

Outturn

August 2020 Bottling List



BOTTLES AVAILABLE IN WEBSHOP SATURDAY 29. AUGUST - 19.00 - WWW.SMWS.DK

KÆRE MEDLEM

Med august måneds Outturn i hånden, er det med stor glæde at kunne præsentere 12 nye aftapninger til de kommende Casual Days.

Vi har været i løbende kontakt med de respektive lokationer for afholdelse af Casual Days, og det er vigtigt for os at understrege at alle retningslinjer i forhold til forsamlingsloft samt afstandsregler bliver overholdt. Derfor skal du købe en billet på smws.dk hvis du ønsker at deltage. På denne måde styrer vi bedst at retningslinjerne bliver fulgt. Billetter til Casual Days finder du under menuen "Smagninger". Vi glæder os til at se jer alle igen.

Til vores venner i København, er der mulighed for at forudbestille 3 stykker smørrebrød kl. 12.00, så er der lidt at stå imod med. Prisen for dette er 120 kroner inkl. en øl, og bestilles ved at sende en mail til: tko@ smws.dk.

Overskydende flasker fra Casual Days bliver sat til salg på smws.dk lørdag den 29. august.

Den 1. august byder vi velkommen til et nyt medlem af SMWS familien her i Vejle. Anita Poulsen er ansat foreløbigt i 8 måneder til blandt andet at opbygge et godt netværk til de nuværende og kommende Partner Barer. Skulle du sidde derude og kende den perfekte potentielle Partner Bar i netop din ny, er du velkommen til at tippe os om dette.

Nu hvor vi atter kan mødes fysisk, genoptager vi også afholdelse af smagninger. Vi har efterhånden dygtige ambassadører i alle områder af Danmark, og er du medlem af en whiskyklub, af en personaleforening eller noget helt tredje, er du ligeledes velkommen til at kontakte os.

Tirsdag den 1. september åbner vi for bestilling af hotelværelser i forbindelse med SMWS Festivalen 2021. Der kommer en særskilt information ud om hvordan dette kommer til at foregå.

Lørdag den 12. september afholder vi en virtuel smagning på september Outturnet, der kommer til at indeholde en del aftapninger fra destillerier vi ikke ser så ofte, samt en aftapning fra et helt nyt destilleri i SMWS regi. Derudover bliver det også på denne smagning at vi smager "Danish Art Collection vol. 4". Pakkerne til denne smagning sælges på de kommende Casual Days, og der vil herefter komme et lille antal til salg på smws.dk såfremt du ikke kunne deltage på Casual Days.

På vegne af hele Team SMWS Danmark,

Med venlig hilsen Thomas Korsgaard



HOLD FAST THE **MORTAL SWORD**

SWEET, FRUITY & MELLOW

CASK NO. 6.38

DKK 750



CASK	Refill Hogshead
DATE DISTILLED	29-August-2006
AGE	13 years
STRENGTH	55,5%
REGION	Speyside
OUTTURN DK	30 bottles

A surprisingly dense and sweet nose full of condensed milk, sweetened butter, mango yogurt, milk bottle sweeties, gooseberry fool, lemon parfait, marshmallow spread, pink wafers, rosewater and gin sorbet. With water it develops a slightly leathery and animalistic side, with some notes of tangerine, blood orange, star fruit, kiwi and watermelon. The palate is sweet with golden syrup, sweet puddings, lemon sherbet, custard, sweet Loire chenin, agave nectar and a tiny waxy note in the background. With reduction there's citrus pith, Turkish delight, Rice Krispies dusted with icing sugar, gorse flowers, coconut milk and marzipan. A wee lick of petrol in the finish.





CASK	Refill Hogshead
DATE DISTILLED	20-May-1993
AGE	26 years
STRENGTH	52,1%
REGION	Speyside
OUTTURN DK	42 bottles

This was meditative, maybe even soporific but certainly marvellous – this will teach you the miracle of mindfulness! Strawberries and cream, elderflower syrup drizzled over blueberry pancakes as well as soft, sweet, juicy ripe peaches. On the palate we were spellbound by its grace and beauty, silky smooth with a seductive perfumed flavour - magical fairy dust! Careful with water but when we added a drop we opened the door of a long-closed church to discover its hidden splendour and we felt like in the tales of the Arabian nights – 'the genie was out of the glasses'.



CASK	2nd Fill Barrel
DATE DISTILLED	26-November-2007
AGE	12 years
STRENGTH	58,8%
REGION	Speyside
OUTTURN DK	24 bottles

We found ourselves strolling through flower gardens surrounded by timber fencing and a vegetable patch that delivered wafts of fresh carrots. Flavours of dried dates, dark chocolate and ginger combined fruity and sweet notes with warming spice. Dried apricots and apples then formed into sweet tarts laced with vanilla as we sipped on black tea with sugar. Water only darkened the date as blackberries danced with coffee beans and liquorice. Curious oily notes of riesling wine sauntered alongside dried autumn leaves as seasoned oak surrounded black cherries and blackcurrant tarts. Finally we found bananas and barley lured further spice on the finish.

STARCH OF THE **PENGUINS**

CASK NO. 39.195

DKK 775



CASK	Refill Hogshead
DATE DISTILLED	24-July-2006
AGE	14 years
STRENGTH	59,1%
REGION	Speyside
OUTTURN DK	30 bottles

A rather lovely initial aroma of fresh fabrics, laundered linens, sunflower oil, flatbreads, buttered toast and a wee hint of pocked-melted Penguin chocolate biscuits. This overall starchy and malty quality really works nicely with these further notes of lemon barley water, herbal toothpaste, pomegranate, star fruits and banana pudding. Reduction brings out elegant floral aspects such as bog myrtle, heather flowers, meadowsweet and gorse. Then back to cereals with grist, putty, anthracite and trail mix. In the mouth this one opens rather surprisingly on hessian, clover, mint julep with posh ginger beer, bread pudding with sultanas, dried mushrooms and touches of wax and canvas. With water the mouth becomes more floral and starchier again, more fabrics, more chocolate biscuits, lightly sooty, barley sugars, vegetable broths, chalky, Serrano ham wrapped around Manchego cheese and hints of roast vegetables.



CASK	1st Fill Sherry Butt
DATE DISTILLED	6-June-2006
AGE	12 years
STRENGTH	65,4%
REGION	Speyside
OUTTURN DK	48 bottles

After we were all stunned by the deep amber colour an abundance of aroma descriptors followed; polished mahogany, marzipan, orange oil, cocoa roasted almonds, homemade strawberry liqueur and the list could go on. However, the palate was very different with a sweet and savoury note like a broth including caramelised vegetables and browned meat or a Japanese miso soup. Water added on the nose a brioche with sweet berries, hazelnut cream and dark chocolate, while on the palate very smooth unctuous texture like spaghetti with a Bolognese sauce and fresh Parmesan cheese grated on top – umami heaven!

BIRCHER MUESLI ALMOST 'COMPLET'

SPICY & SWEET

CASK NO. 36.174

DKK 775



CASK	Refill Hogshead
DATE DISTILLED	22-August-2006
AGE	13 years
STRENGTH	58,4%
REGION	Speyside
OUTTURN DK	30 bottles

The aroma neat felt like being served the perfect Bircher muesli, prepared the night before, with oats, chai and pumpkin seeds, almonds, maple syrup, vanilla and lemon juice – well mixed and put in the fridge so all we needed to do was add milk. On the taste an abundance of gentle Caribbean sweet spices like nutmeg, cinnamon and clove. With a drop of water we were served a warm pear and mango compote with cardamom pods and chopped pistachio nuts, whilst on the palate like a slice of perfectly smoked Black Forest Kirschwasser salami on slightly sweet Pumpernickel bread.

DESSERT TRIPTYCH: MUSHROOM SORBET

DEEP, RICH & DRIED FRUITS

CASK NO. 1.223

DKK 775



CASK	Refill Oloroso Sherry Butt
DATE DISTILLED	8-December-2008
AGE	10 years
STRENGTH	63,4%
REGION	Speyside
OUTTURN DK	24 bottles

Deep, dark and full of secrets! Musky primroses, pressed wildflowers, plum jam, five spice, rose petals, freshly oiled wood and chopped wild mushrooms. Aged plum wines, fresh figs, prune eau de vie, black tea infused with hibiscus and a taut backbone of freshly milled grist. Water unveils floral hopped amber beers, mushroom powder, boot leather, balsamic reduction and red fruit syrups. An old leather tobacco pouch lingers in a nearby pocket. In the mouth it delivers caramelised pears, winter spices, warm banana bread, salty Madeira and hummus. Some damp moss and herbal throat lozenges. Dilution makes it sweeter, fatter and with lots of pumpernickel bread, orange cordial, jasmine and bouillon stock.

KLEIN LEINE

LIGHT & DELICATE

CASK NO. 26.146

DKK 750



CASK	2nd Fill Barrel
DATE DISTILLED	19-September-2011
AGE	8 years
STRENGTH	58,6%
REGION	Highland
OUTTURN DK	24 bottles

Typically thrilling aroma from this great distillery. Vivid notes akin to coastal bubblegum, soft waxes, citronella candles, lighter fuel, Poire Williams, beach pebbles, mineral salts and soft notes of hessian, leather and a hint of spearmint. An undercurrent of dark Germanic breads and beers. With reduction we found it got chalkier and slightly drier with a more medical edge. Flint smoke, embrocations, sack cloth, play dough and lanolin. A hint of salty, smoky sausage. The palate was immediately lush and herbal. Notes of pineapple cubes, sweet wort, heather ales, runny honey drizzled over salty porridge, marjoram, tarragon and smooshed dandelions. With water it evolved more towards limoncello and tonic water, aspirin, pineapple syrup, citrus pith, elderflower and a peppery flourish of

SUGARED SUMMER STRAWBERRIES

JUICY, OAK & VANILLA

CASK NO. 12.39

DKK 725



CASK	1st Fill Barrel
DATE DISTILLED	29-September-2009
AGE	10 years
STRENGTH	58,5%
REGION	Speyside
OUTTURN DK	30 bottles

We were all busy potting lemon cypress trees as this fresh lemony fragrance filled the room along with a sweet sprightly aroma of cotton candy and sugared summer strawberries. The taste neat had the sweetness of toffee and fudge followed by black peppercorns and fresh ginger and culminating in a very pleasant dry, slightly oaky finish. When we added water initially the aroma of palm tree sap appeared before warm rhubarb crumble with custard and hot peppermint tea took over and we reminisced on a childhood favourite no longer on the shelves, Campino yoghurt and fruit strawberry candy.



CASK	1st Fill Barrel
DATE DISTILLED	16-March-2012
AGE	7 years
STRENGTH	58,4%
REGION	Campbeltown
OUTTURN DK	30 bottles

Clean, fresh sea air entwined with a beach bonfire and peat-smoked marshmallows and charcoal roast king prawns made this a real pleasure on the nose neat. On the palate very maritime; oysters, mussels, crab meat, lobster sea kelp and fish soup cooked over an open peat fire in a cauldron, but yet also a surprising juicy papaya sweet freshness. With a drop of water, we had smoked salmon on toast as well as lemon-peppered smoked tuna steak. When we tasted it, we created a peaty whisky champagne cocktail adding a splash of raspberry liqueur into the mix – powerful potion!

SMOKY HARBOUR FISH SUPPER

PEATED

CASK NO. 10.196

DKK 700



CASK	Ex-Bourbon / 2nd Fill Barrique
DATE DISTILLED	17-October-2013
AGE	6 years
STRENGTH	61,3%
REGION	Islay
OUTTURN DK	36 bottles

The aroma took us back in time – fish and chips with plenty of salt and vinegar wrapped in yesterday's newspaper as we sat on a pier watching the fishing boats leaving the harbour. The taste neat was powerful and full-bodied as we have gone up-market with smoked scallops in a Worcestershire sauce and horseradish gremolata. With the addition of water, a creamier vanilla scent emerged besides the backbone aroma of oily, salty and smoky. To taste; sweet sugar kelp and salty caramel while in the finish; smoked sardines on burnt toast appeared. After five years in an ex-bourbon hogshead we transferred this whisky into a second-fill French oak barrique.

KEEPING THE FIRE STOKED

PEATED

CASK NO. 53.327

DKK 825



CASK	Refill Hogshead
DATE DISTILLED	20-February-2009
AGE	10 years
STRENGTH	58,9%
REGION	Islay
OUTTURN DK	48 bottles

A variety of images came to mind nosing this sample neat. Smoked salted almonds, peat-smoked lobster tails and a steaming hot mug of Lapsang Souchong tea as well as the exhaust fumes of a tugboat. On the palate neat a sweet peat smoke caramel explosion like taking the first sip of a mojito cocktail served with caramelised sugar-crusted key limes grilled over a screaming-hot peat fire. Diluted we were transported into a kiln where barley was being dried over a blasting fire just being stoked with peat slaps before we sat down to eat honey and nut cluster muesli.



NÆSTE CASUAL DAYS 2020

Basement Beer Bar i Aalborg: 12.00 – 15.00 15. August 2020

Mig og Ølsnedkeren i Aarhus: 12.00 -15.00 22. August 2020

ToRVEhallerne i Vejle: 19.00 – 01.000 28. August 2020

Kareten i København: 13.00 – 17.00 16. August 2020 (ændret)

Dronning Louise i Esbjerg: 14.00 – 17.00 22. August 2020

Tønder: 18.00 – 21.00 18. august 2020

Odense, Klostervej 28 E, 5000 Odense C 15. August 2020

BILLET TIL CASUAL DAYS KØBES PÅ SMWS.DK

CASUAL DAYS I 2020

Dato: 7. November 2020, 5. December 2020

Tid: **kl. 12.00 - 15.00**

Sted: Basement Beer Bar i Aalborg

Dato: 31. Oktober 2020, 12. December 2020

Tid: **12.00 -15.00**

Sted: Mig og Ølsnedkeren i Aarhus

Dato: **6. November 2020, 17. December 2020**

Tid: **kl. 19.00 – 01.00**Sted: **ToRVEhallerne i Vejle**

Dato: 24. Oktober 2020, 19. December 2020

Tid: 13.00 – 17.00 Sted: Kareten i København

Dato: 31. Oktober 2020, Afventer dato for december.

Tid: **14.00 – 17.00**

Sted: **Dronning Louise i Esbjerg**

Dato: 27. oktober 2020, 8. december 2020

Tid: **18.00 - 21.00** Sted: **Tønder**

Dato: 31. Oktober 2020, 10. December 2020 Sted: Odense, Klostervej 28 E, 5000 Odense C

Tilmelding til casual days på smws.dk

EVENTS CALENDAR

VIRTUAL GATHERING

Dato: 12. September 2020, kl. 20.00

SMWS FESTIVAL

Dato: 4. februar - 7. februar 2021, SMWS Festival

Sted: ToRVEhallerne i Vejle

GLOBALE PARTNERBARER

Mig & Ølsnedkeren ToRVEhallerne Mejlgade 12 Fiskergade 2-8 8000 Aarhus C 7100 Vejle

Dronning Louise Basement Beer Bar Torvet 19 Løkkegade 18 6700 Esbjerg 9000 Aalborg

PARTNER RESTAURANTER

Restaurant Ø

Vestergade 31 6792 Rømø

KARETEN I KØBENHAVN:

Frokost tilbud i forbindelse med Casual Day den 16. august.

3 stykker smørrebrød inkl en øl.

Pris: 120 kroner.

Tilbuddet skal forudbestilles, og serveres kl 12.00

Bestilles ved at sende en mail til: tko@smws.dk.



