

BRUICHLADDICH

PROGRESSIVE HEBRIDEAN
DISTILLERS

2008 Harvest

Exclusively Scottish farm barley, 100% traceable from barley to barrel. Harvested, malted, milled, mashed, fermented, distilled and casked entirely separately.

Eight Barley Varieties

Optic - Once the main variety	Chalice – Islay Grown and organic
Golden Promise – a past favourite	Bere – original Vikings' barley
Appaloosa – improvement on Optic	Oxbridge – modern early ripening
Westminster – good disease resistance	Publican – higher yielding than Optic

Twenty Three Barley Origins

Sunderland Farm - Islay	Culblair Farm – Ross-shire
Rockside Farm - Islay	Flemington Farm - Ross-shire
Kynagarry Farm – Islay	Morayston Farm – Ross-shire
Octomore Farm – Islay	Lonnie Farm - Ross-shire
Claggan Farm – Islay	Castle Stuart Farm – Ross-shire
Mulindry Farm, Islay	Coulmore Farm – Black Isle
Island Farm – Islay	Tullibardine Farm – Perthshire
Starchmill Farm - Islay	Weyland Farm - Orkney
Island Farm – Islay	Neath Hall Farm – Dumfries
The Glebe – Islay	Eorrabus Farm – Islay
Ballinaby Farm – Islay	Ellands Farm – Islay
Aldrach Farm - Islay	50% Islay: 50% Mainland Scotland

Two Barley Cultivation Methods

Organic – 2008: 50% exclusively Scottish grown

Normal - 2008: 50% exclusively Scottish grown

Four Malting Peat Levels

Bruichladdich – +/- 3 ppm of phenols at malting.

Port Charlotte – Heavily peated at 40 ppm

Lochindaal – extra heavily peated at 50ppm

Octomore - world's most heavily peated barley at 80 ppm +

Three Distillation Techniques

Double distillation - 'Trickle' method

Triple distillation – "Trestarig" an ancient Islay method

Quadruple distillation – "Perilous Whisky"