

**Dalwhinnie Winter's
Gold**
43%

Distilled between October and March, matured in American (first-fill and refill) and European oak casks; meant to be served ice-cold. From the freezer, concentrated aromas of pineapple, hints of honey and smoke. At room temperature, less intense fruitiness, more honey, and ginger.

A syrupy mouthfeel from the freezer, with soft spices and orchard fruits. The palate is more complex at room temperature, with heathery spice, pepper, apricots, raisins, and milk chocolate. The finish yields cocoa powder and lingering spices. £38

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