



# OUTTURN

*Februar 2018 Bottling List*



## SMWS FESTIVAL 2018

BOTTLES AVAILABLE IN WEBSHOP  
5. FEBRUARY - KL 16.00 - WWW.SMWS.DK

## KÆRE MEDLEM

2018 er i gang, og premieren på Kareten i København samt årets SMWS Festival er lige om hjørnet. Har du lyst til at deltage i Casual Days i forbindelse med dette Outturn, er det netop disse to steder, at du har mulighed for det.

Den store bar på Kareten er ikke færdig, når vi kommer den 20. januar, men der er stadig masser af plads. Du er velkommen til, at invitere alle dem du har lyst til med til denne dag. Bemærk at tidspunktet i København fremover vil være fra 14.00 - 18.00. Husk at sende en tilmelding til [tko@smws.dk](mailto:tko@smws.dk) med antal deltagere, samt om I ønsker at benytte jer af madtilbuddet.

Den 2. februar åbner vi dørene kl. 16.00 til årets SMWS Festival i Vejle. Her er du også velkommen til at glæde venner, familie og bekendte med en invitation. Der vil være Casual Day hele fredagen, og det er på samme vilkår som altid. Skulle du have lyst til at forkæle dig selv yderligere, så er der stadig billetter til en Masterclass med Dean Marinello fra The Vaults, eller måske en tur i ringen med Terje Thesbjerg der vil guide deltagerne gennem en oplevelse i parring af chokolade og whisky. Husk også her at sende en tilmelding til Casual Day med antal deltagere, så vi har en idé om hvor mange der kommer.

Jeg glæder mig til at se så mange som muligt, såvel på Kareten som på Festivalen. På snarligt gensyn.

Thomas Korsgaard



## SWEET, FRUITY & MELLOW

### CASK No. 9.133

#### ELIXIR OF THE GODS

The nose neat had a fascinating dichotomy of light and deep aromas which we described as Bircher muesli made with poached dried apricots, sour cherries, blood orange segments, chia and pumpkin seeds, a dash of lemon and a little cinnamon. Poured over coconut milk - delicious! The taste was as exciting; pomegranate dragon fruit and lychee sorbet as well as a passion fruit coconut sherry cocktail with a sprinkle of nutmeg. Water added even more exotic fantasies as we imagined sitting in a café in a Greek artists' village by the sea drinking, what felt like, the 'elixir of the gods' and eating crunchy toasted pita bread with a feta and black olive dip.

<b>21 YEARS</b>	<i>23-April-1996</i>
<b>REFILL HOGSHEAD</b>	<b>DK 24 BOTTLES</b>
<i>59,0 %</i>	<b>875,-</b>

## SWEET, FRUITY & MELLOW

### CASK No. 96.13

#### A LUCKY FIND

The initial aroma was that of sweet Valencia orange cake, lemon Victoria sponge and white chocolate brownies (blondies). Given time a savoury note of garlic red mashed potato Focaccia prepared with plenty of olive oil developed. On the palate neat sweet, chewy and a chilli heat like ginger spiced jam with a tangy Bramley apple crumble aftertaste. Water released our imagination and we found an antique parchment paper love letter with rose petals still inside the envelope and to celebrate the occasion we uncorked a vintage bottle of Bordeaux wine and enjoyed the violet-scented intensity with a touch of oak and a hint of pepper

<b>9 YEARS</b>	<i>20-June-2007</i>
<b>REFILL BARREL</b>	<b>DK 30 BOTTLES</b>
<i>60,2 %</i>	<b>650,-</b>

## SPICY & DRY

### CASK No. 44.89

#### GETTING FUNKY IN THE WINERY

Initial aromas were sweet, perfumed and redolent of pot pourri and vanilla fudge. The distinctive waft of ripe banana lead us into a world of funky white wine as fermented grapes mingled with musk cologne and old oak casks. Dusty talcum powder and dried lavender offered a rather genteel approach to a palate shrouded in the prickly tingle of white pepper balanced by sweet lemon icing. Ripe summer fruits mixed with white chocolate cookies and the deliciously buttery character of croissants still warm from the oven. This buttery texture brought us quite nicely to the finish that initially introduced the aromatic spiciness of sandalwood before turning to banana skin to deliver a velvety tannic conclusion.

<b>13 YEARS</b>	<i>9-June-2004</i>
<b>2. FILL BARREL</b>	<b>DK 216 BOTTLES</b>
<i>56,9 %</i>	<b>750,-</b>



## SPICY & DRY

### CASK No. 60.27

#### A TRULY UNFORGETTABLE EXPERIENCE

We noticed at first the bright amber colour which was followed by a vibrant Amontillado Sherry-like aroma of toasted hazelnuts, almonds, cinnamon and ginger but with an additional pinch of paprika powder. Big, powerful on the palate neat, it literally took our breath away and we needed a few seconds to regain control of mind and body – there was not so much in terms of actual flavours than an overall sensation. Water added notes of spiced orange pickle and Sherry vinegar, whilst to taste now orange marmalade on rye bread accompanied by a spiced 'Calvados Delicious Sour' cocktail. This was a most unusual experience and certainly not for the fainthearted.

<b>9 YEARS</b>	<i>1-July-2008</i>
REFILL OLOROSO BUTT	DK 42 BOTTLES
<i>61,9 %</i>	<b>675,-</b>

## DEEP, RICH & DRIED FRUITS

### CASK No. 30.99

#### A MOMENT IN ANDALUSIA

The first sniff evokes flamenco dancers' boots, raising the yellow dust of a Jerez bodega; sandalwood oil, brown sugar, chocolate-coated nuts and raisins, toffee and caramel. The palate has full-on, mouth-flooding warmth, sherry and Madeira – rich, deep and unctuous, but with an edge of liquorice, leather and syrup of figs; some spice to finish. A drop of water softens it – the nose now has moist gingerbread, Jaffa cakes and coffee kisses. The reduced palate conjures molasses, tea chests, Camp coffee, sherry-soaked fruit cake, Serrano ham and black truffles. This may not be for everyone, but some people will love its sherried depth.

<b>10 YEARS</b>	<i>6-June-2007</i>
1. FILL SHERRY BUTT	DK 60 BOTTLES
<i>63,9 %</i>	<b>675,-</b>

## DEEP, RICH & DRIED FRUITS

### CASK No. 35.196

#### A MOROCCAN 'SNAKE CAKE'

The first thing we noticed was the deep shiny auburn colour and as we poured it into the glass, the scent of polished leather and wood immediately filled the room. Then a glass of sumptuous well-aged Shiraz wine was served with plenty of red and black fruits (cherry and mulberry), along with rosehip and an enticing sweet herbal spice in the background. On the palate, spiced plum jam, dark chocolate covered stem ginger and an orange olive oil cake with candied walnuts. Water released a spiced cranberry and marzipan loaf with blueberry and liquorice jam and the mouth-filling flavours of an almond, pistachio and Turkish delight m'henchha – a Moroccan 'snake cake'.

<b>14 YEARS</b>	<i>11-July-2003</i>
REFILL PORT BARRIQUE	DK 42 BOTTLES
<i>58,2 %</i>	<b>725,-</b>



## DEEP, RICH & DRIED FRUITS

### CASK No. 39.151

#### A BLUE LADY AND A SERAPH'S SMILE

The nose is smooth and indulgent – like being served Blue Lady tea\* and After Eight mints on a polished mansion house table. With time fruits open up – tangerine, kumquat, peach schnapps, prunes and figs. The palate is mouth-filling, velvety, smile-inducing and sweet as a Seraph's smile – maple syrup, moist brown sugar and raisin fudge; then come hints of ginger, nutmeg and oak and some green apple and sherbet. The reduced nose offers cinnamon swirls, marshmallows, sun-ripened sultanas and toffee pennies. The palate combines thick honey and fudge sweetness with melon, mango and sherbet dib-dabs; cinnamon and leather to finish. (\* black tea flavoured with citrus and exotic flowers). Previously matured in an ex-Oloroso butt.

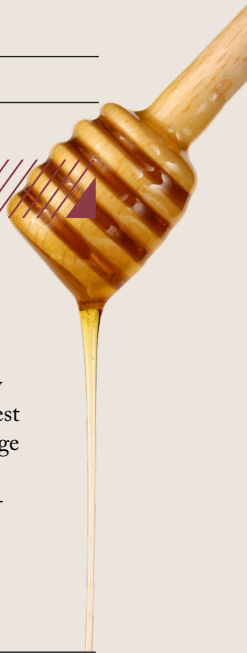
<b>19 YEARS</b>	<i>27-October-1997</i>
EX-OLOROSO SHERRY BUTT / 1. FILL SHERRY BUTT	DK 72 BOTTLES
58,4 %	<b>900,-</b>

## OLD & DIGNIFIED

### CASK No. 7.187

#### SILKY, SEXY AND INDULGENT

The nose, mild-mannered and beautifully balanced, displayed a full spectrum of sweetness, from ripened barley to sticky toffee pudding and a box of chocolate pralines; also hints of new leather and lino cuts. The palate was deep, full of interest and attention-grabbing – intensely sweet (iced caramels, rum and raisin ice-cream) with a kaleidoscope of orange (orange blossom, orange peel, blood orange), tropical fruits and perfumed leather. The reduced nose found sherry-soaked fruits, sherbet and tobacco, while the palate was now silky, sexy and indulgent, pulsing in the mouth with chocolate and fruit – 'What more could you ask?' was one panellist's opinion.



<b>25 YEARS</b>	<i>6-May-1992</i>
REFILL HOGSHEAD	DK 42 BOTTLES
54,3 %	<b>1.000,-</b>

## JUICY, OAK & VANILLA

### CASK No. 26.121

#### A REAL 'PICK-ME-UP'

A potpourri of dried petals and leaves from a variety of flowers infused with tangerine oil combined with a new Barbour jacket, a hint of stem ginger spice and a spritz of sea salt spray made this an invigorating zesty, oily, waxy fragrant experience. Mouth-filling sweet, poached pears in honey, ginger and cinnamon syrup before a gentle spiced apple cake with a salty sweet lemon drizzle topping took over in the long finish. Diluted, like a snuffed out vanilla scented candle next to a plate of gravlax (cured salmon served in a honey mustard sauce) and on the palate salted caramel sauce and a tangy vanilla lime smoothie.



<b>13 YEARS</b>	<i>27-February-2004</i>
1. FILL BARREL	DK 36 BOTTLES
53,3 %	<b>825,-</b>

## JUICY, OAK & VANILLA

### CASK No. 112.19

#### QUIRKY, KOOKY, FUNKY

This is a bit of an oddball, straight out of left field – it may be kooky but it's cooking with gas, idiosyncratic but copacetic – the nose has cereal and grassy notes, biscuits (digestives, lemon puffs, Hobnobs) and sherbet lemons; putty, clean plastic, emulsion, sanded wood and cigar ash. The palate is sweet (though slightly artificial, like flying saucers) and viscous with more biscuity flavours, but also quirky, funky features – anise, cinnamon, sorrel, Angostura and faux leather. Water makes it creamier and sweeter, both in the nose and on the palate – the latter finding a wink and an inkling of Haribo Tangfastic fizz.

<b>17 YEARS</b>	<i>25-July-2000</i>
<b>2. FILL BARREL</b>	<b>DK 30 BOTTLES</b>
<i>56,2 %</i>	<b>750,-</b>

## OILY & COASTAL

### CASK No. 4.232

#### ALL THE FUN OF THE FAIR

We found this untypical and unusual – the nose evoked seaside funfairs – candy floss, hot-dogs, popcorn and donuts; seashells, seaweed and sand dunes – also sea breezes carrying hints of axel grease and diesel motors – maybe someone selling grilled scallops and tiger prawns. The palate was hot and sharp – charred sticks, ash and smoke from a costal croft; char-grilled tuna and sweet and sour duck on the menu. The reduced nose had roasted chestnuts and dark chocolate Brazils, singed orange peel, burning straw and honey-glazed barbecued pork. The reduced palate found earthy, mouth-numbing spices (ginger, nutmeg, liquorice, clove) and honey on burnt toast.

<b>15 YEARS</b>	<i>20-August-2001</i>
<b>REFILL SHERRY BUTT</b>	<b>DK 78 BOTTLES</b>
<i>58,9 %</i>	<b>875,-</b>

## PEATED

### CASK No. 29.224

#### WE ARRIVED!

Whoever said 'to travel hopefully is a better thing than to arrive'? Nosing this one neat we had gladly arrived – sea salt, seaweed, sweet shrimp scampi cooked in melted butter with garlic and sliced bell pepper over a driftwood/peat barbeque. To taste we added a glass of Manzanilla Sherry and some lemon juice to the Angel hair pasta. Water brought out the hors d'oeuvres, creamy potted lobster mousse as well as crispy seaweed thin crackers. And for that final splash we added smoked mussels to the pan and enjoyed a delightful barbeque on the beach watching the sunset. Are you there yet?

<b>18 YEARS</b>	<i>13-May-1998</i>
<b>REFILL HOGSHEAD</b>	<b>DK 36 BOTTLES</b>
<i>55,3 %</i>	<b>1.125,-</b>



**PEATED****CASK No. 53.244****VANILLA CHIMNEY STACKS**

An abundance of delightfully sweet and light aromas enticed us into a world of tinned fruit cocktail syrup, roasted chestnuts and custard tarts with singed pastry edges. Delicate smoke came through like a vanilla chimneystack and the final remains of a beach bonfire being quenched by salty sea waves. The palate was juicy and big with sweet barbeque smoke and bramble jam mixed with honey roast peanuts. Sooty dust joined sticky cough sweets and liquorice on a platter carved from salt infused driftwood. Becoming even sweeter with water it carried a nutty appeal until the end with fine wood tannins, soft leather and smoked German beer on the finish.

<b>7 YEARS</b>	<i>1-June-2010</i>
<b>REFILL HOGSHEAD</b>	<b>DK 48 BOTTLES</b>
<i>58,8 %</i>	<b>625,-</b>

**HEAVILY PEATED****CASK No. 10.132****BURNT TWIGS IN A HONEY POT**

This nose (as we found) can take you just about anywhere – sugared almonds in a coal cellar, fish and chips in a bluebell wood, cigars and shotguns overlooking the Sound of Islay. The palate is big on smoke and sweetness – flame-scorched salted prawns, glazed pork belly, burnt twigs in a honey pot, sweet Turkish coffee, cigars and langoustines. The reduced nose finds beach bonfires, seaweedy rock-pools, smoky bacon and Cullen Skink by a seaside cottage peat fire hearth. The reduced palate boasts salty smoke and burnt pork crackling with hints of aniseed and ash – mouth-pulling, but in a good way! (\*a thick, creamy Scottish soup made with smoked haddock)

<b>9 YEARS</b>	<i>7-February-2008</i>
<b>REFILL BARREL</b>	<b>DK 30 BOTTLES</b>
<i>59,5 %</i>	<b>725,-</b>

## SINGLE CASK SPIRITS

### CASK No. C5.2

#### HERBY GOES BANANAS

An abundance of grown-up and complex aromas. Herbs d'Provence, freshly cut grass, dandelion, carnations and salted butter beckoned our inquisitive natures to pursue it further. We were rewarded with lemon balm, twiglets, honey on crispy rye bread, banana skin and vanilla custard with the subtle complexity of a dry martini. Combining with the lovely waxy texture of lemon skins we discovered pink grapefruit pith, liquorice stick and fresh nettles. The warming finish was dry and long lasting with grippy tannins from white grape skins and a clean, woody aftertaste that continued for some time

<b>XO</b>	<b>XO</b>
<b>COGNAC BARREL</b>	<b>DK 36 BOTTLES</b>
47,15 %	<b>875,-</b>

## SCS - OTHER SPIRIT

### CASK No. R8.1

#### SNEAKING A TOT INTO WOODWORK CLASS

I can imagine If I had snuck rum into my woodwork class. This would be it. Medium body, and initial aromas of citrus oils followed by the green apples with a hint of cocoa from my packed lunch box. As we were in the woodwork room, the sweet dusty dry sawdust notes were ever present. I could smell the marker pen that the teacher used on the white board as well tobacco and a touch of smoke, he was a heavy smoker. The finish was dry cacao which lingered like a naughty child on detention.

<b>18 YEARS</b>	<i>31-December-1998</i>
<b>REFILL BARREL</b>	<b>DK 90 BOTTLES</b>
57,5 %	<b>875,-</b>





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 2018

### 20. januar

på Karetten i København - 14.00 - 18.00

### 2. februar

på ToRVEhallerne i Vejle - 16.00 - ??

## KARETEN TILBYDER I FORBINDELSE MED CASUAL DAY FØLGENDE:

Casual Day - The Scotch Malt Whisky Society  
Lørdag 20 januar kl. 14-18

Frokost tilbud kl. 12-14  
Aften tilbud kl. 17-20

Fish'n chips og Shepherds pie  
Begge retter: Kr. 199,- p.p.

## BESTILLING TIL: TKO@SMWS.DK

## 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: 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: 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](mailto:TKO@SMWS.DK)

## SMAGNINGER

### SMWS FESTIVAL

Dato: 2. og 3. februar 2018

Sted: ToRVEhallerne i Vejle

## PARTNER BARER & RESTAURANTER

### Karetten

Hollænderdybet 1  
2300 København S

### Lidkoeb WhiskyBar

Vesterbrogade 72B  
1620 København V

### The Wharf

Borgergade 16  
9000 Aalborg

### Kruts Karpot

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

### Kryb i ly kro

Kolding landevej 160  
7000 Fredericia

### Henne Kirkeby Kro

Strandvejen 234  
6854 Henne

# 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](http://smws.dk) under menuen shop, og yderligere informationer kan fås ved at sende en mail til: [TKO@SMWS.DK](mailto: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

*Eksklusivt. Til billige penge. Fremragende. Lærerigt. Største udvalg. Kanon atmosfære. Vildt spændende. Perfekt setup. Kundeminded. For alle.*

LARS AUSTMANN  
JENSEN

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

SØREN LUNDHOLM

