

SPICY & DRY

THE OTHER TYPE OF GLASGOW KISS

CASK NO. 156.4

Age: 9 years	ABV: 61.9%	£ 79.00
Region: Lowland		
1st fill Bourbon Barrel		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

A playful and very intriguing nose was dominated initially by buttery popcorn, sandalwood, green banana and party rings. We also noted lemon bonbons, chalk dust, pineapple tarts and battenberg cake. Water brought out pressed flowers, oatcakes, cereals and Turkish delight. The neat palate was full of rich cereal notes, linseed oil, touches of caraway and hints of candied hazelnuts and limoncello liqueur, plus some lovely lemon and lime citrus vibes. Reduction brought an oiliness to the texture and some more complex herbal qualities such as verbena and bay leaf. We also noted sunflower and pumpkin seeds, pistachio cake and jelly babies.

SPICY & DRY

A SILVER DARLING

CASK NO. 93.219

<i>Age: 25 years</i>	<i>ABV: 58.6%</i>	£ 395.00
<i>Region: Campbeltown</i>		
1st fill PX hogshead		

DISCOUNTED
PRICE
£ 295.00

TASTING NOTES

Celebrate our silver anniversary with a sublime whisky distilled in 1999, the year we opened our London Members' Room at 19 Greville Street. This deep, rich treasure is the result of 19 years' maturation in an oloroso sherry butt followed by five years in a first fill Pedro Ximénez hogshead. Expect aromas of candied walnuts, maraschino cherries, cigar boxes and oloroso-soaked raisins. The taste brings cherry fruitiness, with tannins and flavours of darker dried fruits, spice and leather. Water uncovers sherry-braised pork cheeks, while on the palate there are notes of tender 'secreto Iberico': the best cut from acorn-fed black pigs. Relax and savour this tribute to 25 years of the Society's home-from-home in London.



SPICY & SWEET

SWEETLY MODERN

CASK NO. 60.31

<i>Age: 9 years</i>	<i>ABV: 59.9%</i>	<i>£ 54.00</i>
<i>Region: Highland</i>		
<i>1st fill Bourbon hogshead</i>		

TASTING NOTES

First nosing indicated a richly sweet profile full of butterscotch, highland toffee and milk chocolate buttons. Beyond that we also got a touch of violet liqueur, porridge sweetened with Strawberry jam and also orange peel. Some water revealed manuka honey, sweet rice pudding with nutmeg, boiled citrus sweets, manilla envelope and menthol tobacco. Neat, the palate displayed plenty more gooey sweetness, with banana bread, dark chocolate, cloves, cardamom pastries and barley sugars. Reduction brought a mellow and easy mouthfeel, along with pink peppercorn fruitiness, dried flowers, baked apples with custard and a splash of lemonade.

SPICY & SWEET

REBELLIOUS RAISINS

CASK NO. 161.2

<i>Age: 5 years</i>	<i>ABV: 58.7%</i>	<i>£ 75.00</i>
<i>Region: Highland</i>		
<i>1st fill STR Barrique</i>		

**DISCOUNTED
PRICE
£ 55.00**

TASTING NOTES

Raisins rolled in cinnamon caused mischief on buttered bagels, spilling red wine, kicking over bags of spice, and throwing apricots about willy-nilly. Peach yoghurt did its best to quell the uprising, but chilli jam and ginger turned up the heat on top of fruit scones rich with golden sultanas. Adding water instigated the involvement of sticky dessert wine paired with chocolate crèmeux. The commotion had caused orange blossom to fall from the trees, and peaches to land heavily on brioche and panettone. Mace now joined the raisins for a post-malarky party, dancing alongside hazelnut liqueur, malt loaf and sweet-scented tobacco.

SPICY & SWEET

SET THIS JUICE LOOSE!

CASK NO. 115.30

<i>Age: 9 years</i>	<i>ABV: 63.2%</i>	<i>£ 60.00</i>
<i>Region: Speyside</i>		
<i>Refill HTMC hogshead</i>		

**DISCOUNTED
PRICE
£ 55.00**

TASTING NOTES

The neat nose expressed mineral oils, strop leather and fresh linens in abundance. After that we also noted heather flowers, shilling ales and brown bread spread with honey. Reduction evolved things towards sunflower oils and toasted pumpkin seeds, with wee hints of hessian cloth and dried herbs. The palate opened with juicy fruit chewing gum, pineapple syrup and mango purée – surprisingly fruity we all thought. It also displayed a lovely peppery and menthol quality as well. With water it remained nicely fruity and pulpy in texture, but also became waxier, beerier and more emphatically bready. A superb and surprising dram! This was matured in a bourbon hogshead for four years before being transferred to a refill heavy toast medium char hogshead.

JUICY OAK & VANILLA

CARAMEL CREME BRULEE

CASK NO. 59.82

<i>Age: 13 years</i>	<i>ABV: 55.2%</i>	<i>£ 73.50</i>
<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

FURTIVE GHERKIN

DISTILLERY 149 RARE RELEASE 2024

<i>Age: 8 years</i>	<i>ABV: 61.7%</i>	£ 80.00
<i>Region: Highland</i>		
<i>1st fill Bourbon Barrel</i>		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

The Panel were immediately plunged into scrubbing an old barbecue grill. But on the side were lemons, buttery samphire, tangy pickles and chutney, and crackers with sea salt and black pepper. We also got whiffs of smoked ham and a summery coastal tang. Reduction brought out delicate threads of smoke, distant beach bonfire embers, engine oil and kippers smashed on to toasted brioche. When neat, the palate was sweetly lemony and smoky, with fish pâté, pickled cornichons, charred fennel, jalapeños in brine and clam broth. Water added layers of texture and thickness in the mouth, while bringing out gristy porridge notes, and other elements including lavender honey and a gherkin lurking in a dirty martini.

OILY & COASTAL

DOON AROON THE TOON

CASK NO. 93.224

<i>Age: 8 years</i>	<i>ABV: 59.9%</i>	£ 65.00
<i>Region: Campbeltown</i>		
<i>1st fill Bourbon Barrel</i>		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

First nosing revealed superb freshness, with the Panel noting vitamin tablets fizzing in soda water, beach pebbles and then minty and salty aromas that further underscored the freshness. Some impressions of pasta water and harbour jetty maintained these recurring ideas of coastal character. With water it became more aromatically broad and generous, with gorse flower, sandalwood, maritime air, lemongrass and preserved lemons drizzled with olive oil. Neat, the palate was similarly bright, fresh and coastal, with white flowers, starched linens, big grassy olive oil vibes and background impressions of farmhouse cider and sheep's wool. Reduction brought out lemon oil, menthol and camphor balm, wax, and playful notes of cloudy lemonade and shellfish broth.

LIGHTLY PEATED

BUTTERED PEANUT SHELLS

CASK NO. 78.79

<i>Age: 9 years</i>	<i>ABV: 59.1%</i>	<i>£ 64.00</i>
<i>Region: Highland</i>		
<i>2nd fill Oloroso Hogshead</i>		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

An olfactory mainline of crushed almonds, fennel seeds and burnt ends folded into molten butter. This was meaty, savoury and sweet. Peanut butter blended with fennel seeds and chili flakes was served to the palate, spread on ciabatta and then cold smoked with peat and peanut shells. The nose stood up defiantly to water, with little change and clear evidence of the cask's pedigree being emphasised. However, the palate displayed beautiful contrast, with green tea and mango segments rolled in coal dust, served alongside a bacon butty. The Panel unanimously agreed this to be one of the finest examples of this make tasted in recent times. After four years in an ex-bourbon hogshead, we transferred this to a second fill oloroso hogshead for the remainder of its maturation.

LIGHTLY PEATED

TRULY, A RAW SMOKED-BARLEY EXPERIENCE

CASK NO. 66.251

<i>Age: 12 years</i>	<i>ABV: 52.3%</i>	£ 74.00
<i>Region: Highland</i>		
<i>Refill Bourbon barrel</i>		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

Well, the colour already prepared us for what one can only call a spirit-driven dram. Our first impression was of dirty, lightly grubby smoke – in a good way! There were fried eggs seasoned with smoked bacon salt, a prawn cocktail with smoked cayenne pepper, and soy, chilli and citrus-cured smoked salmon. To taste, a Mexican ceviche was followed by French fries with bacon dust and a chipotle mayo dipping sauce. Diluted, we were transported to a sauna as the hot stones were sprinkled with fir-needle essential oil-infused water. Exiting after our steam session, we had a slice of pork terrine and a shot of zirbenschnaps made from pine cones.

PEATED

MY NUTS ARE ON FIRE

CASK NO. 138.25

<i>Age: 5 years</i>	<i>ABV: 58.8%</i>	£ 79.50
<i>Region: Taiwan</i>		
<i>2nd fill Bourbon barrel</i>		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

We built a fire of coconut shells, the fragrant smoke enveloping dried apricots, toasted grapefruit and wild strawberries like a hazy tropical cloud as the shells smouldered away. Through this mist we could smell smoked caramel, elderflowers, and blueberry jam on burnt toast. With a few drops of water the smoke began to clear. Now before us was a hot cup of lapsang souchong tea, served with a lemon wedge and a delightful jelly made from perfumed muscat grapes. Our coconut shells continued to glow, providing a delicious edge to refreshing coconut water and chestnuts roasted over the embers. To complement the chestnuts we glazed figs with honey, then tucked into smoked lychees and some tangy charred grapefruit pith to finish.

PEATED

SWEET AND SMOKY MAYO

CASK NO. 16.91

<i>Age: 9 years</i>	<i>ABV: 62.2%</i>	£ 60.00
<i>Region: Highland</i>		
<i>Refill Re-charred hogshead</i>		


DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

We imagined German-style pan-fried potatoes seasoned with salt and rosemary, as well as sautéed bacon and onions, until everything had a golden-brown colour, and was then garnished with parsley. A surprising sweetness on the palate evoked chocolate finger rolls and smoked nougat de Montélimar, home baked with roasted almonds, pistachios, orange blossom honey and vanilla extract. Following the addition of water we found singed sprigs of rosemary, camphor and menthol balm, and a bacon and sour cream jacket potato. To taste, sweet and smoky mayonnaise on rye bread next to blackcurrant jelly, peanut butter and, in the finish, cinnamon-flavoured herbal liqueur.

HEAVILY PEATED SMUGGLERS' BACON

Distillery 10 Rare Release 2024

<i>Age: 10 years</i>	<i>ABV: 58.4%</i>	£ 85.00
<i>Region: Islay</i>		
<i>Refill & 2nd fill Bourbon & PX hogsheads</i>		

TASTING NOTES

In the coastal cave the smugglers hid among a hoard of smoked peanut brittle, brunswick ham and sweet pimento peppers. Carefully opening a packet of bacon crisps to sprinkle over their pea and ham soup, they had to be careful not to make too much noise. They quietly cracked open a few smoked German beers and waited. After a drop of water they could spy the old canvas sails of the smuggling lugger, and smell the barrels of fennel, caraway and coriander seeds that were stashed on board. Reunited with their fellow bootleggers it was time to celebrate with smoked salami, Arbroath smokies and luscious goat's cheese rolled in ash and apricots.

SMALL BATCH BLENDED MALT

SCARLETT MARZIPAN

BATCH NO. 22

<i>Age: 13 years</i>	<i>ABV: 50%</i>	<i>£ 60.00</i>
<i>Region: Blended Malt</i>		
<i>1st & 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>£ 55.00</i>
<i>Region: Single Malt</i>		
<i>Refill & 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 SINGLE IRISH MALT

CARAMEL CASCADE

BATCH NO. 29

Age: 12 years	ABV: 50%	£ 85.00
Region: Ireland		 DISCOUNTED PRICE £ 55.00
1st fill Bourbon barrels & Palo Cortado hogsheads		

TASTING NOTES

Following the release of our Shimmering Silk small batch single malt last year (Batch 23), we have teamed up again with our friends at Dunville's Irish Whiskey to create another very special Society exclusive. This time we explore the delights of Palo Cortado sherry seasoned casks, a curious wine that benefits from both biological and oxidative aging.

Enticing wafts of varnish, exotic woods, and supple leather jigged around an old wine cellar, occasionally glancing off baked banana and oily serrano ham. At the first sip, honey and treacle cascaded like liquid gold, meandering between the venerable bottles of vintage wine. A heavenly symphony of stewed apples and ripe mango followed behind, harmonising with caramelised walnuts and a hint of nutmeg. Reduction delivered a waterfall of chocolate and cherry liqueur that tumbled over the hazelnut-spread floor of the cellar, bringing with it delicate petals and rosehips. Nut brittle, coffee and caramel now gathered in a cosy embrace with mint leaves, plums and lavender honey, creating a lush, layered tapestry of delight.

SMALL BATCH BLENDED MALT

SKOOSHY STROOPWAFFLE

BATCH NO. 30

<i>Age: 11 years</i>	<i>ABV: 50%</i>	<i>£ 55.00</i>
<i>Region: Single Malt</i>		
<i>Refill hogsheads & 1st fill Bourbon & European oak PX butts</i>		

TASTING NOTES

For this special renewal small-batch single malt, we sourced some top-notch European oak sherry butts from our friends at Tonelería Juan Pino in the south of Spain. The butts were seasoned in the sherry triangle for 13 months with syrupy sweet PX wine, before coming to Scotland to be filled with a wonderfully fruity Speyside single malt, which we are now proud to present to you.

We were reminded of popping the cork of an orange muscat wine bottle, with those typical aromas of apricots, oranges and pears next to toasted almonds on brioche and fragrant exotic wood. At first on the palate we found tingling spicy fruit flavours before we had a sip of very pleasing hot mulled white wine made with fresh orange juice, star anise, honey and cinnamon. Following reduction, we opened a tin of amaretto-infused mince pies – sweet, spicy and tart yet perfectly balanced, with mellow almond notes emanating from the liqueur. To taste, this was like a pumpkin-spiced iced coffee and “skooshy” (a very ‘technical’ Scottish term for cream in a can) cream on a stroopwafel.

SMALL BATCH BLENDED MALT

WANDERING ALCHEMY

BATCH NO. 31

<i>Age: 11 years</i>	<i>ABV: 50%</i>	<i>£ 75.00</i>
<i>Region: Blended Malt</i>		
<i>Barrels & hogsheads with Bourbon, Oloroso, PX & HTMC</i>		

**DISCOUNTED
PRICE
£ 55.00**

TASTING NOTES

We set ourselves the challenge of creating a small-batch blended malt using ingredients from each of the five Scotch whisky producing regions. The resulting whisky has bags of character, wisps of smoke, and an abundance of honey. Reminiscent of "old-school" blends of the past, we thought.

What witchcraft and molten japery is this? At least, that's what our raised eyebrows and throaty musings queried. Surely this dram was much older and much more 'old style' that it had a right to be? We detected deep and enticing notes of soft, heathery peat smoke. Then encroaching medicinal charms, pine wood, camphor, cooling bonfire embers and tendrils of seaweed! Water dialed up the charm vibes to 'Roger Moore': elegant wood smoke, fragrant phenolics, old herbal and tar liqueurs and a kiss of cask-aged mead. The palate was decadently rich and mouthcoating, yet warming and gentle. Its rich herbal character mingled with more medicines, dried mint, mineral oils and fatty sheep wool oils. Reduction brought us wood spices, resinous hardwood extracts, smoked black olives, pure tar, hessian and a lovely medley of aniseed, salted liquorice and soy sauce - what despicable chemist brewed this sorcery!?