

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.

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.

SPICY & SWEET

SOME DARK DELICIOUS MESS

CASK NO. 113.73

<i>Age: 16 years</i>	<i>ABV: 53.5%</i>	<i>£ 96.00</i>
<i>Region: Speyside</i>		
<i>1st fill STR - oloroso seasoned Barrique</i>		

**DISCOUNTED
PRICE
£ 55.00**

TASTING NOTES

This whisky's nicely mentholated sherry profile opened with subtle pickled fruit notes, aged balsamic vinegar and rich aromas of fruit chutney, menthol tobacco and aromatic wood spices. Reduction evolved the nose nicely towards spiced marmalades, resinous fir wood, olive oil, salty game-meat notes and hints of liquorice, eucalyptus and deep herbal tones. The neat palate was surprisingly playful up front, with initial notes of fruit pastilles, and pears poached in cream sherry, plus camphor and menthol balm, and yellow fruits. We also noted some mead, flower honey and lemon oil. Water brought a lovely salty and sweet tension to proceedings, adding into the mix pineapple cubes, cough mixtures, butter mints, pickled ginger, soy sauce and lanolin. This was matured in a bourbon hogshead for 13 years before being transferred to a first fill oloroso-seasoned STR barrique.

SPICY & SWEET

TIKI REALM

CASK NO. 35.389

<i>Age: 11 years</i>	<i>ABV: 58.9%</i>	<i>£ 59.00</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.

SPICY & SWEET

ORCHARDS AHOY!

CASK NO. 64.144

<i>Age: 11 years</i>	<i>ABV: 59.6%</i>	<i>£ 65.50</i>
<i>Region: Speyside</i>		
<i>Refill Jamaican Rum barrel</i>		

**DISCOUNTED
PRICE
£ 55.00**

TASTING NOTES

A swashbuckling start, with preserved lemons and black olives on the nose, and a light herbal undercurrent; golden sultanas and a whiff of bitter orange. On the palate, a burst of fresh orange emerges, rounded out by burnt demerara sugar and buttressed by olive brine. Gentle waves of tarragon ebb and flow. A cure for scurvy. With water, the ocean recedes, and you're left sitting in an orchard wearing a pirate's hat. A fine sea spray of juicy green apple, orange and sweet melon. Brown sugar crests the wave on the horizon, with a lingering finish of honeydew melon dipped in salt.

SPICY & SWEET

CROSS-ATLANTIC DESTINATIONS

DISTILLERY 39 RARE RELEASE 2024

<i>Age: 15 years</i>	<i>ABV: 57.6%</i>	<i>£ 90.00</i>
<i>Region: Speyside</i>		
<i>Refill & 1st fill Bourbon, oloroso & PX hogsheads</i>		

**DISCOUNTED
PRICE
£ 55.00**

TASTING NOTES

A new pair of leather sandals baked in the heat of the sand on a sun-drenched beach in the Algarve. The whisp of wild fennel, limestone and thyme drifted in the air. The palate took us to the other side of the Atlantic, slicing into a Jamaican ginger cake topped with candied rose petals and toffee, raspberry jam and browned butter. Water pulled the toffee forward and introduced jasmine alongside dark brown sugar on the nose. A gentle oak spice underlined the palate now, complemented by blackcurrants and cocoa powder, chewy pretzels and crème pâtissière.

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

ALSATIAN PLUM EAU DE VIE FUMÉ

CASK NO. 66.253

<i>Age: 12 years</i>	<i>ABV: 54.4%</i>	£ 74.00
<i>Region: Highland</i>		
<i>Refill Bourbon barrel</i>		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

The very pale colour stopped us short to wonder whether this sample had ever been in a cask. It was a delightful, flavoursome spirit reminding some of us of mirabelle plum eau de vie from Alsace, with a teasing sweet smoke lingering in the background. On the palate, carpaccio of scallops came prepared with lime juice, and seasoned with salt, pepper and a drizzle of olive oil. After the addition of water we were served a glass of champagne and, soon after that, plates of smoked salmon and caviar cocktail blinis, bite-sized buckwheat pancakes, made the rounds.

PEATED

TWO KINDS OF PUFFER

CASK NO. 53.473

<i>Age: 12 years</i>	<i>ABV: 58.4%</i>	£ 86.00
<i>Region: Islay</i>		
<i>Refill Charred red wine barrique</i>		


TASTING NOTES

The nose evoked the seashore – tarry driftwood, rock pools, seaweed and beach bonfires (sausage sizzle time) – with puffer boats in a harbour nearby. On the palate we got more prominent (nutty) smoke, some briny and savoury notes (smoked mackerel paté, foie gras) and delicious sweetness (coconut, raspberry, blackcurrant cordial, crème brûlée). The reduced nose gave us toasted marshmallows, cherries, lamb on the barbecue and old guys smoking cheroots in a bodega courtyard. The palate now had clean peat smoke, singed rosemary, candy floss, pomegranate and ash. After 10 years in ex-bourbon wood, this matured further in a charred red wine refill barrique.

HEAVILY PEATED

SMUGGLERS' BACON

Distillery 10 Rare Release 2024

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

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.

SINGLE CASK SPIRIT

DOUGHNUT DISTURB: SMOKED APPLES RESTING

CASK NO. RW6.6

<i>Age: 5 years</i>	<i>ABV: 58.4%</i>	<i>£ 75.00</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>	<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>		

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

<i>Age: 12 years</i>	<i>ABV: 50%</i>	<i>£ 85.00</i>
<i>Region: Ireland</i>		
<i>1st fill Bourbon barrels & Palo Cortado hogsheads</i>		

**DISCOUNTED
PRICE
£ 55.00**

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.