# $(4)$ <br> Outturn 

July 2022 Bottling List


BOTTLES AVAILABLE IN WEBSHOP
FRIDAY 24. JUNE - O9.00 AM - WWW.SMWS.DK

## KERE MEDLEM

Juli måned banker på. Det betyder for de flestes vedkommende at sommerferien enten nærmer sig med hastige skridt, eller allerede er i gang.

Sommerferien kommer ligeledes til os i Vejle, og det betyder at butikken er lukket i ugerne 29, 30 og 31 . Skal du have noget leveret inden da, er seneste mulighed for bestilling fredag den 15 . juli inden kl 12.00.

Vi har valgt at genoplive en gammel tradition, og kører en massiv tilbudskampagne i hele sommerferieperioden. I indeværende Outturn kan du finde et væld af spændende duo og trio pakker til flotte priser.

Hvervekampagnen er i øvrigt fortsat gældende, hvilket betyder, at skaffer du et nyt medlem, så få dem til at skrive at de er henvist via dig - så kvitterer vi med en flaske whisky.

Vi vender stærkt tilbage med casual days i august - og du kan allerede nu sikre dig en plads ved bordet. Du booker blot billet som sædvanligt på smws.dk under smagninger.

Det er gået godt med salget af billetter til 10-års jubilæumsfejringen, der er få billetter tilbage. Dem finder du ligeledes under smagninger. Det bliver helt sikkert et brag af en fest!

Tilbage er blot at sige tak for de mange gode stunder vi har haft sammen i første halvår af 2022, samt ønsket om en rigtig god sommerferie, og på gensyn på den anden side.

Med venlig hilsen
Thomas Korsgaard



| CASK | Ex-Bourbon / 1. Fill Oloroso <br> Hogshead |
| :--- | :--- |
| DATE DISTILLED | 17 -June-2010 |
| AGE | 11 years |
| STRENGTH | $59,7 \%$ |
| REGION | Speyside |

We discovered a fascinating dichotomy of sweet and salty aromas ranging from cherry Bakewell tart, fatty clotted cream, buttery scones to salted nuts, caramel and Bombay mix. On the palate a fragrant heathery, orange cream note appeared followed by salted chocolate madeira cakes and a big piece of fruit and nut brittle with chopped mixed nuts, salted peanuts and glace cherries. Following reduction, we were served a consommé of beef with sliced pancakes accompanied by a slice of olive oil cake before we settled in for the night with a bread-and-butter pudding. After eight years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill Oloroso hogshead.


| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 20 -August-2007 |
| AGE | 13 years |
| STRENGTH | $60,8 \%$ |
| REGION | Speyside |

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.


| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 31-August-2009 |
| AGE | 11 years |
| STRENGTH | $56,2 \%$ |
| REGION | Speyside |

A juicy and easy sweetness at first with notes of milk bottle sweeties, candy floss and pink marshmallows all on display. Then we got coconut water, gorse flower, potpourri, meadow flowers and flying saucers without the sherbet. Reduction brought white chocolate mice, honey and lemon lozenges, starched linens, old custard creams smashed up in a metal biscuit tin and warm potting sheds. The palate showed peach schnapps, heather honey, new world IPA, lime zest, light herbal teas, ginger biscuits and barley sugars. Water brought crab apples, green plums, star fruits, kiwi, pine needles, white jellybeans and shilling ales. Some vanilla cream in the aftertaste.


| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 16-January-2003 |
| AGE | 18 years |
| STRENGTH | $56,7 \%$ |
| REGION | Lowland |

An enticing, open and refined scent of elegant perfume layered with different aromas ranging from peach and pear blossom, to a sweet and citrusy note then finally bourbon vanilla and orange enticed us to take a sip. Lush, creamy and soft like a delicate lemon curd and ginger fool or taffy apple grapes; green grapes dipped in candy and rolled in nuts. Water added on the nose a tropical fruit salad, marshmallows and pink wafers while on the palate a fruity voluptuousness followed by a creamy butterscotch flavour with a finish of warm baked apple alongside vanilla cream and muscovado sugar.

| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 17-September-2013 |
| AGE | 7 years |
| STRENGTH | $61,3 \%$ |
| REGION | Highland |

The nose evoked a campfire - toasted marshmallows, bacon crisps, green olives with lemon and thyme. The neat palate was a sudden firing up of our internal combustion engines - salty olives, pickled ginger and jalapenos, chocolate limes, tarry smoke, coaltar soap and chewing willow twigs. The reduced nose was quite fresh - cucumber raita, Glacier mints, lime juice on mango, salty feta and honeyed baklava - somewhere between waves crashing on the shore and an old-fashioned steamie. The palate became sweeter and fruitier but retained an enjoyable, gentle astringency - lemon zest and gorse, with leather, walnuts and coffee grounds on the finish.

## A DREAMY NIGHTTIME DRINK

 SPICY ¢ SWEETCASK NO. 108.34


One panellist opened secretly a tin box full of simple butter cookies (Plaetzchen or Gutsle as they are known in his part of Germany), different shapes and sizes all with a glaze and sprinkled with sugar pearls. On the palate, an initial spicy hit of lime chilli coconut chicken and salted spicy popcorn was soon followed by a creamy butternut squash custard. After dilution we enjoyed vanilla custard, blueberry muffins, pear confit in cloves and cocoa syrup on the nose while the taste was warm milk flavoured with honey, vanilla and cinnamon sprinkled on top - a wonderfully dreamy nighttime drink.


| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 3 -March-2011 |
| AGE | 9 years |
| STRENGTH | $63,4 \%$ |
| REGION | England |

A big peaty fruitiness combined with a floral note before we made nutty vanilla pancakes served with apricot jam. The arrival on the palate was very silky and smooth but at the same time super smoky tropical fruits as well as cream soda and candy canes. With the addition of water, we found ourselves surprisingly in sand dunes with the fresh wind carrying aromas of gorse, elderflower, hay and grass. To taste still very smoky and very sweet like the American campfire treat called smoky S'more candy bars; chocolate, smoked sugar, toasted marshmallow with smoked nougat and graham crackers.

| CASK | Refill Hogshead |
| :--- | :--- |
| DATE DISTILLED | 16-November-2010 |
| AGE | 10 years |
| STRENGTH | $58,0 \%$ |
| REGION | Islay |

The nose indicated toasted marshmallows, strawberry toffee and fresh-made donuts, but also fish in a barrel and a railway workers' hut. The unreduced palate was a beach barbeque feast of sizzling prawns smothered in chilli garlic butter with bonfire baked potatoes; then a deliciously smoky aftertaste of dried seaweed, balsamic glaze, honey and tar. The reduced nose transformed Islay into a desert island - fruits de mer, sweet turtle meat smoking over the fire, toffee s'mores and a washed-up case of Coca-Cola. The reduced palate became sweeter and more delicate - lip-smackingly juicy and coastal with muted smoke and slightly burnt flavours.

| CASK | Refill Hogshead |
| :--- | :--- |
| DATE DISTILLED | 29-March-2007 |
| AGE | 14 years |
| STRENGTH | $57,1 \%$ |
| REGION | Highland |

We cleaned a window while smoking a cigarette and getting more than a whiff from the fish and chip shop on the opposite side of the street. "Hot but pleasant, if you like this sort of thing"! Well, we stubbed out our sweet menthol cigarette in a very full ashtray and had some smoked jelly babies before eating deep fried oysters. A little water and refreshed we went back to work, greased axels against rust and knocked-in a new cricket bat (toe, edges and sweet spot) with a wooden mallet using raw linseed oil. Then we had dinner; chip shop (from the one opposite) chips, plenty of oil and vinegar and a beer battered cod.


| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 8-February-2011 |
| AGE | 10 years |
| STRENGTH | $59,2 \%$ |
| REGION | Highland |

Savoury and herbal aromas progressed towards toasted cereals and nuts while a floral fragrance supported sandalwood and thick clotted cream sweetened into fudge. Plenty of chilli, cloves and ginger on the palette softened into honey roasted cashew nuts with a squeeze of citrus before a delightful beeswax mouthfeel fused with waxy orange skin. Water immediately released more oils that suggested freshly snuffed out candles and coconut oil. Cinnamon and nutmeg now arrived with balsa wood and herbal notes of green malt. The now soft and juicy palette was abundant with pineapple, waxed lemons and orange while manuka honey combined with carnations on a dry grape skin finish.


| CASK | Ex-Bourbon / Refill Barrique |
| :--- | :--- |
| DATE DISTILLED | 23 -October-1997 |
| AGE | 23 years |
| STRENGTH | $53,1 \%$ |
| REGION | Highland |

We nosed clean, tantalising wood smoke and honey, ice-cream in a garden and paella or Sunday roast savouriness. The palate found hickory chip barbecued pork ribs, golden syrup, treacle and chalky sweets; leaving long-lingering impressions of clove, cinnamon, sandalwood and leather. The reduced nose evoked a dinner party for one panellist (paté, melba toast, honey-glazed ham) while another was smoke-puffing his beehive by the seashore. The reduced palate oozed sophisticated maturity - ruby port and sweet tingling cigar smoke; smooth and satisfying as the sunset on an unruffled sea. This went into a refill French oak barrique after 21 years in bourbon wood.

| CASK | 2. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 1-March-2011 |
| AGE | 10 years |
| STRENGTH | $60,3 \%$ |
| REGION | Highland |

A wonderfully fresh and inviting nose we agreed. All on snapped green twigs, undergrowth, vase water, crushed ferns and damp, mossy logs in a forest. Beyond that we also noted barley water and lemon cordial. Reduction gave us crisper cereal tones, cooking oils, Bakelite and barely sugars. The neat palate was robust, full bodied and full of citrus cordials, grapefruit peel and malt extract. Some dilution unveiled an oilier, more mechanical side, with hessian, bouillon, plasticine, citrus curds and vanilla foam.

Ex-Bourbon / 1. Fill Oloroso Hogshead

| DATE DISTILLED | 18-March-2010 |
| :--- | :--- |
| AGE | 11 years |
| STRENGTH | $57,6 \%$ |
| REGION | Speyside |

Cinnamon, cumin and turmeric beautifully integrated with dark chocolate, marmalade and banana skin while the delightful oiliness of glazed pork and chorizo coated antique wood in a Spanish bodega. Fruitcake emerged on the palate with sour cherries, cranberries and prunes, topped with burnt moscovado sugar, ground coffee beans and slithers of orange skin. Water combined coffee with cream as dried fruits merged mint chocolate and wood char in the most sophisticated way. On the tongue a joyous amalgamation of cocoa nibs, orange oil and brown sugar complimented chocolate covered brazil nuts, praline and walnuts crushed with a linseed coated cricket bat. After spending 9 years in an ex-bourbon hogshead this was transferred to a 1st fill Spanish oak oloroso hogshead.

| CASK | Ex-Bourbon / 1. Fill PX Hogshead |
| :--- | :--- |
| DATE DISTILLED | 11-February-2010 |
| AGE | 11 years |
| STRENGTH | $57,3 \%$ |
| REGION | Speyside |

An amazing aroma of golden syrup, toffee apples, marzipan cake with pears poached in red wine and an espresso with a shot of cognac awaited us before we enjoyed a fillet of venison in a crisp bread crust on a porcini cream sauce with cranberries. Water released cask char and melted butter before the scent of camphor, coconut and chocolate combined with a fruity earthiness took centre stage. The taste was that of macerated strawberries with balsamic and black pepper and a cocoa flavour that is often found right at the beginning of smoking a good cigar. After nine years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill American oak PX Sherry hogshead.

| CASK | Ex-Bourbon / 1. Fill Oloroso Hogshead |
| :--- | :--- |
| DATE DISTLLLED | 25 -March-2010 |
| AGE | 11 years |
| STRENGTH | $57,9 \%$ |
| REGION | Speyside |

Someone was making fudge in a hot kitchen. There was also orange toffee bonbons, ripe kumquat, dried flowers and cantaloupe melon. Beyond that the panel also noted the fizz of Lambrusco, black pepper and a saline tang of oloroso. With water out came ice cream wafers, strawberries with balsamic drizzle, sherry vinegar, serrano ham and honey roast peanuts. The palate was initial silky and inviting. Notes of cloudy apple juice, bitter marmalade and white miso. The spice builds steadily along with notes of dark chocolate. With water we found green ginger wine, honey nut cereal, molten marshmallow and mango chutney. Matured for 8 years in a bourbon hogshead before transfer to a 1 st fill oloroso hogshead. and charred pineapple.


CASK
Ex-Bourbon / 1. Fill Oloroso Hogshead

| DATE DISTLLLED | 3-September-2010 |
| :--- | :--- |
| AGE | 10 years |
| STRENGTH | $58,0 \%$ |
| REGION | Speyside |

After eight years in ex-bourbon wood, we moved this into a first-fill oloroso hogshead. The nose suggested pot-pourri in a mahogany bowl and eating butterscotch and orange travel sweets, sitting on a sunny beach. The palate started with oak tannins, citrus peel and apple skins, but then settled into marmalade, apricot jam and teasing traces of sweet sherry and tobacco. The reduced nose combined strawberry laces and roasted peach with an evocation of dusty bodegas in Jerez. The palate now had brown sugar and charred pineapple, lemon meringue pie and gooseberry tart, with the texture of fruit sweets wrapped in waxed paper.


CASK
2. Fill Barrel

| DATE DISTILLED | 30-January-2006 |
| :--- | :--- |
| AGE | 15 years |
| STRENGTH | $53,5 \%$ |
| REGION | Speyside |

The nose delivered an initial blast of foamy shrimps, lemon Turkish delight and mandarin gateau - then wafts of church incense and a well-worn leather jacket imbued with cologne and cigarette smoke hanging in an antique wardrobe. The palate had raspberry jam pips, citrus fruit punch, neroli oil and cinnamondusted sweets; soy sauce, wasabi and tobacco warmed the finish. The reduced nose combined chocolate Hobnobs and coconut snowballs with sauna wood and apples and pears in a hay barn. The palate cheered us with limoncello, apple snow and sliced pear over deeper notes of cigar box, ginger wine, oak shavings and cinnamon.

# TREATS FROM THE FOREST OF ASGAARD 

SWEET, FRUITY \& MELLOW
CASK NO. 9.213


| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 11-September-2003 |
| AGE | 17 years |
| STRENGTH | $51,9 \%$ |
| REGION | Speyside |

We took place in a wooden shelter in the forest of Asgaard and feasted on all its glories. The nose brought us green apples, pears, a hint of coconut, vanilla bourbon custard and a sweet smell of a Haribo candy factory. Some distant waxy citrus notes blended with the pine and oak trees. On the reduced nose, we went overboard in tropical fruits, berries, pineapples, sour apple winegums with the delight of sweet tobacco to finish it off. The palate was chewy with spiced wood bitterness, cornflakes with vanilla and a hint of pepper, the dessert came after a while in the shape of freshly baked applepie. We finished the feast with a cocktail party, as the reduced palate invites us to drink limefruit mescal, tropical sangria, bitter herbs and mint in Irn-Bru. The finish was as we expected, as mighty as the Gods of Asgaard Powerful!


CASK

1. Fill Bourbon Barrel

| DATE DISTILLED | 1-June-2007 |
| :--- | :--- |
| AGE | 13 years |
| STRENGTH | $59,9 \%$ |
| REGION | Speyside |

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.

| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 17 -November-2011 |
| AGE | 9 years |
| STRENGTH | $57,8 \%$ |
| REGION | Campbeltown |

The nose opened with the delicate sweetness of heather honey, lavender and rose petals alongside apricots, peaches and red apples served with cherry yoghurt. Juicy fruits continued onto the palette as banana and melon joined barbecued pineapple before liquorice and Chinese five spice emerged with a whisp of smoke. Dried seaweed and barnacles were released with a dash of water while sweet aromas of praline, white chocolate and hard fruity sweets became encased in thick smoke and toasted cereals. Flavours of calvados joined orange skin, fennel seeds and bitter lemon as we moved onto a finish bound by red vermouth, spicy wood and waxy textures.and charred pineapple.

| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 16-January-2003 |
| AGE | 18 years |
| STRENGTH | $55,7 \%$ |
| REGION | Lowland |

A lovely, minty fresh, green aroma reminded us of eucalyptus, ivy and an Indian rubber plant. This was soon followed by the scent of pineapple upside-down cake, mango coulis as well as warm croissants with melted butter and marmalade. On the palate neat, we got grapefruit slices sprinkled with Demerara sugar, marzipan with plum jam soaked in bourbon and runny honey. Water added a floral aroma of honeysuckle before a lime posset with raspberries and caramelised hazelnut clusters appeared. A thick mouthfeel like tucking into a Pavlova with Chantilly cream and a variety of tropical fresh fruits while in the finish Moroccan sliced oranges with cinnamon dancing shikha.


COCKLEWARMING MOGWAI SPICY \& SWEET

CASK NO. 28.68


| CASK | 1. Fill Hogshead |
| :--- | :--- |
| DATE DISTILLED | 16-January-2012 |
| AGE | 9 years |
| STRENGTH | $57,2 \%$ |
| REGION | Speyside |

The initial nose was dusty but full of fresh barley and cereals. Then crushed oatcakes, oatmeal, mill flour, baking soda and cream crackers. A big glug of sweet vanilla foam followed, along with lemon sorbet and glazed pastry. Water brought sweet, fruity muesli, trail mix with shredded coconut and sunflower oil. In the mouth we found a lovely light natural sweetness, barley sugars, lime cordial and rosewater. Reduction added white bread, hibiscus flower, yellow plums and green banana.

| CASK | 1. Fill Hogshead |
| :--- | :--- |
| DATE DISTILLED | 5 -November-2010 |
| AGE | 10 years |
| STRENGTH | $57,9 \%$ |
| REGION | Highland |

The nose starts with honeysuckle and honey, syrup sponge, Maltesers and bourbon biscuits; then woodier notes appear - sawdust, cinnamon, toasted coconut and tree bark. The neat palate is unexpectedly feisty - a desultory slap of vanilla and chocolate; then ginger, oak, leather and cigarette butt heat warm the cockles. Tame and cute again on the reduced nose - biscuit tin assortment, chocolate Revels, fresh cut flowers and grass, rhubarb rock and jam donuts. The reduced palate still has intense ginger, quince and oak tannins but it recovers some of its sweet party ring and Swiss roll cuteness - a Mogwai of a dram.

BOWLED OVER SKITTLES SWEET, FRUITY \& MELLOW

CASK NO. 5.83


## ODE TO AMORE

 SWEET, FRUITY \& MELLOWCASK NO. 7.272


| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 16-January-2003 |
| AGE | 18 years |
| STRENGTH | $56,1 \%$ |
| REGION | Lowland |

We were all bowled over by the lovely, fresh, sweet, intense, yet delicate fruity scent which reminded us of fruit-flavoured candies called, aptly, Skittles as well as lime and orange flavoured Tic-Tacs. Excellent texture with flavours of Earl Grey flavoured petitbeurre biscuits, mango and pineapple sorbet with a lime flower ginseng tea and toasted hazelnut chocolate paste. Be extra careful with water as we all agreed the aroma lost a bit of intensity and moved towards that of long grass on a summer's day, hay and dried flowers while the taste still with plenty of creamy tropical fruits as found in a Piña colada or in a Key lime pie.

| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 17-November-2003 |
| AGE | 17 years |
| STRENGTH | $56,4 \%$ |
| REGION | Speyside |

First impression was rather shy, restraint and timid but give it a little time and you will get acquainted and soon after that 'friend-forever'. A sensuous, serene scent of white peach, jasmine, rose, plum and spicy carnation. Silky smooth on the palate neat with peach Melba, honey and coconut basbousa and in the finish the delicate spice of peppery nasturtiums. Just one drop of water was needed, very similar to a luxury perfume, to unlock the full secret melange of amber, honey, patchouli, heather and tobacco. The taste like a warm hug on a chilli day - we told you it was worth getting to know this one better.


## GRIPPING FRESH FRUITINESS

SPICY \& DRY

## CASK NO. 35.281



CASK
Ex-Bourbon / 1. Fill Rye Hogshead

| DATE DISTILLED | 18 -September-2007 |
| :--- | :--- |
| AGE | 13 years |
| STRENGTH | $55,9 \%$ |
| REGION | Speyside |

Buttery biscuits and custard tarts arrived with an impressive amount of fruit that combined mangos, banana chips and satsumas with fragrant honeysuckle and waxy textures. On the palate, a burst of red apples, poached pears and soft plums joined crumbly shortbread sprinkled with ginger, dry roasted almonds and just a suggestion of cocoa powder. With a small dash of water came coconut milk with the accentuated fragrance of cherry blossom, jasmine and buttercups in the sunshine. Fruity flavours now embraced bramble and apricot jam on Battenberg cake with vanilla icing. Orange peel brought a fresh zing as cinnamon spice joined bananas flambeed in spiced rum. After spending 11 years in an ex-bourbon hogshead this was transferred into a 1st fill ex-rye hogshead for the remainder of its maturation.

| CASK | Refill Bourbon Hogshead |
| :--- | :--- |
| DATE DISTILLED | $30-$ January-2006 |
| AGE | 14 years |
| STRENGTH | $58,0 \%$ |
| REGION | Speyside |

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 | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 17-February-2003 |
| AGE | 18 years |
| STRENGTH | $57,5 \%$ |
| REGION | Highland |

A typically rich and satisfyingly deep aroma to begin, lots of malt syrup, mothballs, cough mixtures and herbal resins all betray this is an older style highland malt. We also noted toasted nuts, bergamot, citronella wax and tea tree oil. With water we found milk bottle sweets, cold cubes, vanilla sponge cake and dusty waxy tones. The neat palate opened in classically waxy and syrupy form, lots of tinned fruit juices, myrtle, wintergreen, herbal teas, ointments and spiced custard. With water emerged lemon oils, fir wood, hardwood resins, furniture oil, camphor and honeyed brioche toast. and charred pineapple.

| CASK | 1. Fill Barrel |
| :--- | :--- |
| DATE DISTILLED | 6-October-2009 |
| AGE | 11 years |
| STRENGTH | $59,8 \%$ |
| REGION | Speyside |

We found ourselves deep in a lush forest, surrounded by oak and pine trees with a slight maritime twist to the salty breeze. Sweet aromas of berries, marzipan and fudge then merged with creamy buttery notes on brown toast. The palate was an intense punch of tropical juice and chillies that softened to brown sugar, cereals and figs with sticky syrup and red liquorice. With water came a more autumnal feel of dried leaves and clean earth, still with butter and almonds but now also being accompanied by dry spices, brazil nuts and walnuts. A much softer mouthfeel now encouraged banana, guava and vanilla with a drying finish reminiscent of dark chocolate and grape skins.


## A COMMUNE OF DELIGHTS

 SPICY \& SWEETCASK NO. 1.262


| CASK | Ex-Bourbon / 1. Fill Oloroso <br> Hogshead |
| :--- | :--- |
| DATE DISTILLED | $17-$-June-2010 |
| AGE | 11 years |
| STRENGTH | $57,3 \%$ |
| REGION | Speyside |

The nose was rich and opulent with oily cured Spanish ham, ginger wine and prunes soaked in cream sherry. Sweet and spicy aromas of ginger wine and cinder toffee continued on the palate where they were joined by red apples, citrus peel and peaches. Creme caramel and coconut introduced creamy textures to compliment walnuts, pain au raisin and soft leather. With water came honey and linseed oil on exotic hardwoods with figs and grapes on black forest gateau. Orange oil and mandarins emerged on the palate with barbecued pineapple, toasted oak, and coconut while dark chocolate and menthol combined with soft wax on the finish. After spending 8 years in an ex-bourbon hogshead this was transferred to a first fill ex-oloroso hogshead for the remainder of its maturation.

| CASK | Ex-Bourbon / 1. Fill Cosecha <br> Wine Barrique |
| :--- | :--- |
| DATE DISTILLED | 26 -February-2013 |
| AGE | 8 years |
| STRENGTH | $60,3 \%$ |
| REGION | Speyside |

A wonderfully mentholated and aromatic nose at first, with wood resins, fir cones, dessert wines and pressed flowers. With water this evolved to include fresh greenery, petrichor, snapped twigs, lemon peel and fruit acids. The palate opened with tarragon, balsamic reduction, pineapple chunks and overripe mango smoothie. A wonderfully juicy texture with good levels of spice threaded throughout. Reduction brought plentiful creamy custard notes, along with marshmallow, golden syrup, hessian and fruit sherbet. Previously in a bourbon barrel for 5 years before transfer to a 1st fill Cosecha wine barrique.

## KOMMENDE CASUAL DAYS 2022

| Dato: | $\quad$19. august, 11. november, 22. december <br> Tid: <br> kl. $19.00-00.00$ |
| :--- | :--- |
| Sted: | ToRVEhallerne i Vejle |


| Begivenhed: | $\mathbf{1 0}$ års Jubilæums fejring |
| :--- | :--- |
| Dato: | $\mathbf{1 6 ~ \& ~ 1 7 . ~ S e p t e m b e r ~ 2 0 2 2 ~}$ |
| Begivenhed: | SMWS Festival |
| Dato: | 1. - 5. Februar 2023 |

## globale partnerbarer

Mig \& Ølsnedkeren
Mejlgade 12
8000 Aarhus C

ToRVEhallerne
Fiskergade 2-8
7100 Vejle

Basement Beer Bar
Lokkegade 18
9000 Aalborg

Dronning Louise
Torvet 19
6700 Esbjerg

## PARTNER RESTAURANTER

## Restaurant Ø

Vestergade 31
6792 Rømø

 8



8


35\%
46

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MEDLEMSKAMPAGNE

Kunne du tanke 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.

