

LINKLATERS LLP

at Club Cellar Gascon

TASTING NOTES (with food match) - 4 February 2016

GLENDRONACH 2003 LIMITED EDITION AT 53.3% abv.

Limited to only 625 bottles this Glendronach 11 year old has been matured in a Pedro Ximenez Sherry Puncheon. It was distilled in January 2003 and bottled in November 2014 from cask number 3568.

Winner of a Gold Liquid Award in the Jim Murray 2016 Whisky Bible scoring 94.5 points:

Jim Murray's Tasting Notes:

Nose: Looks like a PX butt at work here: the sugars, like the grape are crisp and tight, locking in both the vanilla and barley. Those sugars...only a vivid spice can punch its way through.

Palate: The mid ground offers up chocolate and toffee...for about five minutes...then raisin fudge.

Finish: A little maple syrup and butterscotch tries to equal the spices, helped by a superb, entirely sulphur free butt.

FOOD MATCH : Aromatic Marmite Royale (Foie Gras Flan with Marmite and Chocolate Sauce)

GLENFARCLAS 1994 VINTAGE LIMITED EDITION AT 43% abv.

Bottled exclusively for The Whisky Shop and limited to only 1200 bottles.

Winner of the coveted Liquid Gold award in the 2016 Jim Murray Whisky Bible - scoring an impressive 95.5 points:

Jim Murray Tasting Notes:

Nose: an intense layering of rich sultanas and dessert- type wine.

Palate: the cleanest, juiciest grape on the vine, at times eye-wateringly juicy and proud enough to absorb the continuing waves of toasty oak; a few sharper sauternes and marmalade notes mingle before the oils begin to form.

Finish: dries and bitters with a degree of enthusiasm, but the spices move in to compensate while the cocoa and vanilla mops up the rest. Very close in character and quality to the distillery's latest official 1994 release. Which means it's not far off God's gift to present day sherried malt whisky.

FOOD MATCH : Glazed Salmon and Aromatic Crunchy Grapes

ARBEG UIGEADAIL - ISLAY'S FINEST MALT?? AT 54.2% abv.

Nose: Multifaceted, notes of peat and little flourishes of dark sugar, freshly ground espresso beans, cereal notes and a most sophisticated tar.

Palate: Led by sweet, ripe fruit and black forest honey. A good helping of malt. The throne then usurped by a powerful peat and smoked barley.

Finish: Very long, caramel and malt weave their way through peat smoke and dark sugar and just a hint of fresh espresso coffee before it finally peters out.

Overall: Such deft balance! How wonderful to sample Ardbeg so beautifully complimented by sherry.

FOOD MATCH: Haggis & Swede Mash

INVERGORDON 17 YEAR OLD - 1997 - AT 58% abv.

This bottling of Invergordon 17 years old comes from Hunter Laing's 'Sovereign' range of single cask grain whiskies, started around ten years ago. This single grain whisky was distilled in 1997 and bottled in July 2014 from one single cask.

Nose: Pale gold in colour. Vanilla ice cream, with high esters, becoming more fudge-like after a while, with vanilla sponge.

Palate: Light texture, light creaminess.

Finish: tart overall; with a curious burnt Halloween turnip lantern finish. Slightly sweeter with water, more spicy and distinct char/smoke in the finish and aftertaste.

FOOD MATCH: Coffee Creme Catalane, Tournon and Passion Fruit

STRAIGHTFROMTHECASK - BRUICHLADDICH - 12 YEAR OLD - 63.6% abv.

The SEVENTH offering from SFTC. A very rare single cask bottling from this classic and iconic Islay distillery. Last two bottles of 218 !!

Nose: Fruity and sweet, candy floss?, with a hint of pepper in the background. Also get some woody notes.

Palate: Biscuit/cereal flavour with hints of citrus,lemon and oranges, with a lovely creamy mouthfeel. Like a good brandy!

Finish: A long, creamy finish with a dusting of burnt embers from a crackling log fire. Oranges still prevail. A great winter dram.

FOOD MATCH: Pine Smoked Prawns, Horseradish Cream (with Wasabi)

