

# THE VAULTS ON THE ROAD

SWEET, FRUITY & MELLOW

## THE FRUIT MERCHANT

CASK NO. 46.152

<i>Age: 16 years</i>	<i>ABV: 51.6%</i>	<del><i>£ 90.00</i></del>
<i>Region: Speyside</i>		
<i>New American oak HTMC &amp; 1st fill American oak Oloroso Hogsheads</i>		

DISCOUNTED  
**PRICE**  
**£ 55.00**

## TASTING NOTES

In the auction house of a fruit exchange, a cocktail of banana, raisins, tropical fruit salad and cherries meandered through the air. Smooth on the palate, like leaving a cube of Turkish delight to melt on the tongue, we found red wine and blackcurrant jam on toasted rye bread, joined by an exotic woody seasoning from a spice merchant's leather apron. Water introduced apple and refiners syrup on the nose, with coconut, raspberry and cinnamon following on the palate. The genesis of this small batch was two bourbon hogsheads of single malt Scotch whisky, with each transferred into new casks at 13 years old. One cask was a first-fill American oak oloroso hogshead, while the other was a new American oak hogshead with a heavy toast and a medium char. The casks were then married together, giving rise to this small-batch release.

**JUICY OAK & VANILLA**

# **CARAMEL CREME BRULEE**

**CASK NO. 59.82**

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

## **TIKI REALM**

**CASK NO. 35.389**

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

**SET THIS JUICE LOOSE!**

**CASK NO. 115.30**

<i>Age: 9 years</i>	<i>ABV: 63.2%</i>	<i><del>£ 60.00</del></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.



DEEP, RICH & DRIED FRUITS

## SLIPPERS 'N' CHILL

CASK NO. 8.47

<i>Age: 8 years</i>	<i>ABV: 48%</i>	<i>£ 48.00</i>
<i>Region: Speyside</i>		
<i>1st fill Oloroso butt</i>		

## TASTING NOTES

Initial nosing revealed bags of dates, dark fruit chutneys, big earthy notes, toasted walnuts and pipe tobaccos. We also detected cocoa nibs and game broth a superbly umami and rich style of sherry. Letting it breathe, we then found buttered brown toast, dark chocolate sauce with a hint of sea salt and pickled walnuts. On the palate it was powerful and spicy, with some dense, sticky sherry notes such as old VORS cream sherry. Its earthy and gamey qualities re-emerged, along with clove-studded oranges, leaf mulch and classical, deep rancio notes.

DEEP, RICH & DRIED FRUITS

# SHAKESPEARE MEETS DJANGO REINHARDT

CASK NO. 39.297

<i>Age: 14 years</i>	<i>ABV: 57.5%</i>	<i>£ 85.00</i>
<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

# COASTAL QUARRY COOKOUT

CASK NO. 66.254

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

DISCOUNTED  
**PRICE**  
**£ 55.00**

## TASTING NOTES

The morning's rain kicked up dust in a coastal quarry. The dying embers of a fire turned rain to steam as the first aid officer reviewed their inventory of bandages. The palate was worthy of this cinematic opening scene, with sweet peat smoke warming vanilla pods, seaweed fried in peanut oil, soot-dusted peaches and smoked oatcakes. Water introduced a maritime breeze along with lemon juice landing on oysters, smoked grapes and further lemons in brine. A fresh, minty and resinous sorbet cleansed the palate before burnt heather and cured meats were served.

# OILY & COASTAL FIRE FESTIVAL

CASK NO. 149.5

<i>Age: 7 years</i>	<i>ABV: 61.7%</i>	<del><i>£ 85.00</i></del>
<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

# LOCK, STOCK AND TWO SMOKING BANANAS

CASK NO. 78.75

<i>Age: 9 years</i>	<i>ABV: 60.3%</i>	<i><del>£ 64.00</del></i>
<i>Region: Highland</i>		
<i>Refill HTMC ex-Islay hogshead</i>		

DISCOUNTED  
**PRICE**  
**£ 55.00**

## TASTING NOTES

A pair of smoking bananas were proof that something had gone down between the fresh limes and dry-roasted nuts in the pine forest that day at high noon. Autumn leaves still smouldered and a peaceful breeze blew ash over the remains of dried apricots in a Moroccan lamb tagine. Drops of water fell from above and splashed on to rose and tulip petals that were blackened by peat smoke. This was all before nutmeg and ginger arrived, with a tar-covered coal scuttle filled with toasted nuts, to settle once and for all this peat turf war. After four years in an ex-bourbon hogshead, this was then transferred to a heavily toasted ex-Islay refill hogshead.

LIGHTLY PEATED

# ALSATIAN PLUM EAU DE VIE FUMÉ

CASK NO. 66.253

<i>Age: 12 years</i>	<i>ABV: 54.4%</i>	<del>£ 74.00</del>
<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

## HEATHER EMBER

CASK NO. 4.296

<i>Age: 25 years</i>	<i>ABV: 49.7%</i>	<del>£ 295.00</del>
<i>Region: Highland</i>		
<i>1st fill Oloroso ex-Bodega butt</i>		

DISCOUNTED  
**PRICE**  
**£ 195.00**

## TASTING NOTES

We all agreed this one was immediately stunning, as wispy Orcadian peat smoke mingled with impeccable, old-style sherry. It was observed more than once that this whisky was highly reminiscent of MUCH older official bottlings from this distillery. The nose evolved with beautiful and generous aromas of waxes, dried mushrooms, hessian, lapsing souchong tea and flinty coastal notes. Water brought peppery pastrami meatiness, black pepper, game salami, haggis nachos and dark fruits pickled in ancient balsamic. The palate was once again heavily old school in profile. Loads of gamey, leathery and salty sherry vibes met natural tar extracts, medicines and gorgeous, dry, heathery Orkney peat low down in the mix. With water we found such wonders as chip-shop brown sauce, layers of pipe tobacco and heather honey. This profile lingered long into the stunning aftertaste; rich with verbena, aged herbal liqueurs and old-school shilling ales. At 19 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.

PEATED

## MY NUTS ARE ON FIRE

CASK NO. 138.25

<i>Age: 5 years</i>	<i>ABV: 58.8%</i>	<del>£ 79.50</del>
<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.

# HEAVILY PEATED SMUGGLERS' BACON

## Distillery 10 Rare Release 2024

Age: 10 years	ABV: 58.4%	<del>£ 85.00</del>
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>	<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**

# SCARLETT MARZIPAN

**BATCH NO. 22**

<i>Age: 13 years</i>	<i>ABV: 50%</i>	<del><i>£ 60.00</i></del>
<i>Region: Blended Malt</i>		
<i>1st &amp; 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><del>£ 55.00</del></i>
<i>Region: Single Malt</i>		
<i>Refill &amp; 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%	<del>£ 85.00</del>
Region: Ireland		
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 &amp; 1st fill Bourbon &amp; 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.