



W E M Y S S
M A L T S

SPICE KING 12 YEAR OLD

COUNTRY Scotland
REGION Highlands

NOTABLE

Vegan Gluten Free

DESCRIPTION

The Wemyss family has had a longstanding passion for malt whisky and their connections with the industry date back to the turn of the 19th century when John Haig (founder of Haig's) built his first distillery on Wemyss land. Even today barley from the Wemyss Estate is prized by many of the leading distillers, and Cameronbridge Distillery is located just a few miles from the castle itself. With this passion came the gradual realization that, even for the knowledgeable consumer, much of the malt whisky terminology can be confusing. Our range of handcrafted malts was conceived with the aim of making them more accessible and understandable. We use the taste and aromas of the individual whiskies to identify each bottling, rather than the distillery, so the consumer can more easily understand the style being purchased. Each cask that is chosen for bottling is representative of the best characteristics of its regional origins and only the best casks are chosen by our Nosing Panel, which is chaired by Charlie Maclean. This strict selection process limits the number of casks which are of the exceptional quality required to be elevated into this range. After our Nosing Panel has selected the casks, they then delve into the flavor profile of these casks to ensure that the name given to each whisky reflects the unique aromas and flavors found within the bottle. All our single cask bottling's are presented on a regional basis, reflecting the different taste profiles.

VINIFICATION

Up to sixteen different single malt whiskies are expertly blended together before introducing the "signature" malts to create distinct taste profiles.

COLOR

Golden bronze.

NOSE

Intense, rich and full. Sweet exotic spices of cinnamon, ginger and star anise encased in a sandalwood chest.

PALATE

Initially, baked apples stuffed with sultanas dusted with cinnamon and stem ginger.

ANALYSIS

Alcohol: 40%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS



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