading it for about three weeks, allowing it to sprout, and drying and heating it. The grain is ground and cooked.



### 2 Mashing

The cooked grain and malted barley are added to warm water, which converts into a liquid known as mash.



### 3 Fermenting

The mash is added to a fermentation tank, along with yeast. The yeast converts the sugar to alcohol. After 60 hours, the resulting liquid is about 10% alcohol and is known as wash.



### 4 Distilling

The wash is heated to the point where the alcohol turns to vapour, but the water remains liquid. The alcohol is then collected in a second container. This process is repeated to produce "new fill". The new fill may be distilled two or three times.



### 5 Aging

Water is added to pot to bring the casking strength to 65/69%, which is aged in wooden barrels, usually made from charred oak. The whiskey ages for at least three, and some aged ten or fifteen years.

## Making Grain Whiskey

### Preparation

Select the grains. Generally maize with a percentage of malted barley

### Mashing

Add water and cook the grains

### Fermenting

Move the mash to fermenters where yeast is added

### Distilling

The wash as it is known is moved to large vertical columns where it is distilled twice or three times up to an alcohol strength of about 94%

### Aging

The new fill is reduced in strength to 65% and casked in oak barrels. Then aged for three years at least



Barrels in Warehouse