

THE DISTILLERY AT
TORABHAIG
ISLE OF SKYE



2017 THE LEGACY SERIES

Our Inaugural Series

A robustly peated spirit with a deceptively refined character resulting in a complex and characterful maritime whisky.

Drawn from a select batch of 100 barrels, distilled and casked in early 2017.

THE DISTILLERY AT TORABHAIG

Single Malt Scotch Whisky is inextricably linked to its place of origin, perhaps more so than any other product. The water, the land, the climate, all play a role in the character of the whisky. All these factors are also vitally important in planning a new distillery. Simply put, you can't just build a distillery anywhere.

Some time ago, the old farmstead at Torabhaig was identified as the perfect location for a small, traditional distillery. We found a near-magical confluence of all the factors needed to make good, robust island whisky, right down to the Allt Breacach, the burn that feeds us with purest island spring water. All this in a stunning natural setting. We were also fortunate to start with a handsome, rugged building, just needing some love and attention.

After a painstaking 4-year restoration and build, Torabhaig has been a fully operational Single Malt Scotch Whisky distillery since January 2017, the second ever on the Isle of Skye.

UPC	PACK SIZE	ABV
810913-031004	(6X750ML)	46%

FACTS & FIGURES



Mash tun: 1.5 tonnes of peated barley malt per mash



Wash still: 8000 litres capacity, first distillation to 26% alcohol



2 traditional copper pot stills, custom made by Forsyths of Rothes



Washbacks: 8 Douglas Fir fermenting vessels of 8000 litres capacity each



Spirit still: 5000 litres capacity, second distillation to 69% alcohol



The distillery output is equivalent to 1.5 million bottles of Single Malt Scotch Whisky per year

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HOW WE MAKE OUR WHISKY

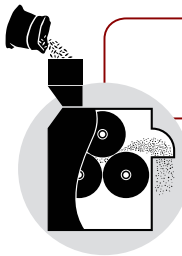


Barley

We start with the finest Scottish 2-row spring barley, a variety specially selected for its bold grains with the right starch content to ensure the best results in all the processes that follow.

Malting

The barley is steeped in water to allow it to germinate. This starts the process of converting the starch in the grain to fermentable sugars. The grain is then dried in a kiln over peat smoke to give the whisky a characteristic smoky, coastal flavour.

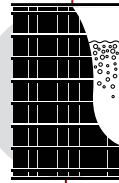
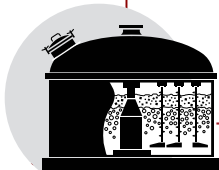


Milling

The malted barley is ground into a coarse powder, called grist. The grist must have just the right texture as this will affect the next stages of the whisky-making process, so our mill was designed to our specifications to do just this.

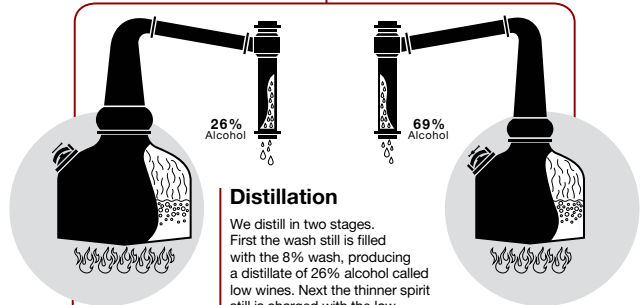
Mashing

The grist is mixed with hot water in the mash tun. The mash is constantly stirred which helps break down the starches into sugars. The resulting sweet liquid, called wort, now contains most of the sugar from the malt.



Fermentation

The sweet wort is pumped into one of our traditional wooden washbacks. After adding yeast the sugars ferment over several days to result in a very flavourful beer, or wash, at 8% alcohol.



Distillation

We distill in two stages. First the wash still is filled with the 8% wash, producing a distillate of 26% alcohol called low wines. Next the thinner spirit still is charged with the low wines, to eventually produce the new make spirit at 69%.



Ageing

Over the next few years a near magical process takes place. The ageing whisky gradually becomes smoother, richer and gains a spicy mellowness from the interaction with the wood. During this period the colour deepens and a proportion of the alcohols develop longer and more complex flavour compounds which enhance our whisky's peaty aromas and its Island character.

Casking

The water-clear new make spirit is filled into specially selected oak casks. The majority of Torabhaig's spirit goes into first-fill bourbon whisky casks which we ship directly from a distillery in Kentucky.

