



SINCE 1897 there has been a quiet revolution unfolding in the heart of the Scottish Highlands.

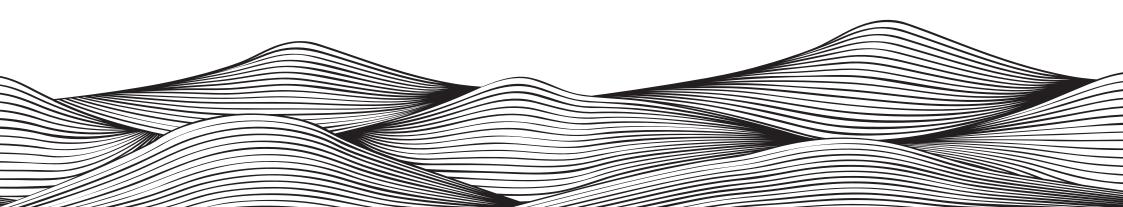
In this idyllic spot the naturally *soft water* of the Alt-na-Frith burn is introduced to tender Scottish barley.

Later, from the tall, slim copper stills of the Tomatin Distillery a mellow, fruity spirit is born. You have heard the myths of this often wild and beautiful place now hear the truth: there is a *softer side to the Highlands*. There is Tomatin.

The quiet revolution continues as we introduce a new and fresh way to drink Tomatin with a delightful suite of bespoke cocktails.

These carefully crafted drinks, demonstrate the versatility of Tomatin whiskies with inspiration drawn from our heritage. Whether it is building on the marshmallow and citrus notes of Tomatin Legacy or enhancing the characteristics of ripe apples and nuttiness of Tomatin 12 Year Old, our whiskies provide the perfect backbone for an array of exciting drinks.

Please enjoy these creations and we encourage you to explore other ways to mix our whiskies.







TOMA'TIN & TONIC

Tomatin (meaning the hill of the Juniper Bush) Legacy makes for a refreshing twist on the classic G&T.

35ml/1.5oz Tomatin Legacy Squeeze of lemon wedge Indian tonic water

Add Tomatin Legacy over ice in a stem-less wine glass before squeezing in the juice of a lemon wedge. Drop in some juniper berries then top with sparkling Indian tonic water. Garnish with a wedge of fresh lemon.







ICED T.E.A

A combination of Tomatin Legacy, chilled Earl Grey tea and clear apple juice gives birth to this long cooling drink.

50ml/2oz Tomatin Legacy 50ml/2oz Chilled Earl Grey tea 50ml/2oz Clear apple juice Dash peach bitters

Pour Tomatin Legacy over ice in a Highball glass. Place 2 lemon wheels into the glass and then build with chilled Earl Grey tea, clear apple juice and a dash of peach bitters. Stir and garnish with a sprig of mint and fresh peach wedge.







LASTING LEGACY

The citrusy tropical notes of Tomatin Legacy lends well in this punch style cocktail.

50ml/2oz Tomatin Legacy 25ml/1oz Elderflower liqueur 25ml/1oz Lemon juice 50ml/2oz Pineapple juice Dash Angostura bitters

Add all ingredients to a shaker and shake hard. Strain into an ice-filled Old Fashioned glass and garnish with a dehydrated orange wheel & pineapple leaves.







FREE BURN HIGHBALL

Alt-Na-Frith (meaning Free Burn) is Tomatin's perfect source for soft Highland water that bodes well for this nicely rounded Highball serve.

37.5ml/1.5oz Tomatin 12 Year Old 12.5ml/.5oz Sweet vermouth Dash Angostura bitters Ginger ale

In a Highball glass, fill with ice and add each ingredient. Stir to combine and garnish with a lemon slice & fresh thyme.







SOFT SIDE

To reflect Tomatin's softer side of the Highlands we've created a fresh twist on the classic Whisky Sour.

50ml/2oz Tomatin 12 Year Old 25ml/1oz Lemon juice 12.5ml/.5oz Sugar syrup 25ml/1oz Pressed apple juice 12 Large mint leaves

Place mint leaves into a cocktail shaker followed by all liquid components. Fill with cubed ice, then shake vigorously to break down the mint and chill the drink. Fine strain over crushed ice into an Old Fashioned glass. Finish with a red apple fan and mint sprig.







BOLD FASHIONED

A bold statement drink with luxurious coffee and nutty walnut flavours providing an intensely rich Old Fashioned sipper.

50ml/2oz Tomatin 12 Year Old Brown sugar cube Orange twist Dash black walnut bitters 3ml/.loz Coffee extract

Squeeze an orange twist inside an Old
Fashioned glass to release the oils. Place a
sugar cube in the base of the glass with a
dash of Tomatin 12 Year Old and Black Walnut
bitters. Break the sugar cube down and add
a single measure of Tomatin 12 Year Old
followed by several ice cubes. Stir around
25 times before adding the final measure of
Tomatin with more ice. Stir another 25 times or
until the sugar granules have dissolved and the
drink is sufficiently chilled.







CHERRY BLOSSOM

A beautifully crafted cocktail designed to reflect the magical Japanese cherry blossom season.

50ml/2oz Tomatin Legacy
Barspoon cherry jam
50ml/2oz Coconut water
2ml/.1oz Orange blossom water

Stir down a barspoon of cherry jam with Tomatin Legacy before adding coconut water and a small amount of orange blossom water. Shake vigorously and then double strain into a chilled Sours glass. Garnish with a maraschino cherry.







MIZUWARI MAC #1

A hybrid Scottish-Japanese cocktail sees the humble Whisky Mac serve combined with the elegant and stylish Mizuwari.

50ml/2oz Tomatin 12 Year Old 37.5ml/1.5oz Ginger wine Still mineral water

Fill half a large chilled Highball glass with cubed ice and then add the Tomatin 12 Year Old. Stir several times before adding the further ingredients with more ice, and stir once again. Garnish with a slice of fresh ginger.







MIZUWARI MAC #2

A hybrid Scottish-Japanese cocktail sees the humble Whisky Mac serve combined with the elegant and stylish Mizuwari.

50ml/2oz Tomatin Legacy 37.5ml/1.5oz Plum wine Still mineral water

Fill half a large chilled Highball glass with cubed ice and then add the Tomatin Legacy. Stir several times before adding the further ingredients with more ice, and stir once again. Garnish with a wheel of dehydrated orange.







1897

In honour of Tomatin's first formal distillery established in 1897 and introducing the lightly peated Cù Bòcan, providing a sweet, smoky finish.

40ml/1.5oz Cù Bòcan 20ml/ .75oz Lillet blanc 15ml/.5oz Pedro Ximenez sherry 5ml/.2oz Dry vermouth Dash Angostura bitters

In a mixing glass stir all the ingredients with cubed ice until the drink has been adequately chilled. Strain into a Coupe glass, and finish by spraying oils from an orange twist over the drink.







BOURBON & VIRGIN OAK 43% alc./vol.

Time in Bourbon barrels and Virgin Oak casks brings a light sweetness to The Tomatin Legacy, which boasts aromas of vanilla, marshmallow, pineapple and lemon. On the palate gentle flavours of candy, pine, lemon sherbet, apples and sponge cake emerge ahead of a light and clean finish.

- Light delicate and approachable appealing to many consumers.
- Great introductory malt at an extremely competitive price point.
- Rare use of virgin oak cask maturation in a younger whisky.
- Competitors: Benriach 'Heart of Speyside', Auchentoshan 'Three Wood', Glen Grant 'Majors Reserve'.

Jim Murray's Whisky Bible 2015: 94.5

85% Full Maturation 1st fill Ex- Bourbon Barrels15% Full Maturation Virgin Oak











12 YEAR OLD

BOURBON & SHERRY 43% alc./vol.

The Tomatin 12 Year Old is smooth and silky, having been matured in traditional Scotch whisky, ex-Bourbon and ex-Spanish Sherry casks. A rich, fruity aroma is the prelude to sweet flavours of ripe apples, pears and a subtle hint of nut before the long, pleasantly oily finish.

- Smooth and easy drinking.
- Triple wood maturation.
- Extremely competitive price point.
- Competitors: Balvenie 'Double Wood' 12, Glenlivet 12, Glenfiddich 12.

Jim Murray's Whisky Bible 2015: 91.5

34% Ex-Bourbon Barrels

34% Ex-Sherry

32% Refill Casks









CÙ BÒCAN

VIRGIN OAK, BOURBON AND SHERRY 46% alc./vol.

The Cù Bòcan standard edition is lightly peated (15ppm) and matured in a compelling combination of virgin, bourbon and sherry casks.

- Distinctive rich and exotic spices.
- Non-chill filtered.
- Released in 2013.
- 60,000 litres produced per annum.
- · Award winning design.





