

STARWARD



STARWARD GINGER BEER CASK #7

70CL | 48%

LIMITED-EDITION CULT AUSTRALIAN SINGLE MALT WHISKY

Ginger Beer Cask #7 is the seventh release of this annual, limited edition, cult whisky from Starward. Their iconic single malt whisky has been finished in Australian Ginger Beer casks for 12 months to add a rich, spicy ginger character to the whisky.

NOTES OF CANDIED GINGER, ORANGE, AND DARK CHOCOLATE

This whisky bursts out of the glass with notes of spicy ginger, burnt orange, and dark chocolate, along with tropical pineapple and mango notes. The palate displays notes of vanilla, cinnamon, and candied citrus, finishing with complex notes of demerara sugar and candied ginger.

FINISHED IN AUSTRALIAN GINGER BEER BARRELS

Starward makes their own ginger beer at the distillery, using this to season the casks that their single malt is then finished in for up to a year, following its initial maturation in red wine barrels that is a hallmark of Starward whiskies.

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.



BEST ENJOYED NEAT

Starward Ginger Beer Cask #7 is best enjoyed neat or on the rocks. It can also be served in a highball with ginger beer, or in a Penicillin, to amplify the spice.




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