



PROGRAMME 2027

Day 1 – Sunday 25th April 2027

- 14.30:** Assemble in the Maisondieu Suite, Laichmoray Hotel, Maisondieu Road, Elgin IV30 1QR
Telephone +44 1343 540045
Coffee/tea on arrival
Registration
- 15.00:** **Formal Opening of the School and Welcome by Henry Angus, chairman of the Spirit of Speyside Whisky Festival**
- 15.10:** **Welcome and Introduction to the Whisky School by Headmaster Mark Kinsman**
15.15: Brief Introductions to the Committee
15.25: Students to introduce themselves briefly
- 15.55:** **Lecture 1: “A Brief History of Speyside’s contribution to Scotch Whisky” Ann Miller, The Dram Queen**
- 16.35:** *Coffee/tea break*
- 16.45:** **Lecture 2: “The Science of Flavour in New Make Spirit” Robert Fotheringham BSc, FIBD, Global Technical Manager, Lallemand Biofuels & Distilled Spirits with tasting samples**
- 17.40:** **Q&A**
- 17.55:** **Lecture 3: “An Introduction to Sensory Appreciation and How to Taste”, Diane Stuart, Edrington with a tasting**
- 18.40:** **Q&A**
- 18.55:** Free time – the main bar of the hotel will be open
19.30 Informal meal with members of the committee

Day 2 - Monday 26th April 2027

- 08.45:** Assemble in the Hotel, Elgin. *Coffee/tea will be available on arrival.*

Today’s Subjects: Barley to Wash plus Technical Visits

- 08.50:** Introduction and looking at the day ahead, Mark Kinsman, School Headmaster
- 09.00:** **Lecture 4: “Barley, Malting and Malt” Mark Kinsman, Maltster [retired], FIBD, BSc, M. Malt.**

- 09.45:** **Q&A**
- 10.00** **Lecture 5: “Scotch Whisky Mashing” Jim Simpson, Distillery Production Control and Quality Control Manager [retired]**
- 10.45:** **Q&A**
- 11.00:* *Coffee/tea break*
- 11.15:** **Lecture 6: “Scotch Whisky Fermentation” Jim Simpson, Distillery Production Control and Quality Control Manager [retired]**
- 12.00** **Q&A**
- 12.15** **Spirit of Speyside Whisky Festival Awards Finalists - Tasting of 8 glasses led by Steph Murray. Students will be able to vote for the winners**
- 12.45:* *Light lunch in the hotel followed by coffee/tea.*
- 13.30:** Depart by coach for technical visits to Boortmalt Maltings and Aultmore Distillery in hi-vis vests

14.05	Arrive Boortmalt Maltings, Buckie
	Talk and visits in 2 groups + Committee
15.20	Depart for Aultmore Distillery
16.10	Arrive Aultmore Distillery
	Talk and visits in 2 groups + Committee
17.30	Depart for hotel
18.00	Return to the Laighmoray Hotel, Elgin

18.00 Free evening

19.30 - 21.00 **OPTIONAL EVENT**

Workshop: Marketing, Innovation and the Living Whisky Brands, IV30 Bar

Speyside is home to some of the world's most recognisable whisky brands, but who is doing something truly exciting with marketing and innovation right now, and what can we learn from them? Is Speyside leading the marketing charge, or playing catch-up?

This fireside chat brings together brand professionals, agency creatives, influencers and operations specialists from across the international whisky industry, to explore who is doing truly exciting things in branding, marketing and associated product innovation right now, and what the rest of the industry can learn from them. Each panellist will bring a bottle they think represents innovation and marketing creativity in action.

Hosted by Helen Foord, a marketing and communications professional with 25 years' experience, expect a frank, lively conversation and a tasting to match.

Day 3 - Tuesday 27th April 2027

New Make Spirit and Technical Visits

- 08.45: Assemble in the Hotel, Elgin.
Coffee/tea will be available on arrival.
- 08.50: Introduction and looking at the day ahead, Mark Kinsman, School Headmaster**
- 08.55: Lecture 7: “Distillation” by Dr Stuart Watts BSc, Distilleries Director, Wm Grant & Son Ltd.**
a. The Scientific Principles of Distillation
b. Batch Distillation for Scotch Malt Whisky
c. Continuous Distillation for Scotch Grain Whisky
- 10.10: Q&A**
- 10.25: *Coffee/tea break*
- 10.40** Depart for technical visits to Glen Grant Distillery, Speyside Cooperage and Forsyth’s Coppersmiths in TWO coaches

Yellow vests		Orange vests	
10.40	Depart for Forsyths	10.40	Depart for Speyside Cooperage
11.00	Arrive Forsyth’s Coppersmiths, Rothes – 75 minutes	11.05	Arrive Speyside Cooperage – 55/60 minutes
12.10	Lunch at Station Hotel – 45 mins	12.00	Depart Speyside Cooperage via Telford Bridge if time permits
12.55	Depart for Glen Grant Distillery on foot	12.30	Lunch at Station Hotel – 45 mins
13.05	Arrive Glen Grant Distillery – visit distillery, warehouse + bottling hall – 75 minutes	13.15	Arrive Forsyth’s Coppersmiths
14.20	Depart for Speyside Cooperage	14.30	Depart Forsyth’s for Glen Grant Distillery for Forsyths - on foot
14.30	Arrive at Speyside Cooperage – 60 minutes	14.40	Arrive Glen Grant Distillery – visit distillery, warehouse + bottling hall – 75 minutes
15.30	Depart via Telford Bridge for Laichmoray Hotel	15.55	Depart for Laichmoray Hotel

- 16.30 Tasting: “The Speyside style” by members of the Committee**
- 17.15 Round up and Q&A for the day with the Committee**
- 17.30 Free time
- 18.45: Depart by coach from Laichmoray Hotel with Mark Kinsman

19.15: **Celebration Evening** with the Committee at the Dowans Hotel, Aberlour

Cocktail Reception & Dinner with photographs in suitable locations
Dress code: national dress, evening attire or smart casual.

22.45: Depart by coach for Laichmoray Hotel

Day 4 – Wednesday 28th April 2027

08.45: Assemble in the Hotel, Elgin
Coffee/tea will be available on arrival

Today's Subjects: New Make Spirit to Scotch Whisky

08.50: **Introduction and looking at the day ahead, Mark Kinsman, School Headmaster**

09.00: **Lecture 9: “Maturation Chemistry”, Robert Foterhingham, BSc, FIBD, Global Technical Manager, Lallemand Biofuels & Distilled Spirits**

10.00: **Q&A**

10.10: Coffee/tea break

10.25: **Lecture 10: "Heat Recovery in Pot Stills: Process Optimisation and Its Effect on Spirit Character", Scott Allan, CEng FIChemE, MD Allen Associates, part of the Forsyths Group**

11.25: **Q&A**

11.40: **Lecture 11: “What is whisky? Legal definitions and Overview of the Scotch Whisky Industry”, Graeme Littlejohn, Director – Strategy & Communications, Scotch Whisky Association**

12.30: **Q&A**

12.45 Light lunch in the hotel followed by coffee/tea

13.30: **Lecture 12: “The creation of single malts and blended Scotch whiskies”, Dr Stephanie J. Macleod, Director of Blending, Scotch Whisky, John Dewar & Sons**

14.50: Q&A

15.00: Coffee/tea break

Feedback Survey – please complete online using the link provided

15.15: **Round up and Q&A of the day and the entire course with the Committee**

Presentation of Certificates with a Celebration Dram

15.45/16.00: Course ends