







WHISKY SOCIETY

REGION:IslayCOUNTRY:ScotlandAGE:13 YearsDATE DESTILLED:25th May 2005CASK TYPE:Refill Ex-Bourbon BarrelOUTTURN:2204 BottlesABV:60,2 %

REGION:HighlandsCOUNTRY:ScotlandAGE:9 YearsDATE DESTILLED:25th June 2008CASK TYPE:Refill Ex-Bourbon BarrelOUTTURN:221 BottlesABV:61,2 %



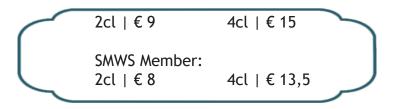
## DESCRIPTION

A fragrant exterior of honeysuckle and seaside heather shrouded a heart of darker intent. Salted toffee and caramel wafers offered a sweet bridge across to sticky prunes, salted liquorice and tar-covered ropes. As coconuts washed up beside rock pools on the beach, dark fruit notes of blackcurrants, black cherries and dried cranberries conspired against fruit jelly sweets and prawn cocktails made with double cream. A wisp of menthol mingled with cinnamon and welcoming malty notes as honeycomb ice cream melted in the sun. Dry herbal notes arrived towards the end in a pan of sizzling prawns in butter, which faded slowly to fragrant peppermint on the finish.



## DESCRIPTION

An organic nose at first. All spearmint, cactus flesh, green fruits, pomegranate syrup, tequila blanco, motor oil, boiler sheds and hawthorne. Cough sweets melted in a copper pot and some dollops of blackcurrant preserve. With water we got earth, woodland bonfire, weetabix and leaf mulch alongside wildflowers, gorse, sea greens, wet rocks, sheep wool, beach sand and swimming pools. The mouth was prickly and lively with coal tar soap,b, sunflower oil, leavened bread and sandalwood. Also some parma ham, wood char and a balanced saltiness with a lick of smoke. Water gave us some mineralic, glowing embers with turmeric, greengage, pollen, ointment, lavender and oatcakes.







REGION:CampbeltownCOUNTRY:ScotlandAGE:15 YearsDATE DESTILLED:16th February 2001CASK TYPE:Refill Ex-Bourbon BarrelOUTTURN:276 BottlesABV:55,4 %

## DESCRIPTION

We sat in a waterfront restaurant in Key Largo reading 'The Old Man and the Sea' whilst waiting for our meal. The smell of tamarind and honey marinated prawns as well as blackened alligator bites and crab stuffed grouper fillets made us all very hungry indeed. Let's tuck in; smoked mussel salad followed by caramelised pulled beef brisket in a rich spicy sauce with sweet chilli jam on the side for an extra kick. After a drop of water, a clean car mechanic (smell of Swarfiga and creosote) took the table next to us eating pork ribs in a smoky barbeque sauce.



The Scotch Malt Whisky Society