

Uisge
source
WATER of SCOTLAND





Adding water to Single Malt Whisky

Single Malt Scotch Whisky is a truly unique spirit.

Its infinite complexity of flavours and aromas deserve to be appreciated.

Professional tasters and whisky experts recommend the addition of pure, fresh spring water.

Adding water will 'open up' your whisky, soften the alcohol prickle and allow it to breathe.

New and subtle tastes and aromas will be revealed.

Choosing the right water is imperative.

Dr Bill Lumsden
MASTER DISTILLER, GLENMORANGIE



"It's the provenance and sense of place which makes Single Malt Whisky so unique. Adding water from the same source can only help protect the integrity of the spirit."

Dr Stephen Cribb
GEOLOGIST, WHISKY AMBASSADOR AND
AUTHOR OF 'WHISKY ON THE ROCKS'



"The chemistry of the water used to make whisky affects the character of that whisky. Adding source water or water with similar properties will ensure that no additional chemical factors are introduced and the character of the whisky remains unchanged"

Mal Spence
HEAD BARTENDER,
BLYTHSWOOD SQUARE HOTEL



"Knowledge is a very important and powerful part of my role as bartender. This knowledge enables me to spot a genuine article. Uisge Source is one of the most exciting products I have seen during my career."

Chic Murray
LEGENDARY SCOTTISH
ENTERTAINER



"There are only 2 rules for drinking whisky, First never take whisky without water. Second, never take water without whisky."

Uisge Source - the natural Whisky complement

A special spirit deserves a special water:

- Experts agree that the best water to dilute malt whisky is that from which the whisky was made.
- Using water with similar properties will retain the whisky's original character.
- Uisge Source waters are drawn from exclusive private springs close to the leading distilleries of Scotland.
- Uisge Source waters reflect the types of water typically used in the different Whisky Regions of Scotland.

THE ARDILISTRY SPRING, ISLAY



Imagine you have been miraculously transported to Islay, ancient stronghold of the Lord of the Isles. You are squelching across one of the great swathes of peat bog that typifies the landscape hereabouts. As the water wells up over your boots pay it a modicum of respect. For this is the very peat-filtered water used to make some of the famous Islay single malts. And the same naturally acidic water that feeds our very own Ardilistry Spring, making it the ideal companion to the aforesaid malts. The spring lies just a couple of miles from the main Islay distilleries. You'll find it on a single-track road heading towards the historic 8th century Kildalton Cross. Perhaps this proximity to an ancient Christian relic is no coincidence. After all, when you add Uisge Source Ardilistry Spring water to Islay malt, the result is indeed very close to heaven.



Highland

ST. COLMAN'S WELL, ROSS-SHIRE



Allow us to introduce St Colman, founder of several churches in the Highlands of Scotland during the 7th Century. It must have been thirsty work, for there is a well that bears his name to this day. St Colman's Well, close to some of the leading Highland distilleries, is where we take our Highland water for Uisge Source. The water is filtered through red sandstone and limestone rock strata. So it's hard and rich in minerals, as is the water used by the nearby distilleries. The locals were frequent visitors to the Well over the centuries. Here you can still see several rocks with cup marks in them. It seems longevity was commonplace too, with ages of 117 and 107 being recorded. Could a drop of Uisge Source change your Highland malt from the 'water of life' into the 'water of longer life'? We're sure you'll enjoy finding out.



Speyside

THE CAIRNGORMS WELL, MORAY

The date is 7th October 1859.
A breathless Queen Victoria has just reached the summit of Ben Macdui, the highest peak in the Cairngorms. In her words "It had a sublime and solemn effect, so wild and solitary... I had a little whisky and water, as the people declared pure water would be too chilling." Well, that's her excuse, as though any excuse is needed to enjoy a dram of Speyside single Malt. Fast-forward to today and you don't have to be Royalty to enjoy the right water in your Speyside malt. Our water is from the Cairngorms Well, one of Scotland's highest natural springs. Emerging from The River Spey catchment and flowing over hard rock strata the water is soft and low in minerals like that used by most distilleries in the region. There are over 45 Speyside malts. But, we would argue, just one water good enough to add to them.



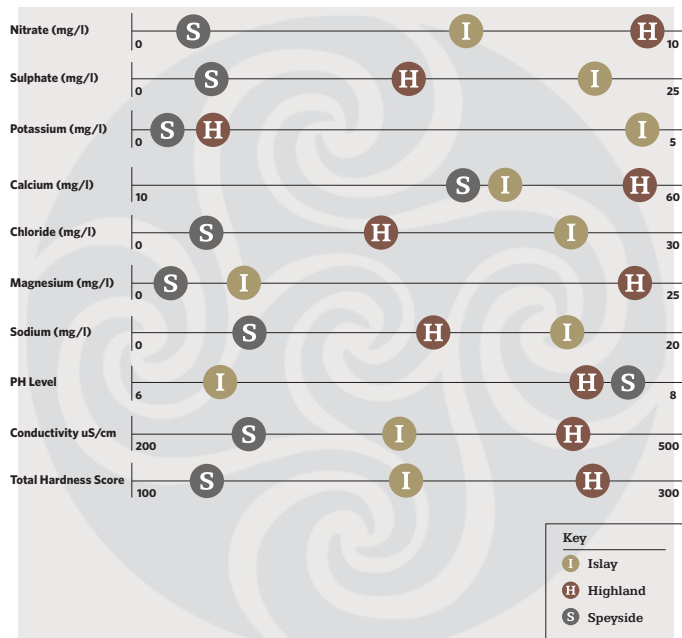
The Character of Uisge Source Waters

Islay's **ARDILISTRY SPRING** produces water with higher natural acidity which is created by filtration through peat.

ST COLMAN'S WELL in the Highland region produces a hard water, high in minerals due to filtration through porous and brittle red sandstone and limestone.

The **CAIRNGORMS WELL** in the Speyside region produces a soft water, low in minerals as a result of being filtered through hard rock such as granite.

The diagram below reveals how Uisge Source waters are different by comparing the mineral content, PH (the extent to which the water is more acidic or more alkaline), conductivity, and total hardness score.



The Drop that Makes the Dram

Uisge (pronounced 'oosh-guh') is the Scottish Gaelic word for 'water' as in Uisge Beatha (ossh-guh-beh-huh) which translates as 'water of life'.

The word whisky is an anglicisation of the word 'Uisge'.

Historically, Whisky Distilleries used to sell small bottles of water from the water source to their loyal customers for adding to their drams.

Distilleries have been known to host whisky tastings next to the water supply for easy access to the best water.

Even the smallest amount of Uisge Source will unlock many new flavours. Discover your own personal preference by adding a few drops at a time and tasting until you get to your ideal dilution.

Stronger tasting whiskies and those above 45% ABV may require more water. Whiskies older than 15 years may require less water.

Uisge Source waters should be served at room temperature.