

DUNLOSSIT, KILCHIARAN,
SUNDERLAND, FARMS.

ISLAY BARLEY 2011



ADAM HANNETT
HEAD DISTILLER

PORT CHARLOTTE
BARLEY PROVENANCE
SERIES:
ISLAY BARLEY, 2011.

PORT CHARLOTTE

HEAVILY PEATED ISLAY SINGLE MALT

WE BELIEVE IN BARLEY, IN ITS ORIGINS AND ITS PROVENANCE. TO US, BARLEY IS THE ESSENCE OF SINGLE MALT WHISKY, A LIVING EXPRESSION OF THE LAND THAT NURTURED IT. MANY OTHER DISTILLERS SOURCE IT FROM GLOBAL MARKETS AT THE BEST PRICE – A MERE COMMODITY.

IN 2004, BACKING OUR DRIVE FOR THE ULTIMATE “ISLAY” ISLAY SINGLE MALT, FARMER RAYMOND STEWART GREW BARLEY FOR US AT KENTRAW, JUST A

MILE FROM THE DISTILLERY. HIS HARVEST WAS THEN MALTED AND DISTILLED SEPARATELY – WE BELIEVE THE FIRST TIME EVER AN ISLAY SINGLE MALT HAD BEEN MADE EXCLUSIVELY FROM 100% ISLAY GROWN GRAIN.

TODAY, THE HEAVILY PEATED MALT FOR THIS NEW DRAM HAS BEEN CREATED FROM HARVESTS BROUGHT HOME FROM THREE ISLAY FARMS, BY RAYMOND AND HIS FARMING COLLEAGUES NEIL MCLELLAN AND

RAYMOND FLETCHER. THE RESULTING RICH, AROMATIC PORT CHARLOTTE WASH WAS TRICKLE DISTILLED IN OUR VICTORIAN STILLHOUSE DURING 2011.

MOVING FORWARD WE NOW HAVE 19 FARMERS WHO HAVE MADE THE COMMITMENT TO GROW FOR US AND TO WHOM WE ARE EQUALLY COMMITTED. THIS ISLAY BARLEY IS WHO WE ARE. THIS IS WHERE WE’RE FROM.

“WE NOW HAVE 19 FARMERS WHO HAVE MADE THE COMMITMENT TO GROW FOR US,,
- ALLAN LOGAN

PRODUCT SPECIFICATION

WHISKY TYPE:
HEAVILY PEATED
ISLAY SINGLE MALT
SCOTCH WHISKY

PHENOL LEVEL:
40 PARTS PER MILLION

VINTAGE/AGE:
2011

ALCOHOL STRENGTH:
50% alc./vol

AVAILABILITY:
CORE LIMITED PRODUCT
VINTAGE RELEASE

BARLEY PROVENANCE:
• 100% ISLAY BARLEY
• DUNLOSSIT, KILCHIARAN,
SUNDERLAND FARMS
• OXBRIDGE AND
PUBLICAN VARIETAL

MATURATION PROFILE:
• 75% 1ST FILL AMERICAN
WHISKEY CASKS
• 25% 2ND FILL WINE
(SYRAH, MERLOT) CASKS

BOTTLING:
BOTTLED ONSITE WITH
ISLAY SPRING WATER,
NON CHILL FILTERED &
COLOURING FREE

LIQUID COLOUR:
SOFT WARM SAND

TASTE DESCRIPTOR:
DRY SMOKE, SALTED
CARAMEL AND APPLE
SAUCE

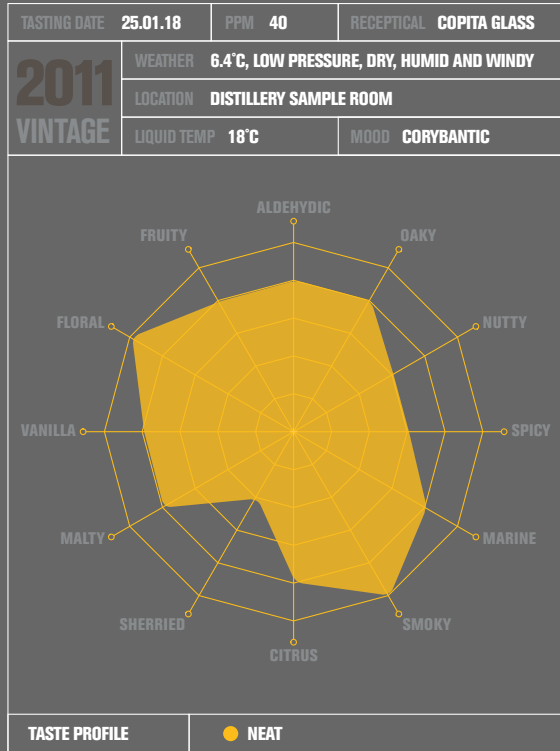
RELEASE DATE:
MAY 2018

NEED TO KNOW:
WE ARE ONE OF ONLY 2 DISTILLERIES ON ISLAY TO USE LOCALLY GROWN BARLEY. 33% OF OUR ANNUAL BARLEY REQUIREMENTS ARE NOW COMING FROM THE ISLAND. THIS COMMITMENT TO OUR FARMING PARTNERS HAS BECOME AN IMPORTANT ADDITIONAL REVENUE STREAM TO THE LOCAL AGRICULTURAL COMMUNITY AND IS A MEANINGFUL EXPLORATION OF OUR ISLAY TERROIR.

PORT CHARLOTTE

ISLAY BARLEY 2011.

TASTE NOTE



NOSE

A WHIRLWIND OF VIBRANT AROMAS BURST FROM THE GLASS, AN EARTHY TARRED PEAT SMOKE ANNOUNCES THIS IS PORT CHARLOTTE. LEMON, PEACH AND GREEN GRAPES COME FROM THE SPIRIT. VANILLA PODS, CREAMED COCONUT AND CHOCOLATE SPEAK OF THE AMERICAN OAK MATURATION. THE COMBINATIONS OF AROMAS INTERTWINE AND JOSTLE FOR ATTENTION. SOME TIME TO OPEN ALLOWS NOTES OF LEMON DRIZZLE CAKE, WHITE CHOCOLATE AND PEACH YOGHURT TO RISE WRAPPED IN A VELVET BLANKET OF LIGHT SMOKE.

PALATE

HINTS OF SALT REINFORCE THE COASTAL FEEL. DRY SMOKE, SALTED CARAMEL AND APPLE SAUCE. THEN LEMON DROPS, BOILED SWEETS AND GROUND WHITE PEPPER. THE SMOKE IS LIGHT ON THE PALATE, TAR AND CHARCOAL RATHER THAN MEDICINAL PHENOLS. TOWARDS THE FINISH AND THE LIGHT GENTLE SPIRIT HAS AN EDGE OF FLORAL SEA BREEZE, MARINE AND REFRESHING. THE SWEETNESS OF THE OAK AND THE BARLEY ARE MATCHED BEAUTIFULLY BY THE DRY PEAT SMOKE. ISLAY GROWN, THE BARLEY SEEMS MORE DISTINCT AND BRINGS THROUGH THE PEACH AND APPLE TYPICAL OF OUR SPIRIT.

FINISH

TAR AND BRINE, PEAT SMOKE AND SALT, COCONUT AND TOBACCO. CLOSE YOUR EYES AND THE SMOKE TAKES YOU TO AN ISLAY BEACH WITH A DRIFTWOOD BONFIRE.

CHARACTER

THE SWEET/SMOKE COMBINATION IS THE DEFINING THEME ON THE PALATE. A DRAM FOR SUMMER NIGHTS. DRIFTWOOD BONFIRES, THE SAND BETWEEN YOUR TOES AND SOME GOOD COMPANY.

ADAM HANNETT
HEAD DISTILLER