





REGION: Highlands COUNTRY: Scotland AGE: 25 Years

DATE DESTILLED: 20th April 2010

CASK TYPE: Second Fill Ex-Bourbon Barrel

OUTTURN: 228 Bottles ABV: 58,6 %

REGION: Speyside COUNTRY: Scotland AGE: 25 Years

DATE DESTILLED: 20th April 1993

CASK TYPE: Refill Ex-Bourbon Barrel

OUTTURN: 140 Bottles ABV: 53,1 %



DESCRIPTION

The cart rolled along full of juicy fruits as blackcurrants, redcurrants and pears mingled with fresh citrus and lime zest. A strong tropical edge brought pineapple, mango and coconut that merged seamlessly with the fresh wood of the cart (which had been coated with linseed oil). Sweet malty notes became buttery, as we discovered butterscotch and fudge with a dollop of clotted cream. Then came layers of apple crumble and apple tart, fresh from the oven and served with vanilla custard. A gentle spice delivered cinnamon and ginger before we moved towards hazelnuts and brazil nuts, with an oily texture that continued through to the spearmint kissed finish.

DESCRIPTION

As the flames flickered the sweet aroma of scented wax filled the air and joined the oiliness of linseed on wood. The fresh scent of mint leaves in a mojito cocktail sliced through the creaminess of a pina colada, thick with coconut and ripe pineapple juice. Sticky marzipan encased in milk chocolate supported the crispy topping of apple crumble drizzled with pistachio nuts before black tea offered a framework of tannins. The palate briefly tingled with fresh ginger but rapidly sweetened into caramel sauce and custard cream biscuits. A fresh waft of peppermint suggested more complex notes of herbal tea and introduced tropical fruit and tangy orange peel to finish.

2cl | € 8 4cl | € 14

SMWS Member:

2cl | € 7 4cl | € 12

Source:

The Scotch Malt Whisky Society

2cl | € 25 4cl | € 43

SMWS Member:

2cl | € 22 4cl | € 39







REGION: Highlands COUNTRY: Scotland AGE: 7 Years

DATE DESTILLED: 19th September 2011

CASK TYPE: Second Fill Ex-Bourbon Barrel

OUTTURN: 240 Bottles ABV: 60,4 %

REGION: Speyside COUNTRY: Scotland AGE: 16 Years

DATE DESTILLED: 11th June 2002

CASK TYPE: First Fill Ex-Moscatel Hogshead

OUTTURN: 237 Bottles ABV: 56,4 %



DESCRIPTION

Beautifully expressive and rich with distillery character. Lots of salty bubblegum, lemon jelly, gooseberry, elderflower, sandalwood, perfumed seaweed and gorse. With water there's cheesecake, mineral oils, chalky marshmallow, lime juice and a big, luxurious and easy, sweet fruitiness. The palate begins with honeydew melon, fruity waxes, juicy fruit chewing gum, jelly babies, pineapple chunks and mango scented bath salts. Dilution offers up vanilla custard with quince jelly, softmints, strawberry liquorice, lime cordial, aged Gewurtztraminer, lychee syrup and rosewater. The finish moves towards boot polish, camphor and salty wax.

2cl | € 9 4cl | € 15

SMWS Member:

2cl | € 8 4cl | € 13,5

Source:

The Scotch Malt Whisky Society

DESCRIPTION

The panel found this a rather funky example at first. Overripe tropical fruits such as mango and guava danced haphazardly with mint chocolate and Grand Marnier. There followed notes of chocolate covered coffee beans and fermenting fruits; cough syrup and strawberry wine. Water brought out vanilla fudge, play dough, cough syrup, sone fruits, pickles and toffee apples. The neat palate was immediately full of cola cubes, life leaf, roasted beetroot, raspberry jam, perry, kumquats and star anise. With a touch of water the darker fruits came to the fore with cassis, blackcurrant cordial, throat lozenges, elderflower jam, gorse flower, brown bread and orange cocktail bitters. This curious and compelling dram was transferred to a Moscatel cask after 14 years in a bourbon hogshead.

2cl | € 12 4cl | € 20

SMWS Member:

2cl | € 10,5 4cl | € 18



REGION: Speyside COUNTRY: Scotland

AGE: 21 Years

DATE DESTILLED: 18th September 1997

CASK TYPE: Second Fill Toasted Hogshead

OUTTURN: 231 Bottles ABV: 55,6 %

COUNTRY: Ireland AGE: 16 Years

DATE DESTILLED: 16th October 2001

CASK TYPE: First Fill Ex-Bourbon Barrel

OUTTURN: 180 Bottles ABV: 55,7 %



DESCRIPTION

A hedonistic profusion of dried tropical fruit crashed onto the beach amidst coconuts, brazil nuts and dark chocolate that had melted onto the golden sand. Bobbing in the tide we spied an old tea chest packed with jars of golden syrup and tobacco whilst on the warm breeze came the evocative aromas of ground coffee beans and vanilla pods. We were sipping mugs of hot chocolate, lavishly adorned with cream and a dusting of cocoa powder that paired very nicely with the ginger and rhubarb crumble that was drizzled with custard. Through the creamy and velvety textures more tropical fruit appeared as banana, guava and ripe melon combined on layers of banoffee pie and toasted pine nuts. Finally a sprig of mint brought a fresh sensation that merged with apricot yoghurt and pineapple dipped in dark chocolate on the lasting finish. After spending 18 years in an ex-bourbon hogshead this was transferred to a toasted 2nd fill hogshead for the remainder of its maturation.

2cl | € 17 4cl | € 29

SMWS Member:

2cl | € 15 4cl | € 26

Source:

The Scotch Malt Whisky Society

DESCRIPTION

On first nose, confectionery abounds with lemon bonbons and refreshers. Then sweet treats in the form of lemon curd and custard tart, meringue topped banoffee pie and a healthy serving of hazelnut liqueur. The taste is that of cloudy limeade, cherry flavoured sweets and strawberry liquorice. One panellist was making raspberry jam. Water stirred up the freshness of summertime with grassy and floral scents in the garden. We indulged in marshmallows, and fruit pastilles, washed down with mango smoothies. The fresh taste held mint leaves dusted with icing sugar, orange oil, chocolate biscuit and pear drops. The finish was unexpectedly salty-sweet, like seared scallops drizzled with lemon juice.

2cl | € 17 4cl | € 29

SMWS Member:

2cl | € 15 4cl | € 26





REGION: Speyside COUNTRY: Scotland AGE: 15 Years

DATE DESTILLED: 1st October 2002

CASK TYPE: First Fill Ex-Moscatel Hogshead

OUTTURN: 289 Bottles ABV: 56,7 %

DESCRIPTION

The aroma was that of baking small traditional French almond cakes called ,financier' with the main ingredients being ground almonds and beurre noisette. On the palate neat we imagined sitting in a rustic farmhouse kitchen enjoying clotted cream and lemon curd mousse with cardamom shortbread. When adding a little water we got served a toasted vanilla bean raspberry cake with coconut as well as an almond butter, plum and granola sandwich with a little drizzle of honey. After fourteen years in an ex-bourbon hogshead we transferred this whisky into a first-fill Moscatel hogshead for the remainder of its maturation.

2cl | € 15 4cl | € 25

SMWS Member:

2cl | € 13,5 4cl | € 22

Source:

The Scotch Malt Whisky Society