

WHISKY:EDITION

Whisky reviews. Since 2022.



Hazelburn 15 Years (2006/2022)

The colour of this whisky is inviting and speaks for its maturity. The 12/2006 - 04/2022 bottling has a quota of 9,000 bottles and is not at all as rare as we are used to from bottles from the Springbank distillery. Nevertheless, the price is - well... Fortunately it has come back a little over the last few months.

TYPE	COUNTRY	REGION	DISTILLERY
Single Malt	Scotland	Campbeltown	Springbank
AGE	ABV	PRICE/LITER	
15 Years	54.2% Vol.	228.57 €/l	

TASTING NOTES

NOSE

The whisky immediately unleashes a complex palette of flavours. A decent dollop of dirt and leather imparts a rustic feel that is balanced by sweet caramel fudge and sticky tobacco. Notes of red fruits, especially strawberries, mingle with a hint of dates. Dried tomatoes play along. A subtle scent of RTN chocolate is perceptible, but remains very much in the background.

PALATE

In the mouth, the Hazelburn is oily and full-bodied, emphasising its maturity and quality. Notes of leather and sulphur (not too much!) add an interesting depth, while surprising sweet nuances of chilli chocolate and a handful of bacon cubes enhance the flavour experience. No - we didn't add any cola here, but we can definitely taste cola.

FINISH

The finish of this 15-years matured Scotch is medium-long, yet intense. It is extremely spicy with dominant tobacco notes and a resurgence of sultanias. The presence of wood notes lingers.

THOUGHTS

MARCEL

This Hazelburn 2006/2022 demonstrates just how much character a fully matured Campbeltown malt can hold - austere, complex, and with a hint of smoky leather that's genuinely enjoyable. Despite its intensity, it remains approachable and delivers exactly what you expect from such a whisky: a deep, intriguing aromatic profile that invites you to savour every drop.

SASCHA

The 15-year full maturation in Oloroso casks gives this Hazelburn an impressive structure and balance between austere wood notes and sweet fruity nuances. The clear influence of the cask and the well-rounded spiciness make it a technically convincing example of the Campbeltown style, operating on the edge of intensity without overwhelming the palate.

RATINGS

MARCEL
83/100
Excellent

SASCHA
84/100
Excellent

VALUE FOR MONEY
3/5
Fair

