The colours relate to the regional map of Scotland on the inside cover.

Malts with this shape symbol are part of the Classic Malts Selection owned by Diageo Scotland Limited.

Malts with this shape symbol are not part of the Classic Malts Selection.
How to use the Flavour Map

The Flavour Map makes it easy to identify where the subtle similarities and distinct differences can be found, so you can explore the whisky landscape with confidence.

On the vertical axis, whiskies are plotted as to how smoky or delicate they are, while the horizontal axis plots whiskies on their light or rich qualities.

If, for example, you love Royal Lochnagar (both light and delicate) you might enjoy the nuances of Glen Elgin or Dalwhinnie. Or for a complete contrast, go for a malt from the other side of the map, such as the smoky and rich Lagavulin.

Whether you’re shopping for yourself or trying to buy a gift for a friend, think of the map as a starting point for new discoveries. By all means go straight from A-Z, but it’s much more fun if you meander a little. The important thing is to enjoy the journey.

A Guide to Flavours

The Flavour Map plots single malts on two axes. This means it’s easy to see where a whisky sits based on its characteristics.

**Light**

This end of the vertical axis houses whiskies whose characteristics exhibit fresh flavours: green grass, soft fruits, cereal. Such flavours tend to reflect the processes followed by a distillery, such as fermentation or size and shape of the stills.

**Smoky**

Single malts found in the two smoky quadrants all contain discernible levels of peat, which is burned in the malting process. Ranging from scented smoke and bonfires, to kippers and lapsang souchong, they’re epitomised by Islay malts such as Lagavulin and Caol Ila.

**Rich**

Whiskies at the rich end of the axis contain characteristics often derived from the nature of the wood used during maturation. Typical flavours range from vanilla (given by American oak casks) to nuttiness to cigar box, chocolate and dried fruit (from European oak casks). Whether a cask is first fill or refill will make a difference to flavour.

**Delicate**

The whiskies at this end of the axis normally use no peat in the malting process. While movement up the axis sees an increase in complexity, this is without any discernible level of smokiness derived by peat. Towards the light end there is a floral, grassy freshness. Moving towards the richer side of the map, subtler nutty, barley and biscuity flavours start to come through.

The Flavour Map has been prepared and endorsed by the independent whisky expert, Dave Broom, together with Diageo Scotland Limited. The Flavour Map features many brands of malt whisky, some of which are owned by and are registered trademarks of Diageo Scotland Limited and some of which are owned by (and may be registered trademarks of) other companies. In addition to the names of individual distilleries listed on the Flavour Map, the Classic Malts words, the Quaich device, the Flavour Map device and associated logos are trademarks.