

# THE VAULTS ON THE ROAD

LIGHT & DELICATE

## TAKE ME TO THE CANDY SHOP

CASK NO. 9.297

<i>Age: 16 years</i>	<i>ABV: 56.3%</i>	<del>£ 88.00</del>
<i>Region: Speyside</i>		
<i>2nd fill Bourbon barrel</i>		

DISCOUNTED  
**PRICE**  
**£ 55.00**

### TASTING NOTES

The Panel tucked into green apple candy, served with a side dish of toffee popcorn dusted with fried rosemary and freeze-dried pear powder. The palate reflected the nose, with a gentle lingering mace alongside elderflower tea. Water introduced bergamot, a light clove and a dry woodshed to the nose, while the palate offered up a combination of lemon sherbet, cocoa powder and nutmeg.

**JUICY OAK & VANILLA**

# **CARAMEL CREME BRULEE**

**CASK NO. 59.82**

<i>Age: 13 years</i>	<i>ABV: 55.2%</i>	<del><i>£ 73.50</i></del>
<i>Region: Highland</i>		
<i>1st fill Bourbon hogshead</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

## **TASTING NOTES**

We prepared a tiramisu with juicy, sweet red gooseberries alongside plum jam, and sweet and savoury pretzels which had been dipped in lye, before baking and toasting brioche. On the palate we found a sweetness next to a delicate sourness, like a fruit salad of strawberries, melon, kiwi and pineapple with a drizzle from a dressing made using lime juice, honey, salt and cayenne pepper. Following reduction, notes of yeast, white bread and buttery shortbread appeared, as well as vanilla, toasted almonds and dried apricots. To taste, the fruitiness came to the fore next to the gentle smokiness emanating from a caramel crème brûlée.

OILY & COASTAL

# TETHERED TO THE SHORE

CASK NO. 4.390

<i>Age: 13 years</i>	<i>ABV: 61.7%</i>	<del>£ 79.50</del>
<i>Region: Highland</i>		
<i>1st fill Bourbon hogshead</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

## TASTING NOTES

We roped ourselves to the shoreline before discovering glistening kelp, hessian sacks full of coal ash and icing sugar soaking in the sea. The palate had an earthy quality, with notes of iodine, peat and a burst of green apple contrasting fried tenderstem broccoli. Reduction enhanced the salinity on the nose and added sweet cinnamon and peanut paste.

Gradually adding water, the Panel thoroughly enjoyed the dram's development from nutty and woody to wintergreen minty fresh. At seven 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.

SPICY & DRY

# PENUMBRAL PLEASURE

CASK NO. 36.218

<i>Age: 17 years</i>	<i>ABV: 59.6%</i>	<del>£ 90.00</del>
<i>Region: Speyside</i>		
<i>2nd fill Sauternes barrique</i>		

DISCOUNTED  
**PRICE**  
**£ 55.00**

## TASTING NOTES

The nose was a scatter of impressions – orange jelly fruits and tinned mandarins, toffee apples and pain au chocolat, ginger beer and hazelnut spread. The palate shifted from slightly astringent rhubarb tart, lemon zest and green grapes to chocolate pralines and sticky toffee pudding; finishing with pepper, balsamic and lime pickle. The reduced nose discovered new shoes and waxed saddles, lemon trees, cut grass and artists' studios. The juicy palate had fruit punch, cola cubes, apple sauce and honeysuckle – before a dry finish of oak, grain mustard and mace. After 13 years in ex-bourbon wood, this spent the remainder of its maturation in a second fill sauternes barrique.

**DEEP, RICH & DRIED FRUITS**

## **RAISIN THE BAR**

**CASK NO. 36.222**

<i>Age: 14 years</i>	<i>ABV: 55.4%</i>	<i><del>£ 80.00</del></i>
<i>Region: Speyside</i>		
<i>1st fill Spanish oak Oloroso hogshead</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

### **TASTING NOTES**

The nose was like diving from a giant walnut into a sea of sweet red wine and brandy. Figs, apricots and plums bobbed up and down, the ripples spreading out towards flambéed bananas and shortbread sunbeds. Elements of liquorice flooded the palate alongside a thick layer of marzipan in a raisin-rich sponge cake. Divine spices then merged as cinnamon and mace met the warmth of fresh ginger. Water elevated us to floral notes of gorse flowers, orange blossom and Turkish delight. Now prunes arrived wrapped in bacon, and grilled pork chops were served with a glaze of sticky Pedro Ximénez sherry. After spending 10 years in an ex-bourbon hogshead this was transferred to a first fill Spanish oak oloroso hogshead for the remainder of its maturation.

**DEEP, RICH & DRIED FRUITS**

# **TOUCHED BY A BEAR'S PAW AND CLAW**

**CASK NO. 53.450**

<i>Age: 13 years</i>	<i>ABV: 58.2%</i>	<i><del>£ 92.40</del></i>
<i>Region: Islay</i>		
<i>1st fill American oak PX hogshead</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

## **TASTING NOTES**

What a bouquet of aromas – teak oil, smoked walnut wine, sambuca with black liquorice flavour plus roasted pears, plums and peaches. To taste, a “muckle” (very large) hit of smoke like a steaming hot roasted red pepper, sweet potato and smoked paprika soup. After reduction, the scent turned into smoked blueberry pancakes and honey on burnt toast. On the palate, it conjured up images of not only a bear’s paw – a European Christmas biscuit, with powdered almonds, nutmeg and dark chocolate – but also a bear claw, pastry filled with almond paste and raisins. Following nine years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak PX hogshead.

**SWEET, FRUITY & MELLOW**

# **OLD SCHOOL COOL**

**CASK NO. 42.82**

<i>Age: 15 years</i>	<i>ABV: 53.1%</i>	<del>£ 88.00</del>
<i>Region: Highland</i>		
<i>1st fill Bourbon barrel</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

## **TASTING NOTES**

From the first sniff we were transported back to old-school flavours, with fascinating twists and turns. The sweetness of spun sugar, candied hazelnuts and pineapple wheels rolled in icing sugar merged with fresh pine, olive oil and old hessian sacks. The palate emerged with a green grass demeanor, swaying through dried hay, before heading towards pear juice, sweet tea and tobacco. A little water filled the hessian sacks with coal dust and memories of smoke. Then orange blossom and quince jelly brought the fruit alongside dried beech leaves and black cardamom. Finally, fragrant heather appeared with pears poached in white port and a little walnut oil.

**SWEET, FRUITY & MELLOW**

## **FRUIT JELLIES AND SOFT PISTACHIO NOUGAT**

**CASK NO. 73.165**

<i>Age: 12 years</i>	<i>ABV: 59.4%</i>	<del>£ 69.00</del>
<i>Region: Speyside</i>		
<i>2nd fill Port barrique</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

### **TASTING NOTES**

The aroma was that of tender, moist, slow-cooked pulled pork with a homemade barbecue sauce next to apple-glazed barbecued baby back ribs. If you are not hungry yet wait for the taste, as we tucked into roast duck breast with a hazelnut sauce. After reduction, the scent of ripe plums, heather honey, treacle tarts next to cranachan and Turkish delight added to the foodie theme. The taste was like grabbing a handful of real fruit juice jellies and soft pistachio nougat. Following 10 years in an ex-bourbon hogshead, we transferred this whisky into a second fill port barrique.



**SWEET, FRUITY & MELLOW**

# STROLLING, LOLLING AND SIPPING

**CASK NO. 46.141**

<i>Age: 12 years</i>	<i>ABV: 56.6%</i>	<i><del>£ 63.90</del></i>
<i>Region: Speyside</i>		
<i>1st fill Bourbon barrel</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

## TASTING NOTES

This one displayed a lightness of touch at first, with buttery popcorn, bergamot and bubblegum, alongside a pronounced pineapple note, plus citrus curds and yellow flowers in the background. Reduction brought vanilla-coconut custard, heather flowers, runny honey and oatmeal flapjack. The neat palate opened with a note of sweet mint tea, then more bubblegum, fruit salad juices and limeade. Water brought out additional flavours of mango lassi, banana chips, dried apricot and sandalwood.

**SPICY & SWEET**

## **TIKI REALM**

**CASK NO. 35.389**

<i>Age: 11 years</i>	<i>ABV: 58.9%</i>	<i><del>£ 59.00</del></i>
<i>Region: Speyside</i>		
<i>1st fill Bourbon barrel</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

### **TASTING NOTES**

This was fresh and light, with a good interplay between fruity sweetness and a zingy spice evoking a lemon zest mango salsa sprinkled with dried oregano. The taste was like a big bite into a smørrebrød with prawns and wood sorrel mayonnaise followed by a sweet and sour chicken stir fry. Following the addition of water there was an explosion of tropical fruits in the form of a 'painkiller' cocktail, consisting of rum, pineapple and orange juice, cream of coconut and sprinkled with nutmeg. On the palate we chewed on a stick of sugar cane and washed it down by drinking the 'water' straight out of a coconut.

LIGHTLY PEATED

## HOG ROAST AND MARSHMALLOWS TO TOAST

**CASK NO. 66.242**

<i>Age: 15 years</i>	<i>ABV: 60.4%</i>	<del><i>£98.30</i></del>
<i>Region: Highland</i>		
<i>Refill PX hogshead</i>		

DISCOUNTED  
**PRICE**  
**£ 55.00**

### TASTING NOTES

Smouldering heather on a beach bonfire created a seductive smog like treacle over hot chimney soot. Smoked ham merged with iodine on seashells before the barbecue roared into life to sizzle sausages and juicy rings of pineapple. Wild marshmallows found themselves harpooned before being mercilessly toasted over the glowing coals. With water our attention turned to charred pork belly with a thick layer of crunchy crackling, served with sweet toasted chestnuts and bacon. However, in our peripheral vision we spied caramel and chocolate dessert alongside toffee rolled in soot and baked apple pie topped with maple syrup and sea salt. After 12 years in an ex-bourbon hogshead, this was transferred to a Pedro Ximénez refill hogshead.

**PEATED**

## **TRUE BREATH OF THE HEBRIDES**

**CASK NO. 53.460**

<i>Age: 11 years</i>	<i>ABV: 60%</i>	<del><i>£ 78.50</i></del>
<i>Region: Islay</i>		
<i>1st fill Bourbon hogshead</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

### **TASTING NOTES**

The nose combined sweet peat, smoked haddock, yum-yums, acacia honey and vanilla with a slightly grubby note (beach bonfires, tarry driftwood and Z-boats approaching an oil rig). The palate was everywhere – peat smoke, cinnamon swirls and maple pecan pastries; mature cheddar and onion chutney on burnt toast; then finishing with liquorice, menthol and roofing tar. The reduced nose was an Islay clifftop – sea breezes, machair (grass, wild flowers) and fishing boats down below; lemon squeezed over scallops and pear. The palate now – a scallop burger with pinot grigio – was sweet, oceanic and tingly, with a dry finish: a true breath of the Hebrides.

**PEATED**

## A SMOKIN' GLASS OF GOODNESS

**CASK NO. 10.261**

<i>Age: 9 years</i>	<i>ABV: 58.7%</i>	<i><del>£ 79.20</del></i>
<i>Region: Islay</i>		
<i>1st fill American oak PX hogshead</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

### TASTING NOTES

Oh yes, smoke, salt and sea! You can just imagine looking out over a stretch of calm, blue and green, sparkling Caribbeanesque water to the Paps of Jura. On the palate we took a ringside seat for a bout between petrol-like smokiness and the sweet and salty combination of chargrilled pineapple wedges with chilli salt (the smoke “wins on points”). After reduction the weather changed, a gusty wind bringing dark rain clouds and the sea turned rough. Waves carried old wooden planks on to the pebble beach as we found shelter in a dunnage warehouse and drank a smoked, spiced mulled wine. Following five years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak PX hogshead.

## SINGLE CASK SPIRIT

# DOUGHNUT DISTURB: SMOKED APPLES RESTING

## CASK NO. RW6.6

<i>Age: 5 years</i>	<i>ABV: 58.4%</i>	<i><del>£ 75.00</del></i>
<i>Region: Finland</i>		
<i>1st fill #3 char barrel</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

## TASTING NOTES

A vat of smoked apple pulp patiently waited for its transformation into farmhouse cider, while a paraffin lamp flickered its glow over jars of honey. A waft of scorched heather filled the air, joining the smell of bay leaves and marjoram that were drying above birch wood on the fire. With a little water sweet and spicy notes appeared. Now, apple doughnuts were coated with cinnamon and smoky maple syrup. We rolled sticky toffee apples in toasted almond flakes, ready to be served with ice cream, eucalyptus honey and a delicious glass of calvados sweetened with molasses.

## SMALL BATCH BLENDED MALT

# SCARLETT MARZIPAN

## BATCH NO. 22

<i>Age: 13 years</i>	<i>ABV: 50%</i>	<del><i>£ 60.00</i></del>
<i>Region: Blended Malt</i>		
<i>1st &amp; refill American and Spanish Oak Oloroso butts</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

## TASTING NOTES

The blended malt is the rather tasty result of a combination of Speyside and Highland whiskies. Fully matured in sherry seasoned butts, a balance is struck between the use of refill and first-fill wood, and a fusion of Spanish and American oak influence.

On the neat nose we described it as a Scottish-Spanish alliance. Chewy highland toffee, oatmeal porridge with dried fruit compote and apple crumble were met by churros and a glass of oak-aged rioja. The initial taste certainly had those expected tannins but was almost immediately brimming with flavours of red fruits and toasted vanilla. Following reduction, the aroma of terracotta pots, sautéed wild mushrooms and salted almonds, plus farmhouse cider and red-wine pear frangipane tart, made this an utterly entertaining experience. The taste was like traditional Welsh cakes, a cross between a cookie, a scone and a pancake.

## SMALL BATCH SINGLE MALT

# SPANISH SPLENDOUR

## BATCH NO. 26

<i>Age: 10 years</i>	<i>ABV: 50%</i>	<i><del>£ 55.00</del></i>
<i>Region: Single Malt</i>		
<i>Refill &amp; 1st fill American and Spanish Oak Oloroso hogsheads</i>		

**DISCOUNTED  
PRICE  
£ 45.00**

## TASTING NOTES

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.



## SMALL BATCH BLENDED MALT

# UNDERWATER BARBECUE

## BATCH NO. 24

<i>Age: 12 years</i>	<i>ABV: 50%</i>	<i><del>£ 70.00</del></i>
<i>Region: Blended Malt</i>		
<i>1st fill barrels and 1st, 2nd &amp; refill Bourbon and Spanish &amp; American oak Oloroso hogsheads</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

## TASTING NOTES

This small-batch blended malt was created by bringing together the worlds of bourbon and oloroso cask maturation, along with spirit from the islands of Orkney and Islay. There are Spanish and American oak influences in here that complement the savoury smoke, leaving a post-barbecue glow. A gustatory dram, sure to delight peat heads and foodies alike.

This had a bountiful aroma at first, one chock full of smoke-laced flowers, liquorice, smouldering heather, sweeter sherry impressions and singed orange peel. We also found deeper tones of barbecue smoke, coconut shavings, suncream and silky trails of distant peat smoke. Water brought wet moss, sandalwood, shoreline freshness, wet seaweed and wood-smoked ham. The neat palate balanced sweetness and salinity very evenly, with rich umami broths, charred shellfish, dark chocolate-coated stem ginger, salted caramel and smoked butter. With reduction came seawater, soy sauce, peat embers, cloves, and fragrant wood smoke from a beach bonfire.

## SMALL BATCH BLENDED MALT

# CLEMENTINE CONFIT

## BATCH NO. 12

<i>Age: 10 years</i>	<i>ABV: 50%</i>	<i><del>£ 49.50</del></i>
<i>Region: Blended Malt</i>		
<i>New Caucasian &amp; American oak barriques</i>		

**DISCOUNTED  
PRICE  
£ 45.00**

## TASTING NOTES

This small batch expression utilises two distinct types of custom cask from Seguin Moreau cooperage in France. For type one, the staves were coopered from new American oak. Each stave was specially selected for a higher than average content of lactones and aromatic compounds. A heavy toast was applied contributing coconut sweetness and a rounded texture to the finished blend. For type two, the staves were coopered from new Caucasian oak, sourced from east of the Black Sea. A longer toast applied here provides orange and stone fruits. Toasted heads were applied to both cask types, accentuating notes of exotic spices. A wonderful bouquet of sweet and fruity aromas, plum jam, banana bread, Amarena cherries coated in dark chocolate, creamed coconut and a refreshing mango cinnamon ice cream. Mouth-coating like a star anise meringue with mango coulis and fresh raspberries while in the finish, the star anise might have been swapped by matcha powder giving this dessert a light spicy Asian edge. With a drop of water, we got the same aroma but from three different countries; German Aachener Printen, Belgian speculoos and British ginger bread, while on the palate we were all eating candied orange sticks and candied clementine confit with Moroccan spices.