

THE WONDERS OF WOOD



THE SCOTCH MALT
WHISKY SOCIETY

ESTD THE VAULTS, LEITH, SCOTLAND

The Scotch Malt Whisky Society celebrates the differences in our whiskies that come from the kind of cask they have been matured in. But what flavour characteristics do we typically find from the most commonly used kinds of oak? That depends on where the wood comes from and what, if anything, has previously been put into the cask. The Society's Tasting Panel found these typical flavours from the two most common wood types, **American white oak** (*quercus alba*) and **European oak** (*quercus robur*).

NEW OAK



WOOD CHAR, BANANA,
APRICOT, POPCORN,
LEMON

BOURBON



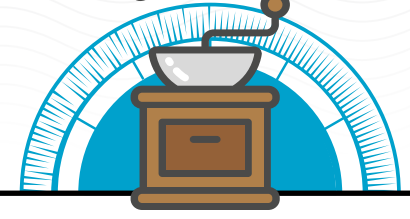
VANILLA, MENTHOL,
CUSTARD, COCONUT,
CHOCOLATE, ICING
SUGAR

NEW OAK



WALNUTS, GARAM
MASALA, MARMALADE,
MAPLE SYRUP,
SULTANAS, TOBACCO

SHERRY



ROASTED COFFEE,
DARK CHOCOLATE,
NUTMEG, MARZIPAN,
CHERRIES

SHERRY



TREACLE TART,
LIQUORICE, HOT
CROSS BUNS, CASSIS,
CHRISTMAS CAKE

WINE



ORANGES, DARK
FRUITS, GINGERBREAD,
REDCURRANT,
MIXED SPICES

WINE



BAKLAVA, HONEY,
CINNAMON, CLOVES,
TEA, ORANGE,
MUSCOVADO

MAP



FIND OUT MORE ABOUT
OUR UNIQUE CASKS AND
WHERE TO FIND THEM
AT SMWS.COM

