



SPANISH SPLENDOUR

BATCH NO.26

This small batch single malt displays a wonderfully fruity highland distillate through the lens of oloroso sherry casks, in both Spanish & American oak. The Tasting Panel were taken to a Spanish bakery, where they enjoyed a wealth of luxurious sweet treats.

An abundantly, almost extravagantly, rich aroma filled the room with the scent of chocolate truffles, rum-soaked raisins, butterscotch sauce and prunes stewed in port wine. The taste was just as luxuriant, with flavours of a Seville orange cake prepared with raw forest honey, which is a little less sweet and has a slightly salty note. With a drop of water we cracked the crunchy, caramelised crust of an authentic crema catalana to release the characteristic citrus and cinnamon aromas. On the palate, we cut slices of a cake from Brittany, a Far Breton – a flan-style egg and milk custard with prunes which reminded one of us of a similar dessert served in the Spanish Cantabria region, quesada pasiega.

REGION	<i>Speyside</i>
CASK TYPES	<i>Refill & 1st fill Bourbon, Spanish & American oak Oloroso hogsheads</i>
AGE	<i>10 years</i>
DATE	<i>10/09/2013</i>
OUTTURN	<i>1 of 2264 bottles</i>
ABV	<i>50%</i>
BOTTLE PRICE	<i>£ 55.00</i>

SLICE OF REMINISCENCE

SPICY & SWEET

CASK NO. 59.79

As we dipped rice paper in strawberry sauce and heavy cream, we sliced into a lemon cheesecake topped with mango. The palate and nose were near one and the same, albeit with a peppery spice emerging in the palate. Water brought spice to the nose, while strawberry remained the prevailing, sugar-sweet note. The palate returned to cheesecake, crowned now with mint and hemp leaves.

REGION	<i>Highland</i>
CASK TYPES	<i>1st fill Bourbon hogshead</i>
AGE	<i>13 years</i>
DATE	<i>11/01/2011</i>
OUTTURN	<i>1 of 231 bottles</i>
ABV	<i>54.6%</i>
BOTTLE PRICE	<i>£73.50</i>

WHAT THE BELLS OF ST CLEMENT'S SAY

DEEP, RICH & DRIED FRUITS

CASK NO. 1.288

We transferred this from a first fill bourbon barrel into a first fill American oak oloroso hogshead after nine years. The nose gave maple syrup poured over warm buttered pancakes, prunes, chocolate-covered honeycomb bars and flowers on a polished table. The palate was intensely sweet – serving up toffee, butterscotch, pecan pie and fruit cake – with additional flavours of limoncello, dark chocolate, black pepper and sherry. The reduced nose held up wonderfully to deliver Valencia orange peel, medjool dates, marzipan and toasted almonds. Tasting it again, some mango, grape, lemon meringue pie and orange blossom painted an even more exotic palate, finishing warmly with clove, coriander and sugar-coated fennel seeds.

REGION	<i>Speyside</i>
INITIAL CASK	<i>Refill Bourbon Hogsheads</i>
FINAL CASK	<i>1st fill American oak Oloroso hogshead</i>
AGE	<i>12 years</i>
DATE	<i>25/01/2012</i>
OUTTURN	<i>1 of 213 bottles</i>
ABV	<i>58.8%</i>
BOTTLE PRICE	<i>£ 85.00</i>



PIERS, PAPAYAS AND PINEAPPLE PEBBLES

LIGHTLY PEATED

CASK NO. 3.351

In the shade of the pier a heather honey-glazed lobster sizzled on the barbecue. Fresh mint leaves were sprinkled over a wakame salad as we unpacked pastrami and oily pancetta. Then a wave of tropical juice crashed on to the shore, washing up papayas and pineapples like pebbles in the surf. With some water in the glass, we noticed chocolate limes among the gorse bushes and heather, while the clean seaside aromas of smoked clams and mussels bubbled from a pot of vongole broth. Oranges and guavas had now washed up alongside the pineapples, dotted with leaves of fresh herbs and pistachios. After spending 17 years in an ex-bourbon hogshead this was transferred to a second fill Spanish oak oloroso hogshead for the remainder of its maturation.

REGION	<i>Islay</i>
CASK TYPE	<i>2nd fill Bourbon barrel</i>
AGE	<i>20 years</i>
DATE	<i>16/02/2004</i>
OUTTURN	<i>1 of 241 bottles</i>
ABV	<i>56.7%</i>
BOTTLE PRICE	<i>£ 195.00</i>

KEEP YOUR VIKINGS!

LIGHTLY PEATED

CASK NO. 4.392

The nose was immediately fresh and evocative of this whisky's island origins, full of sea air, coastal rock pools, dried seaweed, heather flowers and gorse. We also noted impressions of shilling ales and salted honey. Water enhanced the saline aspects and introduced further aromas of sandalwood, beach pebbles and surf foaming on sand. The palate was initially redolent with gentle, crisp Orcadian peat smoke, then more salted honey, herbal liqueurs and smoked oatmeal. We found it gorgeous and wonderfully natural. With reduction we thought it really became stunning, with rich, layered Orkney peat flavours, iodine, aniseed, smoked lemons and tar. At six years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

REGION	<i>Highland Island</i>
INITIAL CASK	<i>Refill Bourbon Hogsheads</i>
FINAL CASK	<i>1st fill Bourbon barrel</i>
AGE	<i>13 years</i>
DATE	<i>27/01/2011</i>
OUTTURN	<i>1 of 215 bottles</i>
ABV	<i>63%</i>
BOTTLE PRICE	<i>£ 79.50</i>

SPELLBOUND!

HEAVILY PEATED

CASK NO. 53.482

The colour was a shiny, smoky topaz and smoky it certainly was! We mulled over a match made in heaven, with manzanilla sherry and Spanish oak-smoked, air-dried, finely sliced beef served with toasted almonds. Smoke was also very pronounced on the palate, evoking a smooth, creamy and roasty oatmeal milk stout which dragged us into an uncharted deep, dark depth we never wanted to leave. We eventually did though, and with the addition of a drop of water the scent was that of toasted malted brown bread with a hazelnut spread, as well as burnt cocoa and fondant biscuits. To taste, we found roasted coffee, cocoa nibs and burnt raisins. At seven years of age, we married two hogsheads from the same distillery into this cask for further maturation.

REGION	<i>Islay</i>
INITIAL CASK	<i>Refill Bourbon hogshead</i>
FINAL CASK	<i>1st fill Spanish oak Oloroso butt</i>
AGE	<i>11 years</i>
DATE	<i>03/04/2013</i>
OUTTURN	<i>1 of 567 bottles</i>
ABV	<i>56.6%</i>
BOTTLE PRICE	<i>£ 85.00</i>