

SPICY & DRY

## JAMAICAN OXTAIL STEW

CASK NO. 115.34

<i>Age: 9 years</i>	<i>ABV: 62.5%</i>	<del>£ 64.50</del>
<i>Region: Speyside</i>		
2nd fill Oloroso Hogshead		<b>DISCOUNTED PRICE £ 55.00</b>

### TASTING NOTES

A mixture of spicy rye bread, beef extract soup, Jamaican spiced oxtail stew, cinnamon buns, clover honey and oak-aged plum schnapps made this an engaging experience. On the palate, we began with focaccia with onion, rosemary and chilli flakes before we had oranges marinated in thyme-infused red vermouth syrup. After reduction, the aroma was that of dark chocolate sour cherries, orange marmalade and mango chutney. The taste had the dryness of an old-fashioned parsnip wine made with raisins and the zest of oranges. Following seven years in an ex-bourbon hogshead, we transferred this whisky into a second fill oloroso hogshead.

SPICY & DRY

## THE OTHER TYPE OF GLASGOW KISS

CASK NO. 156.4

Age: 9 years	ABV: 61.9%	<del>£ 79.00</del>
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>	<del>£ 395.00</del>
<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**

## A SLICE OF REMINISCENCE

**CASK NO. 59.79**

<i>Age: 13 years</i>	<i>ABV: 54.6%</i>	<del><i>£ 73.50</i></del>
<i>Region: Highland</i>		
<i>1st fill Bourbon hogshead</i>		

**DISCOUNTED  
PRICE  
£ 55.00**

### TASTING NOTES

As we dipped rice paper in strawberry sauce and heavy cream, we sliced into a lemon cheesecake topped with mango. The palate and nose were near one and the same, albeit with a peppery spice emerging in the palate. Water brought spice to the nose, while strawberry remained the prevailing, sugar-sweet note. The palate returned to cheesecake, crowned now with mint and hemp leaves.

**SPICY & SWEET**

## **SOME DARK DELICIOUS MESS**

**CASK NO. 113.73**

<i>Age: 16 years</i>	<i>ABV: 53.5%</i>	<i><del>£ 96.00</del></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**

## REBELLIOUS RAISINS

**CASK NO. 161.2**

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

### 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.

DEEP, RICH & DRIED FRUITS

# SHAKESPEARE MEETS DJANGO REINHARDT

CASK NO. 39.297

<i>Age: 14 years</i>	<i>ABV: 57.5%</i>	<del>£ 85.00</del>
<i>Region: Speyside</i>		
<i>1st fill Spanish oak Oloroso hogshead</i>		

DISCOUNTED  
**PRICE**  
**£ 55.00**

## TASTING NOTES

We drizzled nocino, a spicy-sweet Italian walnut liqueur, over baked apples with sultanas. On the palate we stayed, thanks to Shakespeare, in the so-called country of love and romance (more poetic than the actual translation of Italy as the 'land of calves'). We drank a bittersweet caffè shakerato – espresso coffee shaken over ice with a little sugar syrup added. Following reduction, we prepared a New York deli pastrami sandwich and drank a cocktail, named after the famous jazz guitarist Django Reinhardt, of dry vermouth, lemon juice and sugar syrup, garnished with an orange slice. Following 10 years in an ex-bourbon hogshead we transferred this whisky into a first fill Spanish oak oloroso hogshead.

OILY & COASTAL

## FURTIVE GHERKIN

### DISTILLERY 149 RARE RELEASE 2024

<i>Age: 8 years</i>	<i>ABV: 61.7%</i>	<del>£ 80.00</del>
<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

# LANGOUSTINES WITH CITRUS- DRESSED SAMPHIRE

CASK NO. 149.13

<i>Age: 8 years</i>	<i>ABV: 62.7%</i>	<del><i>£ 79.00</i></del>
<i>Region: Highland</i>		
<i>1st fill Bourbon Barrel</i>		

DISCOUNTED  
**PRICE**  
**£ 55.00**

## TASTING NOTES

Our first impression was that of a mineral maritime note along with the vanilla sweetness of minty lime custard. In time, the fruity aromas of dark cherries, strawberries, mango and honeydew melon developed. One Panel member was reminded of advertisements for a branded tonic water's purported refreshing qualities, translating as "a little mouth puckering but truly a citrus freshness". Water added more of that fresh, maritime citrus scent with grapefruit and lemon next to some arable notes, as we walked in fields of barley on a sunny Scottish August day. On the palate we were served, simply blanched, langoustines with citrus-dressed samphire.

LIGHTLY PEATED

BEAUTIFULLY BALANCED

CASK NO. 66.250

<i>Age: 25 years</i>	<i>ABV: 55%</i>	<del>£ 245.00</del>
<i>Region: Highland</i>		
<i>Refill Bourbon hogshead</i>		

DISCOUNTED  
**PRICE**  
**£ 199.00**

## TASTING NOTES

The Panel were greeted by a delightful, gentle, sweet wood smoke – possibly a couple of burning magnolia trees in full bloom – plus the scent of a chamomile lawn crushed beneath bare feet. Delicate and so beautifully balanced, this was breath-taking, like an arabesque in ballet. This position always dazzles the judges, and rest assured this dram dazzled the Panel. We all agreed it was better neat, as one Panellist imagined grilling nectarines over a beach wood fire with pecorino and honey. Following reduction, we found pipe tobacco stored in a leather pouch as well as menthol cigarette ash, while to taste we enjoyed smoked bacon with avocado and coriander.

LIGHTLY PEATED

KEEP YOUR VIKINGS!

CASK NO. 4.392

<i>Age: 13 years</i>	<i>ABV: 62.8%</i>	<del><i>£ 79.50</i></del>
<i>Region: Highland</i>		
<i>1st fill Bourbon barrel</i>		

DISCOUNTED  
**PRICE**  
**£ 55.00**

## TASTING NOTES

The nose was immediately fresh and evocative of this whisky's island origins, full of sea air, coastal rock pools, dried seaweed, heather flowers and gorse. We also noted impressions of shilling ales and salted honey. Water enhanced the saline aspects and introduced further aromas of sandalwood, beach pebbles and surf foaming on sand. The palate was initially redolent with gentle, crisp Orcadian peat smoke, then more salted honey, herbal liqueurs and smoked oatmeal. We found it gorgeous and wonderfully natural. With reduction we thought it really became stunning, with rich, layered Orkney peat flavours, iodine, aniseed, smoked lemons and tar. At six 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.

LIGHTLY PEATED

LOVEY-GRUBBY

CASK NO. 10.266

<i>Age: 10 years</i>	<i>ABV: 56.5%</i>	<del>£ 75.00</del>
<i>Region: Islay</i>		
<i>Refill Bourbon hogshead</i>		

DISCOUNTED  
**PRICE**  
**£ 65.00**

## TASTING NOTES

The nose, briny and grubby (in a good way), suggested toasted nuts, seaweed and petrol (a frightened squirrel under a car bonnet by the harbour?). On the palate we found more brine, wood smoke, lemon peel, sorrel leaf and spiced green vegetables roasting over charcoal. On reduction, the nose had plastic beach furniture and prawns cooking over the smouldering embers of a bonfire, followed by a scoop of vanilla ice cream. The palate now became sweeter and slightly perfumed, with gummy bears, sherbet straws, grilled corn and mussels – appetising, but with an aftertaste of chilli, pepper and freshly docked submarines. It's curious, complex and challenging.

HEAVILY PEATED

SMUGGLERS' BACON

Distillery 10 Rare Release 2024

Age: 10 years	ABV: 58.4%	<del>£ 85.00</del>
Region: Islay	<div>DISCOUNTED PRICE £ 65.00</div>	
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>	<del><i>£ 75.00</i></del>
<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

# SMOKUS FRUTICOSUS

## BATCH NO. 21

<i>Age: 10 years</i>	<i>ABV: 50%</i>	<i>£ 51.90</i>
<i>Region: Blended Malt</i>		
Refill & 1st fill Bourbon, PX & Oloroso Barrels, butts & hogsheads		

## TASTING NOTES

Our latest blended malt is comprised of malt whiskies from the islands of Islay & Orkney. We made use of bourbon barrels and hogsheads, as well as Spanish and American oak sherry hogsheads, which were seasoned with oloroso & Pedro Ximenez wines. The resulting whisky is sweet, rich & intensely smoky, as the medicinal character of Islay peat marries with the floral & earthy smoke of the Orkney isles.

We imagined being in the kitchen preparing a blackberry and smoked caramelised red onion chutney while at the same time, sizzling in a wok, a pepper steak stir fry. Sweet and spicy, peppery and smoky on the palate neat, in the wok there were now some garlic shrimps, Spanish chorizo slices all seasoned with the effervescence of a spicy root beer. After the addition of water, we opened a bag of Danish sweet and salty liquorice before biting into a classic Reuben sandwich with smoked pastrami. In the grand finale, the rich cream sherry notes danced the funky chicken with the dark fruity smoky flavours.



# SMALL BATCH SINGLE MALT

## DUNNAGE NOUGAT

### BATCH NO. 21

<i>Age: 9 years</i>	<i>ABV: 50%</i>	<del><i>£ 60.00</i></del>
<i>Region: Single Malt</i>		
Refill & 1st fill Bourbon, HT US & French oak, HTMC US oak barriques & hogsheads		

**DISCOUNTED  
PRICE  
£ 55.00**

### TASTING NOTES

What a tale of oak and fire we have here! We selected a wonderfully fruity Speyside single malt, which was maturing in bourbon hogsheads. We moved the whisky into a variety of custom coopered casks. In American oak we had new oak hogsheads made with a heavy toast and a medium char, and new oak barriques with a heavy toast (no char) and a medium plus toast (a little lighter, again no char). In French oak we opted for barriques in the same toasting specifications as the American barriques.

We found ourselves in a champagne frame of mind nosing neat, as we soaked gingerbread in the celebratory-worthy bubbly beside a classic kir royale cocktail with crème de cassis. On the palate, pears poached in pinot noir came topped with chantilly cream and vanilla custard, before a refreshing finish of elderflower sorbet. Following reduction one Panel member had torrone – Italian nougat flavoured with orange and packed with toasted almonds – in a dunnage warehouse, while others enjoyed caramelised cinnamon plantain. The taste was that of bergamot honey on creamy porridge with butter, as well as candied-and-coated-in-sugar yuzu peels.



## SMALL BATCH BLENDED MALT

# UNDERWATER BARBECUE

## BATCH NO. 24

<i>Age: 12 years</i>	<i>ABV: 50%</i>	<del><i>£ 70.00</i></del>
<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**

# WANDERING ALCHEMY

## BATCH NO. 31

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