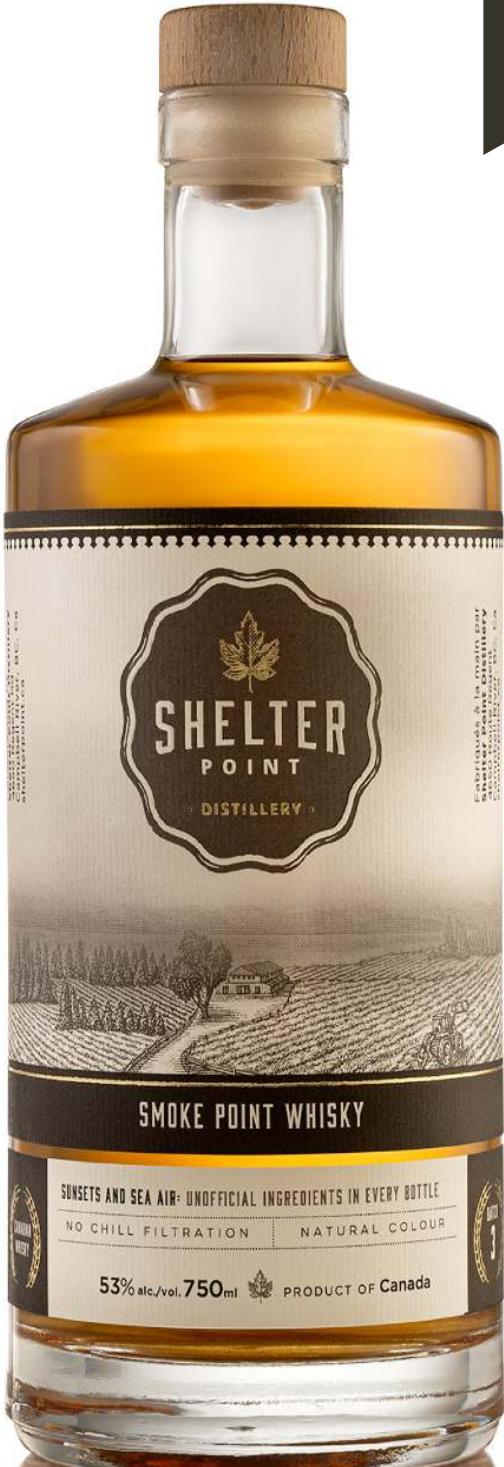




**SHELTER
POINT**

• DISTILLERY •



Smoke Point #3 A campfire in a bottle

The third batch of Shelter Point's most popular peat influenced whisky is finally here. This single malt smoky delight has been aged in American oak ex-bourbon casks for 5 years and finished in casks previously used by a famous Islay distillery for over 2 years. The whisky is made from 100% malted barley and picks up influences of bourbon from the American oak cask and peated whisky from the ex-Isleay casks. Sweet, smoky and complex, this whisky is perfect for a dram by the fire.

Tasting Notes:

Smoke Point whisky is sweet, medicinal and smoky on the nose with vanilla and caramel, with hints of a campfire. The palate is sweet and salty, with peated warmth comforting the soul. The satisfying finish is a delicious combination of creaminess with iodine and a brand new first aid kit.

Shelter Point Smoke Point Whisky Facts:

- **Still:** Custom-designed copper still
- **Base:** 100% Malted Barley (That's it. Nothing else)
- **Distillation:** Small-batch, 2x distilled
- **Spirit:** Natural colour and non-chill filtered
- **Alcohol Content:** Bottled at 53% Alc.Vol
- **Bottle Size:** 375ml & 750ml
- **Packaging:** An original engraving of Shelter Point Farm created by renowned illustrator Steve Noble

Shelter Point Farm and Distillery

Established in 2011, Shelter Point Distillery is located on 380 acres in Oyster River, BC, about halfway up the eastern side of Vancouver Island on the west coast of Canada. The land encompasses 2,000 metres of spectacular oceanfront, a natural mosaic of streams, a salmon-bearing river, wetlands, forests and fields — all shared with native wildlife, from bald eagles and great blue herons to black tailed deer and black bears. Farmed for generations, Shelter Point remains one of the last seaside farms on the Island.

**Sunsets and sea air:
unofficial ingredients in every bottle**

Visit us online at shelterpoint.ca