

AMRUT DISTILLERY

Amrut Distilleries Private Limited began in 1948 under the name and style of Amrut Laboratories, with an initial investment of barely a few lakhs. The founder was late Shri J.N. Radhakrishna, J.N.R as he is fondly called to this day.

After the untimely demise of J.N.R. in 1976, The mantle devolved on his son Shri Neelakanta Rao, the present chairman and managing director. Building on solid foundations laid by his late father, he has seen Amrut Distilleries blossom into a multi-national brand respected as much for the superlative quality of its products as his campaign for transparent practices by the IML Industry.

In the 1980's buoyed by the will to offer Indian consumers quality products, Amrut ventured into the distillation of Malts with an aim to produce class leading whiskies.

Much of this fascinating story was made possible by the resolve of successive generations of the Jagdale family. Mr Rakshith Jagdale who embraced value to discount form for substance.

Amrut Single Malt was launched at Cafe India, a leading restaurant in Glasgow, the heart of Scotland.

Amrut Fusion, released in 2009 was voted the 3rd best Whisky in the world by Whisky-Guru Jim Murray. He did so after tasting over 4000 whiskies from the world over.

AMRUT INDIAN SINGLE MALT



Produced from malted barley grown in the foothills of the Himalayas, nurtured by the waters that flow there and cultivated by old and traditional agricultural practices. From the north of India, the barley is transported south to Bangalore where, at an altitude of 900 metres, it is carefully mashed and double distilled in small batches, then matured for 4 to 5 years in unique, hot, tropical conditions. Amrut contend that the topical aging process gives their whisky the same flavour as 12-15 year old whisky matured in Scotland or Ireland. The single malt whisky is matured in ex-bourbon barrels, bottled at 46%, and is non-chill filtered

TASTING NOTES

An initial creaminess followed by sweet and sour fruit – apples, crunchy pears, unripe pineapple, mango and hints of banana. Sharp clove spice sits behind that, with tannic fruit skin dryness at the very back.

NOSE:

Intense barley and grain, nutty, citrus, apricot.

PALATE:

Barley, honey develops with allspice, apricot, rum.

FINISH:

Apples, apricot, greengages, malt, fruit.

ABV: 46%

By The Glass: THB 450

By The Bottle: THB 5,500

AMRUT PEATED INDIAN SINGLE MALT



Amrut Peated Indian Single Malt is made from Indian barley that's peated in Scotland at Baird in Inverness. Peated to 20-25 PPM, it's the component that gives Amrut Fusion its light smoky notes and, to my mind, brings the whisky together.

The perfect balance presentation of fruity malty sweet and lightly peated savoury notes make it a staple for any collector to have.

TASTING NOTES

You can tell the quality of the distillate and the barrels it has been matured in by the crystalline depth to the finish

NOSE:

Unusually dry peat; not dissimilar to peat reek absorbed by an old leather armchair; a hint of citrus, too

PALATE:

Despite the nose, the immediate sensation is one of being caressed by molassed sugar and then a ratcheting up of the peat notes. As they get more forceful, so the experience becomes that little bit drier and spicier, though not without the molasses refusing to give way.

FINISH:

Everything is clear on the palate and the butterscotch vanillas wrap the phenols for a comfortable and clean finale

ABV: 46%

By The Glass: THB 450

By The Bottle: THB 6,000