

THE SPICE TREE

BLENDED MALT SCOTCH WHISKY

Malt Whisky Collection

French Oak Richness.

The richness comes from finishing much of the whisky in custommade new French oak casks which impart deep spice-like flavours.

Our search led us to the Vosges forest in France and a mill that makes staves for wine cooperage from slow growth, 195 year-old French Sessile oak. They air-dry the oak outdoors for at least two years to season and evolve the flavours in the wood before toasting it, which creates even more rich, sweet and complex flavours that a wine - or whisky - can draw out.

We first used this French oak as inner stave inserts within our casks to age a portion of Highland malt whiskies for a period of secondary maturation, giving the whiskies a rich, deep spice character - and thus, **THE SPICE TREE.**

However, shortly after we released it, the Scotch Whisky Association decided that it was illegal as it was not a traditional technique and that we must use only traditional techniques to call it Scotch whisky.



We agreed to disagree and took the original off the market but undeterred, developed a new method for getting a super heavy toast on the cask heads which imparts a flavour profile similar to the flat staves used for the original **SPICE TREE**. Since re-launching the whisky in 2009, we now use oak from the same mill in France with three different levels of toasting on the barrel heads, allowing us to blend the resultant whiskies to create additional layers of complexity. This secondary maturation lasts as long as two years.

The result is an intensely flavoured malt whisky with complexity built around spice-like characters - cardamom, clove, ginger and hints of cocoa - owing to the type and quality of French oak we use.

JOHN GLASER - Founder & Whiskymaker

FLAVOUR DESCRIPTORS

Big, sweet aromas of clove, ginger, cinnamon, nutmeg and vanilla. The palate is full, round and sweet, with the spice and vanilla complementing the core distillery characters and leaving a long finish.

DISTILLERY SOURCING

Made of Highland single malt whiskies from the villages of Brora (fruitiness), Carron (meatiness) and Alness (perfume).

BOTTLING DETAILS

Bottled at 46%.
Not chill-filtered.
Natural colour.

RECOMMENDATIONS

Its rich, bold flavours make it most suitable for after-dinner sipping, as an accompaniment to certain cheeses, and ideal in cocktails.

WOOD

Primary maturation: first-fill and refill American oak. Secondary maturation: custom barrels with heavily toasted new French oak heads sourced from 195 year-old Vosges forests.



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Whisky Composition



First Fill American Standard Barrel
60% Total Liquid Volume
Fruitiness



First Fill American Standard Barrel
20% Total Liquid Volume
Meatiness



First Fill American Standard Barrel
20% Total Liquid Volume
Perfumed

Vatted to create a 'Highland Malt' blend, re-casked and matured for a further two years in our highly active hybrid barrels.



Hybrid Cask High Vanilla Toast
25% Total Liquid Volume
Vanilla



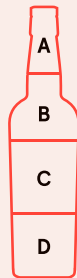
Hybrid Cask High Infrared Toast
22% Total Liquid Volume
Toastiness



Hybrid Cask High Mocha Toast
32% Total Liquid Volume
Roasted Coffee



First Fill American Standard Barrel
21% Total Liquid Volume
Fruitiness



Typical vattung. Every batch is unique and small variations will occur.

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