

Outturn

August 2021 Bottling List



BOTTLES AVAILABLE IN WEBSHOP SUNDAY 29. AUGUST - 14.00 - WWW.SMWS.DK

KÆRE MEDLEM

Kalenderen siger august, sommerferien er allerede slut men heldigvis kan vi så glæde os over at det igen er tid til at dyrke vores whisky passion igen. En ny sæson banker på døren og et af de første tegn herpå, er at du nu sidder med august Outturnet i hånden.

Det er samtidig i denne måned at vi igen kan slå dørene op til en omgang længe ventet Casual days. For nogles vedkommende er det et helt år siden sidst, og det kan mærkes. Derfor har vi gjort lidt ekstra ud af at finde nogle spændende flasker til dette Outturn – det er vel værd at fejre.

Du køber en billet på smws.dk til det sted du ønsker at deltage, og ønsker du at have en ven eller veninde med, så køber du ligeledes en billet til vedkommende. Billetterne finder du under kategorien "smagninger".

Juni måneds hvervekampagne viste sig at være en god ide, så den har vi besluttet at køre videre med. Det betyder altså at såfremt du skaffer et nyt medlem, så kvitterer vi med en flaske whisky. Melder vedkommende sig ind via smws.dk, så husk at få skrevet i kommentarfeltet hvem der har hvervet.

Næste år er det 10 år siden at SMWS startede i Danmark. Det vil blive markeret på flere forskellige måder, og en af dem er at Festivalen 2022 bliver udvidet med en ekstra dag, for at få plads til flere tiltag. Programmet er så småt ved at være færdigt, og skal blot omkring grafikeren inden det bliver sendt ud til medlemmerne. Man skal altid passe på med at sætte forventningerne for højt, men lige her tror jeg godt at jeg tør love at det bliver uden sidestykke:)

Har du planer om at deltage i næste års Festival, så hold øje med følgende datoer:

9. august kl. 20.00: Festival billetter sættes til salg

8. september: Send en mail til tko@smws.dk, såfremt du ønsker hjælp til overnatning.

24. september: Program for Festivalen 2022 frigives.

1. oktober kl. 20.00: Smagninger på Festivalen 2022 sættes til salg på smws.dk

Vi ses:)

Med venlig hilsen Thomas Korsgaard



WILLOW WOOD IN The sun

SPICY & SWEET

CASK NO. 35.294

DKK 775



CASK	1. Fill Barrel	
DATE DISTILLED	20-August-2007	
AGE	13 years	
STRENGTH	60,8%	
REGION	Speyside	
OUTTURN DK	36 bottles	

The nose opened with juicy red fruits, pomegranate seeds, bouquets of fresh flowers and the fragrance of sandalwood. Beyond that we found citrus rinds, lemon barley water and vanilla foam. With water there was linseed oil on a new cricket bat, milk bottle sweets, marshmallows, cornflakes dusted with icing sugar and passion fruit sours. The neat palate showed bountiful notes of lemon meringue pie, chopped parsley, white pepper, warm horseradish and dried mint. Reduction brought sweetened young calvados, cider apple baked with brown sugar, tea tree oil and green tea with lemon rind.

ADVENTUROUSLY AWESOME

SPICY & SWEET

CASK NO. 71.79

DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	20-September-2006
AGE	14 years
STRENGTH	58,7%
REGION	Speyside
OUTTURN DK	36 bottles

The nose neat had plenty of chocolate; chocolate quince cake, dark cherry liqueur chocolates, chocolate dipped strawberries and Jaffa cakes. An adventure in flavour and heat on the palate neat, Mexican chipotle chilli, Tahitian vanilla and bourbon whisky made into a delicious deep syrup served over pancakes and blackberry fruit ice cream. When we added water, and it can take quite a bit, aromas of sappy pine needles, cinnamon and nutmeg appeared before the scent of a delicious prune and armagnac tart took centre stage. To taste now dark juice fruit gums, a mug of winter spice hot Ribena and dark chocolate key lime truffles.



FRESH Frolicking fun

SPICY & SWEET

CASK NO. 72.102

DKK 775



1. Fill Bourbon Barrel
1-June-2007
13 years
59,9%
Speyside
30 bottles

A fruity sweetness was nicely balanced by a hint of spice as the aroma reminded us of apples and basil, pears with cinnamon and nutmeg spiced custard as well as black pepper on melon. A clean freshness on the palate like a handful of fruity (strawberry, orange and lemon) chewy mints, with a floral aspect of shiny yellow buttercups and marigold. After reduction we lit a myrrh and fresh pine needle scented candle, while to taste - a creamy jam roly-poly with plenty of custard and a lemony pond pudding appeared – tangy slices of lemon in rich butterscotch sauce and served with double cream.



DEEP, RICH & DRIED FRUITS

CASK NO. 37.134

DKK 1.000



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	5-November-2003
AGE	17 years
STRENGTH	55,7%
REGION	Speyside
OUTTURN DK	42 bottles

The Panel initially suggested this may as well be cask aged bananas. A big, inviting morass of bananas baked with brown sugar, blood orange cocktails, cranberry jelly and then deeper notes of beery rarebit, game pie and waxy grease. Textural, fat and wonderfully dense! Reduction made everything earthier, broader and more towards black pepper, dry roasted nuts, chopped dates and booze-soaked sultanas. A silky umami vibe of mutton broth in the background. The palate was initially rich and full of winter mulling spices, game meats, expensive black coffee, hardwood resins and lathe shavings. With water these gamey notes became more pronounced and darker fruit tones emerged such as stewed figs in armagnac with a dollop of cardamom custard on the side. Matured for 15 years in a bourbon hogshead before being transferred to a first fill oloroso hogshead.



DEEP, RICH & DRIED FRUITS

CASK NO. 107.24

DKK 725



CASK	1. Fill Sherry Butt
DATE DISTILLED	9-May-2012
AGE	8 years
STRENGTH	59,8%
REGION	Speyside
OUTTURN DK	42 bottles

A warm, inviting and rather dense sherry profile greeted the Panel at first nosing. Crème brûlée, caramel sauce, freshly dipped toffee apples, allspice, buttery shortbread and dark fruits stewed in armagnac. Some touches of fig compote and plum wine underneath. Reduction offered spiced mango lassi, rapeseed oil, leathery mineral notes, wild strawberry and tomato vine. In the mouth, we initially noted the savoury richness of freshly baked brown bread, bananas flambéed with brown sugar, chocolate sauce, herbal cocktail bitters and singed raisins. With water, we got bitter chocolate, roasted aubergine, natural tar, ointments, espresso and thicker notes of hessian, earthy dunnage and dried wild mushrooms.

SHIMMERING BEAUTY OF BUTTERFLY WINGS

OLD & DIGNIFIFIED

CASK NO. 115.22

DKK 2.175



CASK	Refill Barrel
DATE DISTILLED	9-June-1992
AGE	28 years
STRENGTH	49,6%
REGION	Speyside
OUTTURN DK	24 bottles

Pour it into your glass and let the magic unfold like seeing a butterfly opening its wings – a shimmering beauty. Lovely expressive fruit aromas combined with frankincense, French polished tables and in the background the alluring scent of pure vanilla extract. On the palate like a metaphor for a place of happiness, pleasure and delight. Hard to describe but we tried; incense smoked vanilla cream, mango and lychees with the hedonistic sweetness of Cotton candy grapes in the finish. A drop of water if you wish and the story continued with vanilla, fruity and juicy as we imagined sitting in a rocking chair and dreaming of times gone by.





JUICY, OAK & VANILLA

CASK NO. 26.173

DKK 750



CASK	1. Fill Barrel
DATE DISTILLED	23-October-2012
AGE	8 years
STRENGTH	61,5%
REGION	Highland
OUTTURN DK	36 bottles

The delicate and charming nose conveyed vanilla, lemon puffs, Turkish delight and Neapolitan icecream; then beeswax and hay in a horse's nosebag. The palate was punchier than expected; juicy, fresh, vibrant and lip-smacking, with lemon zest, toffee, honey, spun sugar and coffee and walnut cake, and waxed wood and cardamom on the finish. The reduced nose was light and easy – flowers and herbs in a lush meadow, honeycomb, coconut and chamois leather – that horse now munching sugar cubes. The palate was tingly and bright – lemon bonbons, iced gems and red laces, while the finish found pepper, pickled ginger, liquorice allsorts and linseed oil.

SPLIT PERSONALITY

LIGHTLY PEATED

CASK NO. 3.324

DKK 1.275



CASK	Ex-Bourbon / 1. Fill STR Barrique
DATE DISTILLED	16-February-2004
AGE	17 years
STRENGTH	56,0%
REGION	Islay
OUTTURN DK	42 bottles

A deeply scented and aromatic nose full of exotic hardwood resins and spices. The inside of a freshly made acoustic guitar and then big dollops of mango jam, sandalwood, potpourri and cocktail bitters. Exotic fruit chutneys and a kiss of spicy peat smoke. Reduction brings marzipan, honey roast root vegetables, sweetened black tea and cough mixtures. Subtle notes of wintergreen and dried seaweed. The palate was immediately rich with bonfire embers and wood char. Cured game meats, BBQ smoke, bitter chocolate and black pepper. Water brought tarred ropes and enhanced the oily texture. Notes of hot smoked paprika, fig syrup, heather ales, toasted fennel and black olive tapenade. All washed down with a shot of long aged Absinthe. Previously in bourbon hogshead for 14 years before being transferred to a first fill STR barrique.



CASK	Ex-Bourbon / Refill Guyanese Rum Barrel
DATE DISTILLED	7-February-2003
AGE	18 years
STRENGTH	55,9%
REGION	Campbeltown
OUTTURN DK	30 bottles
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An earthy, smoky sweetness reminded us of extra virgin olive oil, heather tea, tobacco and an aged rhum Agricole with that scent of smoked herbs and smoked honey. The taste was a magic combination - the right cross a peaty spirit and the left hook a funky sweet rum. A Frank Bruno knock out, "know what I mean?" Water added pan-seared scallops in butter and smoked coconut on the nose while on the palate dry cured serrano ham, flambeed bananas and in the finish, a rum extra matured in a peaty cask. After 15 years in an ex-bourbon hogshead, we transferred this whisky into a re-fill bourbon barrel that previously matured rum from Guyana.

THE DALAI FARMER

PEATED

CASK NO. 66.192

DKK 675



CASK	1. Fill Barrel
DATE DISTILLED	17-September-2013
AGE	7 years
STRENGTH	61,5%
REGION	Highland
OUTTURN DK	30 bottles

Initially we got soft, fragrant smokiness tinged with wispy farmyard notes. Things like old iron railings, abandoned tractors and gutters full of rainwater and leaf mulch all came to mind. Also smashed slates, hot coal embers and starched linens scented with distant peat smoke. With water came bog myrtle, anthracite, oily sheep wool, metallic paints and pork sausages with sage. The mouth was initially full of coal tar soap, lanolin, smoky heather ales, olive oil and bacon lardons frying on a hot iron skillet. A sense of steel wool doused in soy sauce. Water added hot cross buns drizzled with mercurochrome, smoked olives, pasta water and aniseed sweeties. A drizzle of natural tar liqueur in the aftertaste.



CASK	1. Fill American Oloroso Butt
DATE DISTILLED	19-September-2015
AGE	5 years
STRENGTH	60,7%
REGION	Highland
OUTTURN DK	54 bottles

We were instantly transported to a remote church on the west coast of Scotland as guests at a wedding. The scent of ancient wooden pews, flower arrangements, and perfumes mingled perfectly with sweet peat smoke from the nearby houses and maritime aromas. The initial flavour was a sweet peat explosion soon followed by a creamy chocolatey texture and a never-ending finish of aromatic herbs. With water the party started - cakes, smoky marmalade, roasted figs, chestnuts and smoked clotted cream over raspberries. To taste, Swiss roll, chocolate mousse, lemon cake and heather honey - all of that with a wonderful, sweet, smoky backbone.



HEAVILY PEATED

CASK NO. 29.282

DKK 975



CASK	2. Fill Barrel
DATE DISTILLED	26-August-2011
AGE	9 years
STRENGTH	62,3%
REGION	Islay
OUTTURN DK	42 bottles

Wow, this was serious and with our imaginations running wild we soaked in a lavender bath sitting in a Victorian freestanding bathtub on a pebble beach with the surrounding heather hills on fire. Time to take a sip, brutal!!! Massive aniseed heat and searing peat, uncensored and unedited. We used water to try and dowse that conflagration with some success, the smell turned into scorched damp earthy notes, a burning pine forest and seaweed foraging. Still very smoky on the palate but now with a heavy medicinal flavour like an old-fashioned cod liver oil with malt extract. No idea what it should be good for, but it did it for us.

NÆSTE CASUAL DAYS 2021

Basement Beer Bar i Aalborg: 12.00 – 15.00 28. August 2021

Mig og Ølsnedkeren i Aarhus: 12.00 -15.00 28. August 2021

ToRVEhallerne i Vejle: 19.00 – 00.00

20. August 2021

Kareten i København: 13.00 - 17.00

21. August 2021

Dronning Louise i Esbjerg: 14.00 - 17.00

28. August 2021

Tønder: 18.00 – 21.00 24. August 2021

Odense, Klostervej 28 E, 5000 Odense C: 19.00 - 22.00

21. August 2021

BILLET TIL CASUAL DAYS KØBES PÅ SMWS.DK

CASUAL DAYS I 2021

Dato: 30. Oktober 2021, 18. December 2021

Tid: **kl. 12.00 - 15.00**

Sted: Basement Beer Bar i Aalborg

Dato: 6. November 2021, 4. December 2021

Tid: **12.00 -15.00**

Sted: Mig og Ølsnedkeren i Aarhus

Dato: 29. Oktober 2021, 22. December 2021

Tid: kl. 19.00 – 00.00 Sted: ToRVEhallerne i Vejle

Dato: 13. November 2021, 11. December 2021

Tid: **13.00 – 17.00**Sted: **Kareten i København**

Dato: 6. November 2021, 11. December 2021

Tid: **14.00 – 17.00**

Sted: Dronning Louise i Esbjerg

Dato: 2. November 2021, 14. December 2021

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

Dato: 6. November 2021, 9. December 2021

Tid: 19.00 - 22.00

Sted: Odense, Klostervej 28 E, 5000 Odense C

Tilmelding til casual days på smws.dk

EVENTS CALENDAR

SMWS FESTIVAL 2022

Dato: 2. - 6. Februar 2022 Sted: ToRVEhallerne i Vejle

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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

