

OHISHI WHISKY

Hitoyoshi, Japan. Founded in 1872

‘14 Best Japanese Whisky Brands’ – Esquire 2020



Ohishi Distillery is the closest distillery to the source of the Kuma River. The Kuma River is one of the three fastest flowing in Japan and is renowned for its superior water quality. The Ohishi Distillery is blessed with fertile soil and clear underground water, elements of an environment in which it upholds tradition but is always open to experimenting with new approaches. They use 30% of rice grown in their own fields. It is “gohyakumanishi” (5 million stones) rice. The gohyakumanishi rice is grown in Ubuyamamura using an organic farming method that involves the use of koi carp to control weeds in paddy fields. They combine it with a mochi rice from Kumamoto Prefecture as a main ingredient.

The whisky is made from malted rice and then laid to rest inside fresh sherry barrels for years. With about 1200 Sherry and Brandy casks, Ohishi Distillery puts a lot of effort into maturing its products over a long period of time, until the whisky has taken on the proper balance of oak and sherry influence. Each release of Ohishi Whisky is hand selected by the Master Distiller to insure the highest standard of quality and flavor.

Ohishi Sherry Cask



90 Points - 'Excellent - Highly Recommended' - International Spirits Competition 2020
'A rich and fruity dram that stands up with the best of Japanese whisky.' - Esquire

Sherry casks cost almost 10x the amount of regular oak casks. Because of the decline in Sherry consumption on an international level, the ideal casks for maturing whisky are becoming ever more difficult to attain at a high level of quality. Because Ohishi has been maturing in Sherry casks for almost 40 years, they have long standing relationships with cooperages that source the best casks for them. These Sherry cask whiskies take on the flavors of dark dried fruits with notes of cinnamon and tobacco.

92 Points - Whiskey Jug
92 Points - Ultimate Spirits Challenge 2017



Ohishi Sakura Cask Whisky

The Sakura (Cherry Blossom) is locally grown in Kumamoto, close to the distillery. The whisky is matured in Brandy and Sherry casks and then finished in the Sakura casks for at least one full year. The Sakura gives a rich color and soft oak spice influence to the whisky. A great example of Japanese terroir, this whisky is made with locally grown rice, is locally distilled, matured and finally finished in the locally grown oak barrels.



Ohishi 10-Year Single Cask Brandy Cask Matured

Typically, when going through the vatting process and tasting casks to marry together for the regular 10-Year Brandy Release we will come across some special casks we feel shine on their own. Cask #328 is one of those the distillery did not want to get lost in the vatting so it's being offered as a Single Cask.



Ohishi Tokubetsu Reserve

The first ultra-premium release from Ohishi and it is, in a word, awesome. The Tokubetsu Reserve is a blend of first-fill sherry casks that encompass nearly three different decades of distillation. 29% of the whisky comes from 27-year-old casks, 35% comes from 10-year-old casks and 36% comes from 7-year-old casks.

92 Points – Whisky Advocate – “This is a nuanced delicacy, so tread lightly. It offers a nose of rich apple, oloroso sherry, cranberry, pepper, fennel, star anise, and a touch of milk chocolate. The sherry casks are at play: dark ruby fruits, peppery spice, and cinnamon. The mouthfeel holds steady, with Cola Cubes candy, stewed blackberry, and apple peels as the spices fall out, ending with cocoa-dusted dried fruits.”

93.3 Points - Whisky Jug