

# STARWARD

## STARWARD SOLERA WHISKY

70CL | 43%



### AUSTRALIAN SOLERA MATURED SINGLE MALT WHISKY

Solera was the original single malt whisky that Starward released to the market. This whisky is crafted using the traditional Spanish solera process in which a fraction of each ‘young’ cask is blended with a mature spirit to achieve consistent flavour, meaning there is a touch of Starward’s first Solera in every bottle made today.

### NOTES OF BRIGHT TROPICAL FRUITS & CARAMEL

Starward Solera opens on the nose with bright tropical fruits, along with apricots, peaches, and a touch of vanilla. The palate is elegant and soft with toasted nuts, caramel, and banana, leading to a long and complex finish with notes of crème brûlée and baking spices.

### EXCLUSIVELY MATURED IN AUSTRALIAN APERA BARRELS

Solera is exclusively aged in casks that previously held Aperá, an Australian fortified wine inspired by Spain’s Jerez region, which comes in both sweet styles like Pedro Ximénez and dry styles like Amontillado and Fino. Aperá casks impart similar flavours to sherry casks, adding caramel sweetness and fruity character to the whisky.



### BEST ENJOYED NEAT OR IN A COCKTAIL

Starward Solera is best enjoyed neat or on the rocks to appreciate its tropical fruit and spice from the Aperá barrels. It also makes excellent cocktails, such as a highball with ginger beer or a Manhattan.

### A DISTINCTLY AUSTRALIAN WHISKY

Starward was born out of a simple vision: to create a whisky that reflects Australia’s unique character. All ingredients are sourced within a day’s drive from the distillery; the barley comes from Victoria and South Australia and is malted in Geelong. Melbourne’s notoriously variable climate also affects maturation, with temperature swings of up to 12.5°C in a day, ageing the whisky in ‘Melbournian years.’

### CREATED WITH INNOVATIVE PRODUCTION METHODS

Renowned for their innovation, Starward represents a new generation of whisky makers, with many of the production choices borrowed from craft brewing – brewer’s yeast is used for complexity, and a darker malt is chosen to deliver more biscuity characteristics and a luscious mouthfeel.

