

THE VAULTS ON THE ROAD

SPICY & DRY

JAMAICAN OXTAIL STEW

CASK NO. 115.34

Age: 9 years	ABV: 62.5%	£ 64.50
Region: Speyside		
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.

DEEP, RICH & DRIED FRUITS

UNIVERSALLY IRRESISTIBLE

CASK NO. 10.273

<i>Age: 11 years</i>	<i>ABV: 62.2%</i>	<i>£ 75.00</i>
<i>Region: Islay</i>		
<i>1st fill Spanish oak Oloroso hogshead</i>		

DISCOUNTED
PRICE
£ 65.00

TASTING NOTES

We Panellists donned our boffins' lab coats, and custom-made an aftershave of burnt, molten toffee stirred into salted butterscotch sauce, with walnuts and dollops of set custard and blackcurrant jam. The palate was full of dark hedgerow fruits, stirred into warm condensed milk and poured over a plethora of pastries. A splash of craft cola followed a balsamic glaze. Water gave us fig rolls, chocolate dipping sauce, fruit leather and apple sauce on the nose, while the palate now emphasised cola, Chinese five spice and orange bitters. This was universally agreed by a Panel of chairpersons to be excellent.azelnuts. The palate was treacle with coconut shavings, a tickle of mace, cinnamon buns and gingerbread. Water gave us kiln-dried firewood on the nose, joined by green apple, sugar snap peas and cinnamon honey. The palate finished with toasted raisins and treacle stirred into warm custard. After 12 years in an ex-bourbon hogshead, we transferred this to a first fill, ex-bodega PX barrique for the remainder of its maturation.

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.

JUICY OAK & VANILLA

INTERDIMENSIONAL PÂTISSERIE

CASK NO. 70.63

<i>Age: 16 years</i>	<i>ABV: 54.7%</i>	£ 85.00
<i>Region: Highland</i>		
<i>1st fill American oak PX hogshead & new American oak medium toast barrique</i>		

**DISCOUNTED
PRICE
£ 55.00**

TASTING NOTES

Unbound by physics, we became omnipresent in the pantries of pastry chefs everywhere. Skolebrød mingled with dolly mixtures and cassia bark, woody ginger gave way to rhubarb and gorse flowers, and macarons tussled with crushed soor plooms. The starting point for this small batch was two bourbon barrels of single malt Scotch whisky. They were each transferred to new casks at 14 years old: one cask was a first-fill American oak PX hogshead, while the other was a new American oak barrique with a medium toast and toasted heads. The casks were then married together before bottling.

JUICY OAK & VANILLA

RHUBARB AND FIG CRUMBLE

Distillery 55 Rare Release 2024

<i>Age: 8 years</i>	<i>ABV: 54.7%</i>	<i>£ 60.00</i>
<i>Region: Highland</i>		
<i>Refill Bourbon & HTMC Chinkapin new oak barrels</i>		

**DISCOUNTED
PRICE
£ 55.00**

TASTING NOTES

We imagined making delicious orange and kumquat marmalade as we cooked pork loin in cider and poured ourselves a pint of heather ale. The taste was floral, with a full malt body and plenty of herbal spice, as well as cracked black pepper on tinned fruit salad. Following reduction, the fruity aroma of ripe red apples arrived ahead of the scent of toasted almond flakes, rhubarb and fig crumble before a freshly brewed cup of rosehip and cranberry tea emerged. On the palate, the tea changed to a sweet hibiscus accompanied by milk chocolate and pear mille feuille, preceding churros in the finish.

SPICY & SWEET

PICKLED SHRIMPS AND A MINT JULEP

CASK NO. 35.393

<i>Age: 11 years</i>	<i>ABV: 59%</i>	<i>£ 59.00</i>
<i>Region: Speyside</i>		
<i>1st fill Bourbon Barrel</i>		

**DISCOUNTED
PRICE
£ 55.00**


TASTING NOTES

The first impression was that of a lemon freshness, crisp green apples, cut grass and a buttercup meadow – a soft and sweet smell reminiscent of summertime. We then found a bit of a surprise on the palate: a zingy lime sharpness, menthol freshness and aniseed spiciness before the gentle sweetness and creaminess of a gooseberry fool served with a crisp buttery lemon shortbread biscuit appeared. Following the addition of water, plenty of vanilla came to the fore before we settled with mussels in a white wine sauce, pickled shrimps and a mint julep cocktail of whisky, sugar water, crushed and shaved ice, and gently muddled fresh mint.

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>		

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.

OILY & COASTAL

DOON AROON THE TOON

CASK NO. 93.224

<i>Age: 8 years</i>	<i>ABV: 59.9%</i>	<i>£ 65.00</i>
<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

LANGOUSTINES WITH CITRUS-DRESSED SAMPHIRE

CASK NO. 149.13

<i>Age: 8 years</i>	<i>ABV: 62.7%</i>	<i>£ 79.00</i>
<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

LOCK, STOCK AND TWO SMOKING BANANAS

CASK NO. 78.75

<i>Age: 9 years</i>	<i>ABV: 60.3%</i>	<i>£ 64.00</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

BUTTERED PEANUT SHELLS

CASK NO. 78.79

<i>Age: 25 years</i>	<i>ABV: 59.1%</i>	£ 64.00
<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

LOVEY-GRUBBY

CASK NO. 10.266

<i>Age: 10 years</i>	<i>ABV: 56.5%</i>	£ 75.00
<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%	£ 85.00
Region: Islay	<div>DISCOUNTED PRICE £ 55.00</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.

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!?