



W E M Y S S
M A L T S

PEAT CHIMNEY NCF

COUNTRY Scotland
REGION Campbeltown

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. Up to sixteen different single malt whiskies are expertly blended together before introducing the signature malts to create three distinct taste profiles under Charles Macleans guidance: 'Spicy' (Spice King), 'Peaty' (Peat Chimney) and 'Honeyed' (The Hive).

COLOR

Honey Gold.

NOSE

Reminiscent of standing on the seashore with wet shells, tangled hemp rope and driftwood. Lime infused saddle soap, and leather.

PALATE

Warm peat smoke puffs over lemon salted smoked fish. With water, the salty and smoky notes come to the fore.

ANALYSIS

Alcohol: 46%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Neat.



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