



SMITH'S

Angaston Whisky

DISTILLATION 2011

SINGLE MALT
AGED **12** YEARS
NEW FRENCH OAK

FOR A BRIEF PERIOD OF TIME, FROM THE EARLY 50'S TO EARLY 70'S, SAMUEL SMITH & SON SOLD A PRODUCT CALLED SMITH'S IMPERIAL VAT WHISKY. IT WAS THEREFORE A HISTORIC MOMENT WHEN IN 1997, SMITH'S FIRED UP THE OLD POT STILL AND RAN A CHARGE THROUGH TO PRODUCE THE ANGASTON SINGLE MALT WHISKY.

Two charges took place in 1998 and 2000, before the distillery was de-commissioned in 2001. It was then re-commissioned for a further four charges in 2011, 2014, 2017 and 2021.

This Whisky is crafted using heavy roasted Flagship barley from Ardrossan on the Yorke Peninsula, malted at Coopers Brewery in Adelaide and then double distilled at Yalumba, in the hills above Angaston, South Australia.

This marks the third release from our 2011 distillation. Aged initially in a selection of casks for 10 years and then finished for 2 years in a Yalumba-coopered New French Oak cask.

This bottle is 1 of 346 bottled on the 3rd of October 2023.

Enjoy. It is proof that good things come to those who wait.

Robert Hill-Smith | Kevin Glastonbury - Distiller
S.Smith & Son Pty Ltd, 40 Eden Valley Road, Angaston SA 5353
Alc/Vol 56.5%



TASTING NOTES

A long and refined whisky with defined character imparted from our Yalumba coopered new French oak barrique. Soft notes of baked bread, biscotti, popcorn and malt, with warm cinnamon spice.

CASK No. 190670