



OUTTURN

December 2017 Bottling List

BOTTLING BLIZZARD

BOTTLES AVAILABLE IN WEBSHOP
1. DECEMBER - KL 12.00 - WWW.SMWS.DK

SWEET, FRUITY & MELLOW

CASK No. 73.92

SPICED QUINCE APPLE COMPOTE

Fruity aromas of apricots, plums and damsons to start with, followed by honeycomb ice cream and tarte tatin before sweet tobacco and a mild coconut based Thai curry arrived. The taste neat had thick fluffy pancakes topped with streaky smoky bacon and maple syrup beside a strong, slightly bitter, Jamaican Blue Mountain coffee. Adding a drop of water we collected apples in a wooden crate before we enjoyed a slice of crusty farmhouse bread with spiced quince apple compote. After 13 years in an ex-bourbon barrel, we transferred this whisky directly into a custom made new oak barrel for the remainder of its maturation.



14 YEARS	<i>23-September-2002</i>	
-	EX-BOURBON / NEW OAK BARREL	DK 36 BOTTLES
56,3 %	750,-	

SWEET, FRUITY & MELLOW

CASK No. 71.51

SUMMER BERRY BRULÉE

A fruity, sweet and spicy aroma filled the room like bourbon spiked coconut cream served over oven roasted pears with a vanilla scented caramel syrup and glazed pecans sprinkled on top. The taste neat was just like a summer berry brulée made with raspberries, loganberries, blackberries and red and blackcurrants, Greek yoghurt and Demerara sugar. Water added an exotic touch as an Indian mango pudding with kiwi and strawberries emerged next to a menthol oily freshness which further developed, on the palate, into a refreshing virgin Pina Colada as well as a blackcurrant & mint sorbet and a creamy grape salad with brown sugar and pecans.

9 YEARS	<i>30-January-2008</i>	
-	REFILL BARREL	DK 30 BOTTLES
61,4 %	650,-	

SPICY & SWEET

CASK No. 37.96

CINNAMON SEMOLINA PUDDING

Plenty of polished wood and new leather boots to start with but with time dark fruity sweet aromas of puff pastry plum tartlets as well as steaming blackcurrant and blackberry crumble appeared. To taste neat like ginger walnut loaf cake with cinnamon spiced cherry syrup and raspberry jam coconut slices. Adding water it turned into vanilla and honey panna cotta with boysenberries served with pomegranate smoothie. On the palate, Thai steamed coconut-pandan cake and warm semolina pudding with cinnamon and raisins. After 12 years in an ex-bourbon hogshead, we transferred this whisky directly into a 1st fill American oak Pedro Ximenez hogshead for the remainder of its maturation.



13 YEARS	<i>5-November-2003</i>	
-	EX-BOURBON / 1. FILL PX SHERRY HOGSHEAD	DK 36 BOTTLES
58,7 %	750,-	

SPICY & DRY**CASK No. 7.184****HANDBAGS AND HOOKAHS**

The nose caught one of us sniffing a lady's handbag (leather, cigarette packet, perfume, Polo mints) while another was in a Hookah Bar sucking fruity tobacco through a shisha pipe. The palate had the flavours of tropical fruit salad (mango, pineapple, papaya, apricot) and hints of Southern Comfort, new leather and woody spice. The reduced nose had perfumed tobacco, honeysuckle and minty notes, but was mainly sweet and fruity – corn candies, cherry-flavoured sweets and upside-down pineapple cake. The reduced palate was tart and dry (more fruit skins than fruit) with peppery rocket leaves, aniseed, tobacco and clove notes warming the finish.



12 YEARS	<i>7-September-2004</i>	
-	1. FILL BARREL	DK 24 BOTTLES
<i>61,0 %</i>	725,-	

DEEP, RICH & DRIED FRUITS**CASK No. 35.190****HOT APPLE AND CINNAMON SPONGE**

The initial nose neat was like a pomander scented candle reminiscent of orange oil, cloves and cinnamon next to mince pies made with Bramley apples, cider, damsons, sherry-soaked currants, chopped peel and spices. The taste was deep, rich and dark like a sticky date pudding with a butterscotch sauce and roasted figs in honey and Marsala wine. Water added aromas of hot apple and cinnamon sponge cake with pecans and plenty of maple syrup next to a boozy cherry trifle. On the palate now slightly more tannic and spicy, like chilli pepper chutney, but soon developing into a creamy caramel & walnut pudding.

16 YEARS	<i>17-May-2001</i>	
-	REFILL SHERRY BUTT	DK 48 BOTTLES
<i>59,5 %</i>	850,-	

DEEP, RICH & DRIED FRUITS**CASK No. 76.131****TOTALLY TASTYLICIOUS**

The nose had truckloads of wood and fruit – we identified orange boxes, orange muscat, Madeira molasses cake, Demerara and dried fruits (figs, dates) on polished wood. The palate was just Wow! – juicy, chewy, tangy, fruity, woody and winy – wine gums, plum stones, grilled almond-stuffed dates wrapped in bacon – and a vigorous nod towards Calvados; liquorice Imps to finish. Water enhanced the complexity of the nose – orange chocolates, punch-bowl, empty cigar tubes, herbal hedgerows, sherbet, pomanders... The palate – plum, Kirsch, charred wood, toasted cumin seeds – totally tastylicious. After 14 years in ex-bourbon wood we moved this to a first-fill French oak hogshead.

Drinking tip: This is quite different – something to turn to when you need a change.

15 YEARS	<i>30-September-2001</i>	
ORANGE GOLD	EX-BOURBON / 1. FILL FRENCH OAK HOGSHEAD	DK 48 BOTTLES
<i>57,8 %</i>	825,-	



DEEP, RICH & DRIED FRUITS

CASK No. 107.10

A FORTRESS OF DARKNESS

With an angry noise the portcullis was heaved open and we entered into the dark and formidable fortress. An overpowering aroma wafted from the kitchen of roasting boar and venison broth with spicy notes of cinnamon, nutmeg and ginger. We entered the main hall with its chandeliers dripping with candle wax and heavy oak furniture constructed from gigantic slices of tree. Pheasants hung from the beams and on the table sat a singed ginger cake, a dense brick of fruitcake and a flagon of treacly pedro ximinez sherry. We sat by the open fire and helped ourselves to nuts and bitter chocolate that was so dark it seemed to absorb what little light there was in the room.



8 YEARS		<i>26-August-2008</i>	
DESERT SUNRISE	REFILL SHERRY BUTT	DK 30 BOTTLES	
65,4 %		725,-	

OLD & DIGNIFIED

CASK No. 39.144

DECADENTLY DELICIOUS

The nose was utterly delightful – fresh and bright, yet heady and deep – rose gardens, incense and vanilla, crème caramel, barley sugars and sugary espresso dregs. We also got decadently delicious dark chocolate flavoured with raisins, cherries and orange, The palate had velvety textures and initial sweetness of toffee, syrup, marzipan and almond brittle – before deepening to ripe figs, prune and Armagnac tart and fruit-cake; under that – base layers of leather, tobacco, oak and cinnamon spice. Water rejuvenated the palate, bringing out perfumed sweets and tropical fruits. One panellist spoke for us all – ‘Give me a bottle, now!’ After 26 years in ex-bourbon wood, we transferred this to a new French oak hogshead.

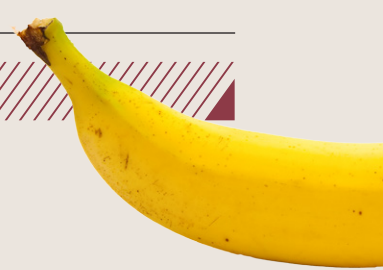
26 YEARS		<i>30-April-1990</i>	
-	EX-BOURBON / 1. FILL FRENCH OAK HOGSHEAD	DK 34 BOTTLES	
56,7 %		1.200,-	

OLD & DIGNIFIED

CASK No. G4.14

AN ABSOLUTE ENCHANTMENT

This was an absolute enchantment – attractive, balanced, vibrant and full of interest. The nose had banana toffee, crème caramel, cinnamon swirls and butterscotch; with additional hints of fresh wood, apricots, porridge and Germolene. The palate echoed that sweetness (chocolate, fudge, custard creams) but also found undertones of tobacco, Fisherman's Friends, spiced rum, nutmeg, orange peel and sugar-coated fennel seeds. The reduced nose added crystallized ginger, Demerara, iced caramels and vanilla. On the palate – coffee and walnut ice-cream mixed with understated muscle rub – easy-drinking, complex and relaxing. After 32 years in ex-bourbon wood we transferred this to a second-fill, toasted oak hogshead.



33 YEARS		<i>30-April-1984</i>	
-	EX-BOURBON / 2. FILL TOASTED OAK HOGSHEAD	DK 54 BOTTLES	
50,0 %		1.250,-	

LIGHT & DELICATE

CASK No. 9.130

LIP-SMACKEROO!

The initial nose was subtle and coy – flower meadows, lime marmalade, apricot Danish, Berwick cockles* and light citric perfume on a lady's scarf. The palate was definitely fruity but also hot (pickled ginger, mango chutney), while citric lemon, lime and sweet/sour Tangfastics fizzed away on our tongues, leaving a dry woody finish. Water gave the nose a nudge – into apples and pears, lemon and lime, pineapple fritters with hot syrup and a fag packet dropped in a paint cupboard. The palate was now clean, fresh and bright – green grapes, grapefruit, watermelon and lemon Turkish Delight – sounds of contented lip-smacking all round. (*red and white striped crumbly mint sweets)



11 YEARS	<i>15-September-2005</i>	
-	REFILL BARREL	DK 30 BOTTLES
<i>57,0%</i>	700,-	

LIGHTLY PEATED

CASK No. 10.125

CHARRED STICKS IN A HONEY POT

A mineralic edge of crushed flint combined with salty sea breeze and freshly sanded oak with its vanilla laced sweetness being reminiscent of pink wafer biscuits. A delicate smoke shrouded the glass like charred bonfire embers but with a sweet coating of runny honey. With water a light fruitiness evolved with freshly juiced blood oranges and tangy gooseberry tart beside a rock pool. The palate carried a delightfully nutty character with salted pistachio nuts wrapped in a creamy blanket of thick milk shake and cranachan. Blackcurrant jam and sultanas followed before a lasting finish of sea salt on lemon skin.

9 YEARS	<i>7-February-2008</i>	
-	REFILL BARREL	DK 30 BOTTLES
<i>61,1 %</i>	700,-	

PEATED

CASK No. 29.222

FRUITS DE MER

Sweetly welcoming with praline, digestive biscuits and roasted chestnuts, the nose quickly embodied the familiar air of peat smoke and burnt heather with salty oyster shells, empty fish crates and rock pools. The aroma of putty became a common reoccurrence along with the underlying juicy-fruitiness of wine gums, blackcurrant sweets and lime juice which mingled with a minty hint to give the impression of a refreshing mojito. Water emphasized the more maritime and medicinal mélange of tarry rope, first aid box, herbal cough syrup and ship's engine grease whilst being lifted by floral lavender and a lovely waxy mouth feel.

Drinking tip: Whilst far out at sea

19 YEARS	<i>3-October-1997</i>	
MOON SHIMMER	REFILL HOGSHEAD	DK 30 BOTTLES
<i>50,6 %</i>	1.175,-	



PEATED

CASK No. 66.101

FLIRTING WITH FLAVOUR

The nose began by making seductive advances, stimulating a flirtatious fascination through the floral fragrances of vast meadows of lavender and violets. Freshly crushed mint and eucalyptus leaves opened the senses to receive the sweet serenade of candy canes, pink icing and sugar coated fennel seeds. Wafting across from a distant boudoir came the subtle savour of sweet wood smoke, perhaps mixed with the characteristic salty tang of clean sea air. Singed wood metamorphosed into burnt toast as we took our first taste. Then soft fruits (blueberries, blackberries and cherry liqueur) before turning sweet and sticky like toffee sauce over vanilla ice cream.

Drinking tip: For a romantic and sweet serenade

9 YEARS	15-May-2007	
SUNLIGHT ON THE HAIR OF A FAIR MAIDEN	REFILL BARREL	DK 36 BOTTLES
60,1 %	700,-	

SCS - OTHER SPIRIT

CASK No. A2.1

AMARENA AMARETTI

The nose draws you in with enticing sweetness and fragrant fruits – stewed plums, ripe figs, Amarena cherries and Anton Berg creations of dark chocolate, marzipan and plum jam. It later develops toffee, cola cubes and Liquorice Allsorts, with an intriguing background of leather, tobacco, resinous wood and Persian rug shops. The palate is complex and satisfying, with a lively tongue tingle of orange Tango fizz and woody spice (nutmeg, clove, cinnamon, anise, toasted oak). The fruits are earthier now – prunes, syrup of figs, orange oil and dark cherries in syrup, with an interesting undertow of black tea and Amaretti biscuits.

6 YEARS	2010	
-	ARMAGNAC BARREL	DK 48 BOTTLES
57,5 %	650,-	

SCS - OTHER SPIRIT

CASK No. C5.1

A TAPESTRY OF FLAVOURS

White chocolate, apple and rhubarb crumble with vanilla custard woven together with salted caramel, digestive biscuits and white pepper

XO	XO	
-	COGNAC BARREL	DK 36 BOTTLES
44,9 %	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

9. december 2017

The Wharf i Aalborg: 12.00 – 15.00

6. december 2017

Haggens Musik Pub i Tønder: 19.00 – 22.00

13. december 2017

Vin & Vin Bar i Viborg: 19.00 – 22.00

20. december 2017

Ryans i Odense: 19.00 – 22.00

16. december 2017

Highlanders Bar i Aarhus: 14.00 – 17.00

21. december 2017

ToRVEhallerne i Vejle: 19.00 – 01.00

16. december 2017

Lidkøeb i København: 15.00 – 19.00

7. december 2017

Dronning Louise i Esbjerg: 19.00 – 22.00

ØVRIGE CASUAL DAYS I 2018

Dato: 28. April 2018, 9. Juni 2018, 1. September 2018
27. Oktober 2018, 8. December 2018

Tid: kl. 12.00 – 15.00

Sted: Basement Beer Bar i Aalborg

Dato: 17. April 2018, 29. Maj 2018, 15. August 2018,
30. Oktober 2018, 11. December 2018

Tid: kl. 19.00 – 22.00

Sted: Haggens Musikpub i Tønder

Dato: 12. April 2018, 7. Juni 2018, 16. August 2018,
25. Oktober 2018, 12. December 2018

Tid: kl. 19.00 – 22.00

Sted: Ryans i Odense

Dato: 27. April 2018, 2. Juni 2018, 25. August 2018,
13. Oktober 2018, 15. December 2018

Tid: 14.00 – 17.00

Sted: Highlanders Bar i Aarhus

Dato: 2. Februar 2018 (I forbindelse med SMWS Festival)

26. April 2018, 8. Juni 2018, 17. August 2018

12. Oktober 2018, 20. December 2018

Tid: kl. 19.00 – 01.00

Sted: ToRVEhallerne i Vejle

Dato: 20. Januar 2018, 14. April 2018, 26. Maj 2018

18. August 2018, 27. Oktober 2018,

15. December 2018

Tid: 15.00 – 19.00

Sted: Karetten i København

Dato: 11. April 2018, 6. Juni 2018, 30. August 2018

11. Oktober 2018, 6. December 2018

Tid: 19.00 – 22.00

Sted: Dronning Louise i Esbjerg

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

Karetten

Hollænderdybet 1
2300 København S

Lidkøeb WhiskyBar

Vesterbrogade 72B
1620 København V

The Wharf

Borgergade 16
9000 Aalborg

Kruts Karport

Øster Farimagsgade 12
1112 København Ø

Highlanders Bar

Mindebrogade 5
8000 Aarhus C

Ryans of Odense

Fisketorvet 12
5000 Odense C

ToRVEhallerne

Fiskergade 2-8
7100 Vejle

Vin & Vin Bar

Nytorv 9
8800 Viborg

Dronning Louise

Torvet 19
6700 Esbjerg

Haggens Musik Pub

Vestergade 80
6270 Tønder

Basement Beer Bar

Løkkesgade 18
9000 Aalborg

PARTNER RESTAURANTER

Kryb i Iy kro

Kolding landevej 160
7000 Fredericia

Henne Kirkeby Kro

Strandvejen 234
6854 Henne

FØLGENDE TILBYDES I FORBINDELSE MED CASUAL
DAYS I OKTOBER 2017.

Før at benytte sig af tilbuddene, er det en betingelse at bestilling er sendt til:
tko@smws.dk senest 2 dage før den pågældende Casual Day.

VIN & VINBAREN I VIBORG:

Burger med pommes frites

125,-

DRONNING LOUISE I ESBJERG:

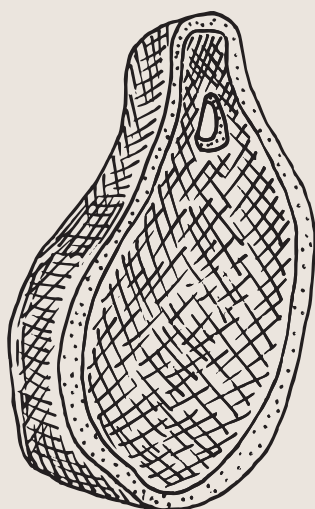
Ølbraiseret lammeskank m. rodfrugts- og
peberrodsmos, råsyltede rødløg og hvidløgs
flødesauce

150,-

BISTECCA TORVEHALLERNE I
VEJLE:

Kalv ad libitum, med sveller og hjemmelavet
sauce bearnaise

195,-



DANMARKS HYGGELIGSTE WHISKY EVENT

2. og 3. februar 2018
Torvehallerne i Vejle

Torvehallerne i Vejle har endnu engang fornøjelsen af, at danne rammen om Danmarks hyggeligste whiskyevent den 2. og 3. februar 2018.

Alle er velkomne til at deltage i festlighederne, medlemmer som ikke-medlemmer. Fredag byder på en casual event med et helt nyt festival outturn, masterclasses samt en whisky quiz for hold.

Lørdag baseres på en messe med flere end 300 forskellige SMWS aftapninger at vælge imellem, masterclasses, diverse events samt et besøg fra det danske destilleri Fary Lochan.

Informationer om billetter til masterclasses kan findes på smws.dk under menuen shop, og yderligere informationer kan fås ved at sende en mail til: TKO@SMWS.DK.

Festivalen lægger vægt på det hyggelige element, hvor der er god plads og tid til en snak om whisky med ligesindede. Læs herunder hvad udvalgte medlemmer havde at sige da de deltog sidst.

Super festival med en hyggelig atmosfære og masser af god whisky

THOMAS EJSING

Ekstusivt. Til billige penge. Fremragende. Lærerigt. Største udvalg. Kanon atmosfære. Vildt spændene. Perfekt setup. Kunde minded. For alle

LARS AUSMANN JENSEN



Afslappet stemning, hyggelige mennesker, gode omgivelser, fantastisk whisky – og masser af det

SØREN LUNDHOLM

KÆRE MEDLEM

Jeg vil gerne benytte min taletid her på siden til denne gang, at sige jer alle en stor tak for opbakningen i 2017, samt for de mange hyggelige snakke det er blevet til igennem året.

Vi har denne gang helt ekstra ordinært valgt, at sætte noget af Outturnet til salg i webshoppen før casualdagene. Dette fordi december er en meget travl måned for mange, ikke mindst for postvæsenet. Vi gemmer naturligvis en god bunke flasker til casualdagene, så dette er kun for, at de der af en eller anden grund ikke har mulighed for at deltage, kan nå at få juledrammen i hus.

Og nu hvor vi er ved det der med julen, så holder vi lukket mellem jul og nytår. Sidste mulighed for en dram i baren i år bliver torsdag aften den 21. december, hvor vi naturligvis håber på at se så mange som muligt.

Flasker bestilt efter den 21. december vil blive afsendt med post, onsdag den 3. januar.

Den nye webshop er under konstant udvikling, og det er mit indtryk at mange har taget det godt til sig. Skulle der sidde nogen med en lille forfatter i maven, og har lyst til at lave en sjov og spændende anmeldelse af en flaske, er I er velkommen til at sende den til mig - så vil jeg sørge for at den kommer på forsiden af smws.dk.

Med disse ord vil jeg gerne ønske jer alle en rigtig glædelig jul, samt et godt nytår.

På gensyn til casualdagene i december - og i 2018.

Thomas Korsgaard

