

# Outturn

March 2021 Bottling List



BOTTLES AVAILABLE IN WEBSHOP
SATURDAY 6. & 20. MARCH - AFTER THE TASTING
WWW.SMWS.DK

## KÆRE MEDLEM

Første forårsmåned i 2021 tager sin begyndelse, og således er det tid til marts måneds Outturn.

Mens vi venter på at forsamlingsloftet bliver hævet, og vores partnerbarer får lov til at genåbne, fortsætter vi med at streame her fra Vejle.

Vi har fået en spændende Gin hjem fra Nordirland, og Terje kastede straks sin kærlighed på denne flaske i samme øjeblik han så den. Resultatet blev en frisk G&T – og har du lyst til at smage den, så kan du bestille den som et ekstra samlesæt sammen med marts pakkerne.

Første streaming seance bliver lørdag den 6. marts, kl. 14.00 hvor vi sammen smager 6 dramme fra forskellige smagsprofiler. Hvilke det drejer sig om kan du læse mere om i Outturnet, og pakken er allerede at finde på smws.dk.

Lørdag den 20. marts kl. 14.00, dykker vi ned i 3 udsøgte dramme. 2 Premium flasker, den ene fra et lukket destilleri, samt en aftapning fra Vaults Collection. Har du lyst til at smage med på denne del, er denne pakke også nu at finde på hjemmesiden.

Vi vil gerne sige jer alle tak for den enorme støtte I viser os, det gør at vi stadig er her, og glæder os utrolig meget til igen at kunne mødes i den virkelige verden. Forhåbentligt går der ikke så længe endnu. Tak!

God fornøjelse med læsningen, og på "gensyn" på skærmen.

Med venlig hilsen Thomas Korsgaard



# FRUITY CORRUPTION

#### **SPICY & SWEET**

CASK NO. 105.29

**DKK 675** 



CASK	2. Fill Bourbon Barrel
DATE DISTILLED	3-December-2012
AGE	7 years
STRENGTH	66,5%
REGION	Speyside
OUTTURN DK	30 bottles

An awesome nose delivered pineapple sorbet on lemon meringue pie and a heavy scattering of blackcurrants, raspberries and blueberries. Then through a honey glaze appeared nutmeg and lime with fresh mint and liquorice. The citric vivacity of bergamot and blood orange collided on the palate but now with mango, coconut and intense brown sugar on cherries that suggested darker intentions. With water, it was nutmeg and lemon cough sweets that joined pineapple, soft toffee and sugar-coated almonds. A light strawberry fruitiness in the mouth quickly moved aside as a wicked combination of dark chocolate, cinnamon and sultanas opened a doorway to tingly spice and mint.



CASK	Refill Bourbon Hogshead
DATE DISTILLED	30-January-2006
AGE	14 years
STRENGTH	58,0%
REGION	Speyside
OUTTURN DK	30 bottles

A minty, chalky freshness greeted the Panel before golden-coloured dried jumbo raisins, as well as sliced melon, served with a sprinkling of ginger appeared. On the palate neat cracked black pepper crispy flatbread with salty butter and quince jelly before the sweeter taste of flapjacks, apple crumble and a maraschino cherry on a bamboo cocktail stick took centre stage. After a drop of water, we prepared a hot, sweet malted milk drink and toasted semolina pudding with pine nuts and cinnamon before we bit into a crisp Granny Smith apple, typically acidic but with that slight sweetness as occurring during storage. Fresh, fruity, sweet and a dry finish - gripping!



CASK	2. Fill Oloroso Sherry Butt
DATE DISTILLED	8-June-2013
AGE	7 years
STRENGTH	61,4%
REGION	Wales
OUTTURN DK	18 bottles

A wonderful golden to red-brown colour similar to a gemstone called Tiger's eye caught our attention at first. Big, expressive, tropical fruit aromas as well as brown sugar brandy butter, ginger biscuits and brandy snaps made this an engaging experience. On the palate - deliciously dense, creamy dark chocolate crémeux (custard-based ganache) with crunchy nut praline and caramel sauce spiked with amaretto. With water, we swirled bramble jam into heavy vanilla custard but there was also an exotic, woody, almost other-worldly aroma at work, while to taste now - as smooth as you like chocolate cherry rum cake with meringue butter cream.

#### GAMBAS A LA PLANCHA

**OILY & COASTAL** 

**CASK NO. 4.264** 

**DKK 875** 



CASK	1. Fill Bourbon Barrel
DATE DISTILLED	28-January-2008
AGE	12 years
STRENGTH	61,4%
REGION	Highland
OUTTURN DK	24 bottles

We cooked rainbow trout with lemony caper butter on the beach over a peat fire while we nibbled on slices of toasted coconut bread spread with a creamy pineapple jam made from singed cloves, thyme and sage. Water added more of the lemon juice and salt with barbequed pineapple slices drizzled with smoked Scottish seaweed. On the palate we were served gambas a la plancha – Spanish style grilled shrimp tapas, whole unpeeled shrimps salted then cooked quickly with lemon juice – pure, simply delicious! At nine years of age, we combined selected hogsheads from the same distillery into a variety of different casks to marry. This is one of those casks.



A DELICIOUS AND MOREISH PROPOSITION

**LIGHTLY PEATED** 

CASK NO. 53.342

**DKK 875** 



Refill Bourbon Hogshead
1-September-2008
11 years
59,7%
Islay
30 bottles

A lovely tingling, sweet peat smoke tantalised our nostrils, while ash, soot and the scent of refreshing lemon eucalyptus essential oil made this an intriguing experience on the nose neat. On the palate there was plenty of sweet peat at first, followed by Dutch beehives (honey-sweetened liquorice) and buttered toffee as well as burnt toast. With a little water it turned towards the maritime and medicinal side on the nose, while the taste became very ambrosial with hints of peat and freshly roasted 100% Colombian arabica beans flavoured with French vanilla – all in all a very delicious and moreish proposition.

### FUNKY FUN FLAVOURS

**SINGLE CASK SPIRITS** 

**CASK NO. R2.13** 

**DKK 950** 



16 YEARS	2. Fill Bourbon Barrel
DATE DISTILLED	15-June-2003
AGE	16 years
STRENGTH	50,8%
REGION	Guyana
OUTTURN DK	16 bottles

We grilled salmon in a soy sauce and brown sugar marinade, flambéed pineapple chunks and ovenroasted coconut plantains. Funky flavours reigned supreme on the palate neat; super spicy and super sweet like a Caribbean red pepper hot sauce with Scotch bonnet peppers (pour with care!) or pruno; jailhouse hooch - originally made with fermenting fruit juice, plenty of sugar and mouldy bread. We modified to make it with fruit cocktail, oranges, apples, yeast, sugar and raisins. With the addition of water we polished, waxed and painted a wooden boat on the beach and having finished we got a tropical muscle rub cream massaged into our backs – relaxing and rejuvenating!



THE ASCENT OF GIN

#### **SINGLE CASK SPIRITS**

CASK NO. GN4.1

DKK 675



CASK	1. Fill Bourbon Barrel
DATE DISTILLED	9-May-2019
AGE	-
STRENGTH	48,4%
REGION	Northern Ireland
OUTTURN DK	24 bottles

A surprisingly delicate and elegant gin. Initially displaying lots of crushed nettles, rubbed citrus peel, sharp grapefruit and a relaxed but beating juniper heart. Unusual notes of hot ceramic tiling, putty and floral fabric softeners. With water we found superbly fragrant notes of bath bombs, rainbow sherbet, bubble-gum and freshly chopped marjoram. The palate was initially full of hawthorn, crushed leaves, fresh parsley, watercress and lemon sherbets. Reduction offered us pithy citrus, lime zest, elderflower cordial, champagne jelly, fruits of the forest syrup and bergamot. Even light medical notes such as gauze and crushed aspirin began to appear.





CASK	Refill Bourbon Barrel
DATE DISTILLED	20-February-1991
AGE	29 years
STRENGTH	47,1%
REGION	Speyside
OUTTURN DK	18 bottles

The initial nose brimmed with pure aniseed liqueur before quickly revealing softer notes of fabrics, linens, chalk, lemon bonbons, rice wine, melon cordial and sweet herbal extracts. Sweeter touches of lemon barley water and icing sugar too. Surprisingly light and almost timeless noted the Panel. With water the nose became more obviously cereal and full of toasted seeds, trail mix, cotton, turmeric, light earthiness, clay and fresh parsley. The mouth opened with sweet cereals and buttermilk icing followed by yellow flowers, golden sultanas, ripe plums, soft ointments, camphor and heather flowers. Water brought out motor oils, bubble-gum, olive oil cake, toasted cereal, cream crackers, milk bottle sweets, notes of bouillon stock, meadowsweet flowers and natural vanilla.

### 'INSPIRING, BOLD JOHN BARLEYCORN'

DEEP, RICH & DRIED FRUITS

**CASK NO. 38.32** 

**DKK 2.675** 



16 YEARS	2. Fill Bourbon Barrel
DATE DISTILLED	11-July-1994
AGE	26 Years
STRENGTH	52,9%
REGION	Speyside
OUTTURN DK	30 bottles

Our excited and enthusiastic panellists were inspired by this to paint word pictures. The nose was 'Dried cranberries on sticky Dundee cake, dunked in port and topped with shavings of nutmeg'. The palate suggested 'Dried fruits, syrupy vanilla and a leather jacket whose previous owner used perfume and tobacco'. For the reduced nose, someone offered 'Madeira cake and Armagnac-soaked prunes, resting on cedar wood in the sun'. The reduced palate elicited this, 'A verbena sugar scrub followed by a snack of ripe figs drizzled with rich manuka honey'. Single malt from selected hogsheads, married in a bourbon barrel since 2018.





CASK	Refill Bourbon Hogshead
DATE DISTILLED	4-April-1995
AGE	25 Years
STRENGTH	54,6%
REGION	Islay
OUTTURN DK	12 bottles

The nose was initially clean and vividly saline. A sheer note of citrus peel underneath and then fragrant aromas of smouldering sandalwood, earl grey tea, tinned fruit syrups, apricot and lemon balm. Cough medicines, herbal extracts, wet beach pebbles and sea spray on sheep wool. Deep and compelling. With water we found the sharpness of lemon juice, raw smoky grist, bailed hay, iodine drops and medical gauze. The palate opened with smoked spearmint, passionfruit syrups, lemon molasses, bandages and soft medical embrocations. Notes of herbal toothpaste, smoked waxes and tea tree oil. Water brought out ripe melon, clean and juicy exotic fruits, lychee, herbal cough medicines and wispy pure blue peat smoke. Some tart gooseberry acidity, hessian and a divinely satisfyingly textural and complex finish. Bright, thrilling and life-affirming whisky.

