



THE SCOTCH MALT WHISKY SOCIETY

SHIMMERING SILK

BATCH NO. 23

This stunning single malt was created especially for members of The Scotch Malt Whisky Society by our friends at Dunville's Irish Whiskey. Needless to say, our Tasting Panel were bowled over by the quality & complexity on display. Pour a glass and lose yourself in silky opulence. We dipped candied oranges into a chocolate sauce at the same time as baking French blueberry fig tarts and preparing a plum and pear compote with honey. A silly, silky-smooth texture on the palate reminded one Panellist of a honey lavender earl grey latte, while another had a tropical smoothie blending mango, pineapple, banana and coconut milk. Following reduction, we discovered crème Catalan flavoured with citrus peel and cinnamon as well as barbecued mango with macadamia nuts and honey. The taste left us all speechless, truly a knockout!

| | |
|--------------|---|
| REGION | <i>N. Ireland</i> |
| CASK TYPES | <i>Refill & 1st Fill Bourbon barrels & PX hogs-</i> |
| AGE | <i>11 years</i> |
| DATE | <i>N/A</i> |
| OUTTURN | <i>1 of 1,003 bottles</i> |
| ABV | <i>50%</i> |
| BOTTLE PRICE | <i>£ 80.00</i> |

FRESHNESS AND LIGHT

SWEET, FRUITY & MELLOW

CASK NO. 46.67

The Panel noted aromas of shortbread, lemon syrup, cactus and mint leaf at first nosing. This was followed by fudge, poached pears, a freshly mowed lawn and brown bread with white pepper and olive oil. Reduction brought out dried herbs, soda bread, trampled bracken and boxed raisins. Also an effervescent elderflower champagne aspect. On the palate we found vanilla custard with a silky and viscous Turkish delight note. Joined by lemon bonbons, green fruit jellies and lime curd. A little water added earthy notes of turmeric, wild flowers, tiger balm and white stone fruits.

| | |
|--------------|--------------------------------|
| REGION | <i>Speyside</i> |
| CASKTYPE | <i>1st fill Bourbon Barrel</i> |
| AGE | <i>9 years</i> |
| DATE | <i>18/08/2008</i> |
| OUTTURN | <i>1 of 262 bottles</i> |
| ABV | <i>59.7%</i> |
| BOTTLE PRICE | <i>£ 50.00</i> |

CINNAMON CHILLI CHOCOLATE CUPCAKES

DEEP, RICH & DRIED FRUITS

CASK NO. 157.2

A bouquet of aromas ranged from pear drops, sour plums and raspberry sherbet to dandelion and burdock, greengage jam and bergamot to, finally, dried lemon peel and sweet tobacco. We found lots of spice on the palate, including cinnamon, chilli and chocolate cupcakes, plus spiced chewy toffee with a resinous peppermint flavour in the finish. The addition of water added plenty of sweetness, bringing butterscotch, raisins, sauternes-poached pears, and golden caster sugar. To taste, we drank a hazelnut mocha caffè latte prepared with hazelnut syrup and noisette and herb-flavored liqueur, served with a jam roly-poly pudding with plenty of custard and some clotted cream at the side.

| | |
|--------------|--|
| REGION | <i>France</i> |
| CASKTYPE | <i>1st fill Spanish oak Oloroso butt</i> |
| AGE | <i>7 years</i> |
| DATE | <i>23/02/2016</i> |
| OUTTURN | <i>1 of 640 bottles</i> |
| ABV | <i>61.5%</i> |
| BOTTLE PRICE | <i>£ 85.00</i> |



THE SCOTCH MALT WHISKY SOCIETY

AY, CANDELA

SPICY & SWEET

CASK NO. 35.383

One Panellist got carried away as he imagined unwrapping a toffee caramel in a bar in Havana while drinking a mojito and smoking a cigar. On the palate, it was incredibly fresh and lively, as if Ibrahim Ferrer had turned up with his group, the Buena Vista Social Club, singing Candela as we ordered a Cuba libre – rum and cola in a highball with lime juice. After reduction we moved to the Dolomites in winter and enjoyed Scotch broth and Hungarian goulash, as well as German sauerbraten, roast beef marinated in a sour vinegar base served with red wine vinegar, juniper berries and leeks. Following 13 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

| | |
|--------------|--|
| REGION | <i>Speyside</i> |
| INITIAL CASK | <i>Refill Bourbon Hogshead</i> |
| FINAL CASK | <i>1st fill Spanish oak Oloroso hogshead</i> |
| AGE | <i>17 years</i> |
| DATE | <i>30/01/2006</i> |
| OUTTURN | <i>1 of 258 bottles</i> |
| ABV | <i>54.7%</i> |
| BOTTLE PRICE | <i>£ 105.60</i> |

DARK FRUIT FEEDBACK LOOP

DEEP, RICH & DRIED FRUITS

CASK NO. 48.164

The nose on this one was immediately impactful and broad spectrum, with notes including raspberry jam, a fat, rum-like worm tub funk, powdered cinnamon and ginger, and also clove-studded baked apples. We also found treacle, crushed hazelnuts and malt extract. Water brought more rum notes, pine sap, toffee sauce and dusty coal scuttles. There was a scattering of dried exotic fruits in the background too. The palate opened with rich and emphatic notes of hessian, orange muscat wines, fennel seed and salted liquorice. Reduction added dried marjoram, aged calvados, pickled walnuts and sweet rancio notes, while we found soft spices and dark fruits in the aftertaste. After 13 years of aging, we combined the contents of two bourbon hogsheads into this top quality first fill sherry butt.

| | |
|--------------|--|
| REGION | <i>Speyside</i> |
| INITIAL CASK | <i>Refill Bourbon Hogshead</i> |
| FINAL CASK | <i>1st fill Spanish oak Oloroso butt</i> |
| AGE | <i>17 years</i> |
| DATE | <i>31/07/2006</i> |
| OUTTURN | <i>1 of 474 bottles</i> |
| ABV | <i>54.2%</i> |
| BOTTLE PRICE | <i>£ 96.80</i> |

ROCKING THE GRAVY BOAT

PEATED

CASK NO. 53.453

Lashings of leather, tar, camphor, burning pine cones and smoked teas – all slogged down with pickled seawater, brisket burnt ends and root beer syrup mixed with barbecue sauce. Powerful, concentrated and brilliant! With water we got shoe polish, mineral salts and pungent kipper smoke along with a tang of beef extract and smoky bouillon powder. The neat palate opened with a distinctly gamey and leathery vibe, plus some very salty Dutch liquorice, natural tar extracts, game salami with hot chilli and smoked black teas. Reduction enhanced the leathery aspects and brought aged Belgian lambic ales, pickled tarragon, iodine and a whole box of gravy granules. At the age of seven, we combined two hogsheads from the same distillery into an ex-bodega sherry butt.

| | |
|--------------|--|
| REGION | <i>Islay</i> |
| INITIAL CASK | <i>Refill Bourbon hogshead</i> |
| FINAL CASK | <i>1st fill Oloroso ex-Bodega butt</i> |
| AGE | <i>12 years</i> |
| DATE | <i>03/04/2013</i> |
| OUTTURN | <i>1 of 612 bottles</i> |
| ABV | <i>57.5%</i> |
| BOTTLE PRICE | <i>£ 79.20</i> |