

Domhayn - TN8 and SA2 Reviews

Summary

Tasting across both casks TN8 and SA2 before and after submersion, Domhayn's process presents a clear and repeatable shift in spirit character. The most immediate effect is a softening of sharper, high-toned notes, with the submerged samples showing greater integration, roundness, and textural cohesion. Across both casks, the transition moves from brighter, more angular profiles toward expressions that are more harmonised, with emerging layers of caramel, cereal, and subtle salinity. While the underlying spirit identity remains intact, the process appears to create a more unified and composed whisky.

TN8- 56.6%

Before Submersion

Appearance

Light gold. Pronounced, slow legs, indicating high viscosity and high abv.

Nose

Medium intensity. Bright. Dominated by citrus. lime peel and lemon zest. Also confectionery notes of sweets and candied fruit. There is a subtle earthy undertone, suggesting early integration with oak but still led by fermentation-derived aromas.

Palate

Medium sweetness. The texture is lively and slightly angular, with a noticeable lift from the alcohol. Flavours mirror the nose. citrus forward with a sweet and sour confectionery profile. A developing oak spice emerges mid palate, with a faint musty note adding complexity but not yet fully integrated.

Finish

Medium length. Warm and slightly prickly, with ginger-like spice and lingering sweetness. The finish retains some sharpness, with alcohol and spice sitting slightly apart from the core flavours.

After Submersion

Appearance

Medium gold. Legs remain slow and viscous.

Nose

Medium intensity. Noticeably softer and more integrated. Citrus remains present but is less sharp, shifting toward a rounded, almost candied fruit profile. Notes of wine and fruit emerge, alongside developing vanilla and light caramel.

Palate

Medium sweetness. The texture is significantly more cohesive and coating. The previous angularity has softened, replaced by a smoother, more unified structure. Flavours of caramel, vanilla, and soft citrus dominate, with a gentle salinity adding depth and balance (is the salinity mental only?)

Finish

Medium length. More rounded and composed. Honeyed sweetness and vanilla carry through, with reduced heat and a more integrated spice profile. The finish lingers cleanly without the earlier prickle.

SA2**Before Submersion****Appearance**

Bright gold. Viscous legs, consistent with high ABV.

Nose

Medium intensity. Fruit forward, with tropical notes, pineapple, soft banana, alongside citrus and light cereal. There is a slightly artificial edge to the fruit character, giving a sense of separation between aroma components.

Palate

Medium sweetness. Creamy texture initially, though a light astringency develops. Flavours include tropical fruit, cereal, and mild nuttiness, supported by gentle oak spice. (malt whisky?) A faint herbal bitterness sits beneath the sweetness.

Finish

Medium length. Slightly drying with lingering candied fruit and light spice. A touch of astringency remains, interrupting the otherwise soft texture.

After Submersion

Appearance

Dark gold, Legs remain thick and slow.

Nose

Medium intensity. Cleaner and more defined. The fruit profile becomes more natural and integrated, with citrus and cereal notes more clearly expressed. Caramel and vanilla are more prevalent, replacing the earlier artificial edge.

Palate

Medium sweetness. More balance. The astringency is reduced, and the texture becomes more cohesive. Flavours of caramel, honey, nutty oak, and soft citrus dominate, with a light salinity adding structure. The herbal bitterness is diminished and better integrated.

Finish

Medium length. Controlled. Gentle spice and soft sweetness persist, with a cleaner, more composed close.

Comparative Conclusion

Across both casks, the submersion process consistently enhances integration and balance. The most notable transformation is the reduction of sharp, disjointed elements and the emergence of a more cohesive relationship between fruit, oak, and texture. While each cask retains its individual character, the submerged samples show a clear shift toward roundness, with increased presence of caramel, vanilla, and subtle salinity. The process does not overwrite the spirit, but rather refines how its components present themselves, resulting in a more unified and accessible profile.

“Domhayn demonstrates that maturation is not solely a function of time, but of environment. Pressure can shape how spirit and oak interact, creating a whisky that is not just aged, but married together in a whole new way”

“Brighter edges softened into something richer through submersion. Domhayn shows how depth can bring balance, turning sharpness into harmony”