



**Wemyss Malts (distilled
at Caol Ila) 16 year old
1996
46%**



Initially what we have are classic Caol Ila notes: cod liver oil, soft pear-like fruits, and a glimpse of lobster cooked in sea water. It's not so much smoky as ozonic and, though it seems a little exposed with water, there's a squeeze of lemon (for the lobster, maybe). On the tongue there's a light ashy note before the mouth is slowly filled. Any smoke is in check and understated. This is about citric freshness and salt. £70



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