



**Wemyss Malt  
Caribbean Crème  
(distilled at  
Invergordon) 1988**



**46%**

A divine, lilting nose of exotic summery fruits that brings a smile to your face. Split papaya, fleshy mango, and candied peel join freshly squeezed OJ and sugar-dusted marshmallows. The thick, syrupy texture fizzes attractively on the palate with flavors of warm marmalade on buttered granary toast. After some mid-palate heat, there is flavored sherbet candy, mint, and burnt orange on the finish. Fruity, but happily not sugary sweet like some grains.

*(171 bottles for Europe and Asia)* £85



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