



## UNDERSTATED OPULENCE

### LIGHT & DELICATE

#### CASK NO. 39.198

An air of understated elegance, a subtle tropical floral scent with a very soft richness like a Hawaiian lei garland presented to us as a symbol of affection. On the palate, like a vintage pipe pouch made of leather in a rustic Kodiak brown oil finish, holding well-used pipes and a variety of tobacco next to all the other utensils. With a drop of water, a lovely burst of sweetness - a frangipani tree in full bloom and to taste now like a hummus dip served with pitas. After 27 years in an ex-bourbon hogshead, this whisky was transferred into a 2nd fill toasted oak hogshead for the remainder of its maturation. This toasted cask was previously used to mature Society cask 35.181.

REGION	<i>Speyside</i>
INITIAL CASK	<i>Refill Bourbon Hogshead</i>
FINAL CASK	<i>2nd fill Toasted Hogshead</i>
AGE	<i>30 years</i>
DATE	<i>16/10/1989</i>
OUTTURN	<i>1 of 197 bottles</i>
ABV	<i>49.2%</i>
BOTTLE PRICE	<i>£295.00</i>

## THE ANTIQUE FRUITIQUE BOUTIQUE

### OLD & DIGNIFIED

#### CASK NO. 7.284

Opening the door to the boutique we were hit by a waft of intense fruit and pipe tobacco. Tart aromas of apples and quince jelly mingled with dried mango, cola-flavoured sweets and the dust of an old fruit cellar. Antique glass sweetie jars were crammed with cherry lips, crumbling chalky lovehearts and fizzy sherbet chews flavoured with violets. After adding a small dash of water our attention was drawn to an old tea chest in the corner. Sitting on top was a vase of geraniums, while we found a stash of apple tobacco and tea tree oil inside. Then we struck gold - hiding in the fridge was a nectarine trifle, adorned with gooseberries, dried apricots and slices of honeydew melon rolled in toasted coconut shavings.

REGION	<i>Speyside</i>
CASK TYPES	<i>Refill Bourbon Hogshead</i>
AGE	<i>32 years</i>
DATE	<i>10/04/1992</i>
OUTTURN	<i>1 of 141 bottles</i>
ABV	<i>47.6%</i>
BOTTLE PRICE	<i>£595.00</i>

## GALLOVIDIAN RHAPSODY

### OLD & DIGNIFIED

#### CASK NO. 50.119

A complex orchestration of honeysuckle, pomegranate and earl grey tea harmonised with sizzling pork chops, glazed with manuka honey and served with sweet apple sauce on an antique writing desk. Base notes of candied orange peel, smashed hazelnuts and virgin olive oil created rich yet silky textures that perfectly carried the other flavours. A small dash of water established an ensemble of sweet ginger wine, maple syrup and marmalade, alongside a quartet of cassia bark, marzipan, Christmas cake and pineapple flambéed in armagnac. The sticky, syrupy notes reached a delightful crescendo before an encore of dark chocolate, toasted almonds and tobacco. At 28 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>Lowland</i>
INITIAL CASK	<i>Bourbon Barrels</i>
FINAL CASK	<i>Refill Bourbon Barrels</i>
AGE	<i>34 years</i>
DATE	<i>26/01/1990</i>
OUTTURN	<i>1 of 235 bottles</i>
ABV	<i>53.8%</i>
BOTTLE PRICE	<i>£ 425.00</i>



# THE SCOTCH MALT WHISKY SOCIETY

## A FORAGE INTO ORANGE

### DEEP, RICH & DRIED FRUITS

#### CASK NO. 44.180

Sophisticated and complex, the nose suggested maple candies, barley sugars and golden syrup, with hints of duck à l'orange (with a cherry on top). We found more orange on the palate – jaffa cakes, orange jelly babies and bitter orange cognac liqueur – with vanilla pod and espresso, while sugar-coated fennel seeds and crystallised ginger spiced up the finish. Wood notes strengthened on the nose with water – wooden hay barns, charcoal, sauna wood and clove. The palate combined candied orange slices and mandarin cheesecake with spiced rum, black pepper, tobacco and San Daniele ham. After 15 years in ex-bourbon wood, this enjoyed further maturation in a first fill heavy char hogshead.

REGION	<i>Speyside</i>
INITIAL CASK	<i>Refill Bourbon Hogshead</i>
FINAL CASK	<i>New oak Heavy char #4+ hogshead</i>
AGE	<i>18 years</i>
DATE	<i>31/05/2005</i>
OUTTURN	<i>1 of 252 bottles</i>
ABV	<i>60.1%</i>
BOTTLE PRICE	<i>£117.00</i>

## RED WINE AND BRINE IN THE OLD COAL MINE

### OILY & COASTAL

#### CASK NO. 4.395

Sand and seashells crunched beneath our feet as we stepped into the darkness. Wafts of heather smoke billowed from deep below, bringing aromas of grilled pork chops, oregano and samphire sautéed in salted butter. Venturing deeper we uncovered cherries being washed along in a stream of pinot noir wine. Our faces were blackened with cocoa powder and coal dust. A dash of water released walnuts infused in rich sherry, and scatterings of orange peel on smoked salmon canapés. Our mouths were coated with a sticky mix of chimney soot and honey by the time we discovered smoked bacon, glazed sausages and praline-filled barnacle shells. At 19 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</i>
INITIAL CASK	<i>Refill Bourbon hogshead</i>
FINAL CASK	<i>1st fill Oloroso ex-Bodega butt</i>
AGE	<i>25 years</i>
DATE	<i>09/06/1999</i>
OUTTURN	<i>1 of 629 bottles</i>
ABV	<i>50.4%</i>
BOTTLE PRICE	<i>£325.00</i>

## BIRCH SAP AND BURNT TOFFEE

### LIGHTLY PEATED

#### CASK NO. 135.54

Having dipped orange segments in molten sugar, we tossed them in soot and lemon zest. Introducing this to the palate offered burnt toffee wrapped in tortillas, soaked in birch sap. Water emphasised the birch, adding apple sauce too, seasoned with lemon juice and thyme. The palate now hosted lemonade stirred with a tar-soaked birch twig and served with a side of spun sugar, orange once more, and maple syrup. After 14 years in an ex-bourbon hogshead, we transferred this to a first fill hogshead with a #3 char for the remainder of its maturation.

REGION	<i>Highland</i>
INITIAL CASK	<i>Refill Bourbon Hogsheads</i>
FINAL CASK	<i>1st fill #3 char hogshead</i>
AGE	<i>18 years</i>
DATE	<i>18/03/2005</i>
OUTTURN	<i>1 of 260 bottles</i>
ABV	<i>50.8%</i>
BOTTLE PRICE	<i>£117.00</i>