



OUTTURN

October 2015 Bottling List

REMEMBER YOUR DAILY MEDICIN

12 new single
casks to
tempt your nose



THE SCOTCH MALT
WHISKY SOCIETY

• Available from October 24 - 21.30 in webshop •

Syrup sponge in a lumberjack's pocket

Cask No. **1.192**

DKK 870,-

This dram smelled like a barista's apron (coffee, brown sugar, chocolate) with further sweetness of honey, cinder toffee, dried dates, apricot jam and syrup-smothered pancakes, but always balanced by polished wood and a sawmill wrapped in Fablon. Waves of sweetness flooded the mouth – toffee, salted chocolate, honey, boiled sweets and lollipops and it had very attractive cigar box woodiness. The reduced nose continued the wood and sweetness theme – syrup sponge pudding in a lumberjack's pocket, honey nut cornflakes (including the sunshine), butterscotch and maple syrup – completely sensual and elegant. The reduced palate was deliciously tasty and sophisticated – candy floss and passion-fruit.

Colour: **Deep dried marigold**

Date distilled: **24-May-93**

Flavour profile: **Old & dignified**

Age: **22**

Cask: **Refill hogshead**

Strength: **56,0%**

DK 36 btl

Il Capodanno in Cucina!

Cask No. **9.97**

DKK 915,-

Our Italian panel member smiled happily as she remembered the tempting dishes served at their New Year feast. Panettone with Chantilly cream, apples baked with marsala, zabaglione, focaccia and nutty lentils. A workshop also sprung to mind with aromas of oil and sanded wood. Lightly toasted hot crossed buns and baked fruit tart served with sweet espresso. The wood became polished with orange wax. A drop of water and all became white! Empire biscuits with white icing, over ripe grapes, lilies and lychees. The finish was grippy with apple peel, green tea, almond stone and bitter lemon. Bellissimo!

Colour: **Pale hay**

Date distilled: **5-Jul-90**

Flavour profile: **Sweet, fruity & mellow**

Age: **24**

Cask: **Refill Hogshead**

Strength: **51,1%**

DK 18 btl

Big personality (no pussy-cat)

Cask No. **3.245**

DKK 780,-

The nose was deep and rich (like a millionaire's pockets), with tarry ropes and wet-suits on a pier, a night-club bouncer's leather trousers and sneakers, struck match, Germolene, syrup of figs, Branston pickle, balsamic and embers from a seafood barbecue. The neat palate was salty, smoky and sweet – a big personality of a dram delivering sweet pickled onions, anchovies, burnt raisins, treacle, bonfire ash, sherry and biltong. The reduced nose found mussels, sea water and wet sand with a hint of new leather. The palate became softer and sweeter (but still no pussy-cat) – raisins and lemon peel in a fruit cake.

Colour: **Yellow topaz**

Date distilled: **25-Sep-97**

Flavour profile: **Peated**

Age: **17**

Cask: **Refill Butt**

Strength: **56,9%**

DK 24 btl

Miss American Pie

Cask No. **35.138**

DKK 830,-

The panel kicked off their shoes and tapped their toes to those rhythm n' blues. They found orange liqueur, cinnamon syrup over macaroons, licorice, linctus and eucalyptus: all reminding them of drinking an American rye. Could music save their mortal souls from sandalwood and gingerbread laced with aniseed? Rock n' roll, it packed a punch of fiery spice. The lonely teenage bronkin' buck was tempered a little with water, with hints of far off dampened down bushfire smouldering in the distance. The final air was sweet perfume and cold creamy coffee and orange zest on the day the music died.

Colour: **Maple syrup**

Date distilled: **11-Nov-94**

Flavour profile: **Profile: Spicy & sweet**

Age: **20**

Cask: **1. Fill Toasted Oak Hogshead**

Strength: **56,4%**

DK 30 btl

After hours

Cask No. **4.214**

DKK 810,-

We all got very hungry nosing this one. Aromas of lamb tagine spiced with cinnamon and cumin and served on couscous with dates, next to rosemary braised red cabbage accompanied by kabanos and for pudding butter pecan almond milk frozen dessert. The taste was hot, sweet and spicy like a Garam masala mix with cloves, cassia bark, nutmeg, cardamom and white peppercorns. Water added salt to the menu, saltpetre cured ham with roasted carrots and a tangy Tzatziki pasta salad. Still not hungry? The flavour was that of a pork souvlaki with fried garlic bread and lemons.

Colour: **Winter sunlight**

Date distilled: **30-Nov-95**

Flavour profile: **Oily & coastal**

Age: **19**

Cask: **Refill Hogshead**

Strength: **54,4%**

DK 24 btl

Bursting with interest and imaginings

Cask No. **37.65**

DKK 1000,-

A lovely nose, bursting with interest and imaginings – one panellist found a perfumed leather handbag, while another detected a French polisher's after-shave; also rum and raisin toffee, vanilla slice, acacia blossom honey, Sandalwood, sherry-soaked sultanas and Calvados. The palate's first impression was exotic, perfumed fruits (ripe mango, monstera, rhubarb rock) but the hinterland was equally exciting – Christmas pudding, leather and flowers, with integrated tannins from a solid backbone of oak. The reduced nose delivered Haribo Tangfastics, rose Turkish Delight, Pineau de Charentes and a Caribbean fruit punch you could dive into. The palate now suggested contented jelly babies guzzling dessert wine.

Colour: **Orange mahogany**

Date distilled: **19-Dec-85**

Flavour profile: **Old & dignified**

Age: **29**

Cask: **Refill Hogshead**

Strength: **46,5%**

DK 18 btl

'These boots are made for walking'

Cask No. **7.124**

DKK 1.000,-

The aroma neat was deep, warm and sweet, like a hot late summer Tuscan afternoon sitting in a newly varnished swing seat hammock in your brand new shiny leather cowboy boots, looking out over the vineyards whilst listening to Johnny Cash 'Orange Blossom Special'. The taste was delicious like an opera cake, combining coffee-soaked sponge, buttercream, ganache and chocolate glaze with an exotic dry spicy finish. A drop of water released aniseed and eucalyptus snuff as well as baked apple and cinnamon marshmallows, whilst on the palate, so multi-faceted and with that highly desirable and rare flavour/mouthfeel best described as 'rancio'.

Colour: **Orange muscat wine**

Date distilled: **24-Sep-85**

Flavour profile: **Old & dignified**

Age: **29**

Cask: **Refill hogshead**

Strength: **60,9%**

DK 18 btl

Summertime and the whisky is easy

Cask No. **46.32**

DKK 870,-

On a cold winters night the panel dreamed of warmer days bathed in sunshine. They fancied drinking cold, fizzy lime stretched out on clover and sorrel. They found waxed crayon, macadamia and stewed apple sauce with honey roast ham on the nose. They preferred it at full strength with tangy gooseberry, spritz elderflower and strawberry vanilla shake. It was as fresh as a summer meadow and described as 'too easy to drink'. A sprinkle of water coaxed out madeira sponge with butter icing and mint choc chip ice cream. It retained coconut oil, lemongrass and spearmint. Delightful and charming.

Colour: **Champagne and pearls**

Date distilled: **16-Nov-92**

Flavour profile: **Sweet, fruity & mellow**

Age: **22**

Cask: **Refill Hogshead**

Strength: **53,1%**

DK 12 btl

Orange exposition

Cask No. **50.68**

DKK 930,-

The rich and fruity depths to this whisky instantly intrigued. Orange oil, Bird's custard on baked apples and a touch of noble rot displayed maturity and complexity. On tasting, we were introduced to the sweetness of Iced Gems, Dolly Mixtures, hazelnuts and honey. Spearmint chewing gum freshness appeared with water, whilst pleasant solvent notes danced in the background. Acteone, airfix glue, linseed oil and tart black cherries lay behind layers of honey, apricot yoghurt and buttery pastry. These themes continued in the reduced palate, intensely sweet and biscuity notes, orange oil, orange muscat, emulsion paint and aniseed to taste. Raisins, hot crossed buns, spiced honey and Chocolate Oranges linger in the finish. Sublime!

Colour: **Chocolate coin foil**

Date distilled: **26-Jan-90**

Flavour profile: **Spicy & sweet**

Age: **25**

Cask: **Refill Barrel**

Strength: **57,3%**

DK 18 btl

A spoonful of honey....

Cask No. **53.228**

DKK 745,-

Sunshine all the way! Honey laced with saffron and turmeric drizzled over syrup pudding. Creme brulee with baked banana with ginger cream. More heat developed with burning newspaper, hot flint and warm seashells. Short, hot and dry like gingerbread with olive oil and salted caramel. It opened up with water and exuded warmth. The panel imagined sipping American cream soda with fresh ginger sitting in the dunes of a links golf course in late summer. Smokiness appeared as warm brown paper and polished leather. They likened the finish to eating banoffee pie sitting in a heathery peat bog.

Colour: **Honey bunny**

Date distilled: **16-Mar-00**

Flavour profile: **Lightly peated**

Age: **15**

Cask: **Refill Hogshead**

Strength: **63,3%**

DK 24 btl

Holidays and honeymoons

Cask No. **54.33**

DKK 700,-

The nose started off with thistles, nettles, white pepper, laundry powder and lemon and blackcurrant pastilles, but it quickly softened and mellowed to milk chews, vanilla slices, pineapple humps and warm holiday air. The palate was sweet, tart and fruity – rhubarb jam, lime jellies, astro belts, lemon peel and pineapple – with warm spicy wood and humbugs on the finish. The reduced nose found a lot more wood (pine, oak, sawdust) but considerably balanced by nougat, butterscotch and vanilla ice-cream sweetness. The reduced palate had sweet wedding cake icing and buttered gingerbread facing up to fizzy acidity (soda and lime, refreshers, margarita).

Colour: **Concentrated pine sap**

Date distilled: **2-Oct-02**

Flavour profile: **Juicy, oak & vanilla**

Age: **12**

Cask: **Refill Barrel**

Strength: **60,1%**

DK 12 btl

Relaxing in an Alpine meadow

Cask No. **96.8**

DKK 675,-

The nose was attractive, buttery, light and summery – lemon puff biscuits, croissants, honey, meringue, strawberry, vanilla, flower meadows and fresh laundry – plus medicinal, herbal hints of Covonia and Jaegermeister. The palate was bathed in honey, which, with some camomile, mint and crisp white wine notes suggested mojitos. At natural strength the palate also displayed muscular heat (woody spices and Extra Strong Mints). The reduced nose took us to summer Alpine meadows, where we relaxed, making daisy chains and sipping home-made lemonade. The palate was now much more easy-drinking – barley sweetness, dried raspberries in cereal and light liquorice on the finish.

Colour: **Polished pine**

Date distilled: **8-Jun-06**

Flavour profile: **Sweet, fruity & mellow**

Age: **9**

Cask: **Refill Barrel**

Strength: **58,3%**

DK 18 btl

Fruits in a toolbox

Cask No. **64.39**

DKK 770,-

This nose had multiple layers and development phases – scorched heather, coal and toolboxes co-existed with fresh-cut limes, orange, cherry, apple, cinder toffee, muesli and Pastrami ham. The palate also displayed fruity aspects (redcurrants, peaches, plums, ice wine) along-side toffee, smoke, ash and 'charcoal dipped in caramel'; we found it dry but with sweetness not unlike dessert wine. The reduced nose became rich and interesting – Danish pastries, pork with apple sauce, nutmeg, clove and old leather-bound books. The palate still retained that strange smoke, with pomegranate, Parma violets and sweetish spice (paprika, fenugreek). The distillery is adjacent to the older Glenlossie.

Colour: **Lemony gold**

Date distilled: **23-Nov-88**

Age: **23**

Cask: **Refill hogshead** **DK 10 btl**

Strength: **50,2%**

Oprydning – nedsat pris på casual dagene

Decadent and delicious

Cask No. **73.54**

DKK 725,-

The nose, delicate and sophisticated, evoked an elegant lady (perfume, leather handbag, silk purse) in a tea-shop with jasmine tea, Battenberg cake, pear tarte tatin, sweet Muscat wine, flowers and pine cones on her table. The palate was rich, decadent and delicious – buttery fruit cake, jellied fruits, lots of orange (mandarin flan, Fry's Orange Cream, orange blossom) and cinnamon spice in the finish. The reduced nose found Oreos, carrot cake, chocolate limes and glorious dark chocolate raspberry brownie. The palate now rewarded us with soft vanilla fudge, perfumed nectarines, teasing ginger and Old English Spangles. The distillery name means 'big stream'.

Colour: **Varnished pine**

Date distilled: **5-Mar-92**

Age: **20**

Cask: **Refill Barrel**

Strength: **57,2%**

DK 10 btl

Oprydning – nedsat pris på casual dagene

Pride of Bengal

Cask No. **G3.4**

DKK 650,-

Once described as 'the model distillery of Europe', this large operation in Edinburgh closed in 1988. The only known bottling by its owner was in 1986, for the Commonwealth Games. This example is exotic: quite prickly on the nose, with scents of vodka and apple juice, warm naan bread (with cumin and caraway seeds), roast garam masala, tinned pears and desiccated coconut. To taste it is sweet and salty, and reminded some of us of lime pickle. The curry theme continued with water: sweet onion relish, mango chutney, coriander seeds against a mild curry background. The taste is now soft and herbal, after a sweet start, with a short finish.

Colour: **Pinot Grigio**

Date distilled: **29-Nov-84**

Age: **27**

Cask: **Refill hogshead** **DK 20 btl**

Strength: **57,5%**

Oprydning – nedsat pris på casual dagene

Koncert og whisky smagning - med Robin Laing

ToRVEhallerne i Vejle

Fredag den 9. oktober 2015



I anledning af at The Scotch Malt Whisky Society har været 3 år i Danmark, inviteres du hermed til at tilbringe en aften i selskab med Robin Laing, Skotlands whisky bard og medlem af SMWS Tasting Panel. Robin giver en koncert, hvor han synger egne sange om whisky, fortæller sjove historier og guider publikum gennem 5 særligt udvalgte SMWS aftapninger.

Køb billetten gennem vores webshop på www.smws.dk. Maks 2 billetter pr medlem.

Medlems Pris: 125,-

Casual days !!



Casual saturday - Aalborg den 10/10 kl. 14:00 til 17:00

The Wharf - Borgergade 16 - 9000 Aalborg



Casual friday - Vejle den 23/10 fra kl. 19:30-??

TorVEhallerne - Fiskergade 2-8 - 7100 Vejle



Casual saturday - Århus den 24/10 kl. 14:00 til 17:00

HIGHLANDERS BAR - Mindebrogade 5 - 8000 Århus C



Casual saturday - KBH den 24/10 kl. 16:00 til 19:00

Whiskybaren Lidkoeb - Vestrebrogade 72B - 1620 København V

Visit: www.smws.dk