

# PORT CHARLOTTE

## ISLAY BARLEY 2012.

### TASTE NOTE

TASTING DATE	26.06.19	PPM	40	RECEPTICAL	COPITA GLASS
2012 VINTAGE	WEATHER	17°C, LOW PRESSURE, DRY AND HUMID			
	LOCATION	DISTILLERY SAMPLE ROOM			
	LIQUID TEMP	18°C	MOOD	BROILING	
TASTE PROFILE		● NEAT			



#### NOSE

INITIALLY A FRESH LINEN AND SANDY SEA BREEZE NOTE STANDS OUT. ZESTY LEMON, A GREEN FRUIT SIGNATURE, APPLE SAUCE AND CRUNCHY PEARS FOLLOW. FLORAL GERANIUM NOTES COME THROUGH WITH SEA PINKS AND GOOSEBERRY. THEN CREAMY COCONUT DIPPED IN CHOCOLATE OPENS UP QUICKLY WITH MUDDY PEAT SMOKE, BURNT HEATHER AND PEACH SKIN. HINTS OF VANILLA AND TOASTED MALT. THE AROMAS SPEAK OF THE SPIRIT, THE DISTILLATION AND THE BARLEY.

#### PALATE

ON THE LIPS IT'S SOFT AND SWEET, TEXTURALLY THERE IS A THIN HONEY STYLE THAT SLIPS ACROSS THE PALATE. IMMEDIATELY THERE IS MORE FROM THE CASK HERE, VANILLA, MILK CHOCOLATE AND LIGHT CEDAR AND BLACK PEPPER. WARMED SCONES AND HONEY FROM THE MALT WRAPPED IN EARTHY SMOKE AND SOFT APRICOT. CREAMY, MINTY, TABLET BRINGS A SWEETNESS AND A WARM SALTY SAND HINT OF ISLAY.

#### FINISH

THE FINISH IS COCONUT AND PEAT SMOKE, MILDLY IODINE-Y AND HINTS OF ALMOND AND GERANIUM. THE PEAT SMOKE GENTLY FADES AWAY.

#### CHARACTER

WONDERFULLY BALANCED TO SHOW THE FRUITY STYLE OF THE SPIRIT ON THE NOSE AND THE DELICATE INFLUENCE OF THE CASK ON THE PALATE. THE PEAT SMOKE WEAVES ITS WAY GENTLY THROUGH THE WHISKY HIGHLIGHTING THE SOFTER SWEETER NOTES. THIS 2012 VINTAGE HAS A FRESHNESS AND BALANCE THAT TELLS THE STORY OF THE PLACE TO WHICH IT BELONGS.

ADAM HANNETT  
HEAD DISTILLER