



1 Mashing and Brewing

	Requirement	Verification check	Comments	Pass
i)	The mash is made from 100% natural raw malted barley which is firstly milled and then mixed with hot water and/or recycled brewing liquor.	(a) Verify the facilities brewing procedures and the records of each brewing operation showing that the mash is made from 100% malted barley. (b) If a facility malts its own barley then check records to ensure no other cereals are received and added to this. If the distillery does not malt its own barley then check delivery records to ensure only 100% malted barley is used.		
ii)	Brewing to occur in a batch system and processed in a conversion vessel and/or mash turn producing the 'wort'.	Check the facilities brewing procedures and records showing that the mash is made solely from natural, raw, peated or non-peated, malted barley and hot water and/or recycled brewing liquor.		
iii)	The wort produced must remain in Wales.	Check the facilities brewing procedures and records.		
iv)	Saccharification must take place by the enzymes contained in malt, with or without other natural enzymes.	Verify that the facilities brewing procedures and the records of each brewing operation show that no synthetic enzymes were used in the production of Single Malt Welsh Whisky.		

	Requirement	Verification check	Comments	Pass
v)	Mashing/brewing must take place in Wales.	(a) Check mash bill to ensure that no additional enzymes or fermentable material is added. (b) Check that the facilities records verify that brewing/mashing is occurring in Wales.		
vi)	All water used in Single Malt Welsh Whisky must be sourced from Welsh origin.	Check postcode of source location and/or water rates bill.		

2 Fermentation and distillation

	Requirement	Verification check	Comments	Pass
1	Distillers and distilleries			
i)	All alcoholic products producers must have an APPA (Alcoholic Products Producer Approval) to produce spirits on approved premises.	Check HMRC records to ensure the producer has an APPA approving them to produce spirit and hold spirit in duty suspension on their approved premises. Check all details of the approval including the type of alcoholic product and the premises that the approval is held for. Ensure compliance with any conditions on the approval.		
ii)	All Single Malt Welsh Whisky distilleries must be located in Wales and all Single Malt Welsh Whisky must be made at a single distillery.	Check address of distillery and business records.		
iii)	Each distillery must submit a quarterly distillery return (W21).	Check HMRC records for regular submissions of W21.		

	Requirement	Verification check	Comments	Pass
2	Fermentation			
i)	Fermentation must take place in Wales and only by the addition of yeast.	(a) Check that a wash-back vessel exists at the distillery and is in use. (b) Check the process and distillery specifications to ensure that fermentation is by yeast only. (c) Check that only approved processing aids (for example, anti-foams, water treatments for pH balance etc) are used and no flavourings are added. (d) Check the facilities records to verify that all fermentation takes place in the distillery.		
ii)	All water used in Single Malt Welsh Whisky must be sourced from Welsh origin.	Check postcode of source location and/or water rates bill.		
iii)	The fermentation facility must be able to demonstrate that Mash intended for distillation as Single malt Welsh Whisky has been sourced from a facility with HMRC assured processes.	(a) Check what controls are in place to monitor inward shipments/receipts. (b) Request name and address of consignors. Confirm their processes have been verified (or application for verification received).		

	Requirement	Verification check	Comments	Pass
3	Distillation			
i)	Single Malt Welsh Whisky must be distilled before ageing.	(a) Check all alcohol intended for filling as Single Malt Welsh Whisky has been distilled or will be distilled prior to filling. (b) Check that only approved processing aids (for example, anti-foams or sacrificial copper for column stills) are used.		
ii)	Distillation must be either by a single pot still (with or without a column of plates attached) and/or in pairs of pot stills.	Distillation by other methods is not allowed including by column still.		
iii)	Distillation must be at an alcoholic strength by volume (ABV) of less than 94.8%.	Check distillery records to confirm distillation strength and visually check procedures.		
iv)	All water used in Single Malt Welsh Whisky must be sourced from Welsh origin.	Check postcode of source location and/or water rates bill.		
v)	The Distillation facility must be able to demonstrate that fermented liquid intended for distillation as Single Malt Welsh Whisky has been sourced from a facility with HMRC assured processes.	(a) Check what controls are in place to monitor inward shipments/receipts. (b) Request name and address of consignors. Confirm their processes have been verified (or application for verification received).		

3 Maturation

	Requirement	Verification check	Comments	Pass
1	Maturation warehouse			
i)	Single Malt Welsh Whisky must be matured in an excise warehouse registered with HMRC or a permitted place.	<p>(a) Check HMRC records for compliance. A permitted place is a premises for which the producer holds an APPA or any place to which spirits are moved for:</p> <ul style="list-style-type: none"> • re-warehousing to another excise warehouse • temporary purposes and periods as allowed by HMRC • scientific research and testing • other premises where goods of the same class or description may be kept, under Customs and Excise Acts • other premises permitted by HMRC <p>(b) Check that the producers systems and records confirm the new make spirit is decanted fully into proper casks and is stored at a location in Wales.</p> <p>(c) Check that the producer's systems and records confirm that all Single Malt Welsh Whisky intended for export is transferred from cask to inert containers prior to removal from the tax warehouse for export.</p>		

	Requirement	Verification check	Comments	Pass
ii)	Maturation must only take place in Wales. The whisky must not be exported for further maturation outside Wales.	<p>(a) Check that the producer's procedures and systems ensure that all new made spirit filled into casks or received by tanker to be casked for maturing as Single Malt Welsh Whisky can be identified and the records show that it has been produced in compliance with the GI.</p> <p>(b) Check that the producer's procedures and systems ensure that all spirits received in casks for further maturation can be identified and the records show that this whisky has been produced in compliance with the GI.</p>		
iii)	The maturation facility must be able to demonstrate that spirit being matured as Single Malt Welsh Whisky was sourced from a distillery with HMRC assured processes.	<p>(a) Check what controls are in place to monitor inward shipments/receipts.</p> <p>(b) Request name and address of consignors. Confirm their processes have been verified (or application for verification received).</p>		
iv)	All water used in Single Malt Welsh Whisky must be sourced from Welsh origin.	Check postcode of source location and/or water rates bill.		

	Requirement	Verification check	Comments	Pass
2	Filling			
i)	Casks must be filled only with distilled spirit that will mature into Single Malt Welsh Whisky.	Check procedures to ensure that casks are thoroughly drained of any previous contents before being filled. Check that there is an appropriate procedure in place for emptying casks.		
ii)	No additives are allowed at this stage.	<p>Check procedures to ensure that no substance is added to the inside of the cask before being filled, for example, paxarette, boisé, sugar, caramel, oak chips, wooden structures.</p> <p>Note – it is recognised that some casks may previously have been used to store other alcoholic beverages and this has some bearing on the future taste of the product. This is acceptable industry practice and is allowed to continue.</p>		
3	Maturation cask			
i)	Single Malt Welsh Whisky must be matured in wooden casks.	<p>(a) Check operators purchase records to ensure that casks are made of wood. All repairs to casks must be made with wood. Steel bungs are allowed. Traditional cooperage practices (such as charring and de-charring) are allowed.</p> <p>(b) Seek confirmation from operator that casks have not been rendered inert by glazing, plastic liners and so on. Processors should be informed of the need to make purchase records available when booking their verification visit.</p>		
ii)	The capacity of each cask must not exceed 700 litres at any time during maturation.	Check a sample of casks to identify their size. Check operator's purchase records to identify sizes of casks.		

	Requirement	Verification check	Comments	Pass
4	Maturation ageing			
i)	Single Malt Welsh Whisky needs to be matured for at least 3 years.	<p>(a) Check the maturers' record keeping processes to understand how they log the ageing of a cask. This involves verifying the producers' systems and controls to ensure they have an accurate log of the whisky in the cask and effect tracking of the age of the spirit in the cask.</p> <p>(b) Check that the maturers have adequate measures to ensure the ageing process is not interrupted:</p> <ul style="list-style-type: none"> leaks or evaporative losses do not cause any problems for the age of the spirit left in the cask the contents of a cask may be re-racked into another empty cask for further ageing, but re-racking should normally take place immediately in order to ensure proper control of maturation periods topping up of casks with younger spirit is not allowed 'marrying in cask' is allowed to continue 		

4 Bottling and labelling of final product

	Requirement	Verification check	Comments	Pass
1	Bottling			
i)	Single Malt Welsh Whisky can only be bottled within Wales – this can be a different site from the distillery.	Check bottling location address.		

	Requirement	Verification check	Comments	Pass
ii)	Single Malt Welsh Whisky received for bottling/labelling in Wales has been produced in accordance with the Product Specification. The bottling facility must be able to demonstrate that the whisky has been sourced from a maturation facility with verified processes.	Check controls in place and confirm processes have been verified. This also includes checking that details of all brands bottled are submitted to HMRC.		
iii)	Bottling in Wales – Duty not paid If Single Malt Welsh Whisky is to be held or received at the bottling location in a wooden cask, the location must be an excise warehouse or permitted place.	Check HMRC records for compliance. A permitted place includes a premises for which the producer holds an APPA or any place to which spirits are moved for: <ul style="list-style-type: none"> • re-warehousing to another excise warehouse • temporary purposes and periods as allowed by HMRC • scientific research and testing • other premises where goods of the same class or description maybe kept, under Customs and Excise Acts • other premises permitted by HMRC 		
iv)	Bottling in Wales – Duty paid If the bottling location is not an excise warehouse or permitted place, then the Single Malt Welsh Whisky may only be held or received in inert containers.	Check Single Malt Welsh Whisky is not held or received in any wooden containers. If so, it can no longer be described as Single Malt Welsh Whisky as it is being matured outside an excise warehouse or permitted place. A permitted place includes a premises for which the producer holds an APPA.		
2	Additions			
i)	The bottler may only add water to dilute the product to bottling strength and plain caramel colouring (E150a) to adjust colour.	Ensure that the addition of the colouring agent complies with the declared production standards and that only caramel colouring E150a is used by adding it to the whisky prior to bottling and is not used to flavour or sweeten.		

	Requirement	Verification check	Comments	Pass
ii)	All water used in Single Malt Welsh Whisky must be sourced from Welsh origin.	Check postcode of source location and/or water rates bill.		
3	Strength			
	Single Malt Welsh Whisky has a minimum alcoholic strength by volume (ABV) of 40%.	Check that procedures and systems are in place to ensure accurate testing and recording of the ABV of each batch before bottling. Also verify from a sample of records that the minimum ABV of the bottled product is 40%.		
4	Labelling			
i)	The age of the whisky can only be expressed in years and must comply with the labelling requirements for spirit drinks.	Refer to label for compliance and appropriate legislation.		
ii)	The label on any GI verified bottle of Single Malt Welsh Whisky should accurately describe the contents.	Check the: <ul style="list-style-type: none"> • systems and controls are adequate to ensure that the information displayed on the label corresponds to the contents of the bottle • label content and design complies with the sample label declared in advance by the producer for verification purposes • information on the label and the supporting records enable the accurate identification of the source, type and age of any specific batch of product 		
iii)	Maturation period or age may only be specified in the description, presentation or labelling of a spirit drink where it refers to the youngest alcoholic component and provided that the spirit was aged according to the verification checks and Product Specification requirements.	Check a sample of labels and if the maturation period and age statement is referenced. Confirm the year of bottling and/or age of the whisky is also stated on the label.		