



**THE SCOTCH MALT  
WHISKY SOCIETY**

ESTD THE VAULTS, LEITH, SCOTLAND

# OUTTURN

*June 2018 Bottling List*



## EMERALD GEMS

BOTTLES AVAILABLE IN WEBSHOP

11. JUNE - 12.00 AM - [WWW.SMWS.DK](http://WWW.SMWS.DK)

## KÆRE MEDLEM

Sommerferien banker så småt på døren, og foran dig har du dermed det sidste Casual Day Outturn før vi når dertil.

Temaet for denne måned, er et "Irland mod Skotland" Outturn, og på trods af den lidt ulige kamp, idet kun to af flaskerne er fra Irland, så er det alligevel værd at bemærke at The Scotch Malt Whisky Society ikke har aftappet noget fra destilleri 51 siden 1991.

Har du lyst til at smage på de mange dejlige dråber, så er det blot at få sendt en tilmelding afsted til [tko@smws.dk](mailto:tko@smws.dk)

Siden sidst har vi haft fokus på vores partner barer rundt om i Danmark, da Skotland har lanceret et Global Partner Bar Programme. Årsagen hertil skal findes i at mange medlemmer søger til de annoncerede partner barer, og har en klar forventning om at finde et vist udvalg. Der vil stadig være enkelte barer rundt omkring der har nogle få flasker stående, men de vil ikke længere være listet som Global Partner Bar.

For Danmarks vedkommende vil medlemmer udover i Vejle, kunne finde et bredt udvalg af SMWS produkter på Kryb-Ly-Kro i Fredericia, på Highlanders Bar i Aarhus samt på Dronning Louise i Esbjerg.

Planen er at Kareten i København og Basement Beer Bar i Aalborg får status af Global Partner Bar indenfor en overskuelig fremtid.

Efter sommerferien vil hoved fokus være på at fejre The Scotch Malt Whisky Society's 35 års jubilæum. Det sker blandt andet med et særligt Outturn til September. Og så en lille teaser: Til september bliver der afholdt en online smagning i The Vaults, hvor danske medlemmer har mulighed for at deltage. De 5 dramme der smages på, bliver leveret til alle deltagere i et "Discovery Pack" - meget mere om dette senere.

Jeg glæder mig til at se så mange som muligt på de kommende Casual Days, og til jer der måtte være forhindret, ønsker jeg jer en rigtig god sommerferie.

På snarligt gensyn  
Thomas Korsgaard



SWEET, FRUITY & MELLOW



### CASK No. 5.63

#### TRIPLE DISTILLED BLOODY MARY

The Panel found this one surprisingly mature for the age. The nose revealed notes of cloudy lemonade, blood orange, celery salt, sultanas, wet earth, shoe polish, chamois leather and peach stone. Some dark chocolate, date puree and fig rolls all slosh about in the depths. With water it gave up quince paste, orange oils, lemon rind, aged moscatel, marjoram and a clove studded orange in mulling wine. The palate was full of orange bitters, prune juice, maraschino cherry with preserved lemon and a big slug of strong Manhattan cocktail. Some apple crumble and vanilla follow on. Reduction reveals more orange notes, some dried herbs and assorted spices with salted caramel going soft in the pocket of a wax jacket. Matured for 15 years in an ex-bourbon hogshead before being transferred to an Oloroso sherry hogshead for the remainder of its maturation.

<b>17 YEARS</b>	<i>11-October-2000</i>	
<b>EX-BOURBON / 1. FILL OLOROSO HOGSHEAD</b>	<b>DK 24 BOTTLES</b>	
<i>58,6%</i>	<i>Lowland</i>	<b>875,-</b>

SWEET, FRUITY & MELLOW

### CASK No. 46.62

#### A BRIDE IN A WAXED JACKET

A typical old Speyside nose – you could be at a wedding – fruit cake (with icing and marzipan), floral bouquets, custard slice, sugared almonds, melon, beeswax and banana split. The palate combines bread and butter pudding and Swiss roll with sherbet lemons, citric peel and refreshers, waxed paper and some wood spices. The citrus builds on the reduced nose – orange zest, orange blossom, pear baked with honey and clove – and it continues the waxy note (waxed jackets, sand candles). The palate is now beautifully integrated – chewy toffee and nougat, honey, melon and maraschino cherry, with teasing sherbet dib-dabs and tickling ginger spice.



<b>25 YEARS</b>	<i>6-November-1992</i>	
<b>REFILL HOGSHEAD</b>	<b>DK 30 BOTTLES</b>	
<i>53,8%</i>	<i>Speyside Lossie</i>	<b>1.125,-</b>

SWEET, FRUITY & MELLOW

### CASK No. 51.7

#### COME IN FROM THE COLD

The nose is a supple ooze of ripe pear flesh, Moroccan spices, lemon wax, tea tree oil, fresh linen and fabric softener. Growing greener with time it moves towards herbal liqueurs, cut grass, graphite and sunflower oil. Lemon thyme, ripe melon and a pinch of saffron and turmeric. Water reveals crushed mint leaf, mint tea, lemon and ginger tonic, coal dust and a deft flicker of waxiness. The mouth unfolds with white pepper, white chocolate and clove rock. Then simmering spices, green apple peelings, nutmeg, ovaltine and preserved fruits. Some muscovado sugar, a dab of ointment and a few slices of fresh pineapple. Reduction gives up more citrus, more melon, more pineapple and more emphatic green fruits wrapped up with assorted confectionary complexities.

<b>16 YEARS</b>	<i>16-October-2001</i>	
<b>1. FILL BARREL</b>	<b>DK 30 BOTTLES</b>	
<i>56,6%</i>	<i>Northern Ireland</i>	<b>1.175,-</b>

## SWEET, FRUITY & MELLOW



### CASK No. 51.11

#### IRISH DANGER JUICE

At first there are suggestions of caraway and pencil shavings beneath a taught and sinewed exterior. Time is needed to pry it out of itself. We are rewarded by jelly babies, icing sugar, chocolate digestives, wet beach pebbles, earth, various crushed flowers, baled hay and background notes of maraschino cherry and cola cubes. Reduction brings notes of warm custard tart, apple crumble and a sharp damson puree. The mouth is soft and viscous at first. Runny honey, buttery cereals, tea tree oil, camphor and fruit syrups all vie for attention. Some green peppercorns, soot, furniture wax and shortcrust pastry. With water: green fruits, a little talcum powder, some oatmeal and honey glazed garden fruits.

<b>15 YEARS</b>		<i>22-May-2002</i>
<b>1. FILL BARREL</b>		<b>DK 30 BOTTLES</b>
<i>56,7%</i>	<i>Northern Ireland</i>	<b>1.125,-</b>

## SPICY & SWEET

### CASK No. 108.12

#### SPEYSIDE - PEKING DIRECT

The panel were intrigued to try this lesser seen distillery. On the nose we found vanilla cream, soil, wood spices, flaked almonds and dried apricots. With water this developed into pumpkin flesh, sesame oil, rosewater, perfumed custard, vanilla marshmallows and rhubarb sours. The palate was syrupy in texture with an unexpected richness. It showed notes of cough mixtures, caraway, pine resin, sweetened ointments, spices, chilli pepper, roasted nuts, melon and juicy fruit bubblegum. Water worked a treat and brought forth notes of violets, gomme syrup, damson jam, plum sauce, five spice and crispy duck.

<b>10 YEARS</b>		<i>16-January-2007</i>
<b>1. FILL BARREL</b>		<b>DK 30 BOTTLES</b>
<i>62,7%</i>	<i>Speyside Spey</i>	<b>700,-</b>

## SPICY & DRY

### CASK No. 41.105

#### A DRAM FOR SNUGLING

Initial aromas beelined towards sweet and nutty domains as layers of praline sat on top of a thick wedge of marzipan. Fresh grape juice thickened into fruit jelly as pinecones beckoned the earthier hints of a forest floor before turning to soft leather. The texture was viscous and chewy with the sweet mouth feel of hazelnut oil. Blood orange combined with porcini mushroomsto give an autumnal sense snuggling in a thick blanket whilst sipping on a glass of whisky liqueur. The finish had sustained character, venturing again through honey, nuts and finally settling on fresh ginger marmalade on malt loaf

<b>21 YEARS</b>		<i>29-April-1996</i>
<b>REFILL BARREL</b>		<b>DK 24 BOTTLES</b>
<i>51,1%</i>	<i>Speyside Spey</i>	<b>925,-</b>



**SPICY & DRY****CASK No. 42.33****WE'RE JAMMIN'**

A busy nose to start with – white flowers, jammy (quince and bramble), vanilla, Chinese spices and heather honey. Then, slightly savoury, salty, malty with a hint of peat. At full strength it was a spicy and hot to taste. Cloves, melon and just-ripe fruits with slightly bitter fresh wood and a suggestion of wine making for a clean and interesting taste. With water it's gentler. Aromas take us to hot summer afternoons in a farmer's field with milk chocolate, barley sugars, ripe bananas and melon. With time the aromas develop into sauna wood. The taste is mellower. It's still fruity and sweet, but slightly creamy with gentler spices, some wine and a slightly salty tang. The finish was short but satisfying.



<b>9 YEARS</b>		<i>25-June-2008</i>
<b>REFILL BARREL</b>		<b>DK 24 BOTTLES</b>
<i>61,5%</i>	<i>Highland Island</i>	<b>700,-</b>

**DEEP, RICH & DRIED FRUITS****CASK No. 68.14****AN OLD FASHIONED ON A ROLLER COASTER**

The panel were initially taken aback by notes of chilli firecrackers, cajun seasoning, foam shrimps, lavender, well-aged Bourbon and honeycomb. We found further notes of mulling spices, orange bitters and youthful Demerara rum. Things took a turn for the summery with water as notes of cut grass on a warm day, buttercups & daisies, beeswax, creosote, BBQ chicken, fruit jams and rosemary all emerged. The palate was equally a rollercoaster with intense vanilla, cherry chocolate, mint julep, Tobasco-laden Bloody Marys and pencil erasers. Water revealed orange oil, bakewell tarts, cloves, toasted sesame seeds and crème brûlée. A cheek sucking finish ensued...

<b>8 YEARS</b>		<i>19-October-2009</i>
<b>RE-CHARRED HOGSHEAD</b>		<b>DK 30 BOTTLES</b>
<i>58,9%</i>		<b>675,-</b>

**LIGHTLY PEATED****CASK No. 53.250****SMOKED SALT ORANGE PEEL**

Introduced by a salty twang the nose discovered rich oils from sardines and mackerel as they sizzled in a pan of melted salted butter until it smoked and blackened in the heat. Burning heather produced a perfumed smog that echoed shades of oily orange skin and the sticky gloss of glace cherries. The palate evolved this sweeter strategy into honey and currants, perhaps taking in a barbecued glaze before diving head-first into a tin of smoked fruit salad. Ever-present waves of delicate floral perfume weaved around fresh fennel and sticky liquorice that merged into tar covered ropes on a finish that returned to salt and sweet smoke.



<b>11 YEARS</b>		<i>18-July-2006</i>
<b>REFILL HOGSHEAD</b>		<b>DK 36 BOTTLES</b>
<i>58,4%</i>	<i>Islay</i>	<b>825,-</b>

## LIGHTLY PEATED

### CASK No. 93.90

#### A MASCULINE ENIGMA

On the nose, we found nougat dipped in white chocolate and Tunnocks Snowballs (coconut, chocolate, soft marshmallow). Easier to identify were rusting shipwrecks and rock-pools, West coast disused slate quarries, peppery Scotch pies and honey-roast ham (with cloves); burnt jam tarts, vanilla pods, ash and smoke from burning cardboard. The palate also had its grubby side – charred twigs, charred lime, oiled wood, licking envelopes, watches with leather straps, smoke and ash – but we found enough positive sweetness to excuse it – nut brittle, sugar buns, honey, biscuit tin crumbs, cheap chocolate and pickled ginger. An enigma, but with a certain masculine charm.

<b>16 YEARS</b>	<i>16-February-2001</i>	
REFILL HOGSHEAD	DK 30 BOTTLES	
<i>53,1%</i>	<i>Campbeltown</i>	<b>875,-</b>



## PEATED

### CASK No. 10.144

#### OYSTERS AND MANZANILLA

Time had slowed to an undemanding meander as we relaxed outside the seaside cafe with the autumn sun gently warming our souls. The clean and salty air carried with it the evocative aromas of ship's rope and fishing nets as small boats passed before us. From the kitchen came the tummy rumbling smells of smoked prawns, roasted parsnips and grilled portobello mushrooms drizzled with walnut oil and a sprinkling of rosemary and thyme. Finally our lunch arrived... a platter of scallops and barnacles cooked in caramelised butter and fresh oysters served with a generous glass of chilled manzanilla sherry

<b>9 YEARS</b>	<i>10-December-2007</i>	
REFILL HOGSHEAD	DK 30 BOTTLES	
<i>60,1%</i>	<i>Islay</i>	<b>725,-</b>



## PEATED

### CASK No. 29.236

#### A SMOKY CONCOCTION

A smoky coastal aroma at first with sea air, sea water and sea shells was soon followed by fruity notes of pears and apples rounded off by tarragon infused vinegar. On the palate neat a lot bigger than on the nose starting with smoky, peaty, earthy flavours followed by liquorice, then a hint of salt and vinegar crisps as well as oysters sprinkled with fresh lemon. Water initially released diesel fumes and a whiff of WD-40 before fresh ginger mint tea and salmon ceviche with fennel salad emerged. To taste now a lot sweeter, chocolate fondant with smoked dark cherries and a refreshing lemon mint cake in the finish.

<b>18 YEARS</b>	<i>11-November-1998</i>	
REFILL HOGSHEAD	DK 42 BOTTLES	
<i>57,7%</i>	<i>Islay</i>	<b>1.150,-</b>

## SCS - SINGLE CASK SPIRITS

### CASK No. A4.2

#### FRESH AS A DAISY

An enticing nose began confidently with boiled lemon sweets and sweet boozy butterscotch. Then, heady floral scents in the form of lavender and eucalyptus gave way to effervescent orange juice and a freshly polished mahogany table. The anticipation was palpable. To taste, lemon drizzle cake to start followed by deeper notes of golden syrup, thick cut marmalade, a solvent pear drop note and fine spice and tannins in the finish. A splash of water (the addition of which is not traditional with Armagnac) brings Turkish delight, watermelon, quince jelly and almond butter to the nose. The palate, now “fresh as a daisy” transported us to a sunny garden in full bloom before deepening to orange oil and a lingering dark chocolate bitterness. From the Folle Blanche grape.

<b>VINTAGE</b>		2005
<b>ARMAGNAC BARREL</b>		<b>DK 24 BOTTLES</b>
51,0%	<i>Bas Armagnac – Folle Blanche</i>	<b>700,-</b>

## SCS - SINGLE CASK SPIRITS

### CASK No. B5.3

#### SEDUCTIVE SWEETNESS AND EARTHY SPICE

The nose oozed seductive sweetness (chocolate cream egg, pecan pie, molasses) and earthy spice notes of tree bark, nutmeg, cinnamon, patchouli oil and a new John Deere tractor – we wanted to hold its hand and walk into the desert sunset. The palate was syrupy sweet and spicy, bold and intense – liquorice and cherry bandy, banana toffee and Lapsang Souchong. The reduced nose had the holiday appeal of aromatic tanning oil, the sweetness of amarena cherries and cinnamon iced buns, with some oak and black tea. The palate combined chocolate and vanilla slice sweetness with tea chest tannins and tasty woody spice.

<b>14 YEARS</b>		11-September-2003
<b>NEW OAK BARREL</b>		<b>DK 24 BOTTLES</b>
53,5%	<i>Tennessee</i>	<b>1.000,-</b>



A close-up, low-angle shot of a person's hands holding a large, clear glass decanter filled with golden whisky. The person is wearing a dark suit jacket over a white shirt. The decanter is being tilted over a lowball glass filled with whisky and several large ice cubes. The scene is set on a dark wooden bar counter. In the foreground, a pair of dark-rimmed glasses and a brown leather bag are partially visible. The lighting is warm and dramatic, highlighting the textures of the glass, the liquid, and the person's clothing.

**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!*



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**NÆSTE CASUAL DAYS 2018**


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Dronning Louise i Esbjerg: 14.00 – 17.00  
9. Juni 2018

Ryans i Odense: 19.00 -22.00  
7. Juni 2018

Kareten i København: 14.00 – 18.00  
26. Maj 2018

Hagges Musik Pub i Tønder: 19.00 – 22.00  
29. Maj 2018

ToRVEhallerne i Vejle: 19.00 – 01.00  
8. Juni 2018

Highlanders Bar i Aarhus: 14.00 -17.00  
2. Juni 2018

Basement Beer Bar i Aalborg: 12.00 – 15.00  
9. Juni 2018

**BESTILLING TIL: [TKO@SMWS.DK](mailto:TKO@SMWS.DK)**


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**CASUAL DAYS I 2018**


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Dato: 1. September 2018, 27. Oktober 2018,  
8. December 2018  
Tid: kl. 12.00 - 15.00  
Sted: Basement Beer Bar i Aalborg

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

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

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

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

Dato: 18. August 2018, 27. Oktober 2018,  
15. December 2018  
Tid: 14.00 – 18.00  
Sted: Kareten i København

Dato: 25. August 2018, 13. Oktober 2018  
15. December 2018  
Tid: 14.00 – 17.00  
Sted: Dronning Louise i Esbjerg

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Tilmelding med navn på evt. gæst som altid til: [TKO@SMWS.DK](mailto:TKO@SMWS.DK)

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**SMAGNINGER**


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**SMWS FESTIVAL**

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

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**GLOBALE PARTNERBARER**


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Highlanders Bar Mindebrogade 5 8000 Aarhus C	ToRVEhallerne Fiskergade 2-8 7100 Vejle
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Dronning Louise  
Torvet 19  
6700 Esbjerg

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**PARTNER RESTAURANTER**


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Kryb i ly kro  
Kolding landevej 160  
7000 Fredericia

Madtilbud i forbindelse med juni 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**

Bemærk: Tilbuddet gælder kun ved forudbestilling.

**KARETEN I KØBENHAVN:**

**Forretter:**

Fish & chips m/ sc. verte 99,-

Røget laks med purløgscreme 99,-

**Hovedretter:**

Fish & chips m/ sc. verte 169,-

Shepherds pie m/ blandet salat 169,-

250 gr. Steak af oksefilet  
hertil pommes frites  
samt sc. bearnaise 259,-

Karetgryde 179,-  
Kalvekød i paprikasauce,  
bacon, cocktailpølser  
og champignon serv. med  
pommes frites

**HIGHLANDERS BAR I AARHUS:**

Brunch 79,-

Sausage, Bacon, Scrambled Egg & Hash  
Brown - Served between 13-14

Dinner 99,-

Mild Chicken Curry (Korma/Masala)  
served with Rice or Chips - served from kl. 16

**TORVEHALLERNE I VEJLE:**

Stegt flæsk og persillesovs

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**155,-**

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