



OUTTURN

April 2018 Bottling List



SPRING HATCHING

BOTTLES AVAILABLE IN WEBSHOP
30. APRIL - 10.00 AM - WWW.SMWS.DK

KÆRE MEDLEM

Foråret er så småt på vej og med det, er det tid til at fejre april med et helt nyt Outturn. Apropos Outturns, så er der flere medlemmer der har spurgt til hvilke der er med på casual days, og lignende.

I de lige måneder, afholdes casual days, og det er således de respektive Outturns der kan smages der. I de ulige måneder modtager medlemmerne mindre Outturns, der kun kan købes via smws.dk.

Begrundelsen herfor er todelt. For det første bliver vi ofte tilbudt nogle spændende flasker i et begrænset antal, da de ellers er allokeret til andre lande. I nogle tilfælde er der ganske enkelt ikke nok til at kunne medbringe dem på casual days. Så i stedet for at sige nej tak, bliver de tilbudt medlemmerne i Danmark på denne måde.

Den anden side af sagen, er et nyt tiltag der træder i kraft senere på året. Fra en gang i efteråret, bliver der tale om globale tema Outturns, forstået på den måde at man i hovedkvarteret i UK vælger et tema, med nogle specielle flasker til at understøtte dette tema. Flaskerne bliver derefter fordelt til de forskellige lande, så det vil ikke være alle tema flasker vi får i Danmark, men nogle af dem.

For at det giver mening, vil vi alligevel skulle lave månedlige Outturns, men at skulle lave månedlige casual days vil ganske enkelt være en stor logistisk udfordring.

Et af vores medlemmer foreslog i en Facebook gruppe, at vi måske kunne lave et samarbejde med Partner barerne om flaskerne fra Outturns i ulige måneder – og det tager vi en snak med dem om i denne runde.

Tilbage er kun at ønske god fornøjelse med læsning af det nye Outturn, og på gensyn til casual days. Husk at få sendt en tilmelding afsted til tko@smws.dk.

På snarligt gensyn
Thomas Korsgaard



DEEP, RICH & DRIED FRUITS



CASK No. 7.197

MATURE WAY BEYOND ITS YEARS

Even the deep amber colour could not prepare us for the many surprises awaiting us. On the nose neat, sumptuous steamed treacle sponge pudding and a luscious dark chocolate & prune mousse were followed by spiced banana fritters dipped in a decadent hot melted chocolate sauce and a warm spiced (packed with nutmeg, cinnamon and clove) hazelnut-pear (sweet wine infused) cake. Add a tiny drop of water and the room was filled with the aroma of baking chocolate orange pomander cookies whilst on the taste, hazelnut pralines with a glass of Barolo Chinato (fortified wine produced with Nebbiolo grapes in Piedmont).

8 YEARS		<i>27-November-2008</i>
EX-SHERRY 1. FILL BUTT		DK 24 BOTTLES
<i>59,8%</i>	<i>Speyside</i>	750,-

DEEP, RICH & DRIED FRUITS

CASK No. 28.33

TEMPTATION TO THE DARK SIDE

The nose offered us Jaffa cakes, orange muscat and marmalade, sherry-soaked trifle sponge and roasted chestnut kernels, with an intriguing hint of Barbour jackets. The palate was big and intense – singed wood, over-done Garibaldis and now the shells of the roasted chestnuts – also crystallised orange, leather and maybe duck a l'orange. The reduced nose brought Pedro Ximenez, cough mixture and a burning hay-barn before turning back to marmalade and suggestions of vanilla. The palate was now rich, sweet and very dark – molasses, aniseed, figs and dates, with some tobacco, camphor and teriyaki beef on the finish; umbrageous, ebonized and fuliginous.



8 YEARS		<i>20-May-2008</i>
EX-SHERRY REFILL BUTT		DK 90 BOTTLES
<i>60,4%</i>	<i>Highland Southern</i>	650,-

DEEP, RICH & DRIED FRUITS

CASK No. 35.203

FERIA DE JEREZ

A deep amber colour built up our expectations and we were certainly not disappointed. A full aroma of roasted sweet potatoes with dried figs and a rum baba with caramelised apples and Chantilly cream awaited us. The taste neat was massive, chewy, and lively; dark chocolate covered figs and Sherry soaked Medjool dates. With water we were transported to the Feria de Caballo de Jerez a stunning display of the finest horses, riders in traditional costume on expensive leather saddles, the air filled with Flamenco music and impregnated by the smell of Sherry. An experience for all your senses - and yes, there were some fireworks going off too!

21 YEARS		<i>26-August-1996</i>
EX-OLOROSO REFILL BUTT		DK 30 BOTTLES
<i>60,1%</i>	<i>Speyside</i>	925,-

DEEP, RICH & DRIED FRUITS**CASK No. 41.101****HARD TO PUT DOWN**

The nose is juicy and fruity – peach schnapps, prune and Armagnac tart, orange jelly, blackcurrant bush and a wee plug of tobacco. The palate displays succulent, perfumed fruits (cherry, blackcurrant), caramelised brown sugar, lemon peel and a mild but stimulating tongue agitation of oak and clove. Like a roller-coaster, the reduced nose now becomes calming – barley sugars, perfumed pear and Demerara; peach trees and flowers surrounding sun-drenched decking. The palate, decadent and decidedly drinkable, has cinnamon on roasted peaches and mandarins in syrup – hard to put down. After 27 years in ex-bourbon wood we transferred this into a first-fill PX hogshead.

28 YEARS		<i>28-September-1988</i>
EX-PX 1. FILL HOGSHEAD		DK 24 BOTTLES
<i>49,5%</i>	<i>Speyside</i>	1.100,-

DEEP, RICH & DRIED FRUITS**CASK No. 63.44****DEEP SOUL MEDICINE**

Fairly typical sherried nose – crunchy crème brûlée crust, a plethora of prunes, coconut marshmallow biscuits, gingerbread, treacle toffee and figs – and a cello standing in an Eastern rug shop. Wow! – The palate is an explosion of scorched wood, treacle, liquorice and PX, with a tingling aftermath of dark cherry, ginger, nutmeg and clove. The reduced nose finds iced ginger-cake, maple candies and black bun, but seems more medicinal, with throat lozenges, iodine and muscle rub, wood ash and cigar boxes. The palate has dark, earthy sweetness – sticky dried dates, treacle and molasses, spiced plum chutney, Peshwari naan and Pontefract cakes.

11 YEARS		<i>29-June-2006</i>
EX-OLOROSO REFILL BUTT		DK 30 BOTTLES
<i>60,7%</i>	<i>Speyside</i>	725,-

DEEP, RICH & DRIED FRUITS**CASK No. 78.41****A REAL SHERRY MONSTER**

The nose took us to straight sherry-land – raisins, figs, fruit cake, cinder toffee, custard flan, sweet pipe tobacco, almond biscuits and Madeiran molasses cake – a resonating cello of a dram. The neat palate was a real sherry monster – treacle toffee, PX, muscovado, liquorice, Eccles cakes and tongue-etching coal tar – fire-breathing dragons arrived from the bodegas of Jerez. With water however, the nose became syrupy sweet – crème brûlée crust, caramel wafers, bramble cheesecake and date loaf – actually a pleasure in its own right. The palate became candy sweet – tablet, chocolate brownie and toffee; an after-tingle of ginger cake – now a sheer delight.

19 YEARS		<i>31-December-1997</i>
EX-OLOROSO REFILL BUTT		DK 30 BOTTLES
<i>57,1%</i>	<i>Highland</i>	825,-



JUICY, OAK & VANILLA

CASK No. 76.136

FRISKY FRESH FRUITINESS

A sweet, deep, warming aroma greeted the Panel like orange pure essential oil with a hint of eucalyptus as well as juicy strawberries freshly dipped into a warm melted chocolate sauce. The taste neat had a viscous liqueur-like start moving swiftly on to a boozy chocolate roulade with kirsch-soaked cherries. Water released the scent of candied oranges with a hint of fresh tobacco leaves and beeswax furniture polish, whilst on the palate now fruit scones with cherry jam and fresh purple grape juice. After thirteen years in an ex-bourbon hogshead we transferred this whisky into a virgin oak hogshead with a heavy toast and a medium char.



14 YEARS	<i>01-October-2002</i>	
HTMC NEW OAK HOGSHEAD	DK 30 BOTTLES	
56,8%	Speyside	800,-

LIGHTLY PEATED

CASK No. 4.234

SUNDOWNER DRAM

A wonderful nose of light smoke and sea breezes drifting over heather moors, toffee popcorn, light curry sauce or mango chutney on chapattis and bourbon-seasoned cigars. The palate has more of a sweet, smoky punch than expected – reminiscent of baby-back ribs sizzling on a driftwood beach bonfire, smoked almonds, nutty chocolate and a maltings kiln or smokehouse. The reduced nose has golden syrup and puff candy sweetness and a feeling like the warm glow of peat embers on a beach at sunset. The palate now pleases with heathery, perfumed smoke, wood ash and toasted marshmallows – definitely a sundowner dram.

15 YEARS	<i>20-August-2001</i>	
EX-SHERRY REFILL BUTT	DK 54 BOTTLES	
59,7%	Highland Island	875,-

PEATED

CASK No. 10.137

BEACH BONFIRE COCKTAIL HOUR

We immediately found ourselves sitting around a beach bonfire as twigs and charred driftwood crackled and split in the flames. The flickering glow illuminated the seashells that lay scattered on the sandy beach and reflected off the rock pools and onto the chalk cliffs behind us. We optimistically spread honey with fennel seeds onto toast that had been burnt in the flames during a moment of absent-mindedness largely due to the arrival of margaritas with plenty of salt and lime. We began to serve the cherry pie, now slightly smoked but served with a generous quantity of thick cream. On the breeze came a spicy note of garam masala with mango chutney that seemed to create a perfect balance with the wonderful aromas of the fire. After spending nine years in an ex-bourbon hogshead this was transferred to a 2nd fill hogshead for the remainder of its maturation.



9 YEARS	<i>10-December-2007</i>	
HTMC 2. FILL HOGSHEAD	DK 54 BOTTLES	
58,8%	Islay	700,-

PEATED

CASK No. 42.42

WAITER... THERE'S ASH IN MY COFFEE

Like sitting atop a campfire we found ourselves engulfed in plumes of scented wood smoke and airborne ash. A salty twang brought the maritime imagery of fish crates and oyster shells on wet sand, perhaps whilst drinking a mocha coffee. The palate carried a tingly spice and the charcoaled sensation of burnt twigs but with the fruity lift of raspberries and blackcurrants with dark chocolate sauce. The finish took a swing towards drier realms and introduced liquorice and burnt herbs with a lingering reek that became sweeter and very moreish with time. After spending 8 years in an ex-bourbon hogshead this was transferred to a new oak barrique for the remainder of its maturation.

9 YEARS		<i>21-February-2008</i>
FR FINE M+ NEW OAK BARRIQUE		DK 30 BOTTLES
61,2%	Highland	700,-



PEATED

CASK No. 53.246

BLOWTORCH BLAST

The first impression was like a burning gorse bush which after a while moved on to toasted coconut and roasted peanuts as well as smoked mackerels with rhubarb and ginger. The initial taste felt like you had just blowtorched those mackerels together with a few tuna steaks and served them with hot horseradish sauce and heavily charred blood oranges. Water added the sweet fruitiness of apple crumble and hickory smoked grilled peaches whilst on the palate a lot sweeter as well, the peaches now being pickled or made into a smoked jam, with a fragrant lemongrass and menthol cigarette smoke finish.

7 YEARS		<i>01-June-2010</i>
EX-BOURBON REFILL HOGSHEAD		DK 42 BOTTLES
58,8%	Islay	625,-



HEAVILY PEATED

CASK No. 29.232

SEASIDE SWEET SHOP ON FIRE

The nose conveyed tasty, smoky things – maple-cured bacon, smoked fish and shellfish and Lapsang Souchong – behind that we detected lighter tones of floral perfumes, restrained TCP*, teryaki beef and blackcurrant. The palate, true to character, balanced big, mouth-filling smoke and breath-taking wood-char with pleasing honey sweetness. We also got a savoury, meaty layer and the heat of ginger, pepper and clove. The reduced nose – aniseed mouthwash, driftwood bonfires and a confectionery stall near rock-pools. The reduced palate – liquorice, Tiger Balm, salted caramel and smoke. Thumbs up all round but one or two panellists went completely crazy for it.

(*mild antiseptic based on phenols)

18 YEARS		<i>11-November-1998</i>
EX-BOURBON REFILL HOGSHEAD		DK 90 BOTTLES
59,1%	Islay	1.150,-

SCS - SINGLE CASK SPIRITS

CASK No. R8.2

THE HUNT MASTER BEFORE LUNCH

This was the sixth rum that we had tasted on a cold day in January. “It was like a grown-up version of Jagermeister”, said one Panel member. “Yes, and I also get that fresh magic marker pen”, said another. The third Panel member highlighted the old woody notes, with liquorice, tobacco leaf and cedar wood. They all agreed that the taste was initially sweet and spicy but quickly evaporated like the angel share of rum from a barrel in Nicaragua. And once water was added, it reminded them of ‘orange marmalade, with a hint of buttered caramel and toffee’. A nice way to finish the first tasting session before lunch.

18 YEARS	<i>31-December-1998</i>	
REFILL EX-BOURBON BARREL	DK 80 BOTTLES	
<i>57,5%</i>	<i>Nicaragua</i>	875,-

SCS - SINGLE CASK SPIRITS

CASK No. R9.1

MUSIC FOR THE HARD ROCKERS OF RUM

This sweet but slight metallic rum is like a rock band playing on your senses. Initial intense notes of tropical fruit and allspice changes tune like a lead guitarist to yeasty, sour dough, vegetal one. The song on your palate is a heavy one. Muscovado sugar, crème brûlée, crystallised caramel, hints of sherry and spice. The finale is a long rift of oaky spice, honey, ginger and cloves. Rock and roll in a glass playing all your favourite tunes. But leave the glass and come back to it a minute later, it'll be playing a slightly different song on your palate

13 YEARS	<i>29-February-2004</i>	
REFILL EX-BOURBON BARREL	DK 50 BOTTLES	
<i>61,8%</i>	<i>Panama</i>	825,-



A close-up, low-angle shot of a person's hands pouring whisky from a clear glass decanter into a lowball glass filled with ice. The scene is dimly lit, with warm, golden light highlighting the whisky and the person's hands. The person is wearing a dark sweater over a white collared shirt. In the foreground, a pair of glasses and a leather bag are partially visible on a dark surface.

**WOULD YOU LIKE
TO BUY THE SAME
WHISKY FOR LESS?**

*Invite your friend to join the society and receive
100DKK discount on a bottle of whisky!*

NÆSTE CASUAL DAYS 2018

Dronning Louise i Esbjerg: 19.00 – 22.00
11. April 2018

Ryans i Odense: 19.00 - 22.00
12. April 2018

Kareten i København: 14.00 – 18.00
14. April 2018

Hagges Musik Pub i Tønder: 19.00 – 22.00
17. April 2018

ToRVEhallerne i Vejle: 19.00 – 01.00
26. April 2018

Highlanders Bar i Aarhus: 14.00 -17.00
27. April 2018

Basement Beer Bar i Aalborg: 12.00 – 15.00
28. April 2018

BESTILLING TIL: TKO@SMWS.DK

CASUAL DAYS I 2018

Dato: 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: 29. Maj 2018, 15. August 2018, 30. Oktober 2018
11. December 2018
Tid: kl. 19.00 - 22.00
Sted: Hagges Musikpub i Tønder

Dato: 7. Juni 2018, 16. August 2018, 25. Oktober 2018,
12. December 2018
Tid: kl. 19.00 - 22.00
Sted: Ryans i Odense

Dato: 2. Juni 2018, 25. August 2018, 13. Oktober 2018
15. December 2018
Tid: 14.00 -17.00
Sted: Highlanders Bar i Aarhus

Dato: 8. Juni 2018, 17. August 2018, 12. Oktober 2018
20. December 2018
Tid: kl. 19.00 – 01.00
Sted: ToRVEhallerne i Vejle

Dato: 26. Maj 2018, 18. August 2018, 27. Oktober 2018
15. December 2018
Tid: 15.00 – 19.00
Sted: Kareten i København

Dato: 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: 1. og 2. februar 2019
Sted: ToRVEhallerne i Vejle

PARTNER BARER & RESTAURANTER

Kareten
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

Basement Beer Bar
Løkkesgade 18
9000 Aalborg

ToRVEhallerne
Fiskergade 2-8
7100 Vejle

Hagges Musik Pub
Vestergade 80
6270 Tønder

Dronning Louise
Torvet 19
6700 Esbjerg

PARTNER RESTAURANTER

Henne Kirkeby Kro
Strandvejen 234
6854 Henne

Kryb i ly kro
Kolding landevej 160
7000 Fredericia

Madtilbud i forbindelse med april måneds casual days. Madtilbuddet skal bestilles senest 3 dage før den pågældende casual day, og dette gøres ved at sende en mail til:

TKO@SMWS.DK

TORVEHALLERNE I VEJLE:

Dansk Kalv i asparges frikassé - nye kartofler
- hjemmesylt

175,-

HIGHLANDERS BAR I AARHUS:

BBQ pulled pork burgers with coleslaw and
fries

99,-

KARETEN I KØBENHAVN:

Forretter:

fish & chips 99,-

røget laks med purløgscreme 99,-

Hovedretter:

shepherds pie 169,-

fish & chips 169,-

steak 250 gr. med fritter og sc. bearnaise 259,-

DRONNING LOUISE I ESBJERG:

Unghanebryst m. Rieslingsrisotto m.
forårsløg, stegt pancetta og parmesan

150,-

