



W E M Y S S  
M A L T S

PRESS RELEASE  
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**Wemyss Malts Blended Malts Range Launch**

Independent bottler Wemyss Malts is evolving its award-winning blended malts portfolio: The Hive, Spice King and Peat Chimney. Following the success of last year's limited edition Velvet Fig, these whiskies are now available as no age statement lines bottled at 46% abv, non chill-filtered, presented in gift packaging.

The Wemyss blended malts are named after each whisky's natural flavours and aromas: The Hive with natural honeyed notes, Spice King for its sweet spicy character and Peat Chimney for its gentle smokiness.

The limited edition Velvet Fig launched in Autumn last year was named after its rich fruit characteristics and won a World Whisky Award from Whisky Magazine as Best Blended Malt Scotch 2015.

As part of this review, recognising the global shortage of aged Scotch whisky, Wemyss Malts will be discontinuing the 8 years old blended malt range, while the 12 years old range will continue on a limited basis.

William Wemyss, Managing Director of Wemyss Malts, commented: "Velvet Fig was our first blended malt foray into higher strength and non chill-filtered bottlings and the reception from our customers was extremely positive. Consequently, we felt that the time was right to move our core expressions of The Hive, Spice King and Peat Chimney in the same direction."

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Notes to the Editor:

- Edinburgh based Wemyss Malts is owned by the Wemyss family and their family seat is Wemyss Castle in Fife where they've lived since the 1300s.
- Wemyss Malts has won Best Blended Scotch Malt in the World Whisky Awards 3 times: The Hive in 2012, Spice King in 2013 and Velvet Fig in 2015.
- The family has recently opened a single malt distillery and visitor centre at Kingsbarns, near St. Andrews in Fife.
- The Wemyss family premium wines and spirits brands also include boutique gin Darnley's View, together with the premium wine estate of Rimauresq Cru Classé in Cotes de Provence.

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