

THE VAULTS ON THE ROAD

LIGHT & DELCATE

MÉTHODE ANCESTRALE

CASK NO. 80.11

<i>Age: 11 years</i>	<i>ABV: 58.7%</i>	£ 51.70
<i>Region: Speyside</i>		
Refill Bourbon hogshead		

DISCOUNTED
PRICE
£ 45.00

TASTING NOTES

A thrillingly autolytic aroma of cooking oils, yeast, bread pudding, rice paper, grappa, gooseberry, hessian, stone fruits and white balsamic. With reduction this opens up towards mustard seeds, mushroom powder, baking soda, brown seed bread, cough mixtures, hawthorn, menthol tobacco and charcoal. The palate initially displays lemon rind, rice crackers and aged saki. Then thyme, Thai basil, bay leaf, buttered and toasted cereals, salty popcorn and aspirin. A little waters gives lemon oils, butter biscuit, green tea, chamomile and chamois leathers. Some desiccated coconut and toasted trail mix towards the finish.

SPICY & DRY

PONDERING THOUGHTS

CASK NO. 36.219

<i>Age: 11 years</i>	<i>ABV: 58.3%</i>	£ 59.00
<i>Region: Speyside</i>		
1st fill Bourbon hogshead		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

For us this one was all over the place! Mothballs in a drawer, wax crayons in a plastic tub, stripping wallpaper and how about a bruschetta with anchovies and burrata? The taste was no different as we got baklava drenched in syrup and chilli flakes on sweet lemon lozenges but also a Trappist beer called Belgian quad as well as a red wine onion gravy. Following reduction, we trimmed a hedge while, from the nearby kitchen, the smell of hot curried carrot and turnip soup made us feel hungry. On the palate it was now curiously sweeter, bringing out pastry such as putizza triestina – an Italian nut plait.

SPICY & DRY

JAMAICAN OXTAIL STEW

CASK NO. 115.34

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

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%	£ 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.

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.

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 FIRE FESTIVAL

CASK NO. 149.5

<i>Age: 7 years</i>	<i>ABV: 61.7%</i>	<i>£ 85.00</i>
<i>Region: Highland</i>		
<i>1st fill Spanish oak Oloroso butt</i>		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

The nose had smoke from burning hay, waxed jackets, linseed oil and a trip to the seaside, with smoked mackerel and prawns on a beach barbecue. The palate had sweet, nutty smoke, toasted chestnuts, sugared almonds and bonfire embers – again, that maritime note gave salt spray, kippers and freshly ground black pepper on pulpo gallego. The reduced nose evoked blackhouse peat smoke drifting through a heather thatch, smoked mussels and a medicinal note of pink ointment and bandages. The palate's sweetness (treacle, spun sugar, lemon meringue pie) struggled to match the smoked fish, burnt rosemary, liquorice, carbolic and Up Helly Aa vibes.

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.

LIGHTLY PEATED

HIGH PLAINS DRIFTWOOD

CASK NO. 4.342

<i>Age: 12 years</i>	<i>ABV: 62.8%</i>	£ 67.20
<i>Region: Highland</i>		
<i>1st fill Bourbon barrel</i>		

DISCOUNTED
PRICE
£ 55.00

TASTING NOTES

Brandy snaps, gingerbread and marmalade on toast were bookended by driftwood bonfire smoke and embers, and salty sea kelp. The palate majored on tangy, salty smoke, but earthier elements emerged – pickled ginger, roasted parsnips, smoked ham and yeast extract on a leather boot, with a finish of ash and brine. The reduced nose gave us kippers with tartare sauce and wrestling with a live lobster near a bonfire of old fish boxes. The palate now had perfumed smoke, dark chocolate with raspberries, ginger sweets and chewing on Tuscan cigars (like a man with no name). After eight years in ex-bourbon wood we transferred this into a first fill bourbon barrel.

LIGHTLY PEATED

FOIE GRAS ALTERNATIVE

CASK NO. 53.477

<i>Age: 13 years</i>	<i>ABV: 57.4%</i>	£ 98.00
<i>Region: Islay</i>		
<i>1st fill Spanish oak Oloroso hogshead</i>		

DISCOUNTED
PRICE
£ 65.00


TASTING NOTES

We melted butter and brown sugar together in a pan to make a butterscotch sauce which we then poured over rum and raisin ice cream. Yet before we finished the sauce, we added a bit of salt and tried it on a wooden spoon – “just about perfect!”. Water added a ‘dirty’ aspect on the nose, with tarry ropes, engine oil and hot pistons, before we got all cleaned up with carbolic soap. On the palate, we tried an alternative to foie gras: smoked cod liver in its own oil, smooth and pâté like, and not at all like a dose of cod liver oil. Following nine years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

LIGHTLY PEATED

LOVEY-GRUBBY

CASK NO. 10.266


Age: 10 years	ABV: 56.5%	£ 75.00
Region: Islay		
Refill Bourbon hogshead		

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

<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 BLENDED MALT

UNDERWATER BARBECUE

BATCH NO. 24

<i>Age: 12 years</i>	<i>ABV: 50%</i>	<i>£ 70.00</i>
<i>Region: Blended Malt</i>		
<i>1st fill barrels and 1st, 2nd & refill Bourbon and Spanish & 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 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 jiggled 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.