



## New Spirit

We use exclusively Scottish barley, malted in Inverness. Each variety is 100% traceable - harvested, malted, milled, mashed, fermented, distilled and casked separately.

### Eight Barley Varieties

- Optic** - the main variety used
- Chalice** – for Islay Grown and organic production
- Golden Promise** – a past favourite
- Bere** – the original ‘barley’ introduced by the Vikings
- Troon** – modern variety, early ripening, short straw
- Oxbridge** – modern variety, stiff straw, early ripening
- Riviera** – medium tall, medium early
- Flagon** – an early ripening, winter barley variety

### Sixteen Barley Origins

Kentraw 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
Claggen Farm – Islay	Castle Stuart Farm – Ross-shire
Mulindry Farm, Islay	Coulmore Farm – Black Isle
Island farm – Islay	Tullibardine Mains Farm – Perthshire
Starchmill Farm - Islay	Various Farms - Orkney

### Two Barley Cultivation Methods

- Organically grown** – an increasing volume (2006: 30%). Exclusively Scottish
- Traditionally grown** - exclusively Scottish sourced

### Four Malting Peat Levels

- Bruichladdich** – +/- 3 ppm of phenols at malting. Non medicinal
- Port Charlotte** – Heavily peated at 40 ppm
- Lochindaal** – extra heavily peated at 50ppm
- Octomore** - the most heavily peated whisky in the world. 80 ppm +

### Three Distillation Techniques

- Double distillation - ‘Trickle’ method
- Triple distillation – “Trestarig” an ancient Islay method
- Quadruple distillation – “Perilous Whisky”