



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

January/February 2017 Bottling List



**SPECIAL
FLASKE**

KAN KØBES PÅ
FESTIVALEN



IT'S FESTIVE TIME!

BOTTLES AVAILABLE IN WEBSHOP

SUNDAY FEBRUARY 5TH - 4.00 PM - WWW.SMWS.DK

SWEET, FRUITY & MELLOW

CASK No. 37.84

SOPHISTICATED BUT FROLICSOME

The nose starts off grassy and floral (pot-pourri, bath bombs), then turns sweeter (vanilla slice, marshmallow tea-cakes) – discovers citrus (lemon, orange peel, starburst) and ends with tobacco and leather. The palate is sophisticated but frolicsome, with perfumed, herbal elements, sherbet straws, mango, chocolate muesli bars and Mayan chocolate mousse with chilli – tree bark woodiness underpinning the whole thing. The reduced nose seems more refined – dried flowers, elderflower and roses in a wooden bowl; orange and cherry liqueurs and cigar boxes. The palate becomes juicier – lip-smacking and tasty – with rhubarb and ginger jam, chalky sweets, walnut whips and a warm, spicy finish.

Drinking tip: A good dram to savour when needing to imagine new ideas or alternative scenarios.

14 YEARS		<i>1-October-2002</i>	
RESEMBLING BLING	2ND FILL SAUTERNES HOGSHEAD	DK 24 BOTTLES	
56,3%		775,-	

SWEET, FRUITY & MELLOW

CASK No. C2.1

EXQUISITELY POLISHED

“Simply exquisite”, one panellist announced with a wide grin. Fruity ripe apples and pears mixed with fresh mint, eucalyptus oil and sage with a dusty backdrop of dry earth in the sunshine. There was a perfumed musk like a freshly washed damp woolly jumper on the washing line and geranium that blended with wax furniture polish and scented hand soap. Then sweet cedar wood, melted butter on crumpets and spicy cinnamon stick providing comforting warmth. Water released lighter notes of cider vinegar, marzipan, putty and scented wax candles on the dry yet juicy finish.

Drinking tip: Drink whilst contemplating the spring cleaning.

XO		<i>Distilled: XO</i>	
PRECIOUS GOLD	FRENCH OAK BARREL	42 BOTTLES	
67,0%		1.050,-	

SWEET, FRUITY & MELLOW

CASK No. G6.5

CHOCOLATE COVERED JALAPENOS

We entered a carpenter's workshop whilst he was working hard preparing wood with a hand plane. When he saw us he stopped, walked over and the scent of a vetiver fragrance he was wearing; masculine, slightly smoky with hints of incense, mixed with the smells of wood shavings, fresh cut cedar, beeswax and French polish made it an evocative experience. He offered us white chocolate covered Jalapeno peppers, butterscotch toffee cookies and candied nuts. Water added aromas of fresh cut grass with a hint of pine sap whilst on the palate now a creamy lime cheesecake with an Espresso Martini.

Drinking tip: After a hard day's work.

35 YEARS		<i>3-December-1980</i>	
ROSE GOLD	REFILL HOGSHEAD	DK 24 BOTTLES	
49,0%		1.150,-	



SWEET, FRUITY & MELLOW

CASK No. 46.49

MANGO COLADA

There was a nose clearing freshness in the air of menthol and extra strong mints that mellowed to soft peaches, strawberries with cream and meringue with coconut milk. Then more tropical fruits... papaya, mango, tart pineapple and maple syrup with almonds all in an old leather bag. Water unveiled a peppery spiciness, lime pickle, salted margaritas and marmalade before evolving into milk chocolate buttons and flambéed banana with a twist of fresh orange. Following 23 years in an ex-Bourbon hogshead this was transferred to a virgin oak hogshead for the remainder of its maturation.

Drinking tip: Whilst sheltering from the sun on a tropical beach.



23 YEARS		16-November-1992	
PEACH SKIN	VIRGIN OAK HOGSHEAD, HEAVY TOAST/MEDIUM CHAR		DK 36 BOTTLES
52,5%		975,-	

SPICY & SWEET

CASK No. 39.139

A MOST LUSCIOUS REMEDY

At first the panel found a fresh character of menthol, lemon sherbet, tonic water and After Eight mints with apple tart. Then came the richness of tobacco, prunes, spices, dark chocolate, raisins, vanilla and sweet Sherry notes. Remaining fizzy there was sweet pink wafer with cinder toffee and a herbal edge with dandelion and burdock before orange and blackberry fruit and a woody finish of furniture polish on charred oak. After maturing for 19 years in an ex-Oloroso butt it was transferred to a 1st fill ex-Pedro Ximenez butt for the remainder of its maturation.

Drinking tip: To be contemplated with little distractions and a lot of time.



20 YEARS		1-July-1996	
WARM HONEY	1ST FILL PEDRO XIMENEZ BUTT		DK 42 BOTTLES
STRENGTH: 58,2%		900,-	

SPICY & DRY

CASK No. 73.79

'HOPPED-UP!'

A gradual crescendo of sweet aromas; jammy dodgers, custard creams and chocolate Swiss roll found a grand finale in the tantalizing scent of warm apple cinnamon cakes with plenty of Calvados caramel sauce. The taste initially ginger spice was soon followed by bittersweet chocolate tart with salted caramelised pistachios. Diluted, pineapple Tart Tatin and apricot custard Danish pastries and the taste started with sweet juicy citric flavours and ended with a dry herbal flavour like hopped grapefruit bitters – 'very sophisticated indeed'. After 14 years in an ex-bourbon refill hogshead, we transferred this whisky directly into a Sauternes cask for the remainder of its maturation.

Drinking tip: Adding a little spice to life.

16 YEARS		8-June-2000	
POLISHED PINE	2ND FILL SAUTERNES HOGSHEAD		DK 24 BOTTLES
56,5%		800,-	

DEEP, RICH & DRIED FRUITS

CASK No. 7.155

MAKING CAKES BY THE CRACKLING FIRE

The nights were long and there was a frost in the air as we gathered together the seasonal cake ingredients. Into the bowl went candied orange, stone fruits, cape gooseberries, honey, coconut milk and salted butter. We then ground together the spices... nutmeg, aniseed and cloves. The smell was glorious! As the bitter wind blew forest leaves under the door we huddled around the fire with a hot cup of black tea and a block of dark chocolate. After maturing for 24 years in an ex-Bourbon hogshead this whisky was transferred to a 2nd fill ex-Sauternes hogshead for the remainder of its maturation.

Drinking tip: A soothing winter warmer after a busy day.

26 YEARS		15-June-1990
AUTUMN LEAVES	2ND FILL SAUTERNES HOGSHEAD	DK 36 BOTTLES
58,0%	1.100,-	



DEEP, RICH & DRIED FRUITS

CASK No. 35.168

BLACK FOREST MEETS JAMAICA

The nose was certainly unusual – our panellists found tasty toffee aromas, Madeira wine, prunes, Black Forest gâteau and threads of tobacco dangling from polished pipes. The palate had a big, chewy impact – we found flavours of maple candies, cinder toffee and cherries in syrup; also leather and spice. Sniffing the reduced nose, we imagined well-used razor strops, cigar fumadors, orange peel, liquorice and pink candy floss – a completely enjoyable experience. The palate delighted us with fig jam, Jaffa cakes, Jamaican ginger cake, juicy pear Belle Helene and sugar-coated fennel seeds. Fourteen years in a 1st fill Oloroso sherry butt, finished in a virgin oak butt with a heavy toast and a medium char.

Drinking tip: To relax with after dinner.

15 YEARS		17-May-2001
DEEP GOLD	VIRGIN OAK BUTT, HEAVY TOAST MEDIUM CHAR	DK 36 BOTTLES
60,1%	800,-	

DEEP, RICH & DRIED FRUITS

CASK No. 36.122

A DARK JUNGLE OF FLAVOUR

The panel embarked on a bold expedition into spectacularly rich and robust sweet meats and Spanish jamon with charred oak and honey on granary toast. The way was chewy and viscous with mouth-coating oils like eating warm crispy bacon. Then a beam of sunlight illuminated tangy tangerine and baked Seville oranges to provide a moment of refreshment before we delved deeper into paths of golden syrup and malty bran flakes. The journey finally came to an end when we approached the fresh woods of charcoal pencils dripping with the dew of young Sherry whilst milk chocolate and the slightest suggestion of sulphur provided a deliciously rounded completion.

Drinking tip: Drink when all else tastes bland.

9 YEARS		16-March-2007
DEEP GOLD	1ST FILL OLOROSO BUTT	DK 48 BOTTLES
58,1%	625,-	

OLD & DIGNIFIED

CASK No. 50.90

APPLE-CALVADOS FRUITCAKE

Right from the start deep aromas, just like an apple-Calvados fruitcake one Panel member recalled, dense, moist and delicious. Ingredients are dried apples, apricots, cherries and cranberries, various spices, apple juice and of course – plenty of Calvados! The taste neat followed seamlessly on, but a little more tropical now; mainly oranges and mangos with the refreshing slightly minty aftertaste of coconut water. With a drop of water we enjoyed pineapple upside down cake with plenty of whipped cream and on the palate, still a good fruity intensity but at the same time mellow, like a caramel banana cream pie.

Drinking tip: Treat it like an old friend.

26 YEARS		15-May-1990	
DEEP ORANGE GOLD	REFILL BARREL	DK 18 BOTTLES	
60,5%		1.200,-	



JUICY, OAK & VANILLA

CASK No. 54.45

DRUNKEN CHERRY COCONUT ICE CREAM

A fruity, slightly herbal note at first like an apple spritz cocktail using extracts of gentian and a little fresh muddled mint before sweeter notes of marzipan and green and red grapes covered in a fine layer of white chocolate appeared. Juicy fruity on the palate; a tropical fruit salad with chunks of pineapple, mango, kiwi and papaya, with the addition of a creamy coconut almond dip on the side – delicious! When we added water we imagined sitting under swaying palm trees eating rum soaked cherry coconut ice cream with dark chocolate and toasted pecans – no hurries ... no worries.

Drinking tip: Dreaming of sun, sea and sand.

9 YEARS		4-April-2007	
AFRICAN QUEEN TRUMPET LILY	1ST FILL BARREL	DK 30 BOTTLES	
58,9%		625,-	

LIGHTLY PEATED

CASK No. 3.292

NECTAR OF THE ISLAY GODS

While the characteristic Parma violets, lavender and burning heather are present on the nose – it also boasts brambles and blackcurrants, rose gardens and Turkish delight, garden bonfires and Vic vapour rub – certainly complex enough for us! The palate is beautifully sweet, with sugared almonds, candy necklaces and jam – but also teriyaki spare rib savouriness and unobtrusive, teasing smoke. Water turns the nose to lemon, salt and fennel on barbecued fish and scallops, with a background of sea breezes and surf. The palate becomes nectar of the Islay Gods – sweet, salty langoustines; honey, ash and smoke – the panel are smiling and satisfied.

Drinking tip: Seafood barbeque + beach + this = heaven.

17 YEARS		17-February-1999	
MOONLIT TIARA	REFILL HOGSHEAD	DK 24 BOTTLES	
59,9%		900,-	

PEATED

CASK No. 29.201

PEAT SMOKED CANDIED ANGELICA

There was immediately a lovely smoky sweetness, best described like opening the door to a walk-in humidior with a chocolate fountain operating inside. We then sat in comfy leather sofas and snaked on smoky salty peanuts and old fashioned Macintosh toffee. The taste however was a medicinal peat smoke, ash and tar attack, almost acrid but saved by the dark sweetness of chewy treacle toffee. Water turned the nose into smoked chicken pot pie with a sweet potato crust and the taste was now completely transformed; gentle sweet peat smoked candied angelica on a salted chocolate tart.

Drinking tip: In your noggin on the bedside table

17 YEARS		1-July-1999	
14K GREEN GOLD	REFILL BARREL	DK 24 BOTTLES	
58,9%		1.150,-	

PEATED

CASK No. 66.95

SWEET REEK

Reassuringly sweet with pink wafer biscuits and Turkish delight dusted with icing sugar and wrapped with a soft cloud of gentle smoke. More floral notes developed with violets, red roses and apple blossom that fused quite magnificently with malt extract and sticky cough mixture. The syrupy texture extended to the taste with a mouth-coating character now delivering liquorice sweets, overcooked blackcurrant jam and considerably spiced haggis that had been grilled until the edges had become crispy. The finish was substantial and irrepressible leaving a warm and sweet smoke reminiscent of pork crackling on the barbeque.

Drinking tip: Drink when you do not wish to taste anything else for the next few hours.

11 YEARS		21-June-2005	
BURNISHED AMBER	REFILL BARREL	DK 30 BOTTLES	
61,0%		725,-	



VELKOMSTPAKKE



MEDLEMSSKAB
MED MEDLEMSPAKKE

1.050,-

KØB ET MEDLEMSSKAB OG FÅ:

1 medlemspakke, indeholdende 3 * 10 cl cask strength whisky (flasker kan være forskellige fra de viste på billedet)

Adgang til eksklusive membership rooms blandt andet i Vejle, Danmark – London – Edinburgh mv.

Det prisvindende magasin Unfiltered, der udkommer 4 gange årligt

Mulighed for at købe de unikke aftapninger

Adgang til 6 årlige casual days, hvor de nye aftapninger præsenteres.

MEDLEMSSKAB
UDEN MEDLEMSPAKKE

550,-

ANBEFAL EN VEN, OG MODTAG 100 KRONER I RABAT PÅ DIT NÆSTE FLASKEKØB.

Det eneste du skal gøre, er at bede din ven om at skrive dit navn i emnefeltet ved bestilling af et medlemskab, så fratrækker vi 100 kr. næste gang du selv bestiller i webshoppens.

CASUAL DAYS

Dato: 21. januar 2017, 1. april 2017, 10. juni 2017
Tid: kl. 12.00 - 15.00
Sted: The Wharf i Aalborg

Dato: 1. februar 2017
Tid: kl. 19.00 - 22.00
Sted: Haggens Musikpub i Tønder

Dato: 25. januar 2017, 22. marts 2017, 7. juni 2017
Tid: kl. 19.00 - 22.00
Sted: Vin & Vin Bar i Viborg

Dato: 29. marts 2017, 8. juni 2017
Tid: 19.00 - 22.00
Sted: Ryans i Odense

Dato: 25. marts 2017, 3. juni 2017
Tid: kl. 14.00 - 17.00
Sted: Highlanders Bar i Aarhus

Dato: 3. februar 2017 - (SMWS Festival), 31. marts 2017,
9. juni 2017
Tid: 19.30 - 01.00
Sted: ToRVEhallerne i Vejle

Dato: 21. januar 2017, 1. april 2017, 10. juni 2017
Tid: 14.00 - 19.00 (Foreløbig den 21 januar, tidspunkter
følger på de efterfølgende)
Sted: Lidkoeb i København

Tilmelding med navn på evt. gæst som altid til: TKO@SMWS.DK

SMAGNINGER

SMWS FESTIVAL

Dato: 3. og 4. februar 2017
Sted: ToRVEhallerne i Vejle

AMBASSADORS CHOICE TASTING

Dato: 7. januar 2017 - kl. 14.00
Sted: Highlanders Bar in Aarhus

Contact Highlanders Bar for tickets and availability

PARTNER BARER

Lidkoeb WhiskyBar
Vesterbrogade 72B
1620 København V

Charlies Bar
Pilestræde 33
1112 København

Kruts Karport
Øster Farimagsgade 12
2100 København Ø

Highlanders Bar
Mindebrogade 5
8000 Aarhus C

Vin & Vin Bar
Nytov 9
8800 Viborg

The Wharf
Borgergade 16
9000 Aalborg

Ryans of Odense
Fisketorvet 12
5000 Odense C

ToRVEhallerne
Fiskergade 2-8
7100 Vejle

SMWS FESTIVAL 3 & 4 FEBRUAR 2017

FREDAG

16.00-02.00
**CASUAL DAY,
FEBRUAR OUTTURN**

20.00-21.30
**SMAGNING MED JOHN
MCHEYNE**
275,- 375,- FOR
IKKE-MEDLEMMER.

20.00-21.30
SMAGNING MED JIM DAVIS
275,- 375,- FOR
IKKE-MEDLEMMER.

22.00-23.30
WHISKY QUIZ FOR HOLD

LØRDAG FROKOST

**VÆLG MELLEM 3 LÆKRE
PANINIS
FRA BISTECCA**
PRIS PR STK. 68,-
(95,- MED HJEMMELAVEDE
POMMES FRITES)

FREDAG OG LØRDAG AFTEN

BARSUSHI SPISEBILLET
DELUXE SUSHI
PRIS: 185,-

BISTECCA SPISEBILLET
FRIT VALG MELLEM
STEAK ELLER LAM PRIS:
215,-

LØRDAG

10.00-19.00
WHISKYMESSE

11.00-12.00 & 13.30-14.30
MINISMAGNING BOURBON
125,- 175,- FOR IKKE-MEDLEMMER.

11.00-12.00 & 13.30-14.30
MINISMAGNING GRAIN
125,- 175,- FOR IKKE-MEDLEMMER.

11.00-12.00 & 13.30-14.30
MINISMAGNING HIGHLAND PARK
125,- 175,- FOR IKKE-MEDLEMMER.

15.00-16.30
SMAGNING MED JOHN MCHEYNE
275,- 375,- FOR IKKE-MEDLEMMER.

15.00-16.30
SMAGNING MED JIM DAVIS
275,- 375,- FOR IKKE-MEDLEMMER.

15.00 - 16.30
**COGNAC SMAGNING MED
TERJE THESBJERG**
275,- 375,- FOR IKKE-MEDLEMMER.

17.30 - 19.00
**SMAGNING MED JOHN MCHEYNE
OG JIM DAVIS**
1.000,- 1.200,- FOR
IKKE-MEDLEMMER.

20.30 - ??? **HYGGE OG FEST**

ENKELTVÆRELSE 1 NAT
PRIS 675,-

ENKELTVÆRELSE FREDAG OG LØRDAG
PRIS: 1.150,-

DOBBELTVÆRELSE 1 NAT
PRIS 875,-

DOBBELTVÆRELSE FREDAG OG LØRDAG
PRIS: 1.550,-