



# OUTTURN

*October 2017 Bottling List*



THAT  
*autumn*  
VIBE

BOTTLES AVAILABLE IN WEBSHOP  
29. OCTOBER - 12.00 AM - [WWW.SMWS.DK](http://WWW.SMWS.DK)

## SWEET, FRUITY & MELLOW

### CASK No. 30.96

#### BLOODY MARY ON A DRESSING TABLE

'Gentle' and 'Mellow' whispered our panellists, sniffing mango, peach and honeydew melon, lemon puffs, fruit-cake, vanilla sponge and banana bread; sherry and dried apricots gave cask clues. The palate was tasty, warming and complex – caramel wafer, muscovado, walnut cake and dark chocolate soufflé against charcuterie, woody tannins and burnt paper. The reduced nose gave one panellist a 'boozy chocolate fondue' (dipping sponge fingers, bananas and grapes); another got a celery stick bloody Mary on a lady's dressing table. The palate had Jaffa cakes, crème brûlée and nutty chocolate; melon, kiwi, and dried figs, plus hints of roast duck and barbecued steaks.

**Drinking tip:** Would go well with charcuterie

20 YEARS		14-February-1997	
YELLOW GOLD	REFILL HOGSHEAD	DK 30 BOTTLES	
54,9%		900,-	

## SWEET, FRUITY & MELLOW

### CASK No. 39.141

#### SULTRY AND SEDUCTIVE

The nose was crammed with treats – Gewürztraminer, perfumed pear, sherbet, bon-bons, geraniums and a leather handbag containing delicate perfume and cigarettes. The palate had lovely, luscious viscosity – juicy, perfumed and sweet, with flavours of melon, pear poached in red wine, dark berries and sherbet straws, followed by interesting tannic hints of tobacco, leather, eucalyptus and liquorice on the finish. The reduced nose, with mango, papaya and pineapple and those suggestions of smoke, leather and perfume, had a sultry, almost seductive air about it. The palate combined exotic vibrancy (key lime pie, lemon cupcakes, Monstera, Caribbean cocktail) with an exciting, thrilling heat.

**Drinking tip:** Best enjoyed in an exotic garden.

27 YEARS		16-October-1989	
BRASS BED-KNOBS	REFILL HOGSHEAD	DK 36 BOTTLES	
48,1%		1.200,-	

## SWEET, FRUITY & MELLOW

### CASK No. 50.94

#### IRREVERENT PAINTER IN CHURCH

The nose, with the oiled wood of new church pews, exuded peacefulness and earned reverence – it also had dried papaya and mango, marzipan, lemon curd, sherbet and candied angelica. The palate was chewy and satisfying, with spritzy and zesty elements (orange and lemon jellies, tropical fruits), spiced pear and the sweetness of white chocolate and French Fancies. The reduced nose continued the citric theme – lemon sponge-cake, chocolate limes and a painter with a cigarette in one hand and a margarita in the other. The palate was juicy and rewarding, combining tangy fruits and bitter lemon with cola cubes, pear and chocolate.

**Drinking tip:** To alleviate the pain of decorating

27 YEARS		26-January-1990	
INTENSE YELLOW	REFILL BARREL	DK 30 BOTTLES	
58,3%		1.200,-	

## SWEET, FRUITY & MELLOW

### CASK No. 73.86

#### WORK OF ART

On the nose neat associations of looking at an 'old master' still life painting of a fruit bowl and claret jug. The bowl is laden with apples, pears, grapes, bananas, plums and on the side half an orange. The taste neat was a deep rich red wine sauce with dried cranberries and walnuts as well as spiced cherries in grappa liquor. With water a few tropical fruits were added to the 'fruit bowl', mainly papaya, pineapple and mango and now very moreish on the palate, sticky malt loaf with blackcurrant jam and gingerbread spice cake with caramel apple sauce.

**Drinking tip:** At a vernissage

14 YEARS		23-September-2002	
ANTIQUE GOLD FRAME	REFILL SHERRY BUTT		DK 42 BOTTLES
59,2%		725,-	

## SPICY & SWEET

### CASK No. 10.121

#### ROMANTIC MOMENTS AT SUNSET

The initial nose was 'all over the place' – definite wood (sawn pine, balsa, star anise), undeniable sweetness (golden syrup, spun sugar) and some bitter salad suggestions. The palate had interesting perfumed notes and spicy heat, but the buttery tablet and cinnamon swirl sweetness helped it soar over any heat hurdles like a trim athlete. Water gave the nose attractive jellied fruits, Havana cigars and a deep, heady 'rose gardens at dusk' floral delight. The reduced palate was mouth-tingling, delicious, sweet and floral – Turkish Delight, coffee, perfume and tobacco – like a summer evening with someone special in a Greek seaside taverna.

**Drinking tip:** Not available

10 YEARS		6-October-2006	
LIGHT TANGERINE	REFILL BARREL		DK 59 BOTTLES
62,8%		700,-	

## SPICY & SWEET

### CASK No. 31.35

#### SOUK IT AND SEE

On entering the spice market we were taken aback by a glorious perfumed cloud of sweet spices and incense. Cinnamon and nutmeg danced with dried orange peel and rich manuka honey. All around us were mounds of fresh herbs, baskets of sweet chestnuts, hazelnuts and plums in brown sugar. There were dried raisins, sultanas and figs, freshly made mango chutney and of course chewy Turkish delight. We sat away from the heat to enjoy rum and raisin ice cream with honeycomb and caramel wafers. After spending 27 years in an ex-Bourbon hogshead it was transferred to a 1st fill ex-red wine hogshead for the remainder of its maturation.

**Drinking tip:** Drink during the annual polishing of the brass

27 YEARS		19-April-1989	
COLLECTOR'S COINS	EX-BOURBON/1ST FILL CHARRED EX-RED WINE HOGSHEAD		DK 30 BOTTLES
54,4%		1.200,-	

## SPICY & SWEET

### CASK No. 36.132

#### A WARM TREAT

A whiff of winter spice scented candles and beeswax furniture polish were soon followed by golden syrup sponge cake, treacle tart and plum squares with marzipan crumble. On the taste the plums were sautéed in maple syrup next to toffee apples and poached pears in spiced red wine. Water released the aromas of fresh balsa wood, vanilla custard and spicy rum-nut brittle whilst on the palate very moreish - honey and ginger bread cake with a brown sugar sauce. Sixteen years in an ex-bourbon hogshead, finished in a virgin oak hogshead with a heavy toast and a medium char.

**Drinking tip: Coming in from the cold**

16 YEARS		31-May-2000
MARMALADE	EX-BOURBON/VIRGIN OAK HOGSHEAD, HEAVY TOAST/MEDIUM CHAR	DK 48 BOTTLES
58,0%		750,-

### CASK No. 44.81

#### MAXIMUM MELODY

Hessian sacks lay about in a seemingly random order. Some contained perfumed dried flowers such as rose, lavender, jasmine and carnation. Others were filled with spicy cinnamon, nutmeg and also dried coconut and sweet vanilla. We were convinced there was also a heavy amount of incense and fragrant soap present. We noticed wooden barrels containing sticky toffee, figs in syrup and delicious coco powder. There were many fruits - sultanas, lemons, mango and papaya to name but a few. A sweet aroma wafted by from a stall selling very boozy trifle, pear and raisin crumble and cherry pie with vanilla ice cream drizzled with maple syrup. The heady combination of flavours created a harmonious marriage that was easy on the senses and music to the nose. After 13 years in an ex-bourbon hogshead this was transferred to a virgin oak hogshead for the remainder of its maturation.

**Drinking tip: Ikke angivet**

14 YEARS		6-November-2002
IKKE ANGIVET	EX-BOURBON/VIRGIN OAK HOGSHEAD, HEAVY TOAST/MEDIUM CHAR	DK 42 BOTTLES
58,0%		725,-

SPICY SPEYSIDE PAIR: 36.132 + 44.81

1.350,-

*Also available seperately*

## SPICY & SWEET

### CASK No. 37.92

#### STEM GINGER IN SYRUP

The nose neat had the sweet dimension of lemon bonbons, wine gums, fruit candies and pineapple cubes but at the same time the scent of freshly crushed mint leaves, heather and roses. On the palate, initially hot and fruity with plenty of spice, turning into creamy soft vanilla nougat and in the finish, chopped stem ginger in syrup over cinnamon ice cream. Water released the scent of a delicate floral rose perfume combined with the rich sweet aroma of a flaky crisp honey baklava. On the taste now creamy rhubarb and ginger crème Brulee served with mini mint chocolate brownies.

**Drinking tip: Gives you a nice warm fuzzy feeling**

13 YEARS		5-November-2003
PALE GOLD	REFILL HOGSHEAD	DK 30 BOTTLES
59,4%		700,-

## SPICY & SWEET

### CASK No. 54.47

#### FROM THE BOUDOIR TO THE SWEETIE SHOP

The nose was mellow and inviting – lots of chalky, perfumed confectionery (Dolly Mixtures, Parma violets, Softmints, Oddfellows, marshmallows), cereal notes, citrus and honey. The neat palate was less sweet than expected – superseded by tropical fruit-skin bitterness – Cranachan, Pavlova, pineapple and mango and some heat (spiced pistachios and spicy butterscotch). With water, the nose seemed closer to the boudoir than the sweetie shop, but we still found custard and Nestlé's Crunch Bar. The palate improved with a little water – the sweetness enjoying a resolving resurgence – pineapple in syrup and sugared plums, with some Acid Drops, Victory V's and tannic leather to finish.

**Drinking tip:** Could stimulate the appetite before a meal.



14 YEARS		2-October-2002	
DESERT SUNRISE	REFILL BARREL	DK 36 BOTTLES	
61,6%		725,-	

## JUICY, OAK & VANILLA

### CASK No. G6.6

#### SPICED CARAMELIZED BANANA SPLIT

A deep, rich and sweet aroma greeted the Panel; juicy pears with creamy custard and cinnamon oat crumble as well as rum soaked dried pineapple and spiced rum banana chips. The taste was a burst of sweet/ spicy flavours and a pleasing fatty depth; maraschino cherry pie with vanilla whipped cream or caramelized banana split in a curried chocolate coconut sauce. A tiny drop of water and fresher, green, grassy and herbal notes developed whilst on the palate, now a refreshing minty cool with a little kick – spiced apricot glaze over tutti-frutti ice-cream. Thirty-five years in an ex-bourbon hogshead, finished in a virgin oak hogshead with a heavy toast and a medium char.

**Drinking tip:** When you want to spice up your dessert

36 YEARS		3-December-1980	
TANGERINE GOLD	EX-BOURBON/VIRGIN OAK HOGSHEAD, HEAVY TOAST/MEDIUM CHAR	DK 48 BOTTLES	
48,3%		1.350,-	

## SPICY & DRY

### CASK No. 9.124

#### MADEIRA MARKET COFFEE BREAK

The nose took us in different directions – one panellist to a granary mill, another was making hay in sunshine (both cereal destinations), while a third visited a Madeira market (exotic fruits and flowers). The neat palate had mouth-coating viscosity, expanding flavours of sweet malt; spicy, nutty, citric cakes and a hot, dry, lingering finish of ginger, nutmeg and white pepper. The reduced nose had one panellist chopping fresh ginger on a wooden board; another enjoyed coffee and croissants on a newly-constructed wooden deck at the beach. The reduced palate contrasted refreshingly juicy lime and rosewater against green Thai coconut curry.

**Drinking tip:** Ikke angivet



12 YEARS		2-March-2004	
DAFFODIL REFLECTED IN A MOONLIT LAKE	REFILL HOGSHEAD	DK 36 BOTTLES	
56,2%		700,-	



## DEEP, RICH & DRIED FRUITS

### CASK No. 52.21

#### TROPICAL BREEZES FILL THE SAILS

The nose was attractively sweet – pancakes with maple syrup, butterscotch, caramel, stewed pears, Calvados, orange zest and walnuts – all signifying really good wood influence. The palate had intense sweetness (figs, dates, raisins, sherry-soaked trifle), some wood character, burnt toffee and glazed walnuts. The reduced nose evoked sherry and port, wine gums and jelly babies, all served on board a clipper – tropical breezes filling the sails. The palate was now clean, dry and nutty – marzipan, dried apple rings, roasted chestnuts, rum and raisin chocolate and pistachio ice-cream. After 14 years in a bourbon barrel we transferred this to a first-fill ex-red wine hogshead.

**Drinking tip:** Ikke angivet.

15 YEARS		18-June-2001	
GRILLED CORN COB GOLD	EX-BOURBON/1ST FILL CHARRED EX-RED WINE HOGSHEAD	DK 42 BOTTLES	
58,2%		800,-	

## OLD & DIGNIFIED

### CASK No. 7.174

#### PERFECT CLIMAX

The nose got one panellist all romantic – he imagined a new (whisky-drinking) wife – perfume, silk dress, wedding cake, leather bag – the others found it fresh and exciting in different ways – toffee apple, cherries, chocolate and ice-cream. The palate was so sweetly perfumed, with passion-fruit, blossom honey, fruit punch and perfumed leather trousers, that even the old farts started thinking romantic thoughts. The reduced nose found us all imagining honeymoons in Hemingway's Havana – coconut tanning oil, piña colada, flowers, beaches, trade winds. We tasted it and the full moon rose, ensuring the perfect climax to a wonderful romantic night.

**Drinking tip:** Just the thing to get old farts thinking romantic thoughts.



26 YEARS		15-June-1990	
DEEP GINGER GOLD	REFILL HOGSHEAD	DK 36 BOTTLES	
58,6%		1.200,-	

## LIGHTLY PEATED

### CASK No. 4.230

#### SWEET AND SALTY, SMOKE AND ASH

The nose delivered a mellifluous flood of honeycomb, toffee and golden syrup sweetness; then deeper notes of charred wood, glazed ribs on a barbeque and salty ship's timbers. The palate was rich, deep and pretty big – warming and mouth-coating with treacle toffee, tarry ropes, smoky bacon crisps, bonfire embers and liquorice paper roll-ups. The reduced nose had charred heather stems (moor-burn by the sea), burnt toffee, and well-fired white bread crusts, salted caramel and balsamic oysters. With water (and it takes plenty), the palate found the peat smoke, charred staves and cigar ash elbowing the butterscotch sweetness slightly into the background.

**Drinking tip:** Ikke oplyst

12 YEARS		31-May-2004	
GOLD	REFILL SHERRY PUNCHEON	DK 50 BOTTLES	
65,2%		850,-	

## PEATED

### CASK No. 29.212

#### OYSTER FLAVOURED WINE GUMS



The aromas were quite irresistible and beckoned the panel into a world of clean rock pools strewn with dried seaweed, oily juniper and smoked sea salt. The air was sweet and floral with fresh pineapple, vanilla and violet soap that integrated most deliciously with walnuts and toasted pine nuts. The palate held pleasing warmth combined with malted milk biscuits, crumbly charcoal, slightly singed shortcrust pastry and oyster flavoured wine gums. The finish was a masterclass in balance and finesse displaying dark chocolate, cashew nuts, cherries and liquorice root with most wonderfully integrated smokey aftertaste.

**Drinking tip:** One for special occasions

21 YEARS		4-April-1995
SUMMER MEADOW GOLD	REFILL BARREL	DK 30 BOTTLES
56,2%		1.300,-

## SCS - OTHER SPIRIT

### CASK No. C3.2

#### STROLLING THROUGH BLISS

Strolling past a lady's new oak dressing table in a glorious summertime garden, the air carried sweet scents of delicate perfume on a silk scarf with a cloud of dusty talcum powder that blended with the floral bouquet from the beds of carnations, geraniums and pink roses. Wild flowers gave way to rosemary and lots of fresh mint surrounded by coconut matting, juniper berries and angelica. There was a wicker basket containing fresh carrots, still clad in dry earth that sat beneath an apple tree. Opening a pack of praline chocolates we sat beneath a tree of black cherries to shelter from the hot sun.

**Drinking tip:** Give it time to breathe and your patience will be rewarded.

XO		XO
TOKAJI GOLD	COGNAC BARREL	DK 36 BOTTLES
60,9%		1.050,-



## VELKOMSTPAKKE



### 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 webshoppen.



## NÆSTE CASUAL DAYS 2017

**Lørdag den 28. oktober**  
på Highlanders Bar i Aarhus - 14.00 - 17.00

**Onsdag den 11. oktober**  
på Vin & Vin Bar i Viborg - 19.00 - 22.00

**Onsdag den 25. oktober**  
på Ryans i Odense - 19.00 - 22.00

**Fredag den 27. oktober**  
i ToRVEhallerne i Vejle - 19.30 - 01.00

**Lørdag den 14. oktober**  
på The Wharf i Aalborg - 12.00 - 15.00

**Torsdag den 26. oktober**  
på Hagges Musikpub i Tønder - 19.00 - 22.00

**Onsdag den 18. oktober**  
på Dronning Louise i Esbjerg - 19.00 - 22.00

**Lørdag den 28. oktober**  
på Lidkoeb i København - 15.00 - 19.00

## ØVRIGE CASUAL DAYS I 2017

Dato: **9. december 2017**  
Tid: **kl. 12.00 - 15.00**  
Sted: **The Wharf i Aalborg**

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

Dato: **13. december 2017**  
Tid: **kl. 19.00 - 22.00**  
Sted: **Vin & Vin Bar i Viborg**

Dato: **20. december 2017**  
Tid: **19.00 - 22.00**  
Sted: **Ryans i Odense**

Dato: **16. december 2017**  
Tid: **kl. 14.00 - 17.00**  
Sted: **Highlanders Bar i Aarhus**

Dato: **21. december 2017**  
Tid: **19.30 - 01.00**  
Sted: **ToRVEhallerne i Vejle**

Dato: **7. december 2017**  
Tid: **19.00 - 22.00**  
Sted: **Dronning Louise i Esbjerg**

Dato: **16. december 2017**  
Tid: **15.00 - 19.00**  
Sted: **Lidkoeb i København**

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

## SMAGNINGER

## SMWS FESTIVAL

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

## PARTNER BARER

**Lidkoeb 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 RESTAURANTER

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

**Henne Kirkeby Kro**  
Strandvejen 234  
6854 Henne

FØLGENDE TILBYDES I FORBINDELSE MED CASUAL  
DAYS I OKTOBER 2017.

For at benytte sig af tilbuddene, er det en betingelse at bestilling er sendt til:

[tko@smws.dk](mailto:tko@smws.dk) senest 2 dage før den pågældende Casual Day.

HIGHLANDERS BAR I AARHUS:

Wild Kiwi Pie, eller Dagens Burger, frit valg

95,-

DRONNING LOUISE I ESBJERG:

Wienerschnitzel af kalveinderlår 400g, m/  
ærter, "dreng", smørsauce og brasede kartofler

150,-

HAGGES MUSIKPUP I TØNDER:

Græske frikadeller, tomatsalat, kartofler og  
tzatziki

65,-

BISTECCA TORVEHALLERNE I  
VEJLE:

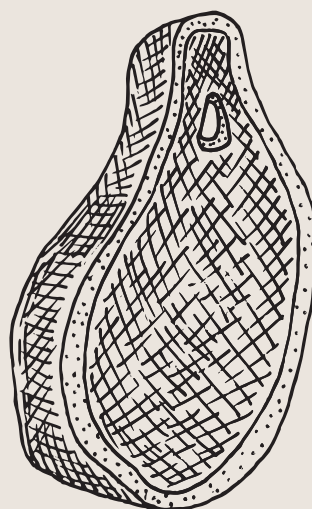
Wienerschnitzel m/pommes sauté, ærter  
française og brunet smør

150,-

VIN & VIN BAR I VIBORG:

Chili con carne, inkl. en øl

100,-



## OLD PULTENEY DISTILLERY

Old Pulteney blev grundlagt i den lille fisker by Wick, af James Henderson i 1826, og forblev i Henderson familiens eje i 94 år. En anden usædvanlig ting ved destilleriet, er at det ligger inde i byen hvilket kun er tilfældet med en håndfuld destillerier. Faktisk blev det oprindeligt bygget i Pulteneytown der var en selvstændig by indtil 1902, hvor de to byer smeltede sammen.

Old Pulteney benytter sig af en relativ ny 5 tons mash tun i rustfrit stål, 6 washbacks ligeledes lavet i stål, samt et par destillations apparater. Begge destillations apparater benytter sig af worm tubs lavet i rustfrit stål for kondensering. Old Pulteneys maksimale produktions kapacitet er 1.8 mio liter, og de er i dag tæt på maksimum.

Destilleriet Blev købt af Inver House i 1995, og er i dag en del af en større koncern (Inver House blev købt af Pacific Spirits i 2001 – og Pacific Spirits blev købt af International Beverage Holdings i 2006).

Old Pulteney er Inver House gruppens næst bedst sælgende malt, kun overgået af Speyburn.

Den lille fiskerby Wick er ganske hyggelig at besøge, selvom den er noget mere stille i dag, end den formentlig var for blot 100 år siden. Dengang var der nemlig godt gang i silde fiskeriet, og der var tilsyneladende en sideløbende "silde økonomi" der blev så omfattende at det også ramte destilleriet. Alkohol blev nemlig forbudt i byen for en stund.

Til de trofaste læsere af Jussi Adler Olsens bøger om Afdeling Q, vil den opmærksomme læser have luret, at flaskeposten fra P blev fundet i Wick :)

