



**The Macallan Masters of Photography 1996 (Release 3)**

**Cask #10019), 55.5%**  
Light amber. A very clean, mealy, and creamy nose with real sweetness and a belt of vanilla before things settle into the realm of cooked fruits enlivened by masses of peppermint. The oak shows itself as hot sawdust and a little cedar. In the mouth, that sweetness continues to alternate between a prickly feel and sweet fruit syrups, while Macallan's oily earthiness anchors it both on the tongue and to the distillery. 285 bottles.

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