

# Outturn

January 2021 Bottling List



BOTTLES AVAILABLE IN WEBSHOP
SATURDAY 9. JANUARY - AFTER THE TASTING
WWW.SMWS.DK

## KÆRE MEDLEM

2020 er nu blot et minde, og mon ikke at de fleste af os krydser fingre for et 2021 der byder på flere oplevelser end det forgangne år.

De første par vintermåneder kommer til at stå i det virtuelle tegn. Vi er i fuld gang med at planlægge nogle spændende online events for jer – faktisk har vi allerede det første her den 9. januar, hvor vi præsenterer det Outturn du netop sidder med i hånden. Vi starter med en lille nørdet del, hvor vi smager på 4 gamle grains der tidligere har været solgt i Danmark, efterfulgt af 5 helt nye (delvist) peatede aftapninger.

Hvad vi ellers finder på, skal vi nok melde ud om løbende.

Efterhånden som vaccinerne bliver rullet ud, håber vi på en gradvis opblødning af restriktionerne, så det forhåbentligt bliver muligt at starte casual days op igen i løbet af foråret. Her er kun at sige at vi må væbne os med tålmodighed, og så melder vi ud så snart at det er muligt igen.

På dette tidspunkt af året ligger vi som regel underdrejet i forhold til at SMWS Festivalen plejer at være lige rundt om hjørnet. Den er i år som bekendt blevet udskudt til den 17. – 20. juni. Langt de fleste af jer har valgt at beholde jeres bookinger, hvilket vi er både glade og taknemmelige for. Vi ser frem til at kunne feste med jer som aldrig før. Vi håber og tror på at det kan lade sig gøre til juni.

En af de gode ting der kom ud af pandemien var, at vi har haft tid til at evaluere på de forskellige ting vi gør. Nye ideer er opstået, tiltag der kan gøre foreningen endnu mere spændende at være medlem af.

Hvis alt går som vi håber på, så kommer 2021 til at byde på et stort SMWS år, med månedlige Outturns hvor vi stadig vil tilbyde smagepakker til de der gerne vil smage først. Casual days kommer tilbage som det sociale element med deres egne casual Outturns. SMWS Festival til juni, virtuelle temasmagninger og en udvidet Gathering til september.

Der er mange spændende aftapninger på vej til os. Der er ganske vist lidt Brexit bump vi skal forholde os til først, men flaskerne skal nok komme frem. Der er blandt andet gensyn med gamle numre vi tidligere har været vant til, og som nu er tilbage i folden.

Med disse ord vil jeg gerne ønske alle et rigtigt godt nytår!

Med venlig hilsen Thomas Korsgaard





CASK	1. Fill Barrel
DATE DISTILLED	24-May-2012
AGE	8 years
STRENGTH	59,2%
REGION	Campbeltown
OUTTURN DK	30 bottles

The initial nose was all sticky sweets rolling in a dusty fireplace. Bananas baked in tin foil, barbecue shrimps with chilli and seared pineapple chunks. This evolved into a more exotic sweetness of juicy fruit bubblegum and some crisp notes of pink apple. Some light hints of bonfire smoke, coal scuttle and an animalistic meatiness. Water added the freshness of wet morning glass, new leather and fresh linens flapping on a shore. The palate is mouth-coating and richly spicy. A petrol-accented thickness of texture and notes of pine, liquorice and bark. Water brings a creaminess to the texture with notes of ambrosia custard, sea salt, hints of birch tar and a smoky medical quality.



CASK	2. Fill Barrel
DATE DISTILLED	12-April-2012
AGE	7 years
STRENGTH	57,0%
REGION	Highland
OUTTURN DK	30 bottles

We enjoyed a ploughman's lunch — cold meal of bread, cheese and onions accompanied by pickles. The cheese was smoky redwood cheddar and was served with a sweet chilli jam. On the palate we stayed with that theme but now a burned bacon Gruyere sandwich using French bread, spring onions, Dijon mustard, Gruyere cheese and smoky streaky rashers of bacon. With water our culinary voyage continued to India with pakora dipping sauce and tandoori spices while on the palate even further East with seared tuna in a soy and wasabi glaze. This was big, bursting with flavours, at the same time a little grubby, but certainly packs a punch!



#### PEATED

**CASK NO. 53.338** 

**DKK 875** 



CASK	Refill Hogshead
DATE DISTILLED	24-September-2007
AGE	12 years
STRENGTH	55,6%
REGION	Islay
OUTTURN DK	30 bottles

Standing at the fishing harbour we filled our lungs with the evocative aromas of sea salt, rock pools and lobster nets. The sweetness of brioche bread fused with irresistible applewood smoke, as oily smoked salmon and mackerel arrived on a bed of sugared seaweed. A refreshing haze of vinegar sizzled into the air as it was sprinkled over hot beer battered fish. The palate carried the intense and sweet smoke of a beach bonfire as burnt toffee melted with thick tar. The taste of the sea became summarised by fresh oysters with sweet vinaigrette served with a glass of fino sherry. A framework of driftwood surrounded the finish alongside the distant whiff of burning gorse.

### NICE TO MEAT YOU

#### **PEATED**

**CASK NO. 108.27** 

**DKK 675** 



CASK	2. Fill Barrel
DATE DISTILLED	24-August-2012
AGE	7 years
STRENGTH	66,3%
REGION	Speyside
OUTTURN DK	24 bottles

Antiseptic sprayed on latex! The talcum powder puff of an inverted medical glove. Spun sugar laced with aniseed, curls of leafy bonfire smoke, burnt brisket ends, roast coffee beans and mutton broth spilled in a muddy changing room. Reduction gave us spicy pulled pork, hot smoked salmon, sizzling milk in a pan, malt vinegar and plain peat smoke with newspaper ashes. In the mouth, there were oodles of Elastoplast, salt and vinegar crisps, game salami, hot tar, anchovy paste and raw petrol mixed with salty rice cakes and black olives. Hints of wasabi cracker, miso and seawater. The reduced palate was full of ploughman's pickle, smoked white fish, anthracite coals, industrial mouthwash, roof pitch, star anise and mercurochrome.

THE TAR PIT

**SINGLE CASK SPIRITS** 

Blended Batch 11 **DKK 575** 



CASK	Butts & Hogsheads
DATE DISTILLED	27. April 2011
AGE	9 Years
STRENGTH	50,0
REGION	Islay
OUTTURN DK	90 bottles

For this expression we wanted to introduce some

sherry matured whiskies into our recipe to bring some weight and compliment the huge smoky elements of the spirit. We opted for the dark and syrupy delights of Pedro Ximenez sherry butts, along with some refill bourbon hogsheads to temper and balance the dark sweetness. The Panel's tasting experience was all enveloping. "Wowza!" was the first reaction from one panellist. A strong waft of oily peat drifting across the moor towards the harbour. It conjoured up images of tarred ropes draped in kelp. We could smell malt loaf and salted peanuts mixed with burnt raisins. Lobster boats and creels provided minerality and there were notes of dark rum and brandy. A splendid backbone of peat and medicinal flavours backed up by liquorice, banana, rosemary & a distant dunnage warehouse. We imagined the formation of a tar pit, enveloping all around it and creating the most fragrant smoke. It's oily & medicinal with warming & spicy elements like bonfire oranges & ginger bread. Now an entire field of pineapple plants fell victim to the advancing tar, sending sweet tropical soot into the air. A touch of water gave notes of iodine & honey glazed peat. We cooked sweet glazed Chinese pork belly in the tarry heat as the pit consumed gorse bushes and fizzled as it was flecked with sea spray. The sweet sherry influence came through in the form of a peaty prune juice cocktail. Sweet and salty seaside vibes had us hearing gulls. The smoke gradually subsided leaving citrus smoked brine and ash in its wake.



Du har mulighed for at bestille en smagepakke bestående af 4 ældre grains, der tidligere har været solgt i Danmark – samt 5 helt nye aftapninger i den peatede afdeling.

Vi vil live streame på alle 9 dramme lørdag den 9. januar kl. 15.00 – hvor der altså er lagt op til 2 mini tema smagninger - Grain vs. Peat.

Pris for smagepakke med alle 9 dramme: 295 Kroner.



CASK	2. Fill Barrel
DATE DISTILLED	15-June-1988
AGE	29 years
STRENGTH	58,8%
REGION	Lowland / Grain
OUTTURN DK	30 bottles

The Panel was greeted by an inviting warm, sweet, cosy aroma of caramel baked apples with dried fruit, ginger and honey, banoffee pie and rum baba with Bourbon vanilla cream. On the palate neat a melange of sweet flavours like fudge, toffee and butterscotch as well as a tingling, mouth-filling, gently spiced fruity Moroccan couscous using harissa paste. A drop of water, if you wish, and the scent turned a little more fragrant, floral and herbaceous with the taste now like the powerful finesse of a wine from Alsace striking that perfect balance between being sweet and dry at the same time.



**OLD & DIGNIFIFIED** 

**CASK NO. G8.10** 



CASK	Refill Hogshead
DATE DISTILLED	12-June-1989
AGE	29 years
STRENGTH	57,5%
REGION	Lowland
OUTTURN DK	24 bottles

The nose started with fresh laundry flapping over a chamomile lawn, then banana toffee, butterscotch, Crunchie bars and apricot flan; finally reaching sawdust and polished wood. The palate was as intense as a trumpet blast in a barrel "spiced pumpkin pie, barbecued banana rolled in cinnamon and muscovado, toasted coconut and vanilla; the finish tingled with coffee, rolling tobacco and oak. The reduced nose released more coffee and mocha notes " also fig yoghurt, berry compote, Toffifee and sawmills. The palate continued its tongue-tingling intensity â€" but the dark brown sugar, toffee, gingerbread and honeyed oak combined to create a beautifully balanced harmony.



Refill Hogshead
29-November-1984
33 years
58,4%
Lowland Grain
36 bottles

Rhum agricole strikes first on this rather vivid nose before transitioning more towards a Spanish 'Ron' style with raw sugar cane and varnished wood. Over time it becomes deeper and more intensely honeyed. A spot of H2O suggests boat sealant, orange oils, hints of eucalyptus, wet cardboard, some pear brandy, pencil shavings and and old school desks. The palate is surprisingly waxy and thick. Rich and velvety with coconut, tobacco, old leather books and a lingering sense of pristine maturity. With just a little water there is an incredible freshness. Notes of apricot, fresh pineapple, coconut milk, granola, polished wood and a tobacco enriched finish.



CASK	2. Fill Barrel
DATE DISTILLED	22-September-1992
AGE	25 years
STRENGTH	58,9%
REGION	Lowland
OUTTURN DK	30 bottles

On a balsa wood galleon bursting with barrels of Jamaican rum, the pirates were having a brew. A heavy waft of Demerara sugar and coffee dregs bellowed from the galley, merging with ginger sponge cake topped with vanilla icing and macadamia nuts. Tropical fruits were represented by sliced mango, guava and baked banana covered with melted dark chocolate. Hazelnut spread and buttered brown bread brought a sweetness that fused into toasted marshmallows and fresh doughnuts dipped in white chocolate. A warm orange oil glow illuminated the voyage as the ship sailed onto lands of vanilla, coconut and sticky glazed fruits.

