GLENGYLE DISTILLERY **CAMPBELTOWN**

The history of Mitchell's Glengyle distillery is a long and colorful one, but one which begins with a man named William Mitchell. William was the son of Archibald Mitchell, the founder of nearby Springbank Distillery. In the second half of the 1800s William ran Springbank Distillery in a partnership with his brother John, while the other brothers and sisters were active running the old Rieclachan Distillery across town. The family were not just distillers but also farmers, which was quite a common thing in those days. The farming element in the partnership with John didn't run very smoothly and allegedly the two brothers had a quarrel about sheep. This led to William leaving the family business to start his own venture, Glengyle Distillery just down the road from Springbank.

Kilkerran 8 Yr Cask Strength

NOSE: This exquisite nose begins with a gentle hint of worn leather and pipe tobacco. Changing now to a much sweeter note with sponge cake, vanilla pods and clotted cream combining with some citrus and fruits in the form of key lime pie and green apple skins.

PALATE: Good cask influence here with lots of sweetness from the bourbon casks. Golden syrup cake, banoffee pie and toasted marshmallows just some of the desserts you could find in this dram.

FINISH: The light peat becomes more apparent on the finish, along with an earthy dunnage note typical of Campbeltown whisky. This is followed by a herbal grassy note, marzipan and grape peel.

CASK TYPE: 100% bourbon

Kilkerran 12 Yr Single Malt

NOSE: Oak notes are dominant, followed by toasted marshmallows and dried fruit pudding, as well as cherries, marzipan and a hint of peat.

PALATE: Initially fruity with citrus notes and orange peel, after this vanilla, butterscotch, honeycomb and digestive biscuits can all be tasted and enjoyed.

FINISH: Velvet and smooth with lemon meringue, to conclude, there's an oiliness and saltiness that you'd expect from a Cambeltown dram.

CASK TYPE: 70% bourbon, 30% sherry

Kilkerran Heavily Peated Batch No.1

NOSE: Fresh apples, mixed seeds, strawberry laces and confectionary sweet. Smouldering campfire and toasted marshmallows.

PALATE: Grilled fruits, cooking popcorn, caramelized brown sugar, puff pastry and peppermint creams.

FINISH: Toasted oats, salted beef, butter, parma ham and crushed vanilla pods.

CASK TYPE: 55% ex-bourbon, 45% ex-sherry

KILKERRAN
GLENGYLE DISTILLERY
SINGLE MALT

KILKERRAN PRODUCTION METHOD:

At Mitchell's Glengyle Distillery we try to use locally grown barley as much as possible. Most of our barley has been grown on the East coast of Scotland, where the climate is better suited to growing barley than the wet and windy west coast. The barley is malted in traditional floor maltings at the neighboring distillery, Springbank. At Springbank the barley is put in a cast iron steep with Crosshill loch water, the steeping process takes 48 hours. Once the barley has soaked up all the water and is saturated it is spread on the malting floor to germinate during the next 5-7 days. To prevent the barley, or green malt as it is now known as, from knitting together, we take turns in turning and grubbing the floor every 4 hours. The malt floor will then be emptied in to the kiln for the drying out process. The Kilkerran malt is dried over a peat fire for six hours followed by an additional 30 hours in hot air to produce a lightly peated malt. The malt is now ready for production and the milling, mashing and fermentation process takes place back at Mitchell's Glengyle Distillery. A typical fermentation lasts between 72-110 hours. We find that having such a long fermentation and using natural materials gives us a fruiter ale which in turn produces a fruitier spirit in the distillation process. At Mitchell's Glengyle Distillery we do a traditional Scottish double distillation. The spirit is then filled into a mixture of casks, we use sherry and bourbon mainly, hogsheads and butts. Once filled, the casks are transported to Springbank distillery for maturation. The spirit cannot be called whisky until it has been matured in Scotland for at least three years. Once our whisky has matured for the required time, casks are selected for bottling and vatted with water from Crosshill loch and left to "marry" for up to six months prior to bottling. We have a semi-automated bottling line, each stage is manned by a person so we have every attention to detail covered. Not at any stage during bottling do we chill filter our whisky, nor do we add any caramel color to the product.