



THE SPICE TREE

Malt Scotch Whisky

It's back. Our seminal and award-winning malt whisky, *The Spice Tree*.

The Second Coming.

First launched in 2005, we were forced to discontinue production under a legal threat by the Scotch Whisky Association (SWA) for our pioneering use of the highest quality French oak inner staves. This, despite rave reviews from consumers, trade and press. We agreed to disagree with the SWA and halted production (for the full story, see www.compassboxwhisky.com).

Over the past three years we have developed a new maturation process which yields similar if not superior results to our previous method, and this new process is something the SWA can't take any issue with.

The Whisky & The Method.

As in the past, *The Spice Tree* is 100% malt whisky sourced from northern Highland distilleries, (notably and primarily malt whisky distilled at the Clynelish distillery). The primary maturation is in a mix of first-fill and refill American oak.

What is different is the secondary maturation. Rather than using inner stave inserts, as we did for the original *Spice Tree*, we rack the whisky into barrels with heavily toasted new French oak heads. We have created a 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*.¹ We use oak with three different levels of toasting on the barrel heads, thus allowing us to blend the resultant whiskies to create additional layers of complexity. This secondary maturation lasts as long as two years.

The Spice Tree is a very rich malt whisky, suitable for after dinner sipping, as an accompaniment to certain cheeses, and especially, in cocktails.

John Glaser, Whiskymaker

¹ This is a similar process to that we developed for our whisky Oak Cross, except that for *Spice Tree* we use more heavily toasted oak and leave the whisky to age on it longer.

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.

Recommendations

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

Distillery Sourcing

Sourced entirely from northern Highland single malt distilleries, primarily the distillery in the village of Brora.

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.

Bottling Details

Bottled at 46% alcohol by volume. Natural colour. Not chill filtered.