



Outturn

May 2022 Bottling List

**JOIN US AT OUR
FLAVOUR
HUNTERS
FESTIVAL
IN MAY**

**THE THRILL
OF THE TASTE**

Whisky Season is open. Get ready for a single cask safari adventure this month as we track down new flavour experiences.

BOTTLES AVAILABLE IN WEBSHOP

SATURDAY 21. MAY - AFTER THE TASTING - WWW.SMWS.DK

KÆRE MEDLEM

Først og fremmest tak for deltagelsen på vores seneste live streaming i april – dejligt at så mange stadig har lyst til at være med. Om ikke andet er det også en nem og hyggelig måde at få smagt på de nyeste flasker.

Vi gør det igen her i maj, nærmere bestemt lørdag den 21. maj klokken 14.00, hvor vi denne gang skal tale om de skotske festivaler. De udvalgte flasker til denne måneds Outturn, og dermed også dem vi skal smage i live streamingen, er alle aftapninger lavet til formålet. Der er i år tale om small batch aftapninger, og begrundelsen herfor er, at det dermed er muligt at give alle branches lov til at smage de samme aftapninger.

Du kan allerede nu købe dit sæt på smws.dk under smagninger. Bemærk at det af logistiske årsager er vigtigt at du får bestilt dit sæt i tide. **Sættet er til salg fra 3. maj til og med 10. maj.**

Juni måned byder på sidste omgang casual days inden sommerferien, og disse pladser kan ligeledes bookes fra nu af – vi glæder os til at se så mange som muligt inden vi alle går i afstressende ferie mode.

I Juli måned tilbydes en lille ”overlevelses pakke”, til de af jer der sagtens kan nyde en god dram på ferien.

Efter sommerferien slutter vi august måned af med casual days. Datoer herfor forventes klar inden sommerferien, og bliver meldt ud sammen med juni Outturnet.

Sidst men ikke mindst for denne gang – så slå et stort fedt kryds i kalenderen den 16 & 17 september. Vi fejrer 10-års jubilæum her i Vejle – og det bliver godt! Planen er en jubilæumsmiddag, efterfulgt af en ganske særlig smagning om fredagen – og lørdag har vi inviteret danske destillerier til at forkæle jer. Meget mere om dette i et særskilt nyhedsbrev når de sidste detaljer er på plads.

Husk også at vi stadig giver en flaske whisky ganske gratis til dig, såfremt du kan hverve et nyt medlem.

På gensyn, i første omgang den 21. maj til live streaming.

Med venlig hilsen
Thomas Korsgaard



LIME AND THYME

SWEET, FRUITY & MELLOW

Small Batch
Distillery 5
DKK 1.000



| | |
|----------------|-----------------|
| CASK | 1. Fill Barrels |
| DATE DISTILLED | 27-January-2003 |
| AGE | 18 years |
| STRENGTH | 55,8% |
| REGION | Lowland |
| OUTTURN DK | 30 bottles |

A wonderful melange of aromas greeted the panel with fresh spring grass, flowering lilies, honeysuckle, melon and mango as well as buttered toast, sultanas, banana chips and golden syrup. On the palate neat a sweet, juicy, tropical fruit juice with coconut water at first appeared, to be followed by a peppery ginger spice note before ending in a delicious lime and thyme cake. After reduction we hung freshly washed linen on the line in a flowery meadow before we enjoyed banana bread, buttered oatcakes, cantaloupe melon and to drink, while some had a wheat beer others chose a peppermint tea before we all finished with a dessert wine.

HAZELNUT BUBBLE GUM

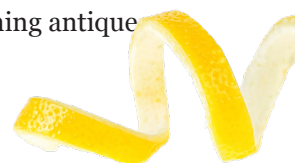
SPICY & DRY

Small Batch
Distillery 19
DKK 1.000



| | |
|----------------|------------------|
| CASK | 1. Fill Barrels |
| DATE DISTILLED | 17-February-2003 |
| AGE | 18 years |
| STRENGTH | 55,6% |
| REGION | Highland |
| OUTTURN DK | 30 bottles |

The complex nose immediately evoked a generous helping of hazelnut spread. There were bars of nougat, flaked almonds, and sweet peanuts. “This is nuts!”, exclaimed one humorous panellist. In time, it became more oily, chamois leather, over-ripe peaches, and nectarines as well as a leafy note, with eucalyptus and tea tree oil. To taste, we found salted caramel and white chocolate mice. Still oily, peppery nasturtium leaves, Sichuan pepper, citrus peels, and assorted gin botanicals. With water, “that’s a fat distillate!”, we all agreed. Sweet & creamy, a hessian sack full of barley, rum fudge, boiled toffee sweets and apple and peach Tart Tatin. The amateur baker among us picked up notes of wholemeal bread drizzled with honey and buttery brioche. The taste was full of expressive esters; pink bubble gum, red apple skins, pear drops and raspberry sherbet. We walked through an old sweetie shop, then kicked through autumn leaves before polishing antique furniture in a country manor.



A REWARD FOR PATIENCE

DEEP, RICH & DRIED FRUITS

Small Batch
Distillery 36

DKK 775



| | |
|----------------|---|
| CASK | 1. Fill Oloroso Quarter Casks & 1. Fill Barrels |
| DATE DISTILLED | 4-May-2011 |
| AGE | 10 years |
| STRENGTH | 57,6% |
| REGION | Speyside |
| OUTTURN DK | 42 bottles |

A robust and toasty aroma that incorporated buttery shortbread, caramelised oatmeal, brown toast and thick cut sticky malt loaf. Also hints of treacle, tea biscuits and wintergreen with a tang of hessian. Reduction brought freshly baked brown bread, toasted sunflower seeds, mustard oil and orange vitamin tablets. Autumnal, earthy and with sweeter tones of caramel, tamarind and ginger. The neat palate opened with plum and nectarines stewing in Armagnac, charred wood embers, brisket ends and pears poached in dessert wines. Some nut infused chocolate, camphor and pineapple cake. Lots going on! Water brought a nice bitter herbal quality, more toasted nuts, dark boozy fruits and things like spiced damsons, fig paste, plum wine and maple syrup.

CHANGES FASTER THAN A CHAMELEON

OILY & COASTAL

Small Batch
Distillery 93

DKK 775



| | |
|----------------|-------------------|
| CASK | 1. Fill Barrels |
| DATE DISTILLED | 11-September-2013 |
| AGE | 8 years |
| STRENGTH | 59,7% |
| REGION | Campbeltown |
| OUTTURN DK | 42 bottles |

A fascinating aroma awaited us; each time we went back it changed! To mention just a few - aniseed, Himalayan salt, lemon grass essential oil, seaside swimming pool, Marie Rose sauce and extra virgin rapeseed oil. The taste neat ranged from cough mixture over salted caramel lime chocolate to crispy squid and prawns in a sweet chilli sauce. The addition of water released the scent of cranberry-pistachio white chocolate bark with sea salt as well as arugula salad with olive oil, lemon and parmesan cheese before, on the palate, yet again multifarious flavours of green tea, herbal liqueur, vegetable tempura with a soy dipping sauce and freshly foraged sea greens.



FRUITY TIME TRAVEL

PEATED

Small Batch
Distillery 3

DKK 1.275



| | |
|----------------|-------------------|
| CASK | 2. Fill Hogsheads |
| DATE DISTILLED | 16-February-2004 |
| AGE | 17 years |
| STRENGTH | 57,0% |
| REGION | Islay |
| OUTTURN DK | 42 bottles |

A typically exquisite nose that screams 'this' distillery. Abundant soft, almost overripe, exotic fruits. Wispy peat smoke, bonfire embers, bonjella mouth gel, seawater, pink grapefruit and light antiseptic notes. Just exquisite! With water we found it became more mineral, with dried mango and guava, threads of peat smoke, ointments, dried herbs and a lovely umami richness. The neat palate opened with a slick of sweet, velvety peat. Oily in texture, with vivid notes of mango, passion fruit and guava jam. Exotic fruit salad juices pooling in a bowl with sharper tones of grapefruit and seawater. Reduction brought smoked lychees, smoked olive oil, mineral salts and stunningly resinous and herbal peat smoke. Sweet and saline in perfect balance.

THROW THE CORK AWAY!

PEATED

Small Batch
Distillery 53

DKK 825



| | |
|----------------|------------------------------------|
| CASK | 1. Fill American Oloroso Hogsheads |
| DATE DISTILLED | 1-April-2013 |
| AGE | 8 years |
| STRENGTH | 58,4% |
| REGION | Islay |
| OUTTURN DK | 84 bottles |

We imagined cooking sesame peanut noodles with umami paste on an old steam tugboat with boiler smoke, engine oils, tar and mechanical rags next to aromas of camphor and creosote. On the palate smoke galore – imagine a peat smoked green olive tapenade made with olives, anchovies, garlic, parsley, olive oil, capers and lemon zest – add some Maggi liquid seasoning and wasabi – you get the picture! Following reduction, the scent was that of dry cured streaky bacon, apples baked with raisins and cinnamon as we made ourselves a Pu-erh tea. The taste now salty, sweet and smoky as well as oily, thick and tarry – terrific!

CASUAL DAYS I 2022

Dato: 18. juni 2022
Tid: kl. 12.00 - 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 4. juni 2022
Tid: 12.00 - 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 10. juni 2022
Tid: kl. 19.00 - 00.00
Sted: ToRVEhallerne i Vejle

Dato: 11. juni 2022
Tid: 13.00 - 17.00
Sted: Kareten i København

Dato: 18. juni 2022
Tid: 14.00 - 17.00
Sted: Dronning Louise i Esbjerg

Dato: 14. juni 2022
Tid: 18.00 - 21.00
Sted: Tønder

Dato: 10. juni 2022
Tid: 19.00 - 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Tilmelding til casual days på smws.dk

KOMMENDE BEGIVENHEDER

Begivenhed: Virtuel Smagning Maj Outturnet
Dato: 21. Maj 2022

Begivenhed: 10 års Jubilæums fejring
Dato: 16 & 17. September 2022

Begivenhed: SMWS Festival
Dato: 1. - 5. Februar 2023

GLOBALE PARTNERBARER

Mig & Ølsnedkeren
Mejlgade 12
8000 Aarhus C

ToRVEhallerne
Fiskergade 2-8
7100 Vejle

Dronning Louise
Torvet 19
6700 Esbjerg

Basement Beer Bar
Løkkegade 18
9000 Aalborg

PARTNER RESTAURANTER

Restaurant Ø
Vestergade 31
6792 Rømø



MEDLEMSKAMPAGNE

*Kunne du tænke dig en flaske single cask
whisky fra SMWS ganske gratis?*

Ingen problem – det eneste du skal gøre, er at få en af dine whisky
interesserede venner til at melde sig ind i SMWS Denmark.

Indmeldelse kan ske i butikken eller via smws.dk. Husk at få din ven til
at notere at det er på anbefaling af dig, så vi ved hvem vi skal gemme
en flaske til.