

***"You can rewind our liquid
right back to the field"***

DAVID THOMPSON
CO-FOUNDER
SPIRIT OF YORKSHIRE DISTILLERY

To find out more about our whiskies,
to visit the distillery or to learn about
our trade offering, please don't
hesitate to get in touch.

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SPIRIT OF
YORKSHIRE
DISTILLERY

FILEY
BAY

SOY-MB-1



SPIRIT OF
YORKSHIRE
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FILEY
BAY

OUR BARLEY. OUR WATER.
OUR STILLS. **OUR WHISKY.**



Welcome to the Spirit of Yorkshire Distillery where we're making world class single malt whisky, here on the Yorkshire Coast.

We believe in doing things properly and we're obsessed with every step of the growing and distilling process, from field to bottle.

We define each part of the whisky creation process ourselves. We choose the variety of barley based on quality. We farm it sustainably, leading the way with our progressive farming techniques. We use 100% homegrown Yorkshire barley in our whisky. We distil by hand and nose not machine. And we source our casks from the very best cooperages around the world.

Mentored by renowned whisky expert, the late Dr. Jim Swan, our instinctive approach is to create a whisky that doesn't just replicate Scotch. Instead we take the best of tradition and apply new thinking to create something unique.



FROM FIELD...

FARMERS FOR DECADES

We've been farming at Hunmanby Grange since 1945 and growing high quality malting barley for decades. We're always evolving our growing methods to ensure we're as sustainable as possible, from wind turbines in the early 2000s to direct drilling in the 2020s. The farm's never been connected to mains water – instead all our water is sourced directly from the chalk aquifers beneath the fields.

BREWERS FOR YEARS

In 2003, we set up the Wold Top Brewery, using our malted barley and water to create award-winning beer. Through the brewery we've developed a strong relationship with our local maltsters at the southern end of Filey Bay, keeping our food miles as low as possible. It's because of this relationship that we can guarantee that every grain of malt we use to brew and distil comes straight from our farm. This makes us one of very few distilleries around the world who can be sure of 100% homegrown barley in every single malt they make.





...TO BOTTLE

COMBINING TRADITION

When it came to our two pot stills, only the best would do, so we chose Forsyths in Scotland who've been making stills since the 19th century. We also enlisted the help and advice of the late Dr. Jim Swan who has been instrumental in many of the great up and coming modern distilleries. His incredible knowledge and innovative thinking continue to guide us every day.



WITH NEW THINKING

Unusually for single malt whisky, we also use a four-plate copper rectifying column alongside our spirit still for half of the year. Having two distillate styles is another step on our path to a unique distillery style.

But there's no 'one-thing' that defines the style of our single malt whisky. We believe that it's a combination of our homegrown barley, yeast choice, fermentation length, distillate style and cask policy, along with our coastal climate, that make the character of our whiskies so unique. That's why we're so excited by the casks maturing patiently in our warehouse.



“From our very first distillations, we have always set out to create a defined house style and a light, fruity whisky. We have very firm production principles and a 100% field to bottle process. Quality underpins absolutely every aspect of our production from the barley we grow to the casks we source for maturation.

You can’t rush whisky. That is the nature of the spirit and it is incredibly exciting to see our casks yielding a whisky full of character and flavour.”

JOE CLARK
WHISKY DIRECTOR

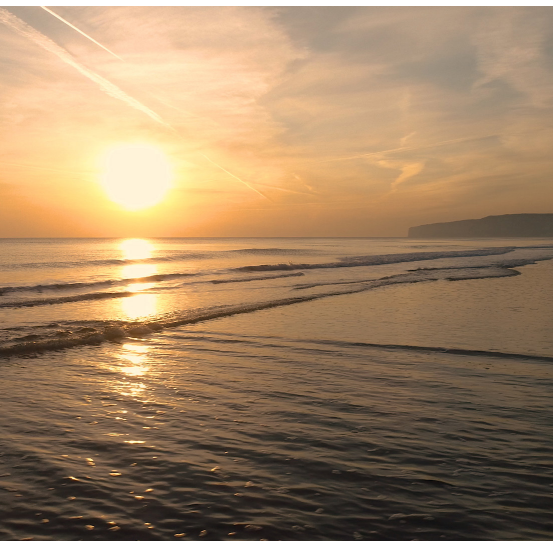
FILEY BAY YORKSHIRE SINGLE MALT WHISKY

Whether it’s our light and fruity bourbon-led Filey Bay Flagship. Whether it’s a single cask bottling or a marriage. Whether it’s been ‘finished’ or matured full term in sherry, red wine or other cask types. Each Filey Bay whisky has a distinct character and personality. That’s what makes every release so special.



OUR NAME

Our local area is hugely important to us and so naturally it's where we've found the name for our Single Malt: Filey Bay. It's our local beach, visible from the distillery windows; a beautiful stretch of sand that goes on for miles, from the outcrop of Filey Brigg to the headland of Flamborough Head.



OUR BOTTLE

Our bottle brings together the textures of the farm, the soil, the beach and the sky. Pick it up, look closely and you'll see that there's so much more than initially meets the eye.

