Smoke Point
A fireside dram

Introducing Shelter Point's first ever peat influenced whisky. This single grain 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 8 months. This special bottling consists of only 1044 hand numbered bottles. The whisky is made from malted and unmalted barley and picks up influences of bourbon from the American oak cask and peated whisky from the ex-Islay 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 barley sugars, iodine and campfire. The palate is sweet caramel, vanilla and sea salt, with peated warmth comforting the soul. The satisfying finish is a delicious combination of creamy pudding and a brand new first aid kit.

Shelter Point Smoke Point Whisky Facts:
• **Still:** Custom-designed copper still
• **Base:** Malted and unmalted barley (That's it. Nothing else)
• **Distillation:** Small-batch, 2x distilled
• **Spirit:** Natural colour and non-chill filtered
• **Alcohol Content:** Bottled at 55% Alc.Vol
• **Bottle Size:** 750ml
• **Packaging:** Classic Tennessee-style bottle features Vinolok glass closure and 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**