

PRIVATE CASK PROGRAMME 2024

**HOLYROOD
DISTILLERY**

**MADE BY
EDINBURGH**

HOLYROODDISTILLERY.CO.UK



OUR APPROACH TO *Whisky* MAKING

Our approach to production is rooted in Edinburgh's rich brewing heritage and traditional methods of Scotch production. When we look backwards, we see how distillers paid close attention to the brewing stage of the production process. In the 20th century, due to an increase in demand, new strains of high-yielding barley and distiller yeasts were developed.

Re-examining traditional practices of brewing and its raw materials forms the basis of Holyrood's recipe development and our building blocks of flavour.



Our 2024 CASK PROGRAMME

For 2024, we will be releasing our fifth and final Holyrood cask offer.

Our cask programme this year offers two expressions which showcase the full range of malts we have used in our sell-out cask offers over the past four years.

For 2024, we have two expressions which cater to the individual tastes of our cask owners and complement the existing portfolio of Holyrood private casks.



Our first recipe uses Golden Promise heritage malt. Heritage malts have largely been abandoned in modern distilling, having been replaced by malt varieties that provide distillers with greater yields. We have used Golden Promise alongside a small proportion of peated malt to create a characterful, lightly peated spirit.

Our second recipe reflects our custom cask offers of 2019 and 2020. It includes specialty malts often used in modern brewing, and is underpinned by the results of a co-funded PhD into specialty malts.

OVERVIEW

HERITAGE MALT



MALTSTER *Crisp & Simpsons*

MALT 1 *Golden Promise*

MALT 2 *Peated Malt*

YEAST 1 *Pinnacle MG+*

YEAST 2 *Tropicale WLP077*

OG 1.0720 **FG** 1.0024

WASH ABV 9.14%

FERM. TIME *Av. 78.4hrs*

ON SPIRIT 75.3% **OFF SPIRIT** 62.0%

CASK *250l Refill Sherry Hogshead*

OVERVIEW

SPECIALTY MALT



MALTSTER *Crisp*

MALT 1 *Scotch Pot Still*

MALT 2 *Cara Malt*

MALT 3 *Chocolate Malt*

YEAST 1 *Pinnacle MG+*

YEAST 2 *Hefeweizen*

OG 1.0702 **FG** 0.9977

WASH ABV 9.52%

FERM. TIME *Av. 78.4 hrs*

ON SPIRIT 77.9% **OFF SPIRIT** 62.0%

CASK *250l Refill Sherry Hogshead*

HERITAGE MALT

“Recipe 1 takes our Golden Promise heritage malt and combines it with Highland Peated Malt. For fermentation we have used a combination of MG+, our classic distilling yeast, and Tropicale Yeast, a brewing strain.

All of these elements combine to produce a malt-forward spirit, boasting a velvety texture, notes of barbecued pineapple, citrus before finishing with a subtle wisp of smoke.”

CALUM RAE
Distillery Manager

SPECIALTY MALT

“Recipe 2 uses traditional Pot Still malt in conjunction with 2 specialty malts; Cara and Chocolate. We have used our staple distilling yeast MG+ and also one of our favourites, Hefeweizen brewing yeast.

This is a deliciously sweet and sticky spirit, with strong biscuity notes, as well as toffee and caramel with hints of coffee and freshly baked banana bread.”

CALUM RAE
Distillery Manager

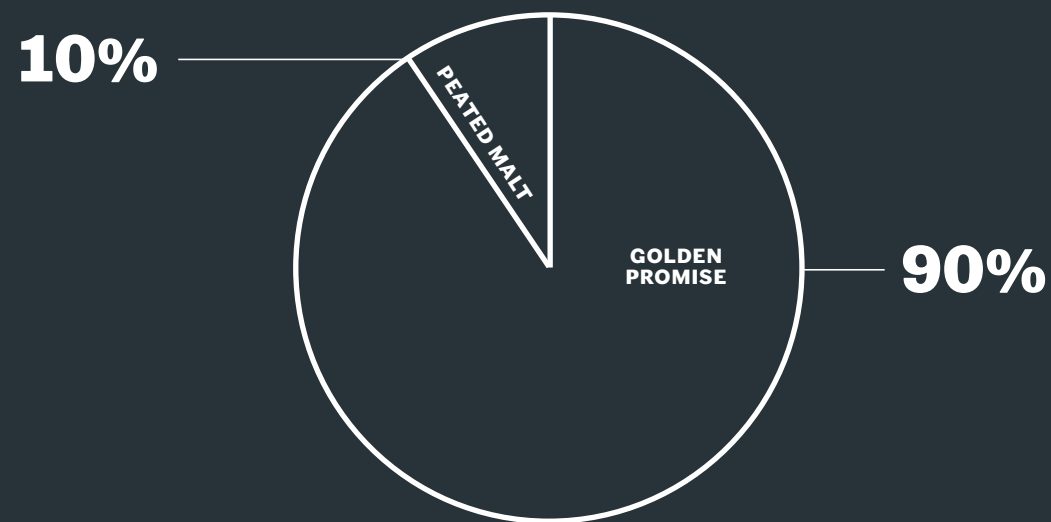
SPECIFICATIONS

HERITAGE MALT



MASH BILL

We have selected Golden Promise as the base malt for this recipe. This heritage malt was prevalent in the 1960s, but has since been replaced by higher yielding malt varieties. Golden Promise provides a luxurious creaminess and velvety texture. Our mixed mashbill includes a 10% addition of heavily peated malt, to create a light and balanced smokiness.



YEAST

We love the tropical notes that Tropicale brings to the recipe, cutting through the peat smoke with fresh, exotic fruit notes. Our house distilling yeast, MG+, provides additional creamy notes which complement the creamy tones imparted by Golden Promise heritage malt.



MATURATION

We have opted for a refill sherry hogshead to introduce a subtle sherry influence. This is to ensure we preserve the spirit's textures and flavour, while adding a final layer of fruity complexity.

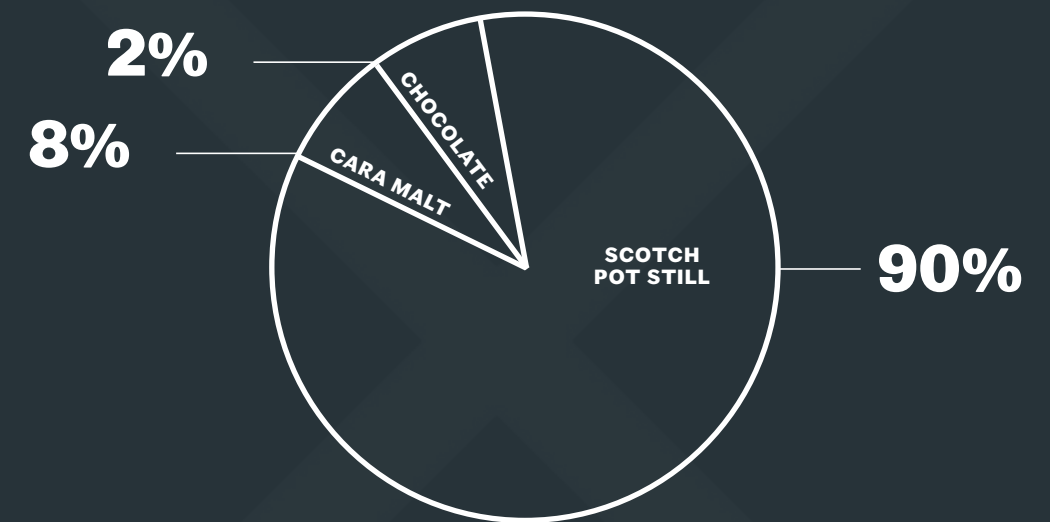
SPECIFICATIONS

SPECIALTY MALT



MASH BILL

We have selected Pot Still Malt as the base for this recipe as it provides our staple malty and cereal flavours. Cara Malt has been selected for its delicious, caramel notes and syrup like taste. We have paired this with Chocolate Malt as this is a lovely counterpoint, adding rich roasted coffee and deep cacao notes.



YEAST

Alongside our house distilling yeast MG+, we have included a German brewing yeast; Hefeweizen. Famous for its use in Oktoberfest lagers, Hefeweizen imparts rich notes of banana bread, complementing the sweet character of our mashbill.



MATURATION

To showcase the specialty malts and the flavours we introduced, we have opted for a refill sherry hogshead. A complementary pairing of sweet specialty malts and subtle sherry flavour produces a balance of fruit, chocolate, coffee and caramel notes, alongside a hint of spice.



BENEFITS *of our* **CASK PROGRAMME**

BENEFITS **YOUR CASK**

10 YEARS

Maturation of your chosen cask.

INSURANCE

Included in cask price;
covers damage or loss due to
fire, explosion, flooding or other
cause.

CASK OWNER COMMUNITY

A whisky community,
connected through Holyrood
Distillery, shaped by you.

SAMPLE SPIRIT

Three maturing samples are
included in the initial price,
which can be drawn on request.
Additional samples available
with a small charge.

CASK

HERITAGE MALT

250L Refill Sherry Hogshead

SPECIALTY MALT

250L Refill Sherry Hogshead

To discover more, or register your interest, please get in touch.

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