



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

November 2017 Bottling List

Webshop Exclusive



JELLY DELUXE

BOTTLES AVAILABLE IN WEBSHOP

13. NOVEMBER - KL. 12.00 - WWW.SMWS.DK

SWEET, FRUITY & MELLOW

CASK No. G15.1

LEAD US TO TEMPTATION

With a gentle introduction and mild manner we became acquainted with juicy mirabelle plums, fresh strawberries and sweet cherries. Cream covered banoffee pie guided the way towards richer notes of caramel, ground coffee and the sweet nuttiness of hazelnut spread. On encountering the palate we were delighted to find pink wafer biscuits, baked apple rings and dark chocolate with chilli but also fragrant violets and spicy ginger cake. A unity with water enhanced the floral feel with a definite deliverance of lavender and soft pear. The finish was sweet and juicy with the tingle of salted popcorn and the spicy prickle of Szechuan peppers.

Drinking tip: Ikke angivet

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|---------------------|-----------------------|------------------------|--|
| 9 YEARS | | <i>24-January-2008</i> | |
| IKKE ANGIVET | 2. FILL BARREL | DK 24 BOTTLES | |
| 58,6% | | 700,- | |

SWEET, FRUITY & MELLOW

CASK No. 50.93

HANSEL AND GRETEL AT THE SAVOY

The nose was mainly fruity (sugary apple pie, pear, mango, nectarine); also honeycomb, ice-cream, sugared almonds and rum and raisin chocolate. With water, the emphasis shifted towards orange (chocolate orange, spiced pomander, duck a l'orange), plus boiled sweets, chocolate fudge, tinned fruit cocktail and sweet white wine. The palate impressed us greatly – summer fruits and rhubarb rock, old-fashioned sweets, café crème cigars, floral perfumes and tiger balm – one panellist imagined the Savoy cocktail bar, another the Hansel and Gretel witch's house. The reduced palate was juicy, tasty, sweet and perfumed – a gloriously classy dram, with tropical fruits, coconut and vanilla

Drinking tip: A celebration dram.

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|------------------|----------------------|------------------------|--|
| 26 YEARS | | <i>26-January-1990</i> | |
| RICH GOLD | REFILL BARREL | DK 12 BOTTLES | |
| 53,6% | | 1.200,- | |

SPICY & SWEET

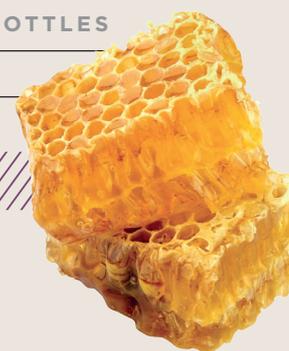
CASK No. 2.98

FROTHY CAPPUCCINO

A deep rich nose greeted the Panel with aromas of spiced pecan nuts, chocolate meringue kisses, sweet wine & honey roasted pears and caramel toffee ice cream cake. After all that sweetness on the nose the palate neat added a surprising extra dimension; dark chocolate sour cherry cookies, bitter Seville orange peel in syrup and sticky toffee fig rolls with a dry nutty Oloroso Sherry finish. A drop of water and the scent was like the froth and grated chocolate on top of a cappuccino coffee, add to that the flavour of cinnamon toast with brown sugar and honey and you're there.

Drinking tip: For those 'me' time moments

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|-----------------|-----------------------|-------------------------|--|
| 13 YEARS | | <i>25-November-2003</i> | |
| TAWNY | 1. FILL BARREL | DK 18 BOTTLES | |
| 58,4% | | 775,- | |



PEATED

CASK No. 53.241

DENSE SMOKE OVER A TARRY DECK

As the heather burnt and gorse bushes sizzled and cracked in the heat, huge plumes of dense and earthy smoke surged into the sky above the salty rocks of the coastline. Watching from the safety of our fishing trawler, fine ash rained down around us and settled on the tarry deck and what had now become trays of smoked mackerel. The skipper, dressed in his old sealskin waterproofs, began making not only bloody marys abundant in Worcestershire sauce and spicy Tabasco but also margaritas with smoked tequila and plenty of fresh lime. We opened a packet of balsamic vinegar crisps and tucked into barbequed pork ribs as we watched the flickering flames reflect of the nearby rock pools.

Drinking tip: (Ikke angivet)

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| 6 YEARS | | 27-April-2011 | |
| (IKKE ANGIVET) | REFILL HOGSHEAD | DK 18 BOTTLES | |
| 60,3% | | 575,- | |

PEATED

CASK No. 66.102

APPLEWOOD SMOKED CREAM

The aromas gently advanced with the soft and luscious nature of thick cream drizzled over pears poached in wine. Smoke arrived shortly after but much sweeter than that of a peat fire. It was more reminiscent of charred applewood as its smouldering fragrance imparted a heavenly overtone to sizzling bacon and sticky glazed pork on a barbeque grill. Aromas of dried lavender yielded to the fresh minerality of salty sea air and fresh scallops with a vinaigrette dressing. The palate delved into mussels in a cream and wine sauce with the gentle warmth of chipotle paste and peppery rocket. Maintaining perfect balance the finish was sweet like sushi rolls and prawn cocktail crisps.

Drinking tip: (Ikke angivet)

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|----------------|---------------|---------------|--|
| 9 YEARS | | 15-May-2007 | |
| (IKKE ANGIVET) | REFILL BARREL | DK 26 BOTTLES | |
| 59,4% | | 700,- | |



CASK No. 73.78

ZINGY, EFFERVESCENT AND INTRIGUING

The nose – zingy, effervescent and intriguing – had melon, grape and raspberry prosecco, plus occasional touches of polished wood. The palate offered lively bramble, blackcurrant and salted pineapple, then toffee apple, cinnamon Danish and Walnut Whip sweetness, all finely balanced by cask-derived flavours of liquorice, nutmeg and clove. The reduced nose combined runny honey and chocolate mint cracknel with toasted coconut and a jenga tower of fresh staves. Eminently drinkable, the palate now gave us lip-smacking ice-lolly and raisiny sweetness over a pleasantly tingling, spicy, oaky under-structure. A lively, clean, spicy fruit symphony.

Drinking tip: A summery, uplifting dram.

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|-----------------------|--------------------------|
| 14 YEARS | <i>24-September-2001</i> |
| VARNISHED PINE | REFILL BUTT |
| 57,6% | |

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: Ikke angivet

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|----------------------|---|
| 16 YEARS | <i>8-June-2000</i> |
| POLISHED PINE | EX-BOURBON / 2ND FILL SAUTERNES HOGSHEAD |
| 56,5% | |

20 PAIRS: 73.78 + 73.79

1.250,-

Also available seperately

