



# ORANGERIE

The Scotch Whisky Infusion



An infusion made of smooth, sweet Scotch whisky infused with the hand-zested peel of Navalino oranges and subtle accents of Indonesian cassia bark and Sri Lankan cloves.

## Origins & Inspiration

It is fitting that *Orangerie* has been created in the second golden Elizabethan era. The earliest orangery in Britain was built in the late 1500s by Frances Carew. It was there that Queen Elizabeth I<sup>st</sup> visited and probably tasted oranges for the first time.

In the 18th century, building an orangery became the height of fashion, particularly in Scotland. In London, two landmark orangeries were built – Kensington Palace in 1705 and Kew Gardens in 1761. My inspiration for the name of our whisky infusion came while visiting the orangery at Kew.

To me, as a whiskymaker, it has always seemed natural to complement the flavour palate of certain whiskies with the vibrancy of orange zest and the aromatics of Oriental spices.

## What is Orangerie?

An infusion of Scotch whisky and natural ingredients, which complement the whisky and enhance its overall aromas and flavours. *Orangerie cannot be called Scotch whisky, as it has taken on flavours from the infusion of fresh, hand-zested orange peel and exotic spices.*

## The Secrets

First, we use great whisky. We use a soft, sweet blend of Highland single malt and single grain whisky from Fife. Second, we use only the freshest, highest quality oranges and top class, aromatic spices. Importantly, we zest the fruit by hand and use only fresh zest in our infusion (no synthetic flavourings or oils). Only the hand-zested peel of really fresh Navalino oranges will give you the lively, vibrant flavours that are the hallmark of *Orangerie*.

John Glaser, Whiskymaker

## Flavours

Fascinating aromas of fresh-peeled orange and Christmas cake spices rise from the glass.

On the palate, soft, rich whisky flavours blend with hints of vanilla, cassia bark and clove, offset by sweet-natured orange.

## Recommendations

*Orangerie* is extremely versatile. Served slightly chilled, it is a wonderful match with dark chocolate.

*Orangerie* is also great for making extraordinary cocktails. Our simple but all time favourite: clunk some ice cubes into a tall glass, pour over *Orangerie* and stir through to chill. Strain into a glass of your choice and serve with a twist of fresh orange peel.

## Bottling Details

Bottled at 40%. Not chill filtered. Natural colour. Available in 70cl bottles.