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
- New oak
- Bourbon
  - Vanilla, menthol, custard, coconut, chocolate, icing sugar
- Sherry
  - Walnuts, garam masala, marmalade, maple syrup, sultanas, tobacco
- Wine
  - Oranges, dark fruits, gingerbread, redcurrant, mixed spices
  - Sherry
  - Roasted coffee, dark chocolate, nutmeg, marzipan, cherries
- Wine
  - Baklava, honey, cinnamon, cloves, tea, orange, muscovado

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