

Whisky Tour

On 22nd June, with eager anticipation and in very good weather, nineteen members joined the coach for a trip to Filey. On arrival, people dispersed in all directions to sample the delights of the town. Where can we eat or have tea or coffee was the first request. Two groups found a quaint little eatery where a budding stand up comic, Malcolm, took our orders. Suitably refreshed, most groups walked on the promenade and on the very extensive beach. Annie came prepared of course and strode out to sample the healing qualities of the North Sea. The tide was out so she was also able to meet her daily walking schedule of 10,000 steps. Those not prepared to take a dip were able to use a very smart paddling pool at one end of the promenade. There was what looked like a lively African party taking place on the beach but we were not invited to join.

About half the group then left the town to visit the whisky distillery, Spirit of Yorkshire. This is a fairly unique distillery where their flagship single malt whisky, Filey Bay, is created from field to bottle using 100% homegrown barley and matured in first fill ex bourbon casks. The malted barley is milled, mashed, and fermented with chalk filtered water from deep beneath the Yorkshire Wolds. The distillery's own tasting notes describe describe the whisky as 'light, creamy and fruity with flavours of citrus, caramel, honey and vanilla.

We were offered the opportunity to taste three samples and were able to take home the glass as a gift. Most of the group were able to recognise some of the flavours listed. Julie seemed particularly adept at flavour identification.

The journey back was fairly quiet, being the result of either the bracing sea air or the effect of the whisky or both.

This was an excellent trip, organised by Sue and expertly led on the day by Julie.
Slainté.

Ian Reid

30/06/2024

