



THE SCOTCH MALT  
WHISKY SOCIETY

# OUTTURN

*June 2017 Bottling List*



## SUMMER BOTTLINGS

BOTTLES AVAILABLE IN WEBSHOP

THURSDAY JUNE 15TH - 12.00 AM - [WWW.SMWS.DK](http://WWW.SMWS.DK)

SWEET, FRUITY & MELLOW



### CASK No. 5.55

#### FLOWER MEADOW IN SPRING

The nose is as fresh as a flower meadow in spring – and full of sweet treats (orange fondant chocolates, coconut marshmallow tea-cakes, heather honey). The palate combines mouth-tingling spice (chilli, anise, liquorice) citrus and oak with exploding sweetness (strawberry, Hubba Bubba, orange muscat wine). The reduced nose is gentle but complex, with vanilla, coconut, barley sugars and fruit salad and Pimms served among summer foliage. The palate balances sweetness and oak – soft leather, strawberry laces, red fruits, pick-n-mix sweeties and cinnamon, with a satisfying, lingering finish. After 15 years in ex-bourbon wood we transferred this to a first-fill Pedro Ximenez hogshead.

**Drinking tip:** A dram to enjoy in the garden

16 YEARS		11-October-2000
YELLOW GOLD	EX-BOURBON / 1ST FILL PEDRO XIMENEZ HOGSHEAD	DK 30 BOTTLES
56,8%		825,-

SWEET, FRUITY & MELLOW

### CASK No. 73.82

#### TAP-DANCER WITH A TOOTSIE ROLL

We agreed the nose was elegant, lively and balanced, like a tap dancer – a top layer of apricot, peach, honeydew melon, banana chips and Sauternes, but with the underlying strength of vanilla pods, chocolate and cigars. The palate had good viscosity, intense fruit flavours (fruit salad, Williams pear, pink grapefruit) and alluring sweetness – cotton candy, Tootsie Rolls and sweet popcorn. The reduced nose found coconut macaroons, rhubarb compote, lemon curd and some floral notes. The palate developed chocolate-coated cherries and brioche, with some herbal notes to finish. We finished this after 13 years – from ex-bourbon wood into a new oak barrel.

**Drinking tip:** While watching Strictly Come Dancing



14 YEARS		23-September-2002
ROASTED PEACH	EX-BOURBON - CUSTOM VIRGIN OAK BARREL (#4 CHAR BARREL W/ HEAVY TOASTED HEADS, 24 MONTH AIR SEASONED)	DK 30 BOTTLES
55,3%		725,-

SWEET, FRUITY & MELLOW

### CASK No. 77.45

#### MORE LAYERS THAN SHREK

We found this a complex dram; the nose had an appealing buttery aspect (milk chocolate, banana chips, Belgian waffles, cinnamon Danish and profiteroles); a fruity stratum of peach stones, strawberry lollies, kiwi and grapes and a deeper, richer layer of dried red fruits, sherry, walnuts, tobacco, vanilla, leather and spice. The palate was bursting with tropical fruits – blackcurrant juice, mango, banana, pineapple, blueberry muffins and Lilt; but it also delivered sweetness (gummi bears, white chocolate, syrup) and again – that depth, of liquorice, black tea and gingerbread. After 12 years in ex-bourbon wood we transferred this to a virgin oak hogshead.

**Drinking tip:** Woolly socks, onesie, armchair – no distractions

13 YEARS		17-April-2003
ROCK SUGAR	EX-BOURBON HOGSHEAD / VIRGIN OAK HOGSHEAD, HEAVY TOAST, MEDIUM CHAR	36 BOTTLES
59,6%		725,-

SPICY & SWEET

## CASK No. G4.12

### DONUTS, WAFFLES AND PECAN PIE



The nose had charred oak and pencil shaving woodiness, but mainly toffee, waffles, pecan pie, fresh donuts and syrup sponge. The palate (evoking Cognac and Kentucky) had big banana toffee, figs, raisins, dates and peaches in syrup; curry and Peshwari naan to finish. The reduced nose continued with sweet treats – rum and raisin fudge, toffee sauce on ice-cream, Russian caramels and yum-yums – all balanced by an American Christmas spice mix. The palate combined Crunchie bars, honey, dark chocolate, treacle and figs with cinnamon, nutmeg and charred wood. After 28 years in ex-bourbon wood we transferred this to a virgin oak hogshead.

**Drinking tip:** To evoke Christmas – in a nice way – or for a join the dots imaginary journey.

28 YEARS		23-February-1988
MARMALADE	EX-BOURBON HOGSHEAD / VIRGIN OAK HOGSHEAD, HEAVY TOAST, MEDIUM CHAR	DK 36 BOTTLES
53,7%		975,-

SPICY & DRY

## CASK No. 36.123

### VIBRANT AND INSPIRATIONAL

We opened the door to be met with a vibrant array of aromas. The wooden fruit bowl on the old table contained a variety of stone fruits, pineapples, dried mango and dried slices of orange. Beside it sat an antique globe and glossy travel magazines with a bottle of pine bubble bath and lavender oil. Perusing the old leather bound library books on the shelf our attention was drawn to a stack of flat pack furniture that had been placed on the old Persian rug. Someone passed around a bag of sweets containing Refreshers, parma violets and Turkish delight, which seemed to accompany the setting quite perfectly.

**Drinking tip:** Whilst planning your route to circumnavigate the globe.

19 YEARS		15-August-1997
ASPIRATIONAL GOLD	REFILL BARREL	DK 36 BOTTLES
61,2%		850,-

SPICY & DRY

## CASK No. 46.51

### A TAPESTRY OF FLAVOUR



An elaborate tapestry of flavour threading its way through dry vermouth, rose hip tea, wheat fields and thyme before developing sweeter strands of fresh pineapple, plum flan, Turkish delight and chocolate chip cookies. The texture was viscous like cough syrup and sticky flapjack, entwining waxy lemon skin, sweet tobacco leaf, black forest gateau, agave syrup and herb liqueur. Completing the picture were sundried tomatoes, fennel, sunflower seeds, refreshing herbal tea and new pine flooring. After spending 23 years in an ex-Bourbon hogshead, this was transferred into a virgin oak hogshead for the remainder of its maturation.

**Drinking tip:** For the late afternoon in the allotment

23 YEARS		17-November-1992
APRICOT SYRUP	EX-BOURBON HOGSHEAD / VIRGIN OAK HOGSHEAD, HEAVY TOAST, MEDIUM CHAR	DK 30 BOTTLES
54,4%		950,-

SPICY & DRY

## CASK No. 112.13

### A LABYRINTH OF FLAVOUR

A labyrinth of flavour that twisted and turned its way through corridors lavishly garnished with spicy flowers, sweet mushrooms and punnets of strawberries still dusted with fresh earth. Turning a corner we discovered sweet roasted chestnuts, walnuts and sliced melon wrapped with parma ham. A doorway lead us to dry spices with cinnamon, nutmeg and garam masala all neatly organised in tiny tuppaware boxes. "Was this the right way?" we asked as we passed by old cardboard shoeboxes filled with glossy magazines. One more turn and we reached the rich and fruity labyrinth's centre with sweet wild herbs in a lush forest.

**Drinking tip:** For when seeking an adventure in a glass

9 YEARS		21-May-2007
POLISHED PEACH	2ND FILL MADEIRA HOGSHEAD	DK 24 BOTTLES
57,3%		<b>675,-</b>

### DEEP, RICH & DRIED FRUITS

## CASK No. 30.94

### RIDING A DUCK BAREBACK UP MOUNT ETNA

We stood at the foot of the volcano; a towering eminence of tightly packed fruitcake and sticky toffee pudding, and gazed up towards the bellowing clouds of pork crackling infused smoke. Climbing onto the back of a giant duck and gripping the leather reins we began our ascent with the spicy smell of nutmeg, clove and cinnamon becoming heavier as we advanced. The ground shook as figs, dates and roasted chestnuts were blasted high into the sky and rivers of molten toffee passed nearby. Sipping export strength navy rum to steady our nerves we bravely continued further towards the summit passing boulders of macadamia nuts, honeycomb and salted chocolate

**Drinking tip:** Drink whilst reading Tolkien stories to the devil

9 YEARS		6-June-2007
POLISHED CONKERS	1ST FILL SPANISH OAK SHERRY BUTT	DK 48 BOTTLES
64,5%		<b>675,-</b>

### DEEP, RICH & DRIED FRUITS

## CASK No. 35.181

### TO INFINITY... AND BEYOND!

With great excitement an infinite torrent of descriptives flowed from our pens... Jamaican ginger cake, cinnamon swirls, almond cookies, walnut brownies, banana bread, rum soaked raisons, apricot tart, honeycomb crunch, toffee crunchy bars, baked orange and dark chocolate covered ginger bread men. We paused for air, and besides my pen was overheating. We resumed with old oak, incense sticks, lavender, Cognac, a carpenter's workshop, wax polish, rich marmalade, bread and butter pudding, Christmas spices, patchouli, crystallised walnuts, linseed, cinder toffee, syrup sponge and brown sugar. The flow of flavours was seemingly endless, until inevitably my pen ran out of

**Drinking tip:** Anytime, any place, anywhere

21 YEARS		17-November-1994
GINGER TOM CAT	1ST FILL TOASTED OAK HOGSHEAD	DK 48 BOTTLES
54,1%		<b>975,-</b>



JUICY, OAK & VANILLA

**CASK No. 7.165**

**DANCE OF THE BUMBLEBEE**

The flavours tiptoed on the tongue in a delicate dance, twirling through rosewater, peach, mango, dried papaya and white chocolate. With little pirouettes it displayed Turkish delight, hazelnuts, bakewell tarts and strawberry jam before revolving into marmalade, orange blossom honey, pears, raw chocolate and black pepper. It swiftly turned into a jig of sticky figs and skipped its way through olives, spiced red apple chutney, salted caramel, old leather, candied fennel seeds and dusty chalk. Velvety smooth and exceedingly complex movements, the finish was resplendent with green apples, lots of sweetness and huge, long lasting spice.

**Drinking tip:** For a refreshing a vibrant dance around the senses

13 YEARS		22-September-2003	
MOONLIGHT GOLD	1ST FILL BARREL	DK 30 BOTTLES	
60,7%	725,-		

JUICY, OAK & VANILLA

**CASK No. 44.76**

**LAID-BACK INDULGENCE**

A warm, sweet and fruity aroma, like apricots simmering in aromatic syrup made from white wine, vanilla and honey as well as tangerine raspberry muffins fresh out of the oven, left us all wanting to try this as quickly as possible. Mhh!- toasted brioche with caramelised pears and ginger syrup accompanied by marron glace. With water, chocolate glazed petit fours and sugar roasted almonds while on the palate, pleasingly warming and tingly like a glass of aged red Pineau des Charantes. Thirteen years in an ex-bourbon hogshead, finished in a virgin oak hogshead with a heavy toast and a medium char.

**Drinking tip:** All night long

14 YEARS		6-November-2002	
GARFIELD THE CAT	EX-BOURBON HOGSHEAD / VIRGIN OAK HOGSHEAD, HEAVY TOAST, MEDIUM CHAR	DK 36 BOTTLES	
57,5%	725,-		

OILY & COASTAL

**CASK No. 10.101**

**“ALL ABOARD”**

We found ourselves on board an old fashioned boat under full sail, wooden deck, slightly tarry ropes and the salty sea breeze in our nostrils as we were received a lesson on celestial navigation using a marine sextant. As the sea got calmer we relaxed in a hammock chair and got served a Hemingway Daiquiri, of white rum, fresh grapefruit and lime juice, Maraschino liqueur and syrup. With water the sun appeared from behind the clouds and after freshening up with some dusty rose and lavender perfume, we enjoyed the sunset with a bowl of Bombay mix and a lemon basil ginger Martini.

**Drinking tip:** Being on, or dreaming of, a sailing adventure

10 YEARS		6-October-2006	
PINE TREE SAP	REFILL BARREL	DK 42 BOTTLES	
61,3%	725,-		



**LIGHT PEATED****CASK No. 66.98****STICKY BURNT SPICE AND ALL THINGS NICE**

Sticky barbequed ribs and bacon, smoked gammon and smoky bacon crisps. There was a theme appearing here! Then smoked mackerel, herring and scallops with prawn tempura or was it prawn cocktail crisps? A thick and treacle charged palate emerged creating a big, bold and fiery cinnamon mouthfeel that was both sweet and scorched like burnt toast with thick cut marmalade or burnt caramel on a charred stave. Delving deeper through figs in syrup, sticky dates and raisons we discovered floral notes of lavender and a finish strongly reminiscent of strong Darjeeling tea. After spending 11 years in an ex-Bourbon hogshead it was transferred to a virgin oak hogshead for the remainder of its maturation.

**Drinking tip:** For a nautical adventure around the Western Isles

<b>11 YEARS</b>		<i>21-Juni-2005</i>
<b>REBELLIOUS GOLD</b>	<b>EX-BOURBON HOGSHEAD / VIRGIN OAK HOGSHEAD, HEAVY TOAST, MEDIUM CHAR</b>	<b>DK 30 BOTTLES</b>
57,2%		<b>700,-</b>

**PEATED****CASK No. 29.206****POPEYE AT TRAFALGAR**

An unusual nose evoking herbs, soft fruits, slate, lemon juice on oysters and boquerones en vinagre – one panellist imagined the enemy ships burning at Trafalgar (wood, tar, wicker, canons and gunpowder). The palate had black jacks (liquorice and blackcurrant), lavender perfume and herbal hints – a sweet, smoky, salty combo that promised more dirty fun than Adam and Eve in the Fall. The reduced nose was rather masculine – rock-pools, matchboxes, damp woolly jumpers on radiators and dried penguin in Shackleton's hut. The reduced palate had liquorice, dry ash and olive oil – definitely an eyeball-rolling, bicep-bulging, spinach-guzzling Popeye hero of a dram.

**Drinking tip:** Would go well with old Popeye cartoons

<b>19 YEARS</b>		<i>26-November-1996</i>
<b>FLOODLIT OIL-RIG MOON POOL</b>	<b>REFILL HOGSHEAD</b>	<b>DK 27 BOTTLES</b>
49,8%		<b>1.175,-</b>



VELKOMSTPAKKE

MEDLEMSSKAB  
MED MEDLEMPAKKE

1.050,-



KØB ET MEDLEMSSKAB OG FÅ:

1 medlempakke, 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 MEDLEMPAKKE

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 webshoppen.

## EVENTS

### NÆSTE CASUAL DAYS

**Lørdag den 3. juni**  
på Highlanders Bar i Aarhus - 14.00 - 17.00

**Onsdag den 07. juni**  
på Vin & Vin Bar i Viborg - 19.00 - 22.00

**Torsdag den 08. juni**  
på Ryans i Odense - 19.00 - 22.00

**Fredag den 09. juni**  
i ToRVEhallerne i Vejle - 19.30 - 01.00

**Lørdag den 10. juni**  
på The Wharf i Aalborg - 12.00 - 15.00

**Lørdag den 10. juni**  
på Lidkøb WhiskyBar i København - 15.00 - 19.00

**Tirsdag den 13. juni**  
på Hagges Musikpub i Tønder - 19.00 - 22.00

**Onsdag den 14. juni**  
på Dronning Louise i Esbjerg - 19.00 - 22.00

### ØVRIGE CASUAL DAYS I 2016

Dato: **19. august 2017, 14. oktober 2017, 9. december 2017**  
Tid: **kl. 12.00 - 15.00**  
Sted: **The Wharf i Aalborg**

Dato: **26. oktober 2017, 6. december 2017**  
Tid: **kl. 19.00 - 22.00**  
Sted: **Hagges Musikpub i Tønder**

Dato: **30. august 2017, 11. oktober 2017, 13. december 2017**  
Tid: **kl. 19.00 - 22.00**  
Sted: **Vin & Vin Bar i Viborg**

Dato: **16. august 2017, 25. oktober 2017, 20. december 2017**  
Tid: **19.00 - 22.00**  
Sted: **Ryans i Odense**

Dato: **26. august 2017, 28. oktober 2017, 16. december 2017**  
Tid: **kl. 14.00 - 17.00**  
Sted: **Highlanders Bar i Aarhus**

Dato: **18. august 2017, 27. oktober 2017, 21. december 2017**  
Tid: **19.30 - 01.00**  
Sted: **ToRVEhallerne i Vejle**

Dato: **31. august 2017, 18. oktober 2017, 7. december 2017**  
Tid: **19.00 - 22.00**  
Sted: **Dronning Louise i Esbjerg**

Dato: **28. oktober, 16. december**  
Tid: **15.00 - 19.00**  
Sted: **Lidkøb i København**

Tilmelding med navn på evt. gæst som altid til: [TKO@SMWS.DK](mailto:TKO@SMWS.DK)

### SMAGNINGER

#### SMWS MASTERCLASS

Dato: **23. august 2017**  
Sted: **Tønder Festival**  
Kontakt Hagges Musik Pub i Tønder for billetter

#### SPECIAL CASUAL DAY COPENHAGEN

Dato: **2. september 2017, kl. 12.00 - 17.00**  
Sted: **Crown Plaza ATRIUM**

#### SMWS FESTIVAL

Dato: **2. og 3. februar 2018**  
Sted: **ToRVEhallerne i Vejle**

### PARTNER BARER

**Lidkøb WhiskyBar**  
Vesterbrogade 72B  
1620 København V

**Kruts Karport**  
Øster Farimagsgade 12  
1112 København Ø

**The Wharf**  
Borgergade 16  
9000 Aalborg

**Ryans of Odense**  
Fisketorvet 12  
5000 Odense C

**Highlanders Bar**  
Mindebrogade 5  
8000 Aarhus C

**Vin & Vin Bar**  
Nytorg 9  
8800 Viborg

**ToRVEhallerne**  
Fiskergade 2-8  
7100 Vejle

**Hagges Musik Pub**  
Vestergade 80  
6270 Tønder

**Dronning Louise**  
Torvet 19  
6700 Esbjerg

### PARTNER RESTAURANT

**Kryb i ly kro**  
Kolding landevej 160  
7000 Fredericia

**Henne Kirkeby Kro**  
Strandvejen 234  
6854 Henne

HAGGES MUSIK PUB  
TILBYDER I FORBINDELSE  
MED CASUAL DAY I TØNDER:

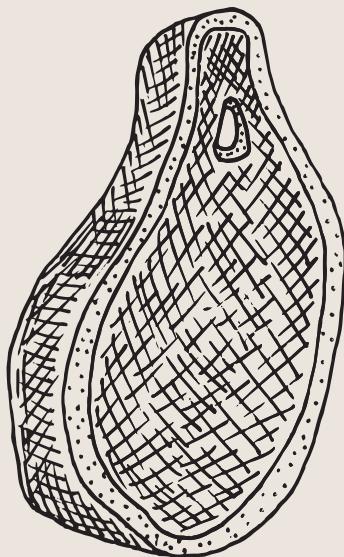
Dagens ret

**65,-**

HIGHLANDERS BAR I AARHUS  
TILBYDER OGSÅ MAD I  
FORBINDELSE MED CASUAL  
DAY:

Whisky Burger

**100,-**



BISTECCA TORVEHALLERNE  
TILBYDER I FORBINDELSE  
MED CASUAL DAY I VEJLE:

Aften buffet

**225,-**

SPECIAL CASUAL DAY

# SPECIAL CASUAL DAY EVENT COPENHAGEN

2. SEPTEMBER 2017 - 12.00 - 17.00

CROWN PLAZA ATRIUM

ALLE ER VELKOMNE TIL SPECIALUDGAVEN  
AF CASUAL DAY. EVENTET AFHOLDES PÅ  
CROWN PLAZA I KØBENHAVN, SOM LIGGER  
I TÆT FORBINDELSE MED METROEN.

DU ER VELKOMMEN TIL AT INVITERE ALLE I DIN LOKALE  
WHISKYKLUB MED DENNE DAG.



## LONGMORN DISTILLERY

De opmærksomme medlemmer har sikkert bemærket at Longmorn er et destilleri der ofte er repræsenteret i de nye Outturns, og det du sidder med i hånden er ingen undtagelse.

Longmorn blev grundlagt af John Duff i 1894, efter først at have arbejdet som Distillery Manager på Glendronach og grundlagt Glenlossie i 1876. I perioden mellem Glenlossie og Longmorn forsøgte John Duff lykken i Sydafrika, hvor han investerede en stor sum penge i at bygge det første destilleri. Den daværende præsident Paul Kruger var dog ikke så vild med briter, så han gjorde livet svært for ham, og projektet blev skrinlagt.

Efterfølgende forsøgte han sig i USA, men også her var modstanden mod briterne stor, og anti britiske kolonister vanskeliggjorde arbejdet med at bygge et destilleri så meget at også det projekt blev opgivet.

I 1892 blev John Duff så Distillery Manager på Bon Accord (senere North of Scotland), indtil han grundlagde Longmorn. I 1897 grundlagde John Duff så det nærliggende Benriach, indtil han blev komplet ruineret af Pattison crashet den 7. december 1898.

I dag er Longmorn ejet af Pernod-Ricard, og er normalt ikke åbent for besøgende. Longmorn benytter 4 wash stills og 4 spirit stills, der tilsammen producerer i omegnen af 3.5 mio liter ren alkohol årligt.

Når Longmorn ikke dukker op som single malt, anvendes det hovedsageligt til Dewars Blend og VAT 69.

Som sidebemærkning kan nævnes at Masataka Taketsuru (grundlægger af Nikka) i en kort periode arbejdede på Longmorn, og det hævdes at destillations apparaterne på Nikkas destillerier Yoichi og Miyagikyo er næsten tro kopier af Longmorns.

