



## CIGARS IN SWEETIE JARS

### SWEET, FRUITY & MELLOW

#### CASK NO. 38.42

In an antiquated sweet shop, jars filled with delicious treats lined the shelves, the smell of polished oak merging with scents of sour apple sherbet, peppermint toffees and mint chocolate truffles. Pineapple and peach slices then joined fragrant ginger chai tea, finished with camomile petals and a sprinkle of cinnamon. Water released a complex assortment of apricots, nectarines and gooseberries served with chantilly cream, along with the evocative aroma of cigars dipped in sticky syrup. A spiciness now appeared as mace and cloves mingled with the sweet smoke of apple, mango and guava shisha tobacco. At 26 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>Speyside</i>
INITIAL CASK	<i>Refill Bourbon hogshead</i>
FINAL CASK	<i>2nd fill Bourbon barrel</i>
AGE	<i>31 years</i>
DATE	<i>17/06/1992</i>
OUTTURN	<i>1 of 189 bottles</i>
ABV	<i>50.3%</i>
BOTTLE PRICE	<i>£ 495.00</i>

## SHARING IS CARING

### JUICY, OAK & VANILLA

#### CASK NO. 5.122

“An amazing bouquet” greeted the Panel with aromas of rich vanilla custard, full-fat cream, hot buttered crumpets, and juicy plums and peaches. “Absolutely packed with flavour” was one comment tasting neat. Chantilly cream, almond butter, marzipan, Battenberg cake joined white macarons filled with silky smooth white chocolate ganache. Following the addition of a drop of water, we found gorse in full bloom, honey, maple syrup, vanilla pods and green grape sorbet. On the palate, mille-feuille, chocolate gateau with raspberries and a glass of white chocolate cream liqueur – soft, velvety, elegant and delicate. Sharing is caring!

REGION	<i>Speyside</i>
INITIAL CASK	<i>1st fill Bourbon barrel</i>
AGE	<i>20 years</i>
DATE	<i>27/01/2003</i>
OUTTURN	<i>1 of 177 bottles</i>
ABV	<i>57%</i>
BOTTLE PRICE	<i>£125.00</i>

## NOSTALGIA WAS BETTER IN THE OLDEN DAYS

### DEEP, RICH & DRIED FRUITS

#### CASK NO. 46.150

The warm and deeply nostalgic nose was filled with rhubarb and apple crumbles, boozy trifle, quivering fruit jellies and lovely notes of marzipan, fruit scones slathered with blackcurrant jam and a hint of beurre noisette. Water brought out peach blinis, caramelised strawberries and a densely booze-sodden black forest gateau. The neat palate had the seductive ease of a mature sweet wine, with delicate tannins, light red fruit acidity, peaches flambéed with armagnac, orange liqueurs and dark chocolate. Water brought a more chiselled impression of aged dry chenin blanc, then dried mint, cinnamon warmth, pipe tobacco and a gentle mineral oil note in the finish. This was matured for 26 years in a bourbon hogshead before being transferred to a first fill STR oloroso barrique.

REGION	<i>Speyside</i>
INITIAL CASK	<i>Refill Bourbon Hogsheads</i>
FINAL CASK	<i>1st fill Shave toast re-char Oloroso barrique</i>
AGE	<i>32 years</i>
DATE	<i>17/11/1992</i>
OUTTURN	<i>1 of 225 bottles</i>
ABV	<i>51.3%</i>
BOTTLE PRICE	<i>£ 375.00</i>



## A TOFFEE-COATED HAY BALE

### SWEET, FRUITY & MELLOW

#### CASK NO. 9.291

We were sitting in a hayloft, eating crisp green apples with caramel, runny honey, idiazabal cheese, quince jelly and strawberry lollies, while washing dried in the spring sun. The palate was mouth-watering with intense aromas of butterscotch, lemon juice, black pepper, balsamic, and spicy dried apple crisps with blackcurrants crushed on a stove. Water brought hot orange zest, milk chocolate, kiwi eaten on a hay bale, leather, and the sensation of walking in a meadow just before it bloomed. The palate reminded us of whipped cream spiced with orange oil, vanilla fudge, milk chocolate and freshly sprung wildflowers.

REGION	<i>Speyside</i>
CASKTYPE	<i>1st fill Bourbon barrel</i>
AGE	<i>20 years</i>
DATE	<i>11/09/2003</i>
OUTTURN	<i>1 of 192 bottles</i>
ABV	<i>54.4%</i>
BOTTLE PRICE	<i>£ 145.00</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

### 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>
CASKTYPE	<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>