

# Dalwhinnie

Chosen from our warehouse, unbottled and only for tasting here and now. You can never buy this whisky. *A warm plaster on a skint knee. Lemon meringue pie on a malt biscuit base. Clear warm currents coming towards you like hot molten steel. Rye sourdough. More of a smooth sensation than a taste. Whisky you don't just taste—you feel.* WITH DARK VELVET TRUFFLE: *Molten steel hits a high wall of cocoa, and cream runs out everywhere. Dots of chocolate are diffused on the tongue by the all pervading spirit. Whisky and chocolate osmosis.*



At 1,164 feet above sea level the distillery is one of the highest in Scotland, and in the coldest location. *A hint of melon offers some fruit... That rarest of combinations: at once silky and malt intense, yet at the same time peppery; some cocoa and coffee notes... Oh, if only the average masterpiece could be this good' (Jim Murray's Whisky Bible).* WITH A MILK VELVET TRUFFLE: *Discover creamy vanilla marrying beautifully with the smoothness of the Velvet rye, allowing the honeybees of this heathery Highland malt to dance.*

Cask strength from American Oak hogsheads.

Only 5,338 bottles filled. *Wood-shavings and lime salsa on the nose. A smooth warm vanilla nougat, sweet and oily, very oily, with hot fresh coriander and honeysuckle.*

*Complex and old. Lovely mouthfeel—liquid silk. The warm oaky finish lingers.* WITH WHITE RASPBERRY & HEATHER HONEY TRUFFLE: *White raspberries compressed with heather honey. A battle for your attention—fruity swirling cream intensified by the malt. Comrades in arms.*



Double-matured in Oloroso cask wood.

*Muscovado toffee and lemon on the nose. Peat, heather and spice lightly dance on a sunny day. Clear honey ebbs and flows over the tongue. The warmth of the malt resonates overall. A dry vanilla finish.* WITH STRAWBERRY & STAR ANISE TRUFFLE: *The sweetest strawberries in June served with toffee & star anise cake. An old-fashioned pottage garden conquered by the cask wood.*

Tripled Matured Edition One of only 6,000 bottles reserved for Friends of the Classic Malts. *A whiff of hot calvados crème brûlée with maple syrup chomping apples in a oak barrel clean heat from a steel pan simmering forest berries. The chill takes you free-riding down a brandy apple sorbet piste melting into a toasty après-ski bothy.*



WITH ORANGE CRUNCH: *The rugged comfort of the orange chocolate spirals hazily into the amber spirit. Relax with your friends in a jaffa sunset on the rocks.*