



# Outturn

*September 2022 Bottling List*



**ALL  
TOGETHER  
NOW**

This month we're celebrating our club and our shared love of single cask whisky. Get involved in *The Gathering*, this new collection of casks has been selected to bring our members *All Together Now*.

**BOTTLES AVAILABLE IN WEBSHOP  
WWW.SMWS.DK**

# KÆRE MEDLEM

10 år er nu gået siden SMWS så dagens lys i Danmark. Det har været en fantastisk rejse, der efterhånden har budt på mere end 1.000 forskellige smagsoplevelser, og mindst lige så mange behagelige bekendtskaber.

For 10 år siden kunne du som medlem smage 3 dramme for 100 kroner på en casual day – og her 10 år efter er prisen stadig den samme.

Det har været 10 år i fremgang, hvor medlemstallet har været støt voksende, og hvor vi med denne fremgang ligeledes er blevet tilbudt en del flere aftapninger. De mange events gør imidlertid at vi alle har en tendens til at glemme i går, og se frem mod i morgen. Derfor inviterer vi dig nu en tur ned ad "memory lane", hvor du i indeværende katalog kan se alle de tidligere aftapninger der stadig er på lager.

I anledning af 10-års jubilæet tilbyder vi, at ethvert køb på mindst 4 flasker fra dette katalog, udløser den billigste flaske gratis. Bestil trygt, og så fratrækker vi prisen på flasken inden pengene bliver trukket på kontoen.

Skulle du have lyst til at fejre 10-års jubilæet sammen med os her i Vejle, så er der stadig billetter at finde på [smws.dk](http://smws.dk) til såvel fredag som lørdag, den 16 og 17 september. Billetterne finder du under fanebladet "smagninger".

Tak til alle for støtten gennem et helt årti – det er dig som medlem som udgør The Scotch Malt Whisky Society.

Med venlig hilsen

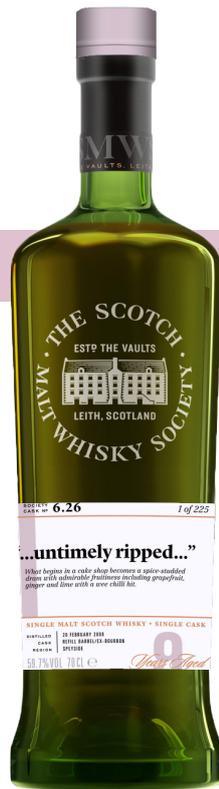
Thomas Korsgaard



“...UNTIMELY  
RIPPED...”

YOUNG & SPRITELY

CASK NO. 6.26  
DKK 675



CASK	Refill Barrel
DATE DISTILLED	20-February-2008
AGE	9 years
STRENGTH	59,7%
REGION	Speyside Deveron

The panel found themselves in a bakery, their nostrils flaring to the scents of key lime pie and lemon cheesecake with further notes of pineapple chunks, cream of tartar, white chocolate, wet moss and agave syrup. A little water revealed green fruits, camphor, wet dog, ripe pear, starfruit, kiwi and lime cordial. With a little time further notes of carnation, hot cross bun, cookie dough and burnt currants all emerged. The palate we found a curious mix of fruit pastilles, lozenges, cactus, sauteed bamboo, cinnamon bark, bell pepper and chilli oil. With water bringing a more easy going green fruit quality and various notes of foam shrimps, sesame, sunflower oil, dolly mixtures, mandarin liqueur and curry leaf.

MOROCCAN  
SHIKHA

SWEET, FRUITY & MELLOW

CASK NO. 5.80  
DKK 975



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.



# BOWLED OVER SKITTLES

SWEET, FRUITY & MELLOW

CASK NO. 5.83  
DKK 975



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 petit-beurre 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.

# SEVENTH 'SWEET FRUIT' HEAVEN

SWEET, FRUITY & MELLOW

CASK NO. 7.264  
DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	17-November-2003
AGE	17 years
STRENGTH	55,8%

Tropical tutti-frutti; Amarena cherries, mango Alfonso, passion fruit and papaya was soon followed by lemon, honey, cinnamon as well as vanilla marshmallows. On the palate a sweet citric note caught our attention before we were back in seventh sweet fruit heaven with a pineapple carpaccio, juicy pineapple slices, fresh vanilla ice cream and blueberries. A drop of water and a floral lavender freshness emerged beside (given a bit of time) plums, pain au chocolate and a cup of orange pekoe tea. To taste, a lovely limey zestiness combined with fizzy orange soda, marshmallow bubble tea and shortbread covered in coconut whipped cream.

# CALM, COOL AND COLLECTED

SWEET, FRUITY & MELLOW

CASK NO. 7.271  
DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	17-November-2003
AGE	17 years
STRENGTH	57,2%
REGION	Speyside

An aura of being calm, cool and collected surrounded this dram, deeply rich and tropical with candied pineapple, piña colada cupcakes with kiwi frosting and golden sultanas. The taste was that of, 'Ispahan' inspired crisp macaron cakes filled with a smooth fragrant rose buttercream, tart raspberries and sweet lychee - a heavenly delight! As we returned to mother earth and added a drop of water the scent was that of toffee, mango, caramel and cocoa powder before we all relaxed with a classic cherry clafoutis and a mug of lemon and lime, ginger and thyme tea sweetened by a liberal spoonful of runny honey as a sweetener.



# ODE TO AMORE

SWEET, FRUITY & MELLOW

CASK NO. 7.272  
DKK 950



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.



# TREATS FROM THE FOREST OF ASGAARD

SWEET, FRUITY & MELLOW

CASK NO. 9.213

DKK 875



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!

# SPRING IS IN THE AIR

SWEET, FRUITY & MELLOW

CASK NO. 9.217

DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	11-September-2003
AGE	17 years
STRENGTH	56,2%
REGION	Speyside

The nose is a welcome waft of fragrant spring air – golden syrup, mashed banana, barley sugars, honey, fresh linen, flowers and lemon furniture polish on varnished oak. The palate's main message is sweet lemon – lemon drizzle cake, sherbet lemons and lemon curd, with additional rainbow drops and meringues; the lingering finish has tobacco strands, ginger biscuits, chilli chocolate and liquorice sweets. Leafy notes hit the reduced nose – dandelions, nettles, basil, lemongrass and black tea. The palate now combines iced gem, foamy banana and almond croissant sweetness with hints of apricot, orange, juniper and quinine – memories of Thai curry to finish.

# SWEET MOMENT

SWEET, FRUITY & MELLOW

CASK NO. 19.64

DKK 975



CASK	1. Fill Barrel
DATE DISTILLED	17-February-2003
AGE	18 years
STRENGTH	57,9%
REGION	Highland

A wonderful, floral aroma with those citrusy overtones one finds in orange blossom essential oil combined with the dry woody as well as sweet hay and barn yard nuances made this a fascinating nosing dram. The taste was equally impressive, thick cut marmalade, lemon vanilla custard slices, chocolate almond butter bars and Gulab jamun. After the addition of water remained very elegant, buttered croissants, apple turnover, marzipan, lime zest and maple syrup on fluffy American pancakes. Syrupy and spongy on the palate like Anton Berg delicate biscuits with an apricot jam centre and marzipan soaked in brandy and finally covered in a thick coating of dark chocolate.



# THE LIGHT GETS IN

SWEET, FRUITY & MELLOW

CASK NO. 26.181

DKK 750



CASK	1. Fill Barrel
DATE DISTILLED	16-October-2013
AGE	7 years
STRENGTH	63,5%
REGION	Highland

Classical, easy and extremely inviting we thought. The initial nose was full of gorse flower, salted crackers and ready salted crisps. Then sea greens, vase water, sunflower oil, heather flowers, light minerality, beach pebbles, hops and sandalwood. Reduction brought white jellybeans, cream soda, aged Riesling, cider apples, bergamot and green banana. A wee touch of grapefruit acidity keeps things fresh. The palate was superbly sweet and concentrated. Bubble-gum flavoured wax! Fruity muesli, dried apricots, almond oil, orgeat syrup, rosewater, lychee, hessians and pineapple jelly. Reduction brought tropical fruit teas, bay leaf, jasmine, light ointments, hessian, citrus piths and white stone fruits. Lush!



# POLISHED AND REFINED

SWEET, FRUITY & MELLOW

CASK NO. 26.186  
DKK 775



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.

# UP THE HAY BARN APPLES AND PEARS

SWEET, FRUITY & MELLOW

CASK NO. 35.296  
DKK 850



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 gâteau – 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 cinnamon-dusted 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.

# POT-POURRI AND DUSTY BODEGAS

SWEET, FRUITY & MELLOW

CASK NO. 39.236

DKK 775



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	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.



# SPELLBINDING SHORTBREAD

SWEET, FRUITY & MELLOW

CASK NO. 44.112

DKK 850



CASK	Ex-Bourbon / New Oak Hogshead HC
DATE DISTILLED	27-June-2003
AGE	15 years
STRENGTH	59,9%
REGION	Speyside Spey

Plenty going on from the word go - candlewax, balsamic vinegar, honeycomb, figs, and plums made this a real nosing dram neat. On the palate rum soaked cherries, salted dark bitter chocolate next to sweet barbequed ribs and raspberry plum jam and to spice things up a little - Indonesian long pepper. When we added water teriyaki sauce appeared and then creamy mushroom gravy made with plenty of Marsala wine. To taste now honey-caramelised pears and long pepper and vanilla bean shortbread cookies. After thirteen years in an ex-bourbon hogshead we transferred this



# PEACEFUL VINEYARD WALKS

SWEET, FRUITY & MELLOW

CASK NO. 63.79  
DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	9-May-2002
AGE	19 years
STRENGTH	53,8%
REGION	Speyside

A very elegant nose of freshly baked strawberry jelly and vanilla cream brioche doughnuts with lilac flavoured sugar, smelling like a bush full of the prettiest purple lilacs. Delicate, sweet and fruity on the palate reminded us of a sweet liqueur made from tiny red 'vineyard peaches' in the Mosel region which we added into a Bellini-type champagne cocktail – delicious! Water added wild violet plants with their heart-shaped leaves and purple-blue flowers usually appearing during the first warm days of the year, while to taste a selection of silky Marc de Champagne truffles coated in creamy milk chocolate and finished with a dusting of icing sugar.

# A TICKING FRUIT BOMB

SWEET, FRUITY & MELLOW

CASK NO. 63.89  
DKK 975



CASK	1. Fill Barrel
DATE DISTILLED	9-May-2002
AGE	19 years
STRENGTH	52,5%
REGION	Speyside

At first we got the impression we'd just prized open a tin of old school custard powder with this impression of dusty sweetness. We also noted kumquat, peaches and condensed milk. Water brought out toasted coconut, orange oils, citrus curds and banana daiquiri. The neat palate was pure fruit bomb material. Bags of exotic and green fruits all muddled together, along with a few firmer notes of heather ales and finger limes. With water there was vanilla sponge cake drizzled with honey, banana ice cream, some tree bark and long, sweet and satisfyingly luscious, fruity finish.

# GLEN SAFE

SWEET, FRUITY & MELLOW

CASK NO. 80.34

DKK 675



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.

# THE FUCHSIA IS BRIGHT

SWEET, FRUITY & MELLOW

CASK NO. 95.25

DKK 775



CASK	Refill Hogshead
DATE DISTILLED	16-January-2006
AGE	12 years
STRENGTH	57,8%
REGION	Speyside Spey

A heavy waft of fine ladies perfume and scented hand cream instilled a sense of opulence as we sipped on camomile tea with honey. Vibrant geranium and fuchsia flowers mingled with rose flavoured icing on a thick wedge of marzipan whilst juniper berries and elderflower suggested the arrival of fruity gin cocktails. Refreshments were welcome as sunshine beamed down on dry hay and we felt the heat of chilli and ginger. A touch of mandarin joined honey and cream on strawberries with a cool glass of grape juice before richer notes appeared with raisins and exceedingly dark chocolate. The dry spice of rye bread carried through to the finish where it was joined by well-seasoned wood.

# WHAT A PEACH

SWEET, FRUITY & MELLOW

CASK NO. 105.33  
DKK 725



CASK	1. Fill Barrel
DATE DISTILLED	26-January-2009
AGE	12 years
STRENGTH	59,6%
REGION	Speyside

We brewed ourselves a white peach blossom tea with natural essences of succulent peaches and tangerines as we tucked into a freshly baked old-fashioned peach cobbler. On the palate neat, the peaches were poached in a white wine syrup but with a Middle Eastern twist as they were served with rosewater yoghurt. After reduction, we had that dream combination of sweet fruity strawberries with creamy vanilla in a moist Swiss roll. This was then accompanied by a raspberry peach white sangria using a fruity, floral and slightly sweet Moscato perfectly balanced with a dry Riesling wine.

# PLEASANT AFFAIR

SWEET, FRUITY & MELLOW

CASK NO. 108.30  
DKK 725



CASK	1. Fill Barrel
DATE DISTILLED	1-February-2007
AGE	14 years
STRENGTH	59,5%
REGION	Speyside

A real fresh pear aroma on the nose neat with some lemon and honey as well as the soft fragrance of white roses and honey as well as the soft fragrance of white roses and honey made this a very pleasant affair. On the palate creamy sweet mango lassi with a dash of cardamom and ginger while in the finish subtle oak flavours. With the addition of water further aromas of orange syrup, sponge, banana custard and strawberries dipped in dark chocolate appeared. Heading off for a walk, the taste now fresh as a mountain stream as we all imagined having a full hip flask in our rucksack next to malted milk biscuits and an apricot Danish.

# ENRICHED FRUITONIUM

SWEET, FRUITY & MELLOW

CASK NO. 112.93

DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	28-August-2001
AGE	19 years
STRENGTH	58,0%
REGION	Highland

The panel found this one to be typically bright, grassy, citric and overflowing with aromas of freshly malted barley, malt extract, hop syrup and notes of various freshly pulled bitter ales. Some waxes and subtle mineral notes in the background too. Reduction brought firmer notes of hessian, heather flowers, fabrics and crumbled chalk. The neat palate was very sweet and buttery, lots of yellow and crystallised exotic fruits. In time we also noted mead, boiled lime sweets, citrus curds and dried papaya. With water we found bitter lemon, dried herbs, exotic fruit teas, wildflowers, gorse and lanolin. Typically brilliant as this distillery usually is.

# THE REAL DEAL

SPICY & SWEET

CASK NO. 1.253

DKK 675



CASK	2. Fill Barrel
DATE DISTILLED	13-December-2012
AGE	8 years
STRENGTH	63,5%
REGION	Speyside

Lovely to try this great make from a refill cask we all agreed. The natural robustness of the distillate showed through straight away with canvass, dry cereals, starched linens, chalk and mineral oil. After that it became sweeter with toffee, vanilla pods and ginger biscuits. Water brought sweeter cereal tones, ozone freshness, sheep wool and savoury miso. The sense of a taut, well-structured distillate. The mouth was wonderfully rich with condensed milk, sharp green apple, muddled herbs, fennel and hessian. A dollop of malt extract too. Reduction brought more oily and mineral tones with green tea, flower honey and charred pineapple.

# A COMMUNE OF DELIGHTS

SPICY & SWEET

CASK NO. 1.262  
DKK 675



CASK	Ex-Bourbon / 1. Fill Cosecha 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.



# TOFFEE AND TURF

SPICY & SWEET

CASK NO. 5.66  
DKK 825



CASK	1. Fill Barrel
DATE DISTILLED	16-January-2003
AGE	15 Years
STRENGTH	55,0%
REGION	Lowland

Following the trails of aroma led us along paths of lush grass encapsulating the pure freshness of green vegetation that occasionally took a detour to tomato plants in a greenhouse. A sweet layer of toffee and fudge floated above a creamy undercurrent of melted butter whilst a waft of pineapple squash introduced soft fruit. The addition of water kicked into the air a puff of dry dust, perhaps from sun-baked flowerbeds as it mingled with the floral bouquet of sweetly scented flowers. The palate delivered an invigorating dash of chilli spice that interchanged with peppermint to create a tension between hot and cold. Green bell pepper revisited a crisp vibrancy that was balanced by vanilla custard before finishing with paprika sprinkled over new wood.

# FRAGRANT HONEYSUCKLE

SPICY & SWEET

CASK NO. 18.31  
DKK 775



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.

# COCKLE-WARMING MOGWAI

SPICY & SWEET

CASK NO. 28.68  
DKK 675



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.

# 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

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.



# HYACINTHS, HONEY AND PINEAPPLE HUMPS

SPICY & SWEET

CASK NO. 39.221  
DKK 750



CASK	1. Fill Barrel
DATE DISTILLED	23-June-2009
AGE	11 years
STRENGTH	59,1%
REGION	Speyside

The initial nose was sweet – marzipan, orange fondant, barley sugars and iced buns – we also found peppercorns and aniseed balls, parquet flooring, polished saddles and tobacco leaf. The neat palate was sweet and fruity with some light spice – orange and lemon hard-boiled sweets, Old English spangles, watermelon, amaretti biscuits and spiced honey; white pepper and chilli to finish. The reduced nose discovered macerated cherries, apricots and fruity white wine, hyacinths and honey on a sunny oak table. The palate paraded tangy citrus, pineapple humps, apple juice and sour cherries; to finish, deeper currents of Sobranie cigarettes, nutmeg, leather and oak.



# TITILLATING TONGUE DANCER

SPICY & SWEET

CASK NO. 46.115  
DKK 700



CASK	1. Fill Barrel
DATE DISTILLED	3-February-2009
AGE	12 years
STRENGTH	59,8%
REGION	Speyside

The nose balanced sweetness, spice and nutty wood – vanilla panacotta, Black Forest gateau, toffee apples, chocolate Brazils and cinnamon buns; hints of black pepper, sandalwood and pencil boxes. The neat palate was a tongue dancer – Turkish delight, chocolate and coconut gave way to cherries and Haribos, then finally nutmeg, anise and oak. On the reduced nose we encountered watermelon sweets, foamy shrimps and white chocolate; hay barns, macadamias and pipe tobacco. On the palate now, dark chocolate with cherry pieces, flambéed banana, nut brittle and sweet coconut – the finish found coffee beans and cocoa powder, lemon peel and spiced stewed fruits.

# THE TALE OF HERBAL NUTSKINS

SPICY & SWEET

CASK NO. 68.62  
DKK 750



CASK	1. Fill Barrel
DATE DISTILLED	26-August-2008
AGE	12 years
STRENGTH	58,1%
REGION	Highland

At first, dusty dry straw and pine needles combined with burnt barley grains in clay pots, then sweetness arrived with toffee, marzipan and honey on custard. The palate was spicy and sweet with fresh ginger mixing with vanilla, fudge and toffee apples. Then tropical fruits appeared with cloves, wood char and hazelnut skins. Water brought nutmeg, allspice and cinnamon with the fragrance of chamomile, carnations and Turkish delight while autumn leaves and dried herbs moved us towards clean oak. Flavours now embraced banana skins, grapefruit and rye whisky with liquorice and mixed spices joining dill, parsley and orange oil.

# 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

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



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.

# FOLLOW THE TREACLE TRAIL

SPICY & SWEET

CASK NO. 78.44  
DKK 750



CASK	Ex-Bourbon / 2. Fill Barrique
DATE DISTILLED	28-October-2010
AGE	10 years
STRENGTH	60,6%
REGION	Highland

Cut grass and hay mixed with toffee apples in a hessian sack as cinnamon dusted scones arrived for cream tea and a glass of port. On the tongue, a barrage of heat fired warning shots across the senses but quickly followed with a fusillade of extreme sweetness as treacle, candyfloss and maple syrup landed onto blackcurrants, mango and lychee. Water turned things a touch more floral and earthy with orchard blossom, Turkish delight and chamomile tea joining marmalade and damp wood. Deeper aromas of tobacco in tea chests and moss-covered logs followed onto the palate with charred oak and mushrooms on a forest floor. After spending six years in an ex-bourbon hogshead this was transferred to a second fill charred red wine barrique for the remainder of its maturation.

# PERFECTLY PRICKLY

SPICY & SWEET

CASK NO. 80.23  
DKK 575



CASK	1. Fill Hogshead
DATE DISTILLED	16-January-2012
AGE	9 years
STRENGTH	58,6%
REGION	Speyside

We prepared a porridge with sultanas, raisins, cranberry and apple as well as a blackberry and basil fool. On the palate, we tucked into a mango, date and macadamia pudding with brandy custard and sweet and sour plums using tamarind, Chinese five spice, sugar and honey. When we added water a hot buttered croissant with apricot jam appeared before we got flaked almonds, rhubarb and custard crunch as well as hot cross buns and Bramley apple bake. The taste was now pleasantly warm, thick and still lively like a nettle tea with mellow hints of lemon and rounded off by aromatic liquorice.

# VINEYARD MUD GUARD

SPICY & SWEET

CASK NO. 94.5

DKK 750



CASK	Ex-Bourbon / 1. Fill STR Barrique
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DATE DISTILLED	5-August-2007
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AGE	11 years
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STRENGTH	56,1%
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REGION	Highland
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A big funky dram, full of barnyard, gingerbread, horse sweat, stables, old leather, sweet paprika, mud, clay, lemon thyme, softmints, golden syrup, orange oil, stone fruits, juniper, prune juice, buttery brown toast and jasmine tea. With water there's a primrose accented floral aspect along with soft earth, petrichor, lichen, mirabelle eau de vie, wood embers, savlon cream, tarragon, deep heat and old calvados. The mouth is sharp to begin, lots of hot pencil shavings, mineral oil, graphite, soot, baked pears, redcurrant jam, orange and lime marmalade, baked peaches, caramelised strawberries, spiced mead and bakewell tarts. Water brings out cider apples and aged perry, then sheep wool, madeira cake, coconut, flaked almonds, pear tart tatin, black tea, dark chocolate orange and mushroom powder. Matured for 11 years in a bourbon hogshead before re-rack into a 1st fill STR (Shave, Toast, Re-char) barrique.

# FOOTLOOSE AND FANCY-FREE

SPICY & SWEET

CASK NO. 105.34

DKK 575



CASK	2. Fill Barrel
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DATE DISTILLED	3-April-2012
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AGE	8 years
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STRENGTH	66,4%
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REGION	Speyside
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We were sitting in a tea room surrounded by a flower shop and we ordered jam doughnuts, apple crumble and flapjacks. On the palate, one of us drank zingy old-fashioned cloudy lemonade, while another had herbal chamomile tea hot toddy infused with lemon verbena and rhubarb as well as spiced honey syrup. After we added some water we moved to a barn café with hay bales and palates for seating and tables and after a sip from our malted chocolate milkshake plus a couple of Parkin cakes we decided to hit the rustic dance floor and perform a line dance – everybody got footloose!

# A DREAMY NIGHTTIME DRINK

SPICY & SWEET

CASK NO. 108.34

DKK 725



CASK	1. Fill Barrel
DATE DISTILLED	9-May-2006
AGE	14 years
STRENGTH	64,4%
REGION	Speyside

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.

# A PICNIC POUR

SPICY & SWEET

CASK NO. 113.47

DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	3-March-2009
AGE	12 years
STRENGTH	65,9%
REGION	Speyside

The initial nose suggested apple pips, pruning roses and sweet earthy tones. Scented fabrics, linens, crushed oatcakes and sweet barley extract. With water we found classical notes of pineapple boiled sweets, banana bread, malt loaf and crystallised stem ginger. The neat palate showed an initial blast of freshness with polo mints, then more typical confectionary notes of jelly beans, red liquorice, and chocolate lime sweets. Beyond that a lick of gooseberry acidity and spicy cinnamon. Water brought out a buttery richness, muddled fresh herbs, Amaretti biscuit, nettles and lemon cough drops.



# “WHERE DWELL THE BRAVE AT HEART!”

SPICY & SWEET

CASK NO. 128.12

DKK 875



CASK	1. Fill Barrique Ruby Port
DATE DISTILLED	10-January-2013
AGE	7 years
STRENGTH	61,3%
REGION	Wales

Even the fiery red henna colour could not prepare us for what was awaiting – insane aromas of pear drops and cherry-cherry baby; fresh Morello, infused in spiced rum and Hungarian brandy called pálinka. On the palate neat, the comments were “it kicks like a mule”, “complete madness”, “absolute bonkers” and “weird and wonderful”, but overall best described as high ester, sweet and funky Jamaican rum. When we added water, more “rum-funk” on the nose next to varnished boats, marker pens and Bakewell tarts. The taste was that of strawberry liqueur poured over a dark chocolate mousse. Curious and bizarre, definitely not for everyone – maybe a magic potion from the Celtic warrior queen Boudicca?

# ISLAY CROFT KITCHEN DRAM

SPICY & DRY

CASK NO. 10.221

DKK 850



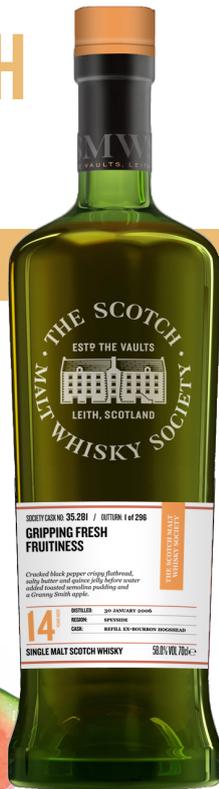
CASK	Ex-Bourbon / 2. Fill HTMC Hogshead
DATE DISTILLED	22-October-2008
AGE	12 years
STRENGTH	62,1%
REGION	Islay

The nose evoked an Islay croft; wood-burning range cooker, leather brogues warming in front, bacon cooking on top, chocolate chip cookies for afters. The palate offered toffee sweetness, incense smoke (sandalwood, patchouli) charred wood and a kick of Jalapenos and Cholula hot sauce. The reduced nose had stewed fruits, raisins, Demerara and treacle, burnt twigs dipped in honey and venison pie straight from the croft oven. The palate now found spiced chai, ginger snaps and rum baba then pipe tobacco and a hint of ashtray to finish. After ten years in ex-bourbon wood we transferred this into a heavy-toast, medium-char second-fill hogshead.

# GRIPPING FRESH FRUITINESS

SPICY & DRY

CASK NO. 35.281  
DKK 850



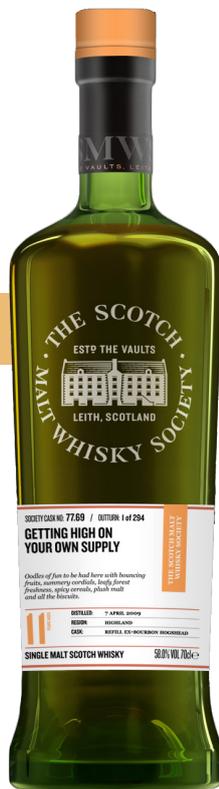
CASK	Refill Bourbon Hogshead
DATE DISTILLED	30-January-2006
AGE	14 years
STRENGTH	58,0%
REGION	Speyside

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!

# GETTING HIGH ON YOUR OWN SUPPLY

SPICY & DRY

CASK NO. 77.69  
DKK 750



CASK	Refill Hogshead
DATE DISTILLED	7-April-2009
AGE	11 years
STRENGTH	58,0%
REGION	Highland

To start we got vanilla custard pies fresh from the bakers. Then coconut-covered chocolate snowballs, some canvas cloth, baking parchments and an even balance between sweetness and earthiness. Honey, dewy grass and a hint of shaving cream. Reduction gave us banana bread, water crackers spread with salty butter, felt tip market pens and lemongrass. The palate bubbled with limoncello, barley sugars, olive oil, lime curd, marzipan, fresh spring vegetables and a leather pouch of loose tobacco. Water added more peachy fruitiness, more marzipan, rosehip tea, cherry throat lozenges, ginger biscuits lemon barley water sloshed on a tweed jacket.



# STICKY HERBAL PANACEA

SPICY & DRY

CASK NO. 78.46  
DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	3-September-2009
AGE	11 years
STRENGTH	64,0%
REGION	Highland

Apples, pears and tropical fruits arrived with a textured coating of beeswax and nut oil before cinnamon spice, dried apricots and singed raisins suggested the presence of Barbados rum. In contrast the palate was abundant with herbs, cloves and red liquorice, giving an almost cough syrup stickiness with hints of blackcurrant jelly. A dash of water released plenty of toasted oak, coffee and cocoa with lavender, cumin and frankincense. Tangy fruit returned but now with orange marmalade, gooseberry tart and fresh cranberries. Orange continued onto the palate to be joined by red apples, grapefruit and plenty of herbs. Fennel seeds and star anise combined with bitter chocolate and lasted long into the finish with cask char and soy sauce.

# ALL PEACHES AND ROSES

SPICY & DRY

CASK NO. 93.164  
DKK 750



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.

# LEMON GROVES IN THE SUN

SPICY & DRY

CASK NO. 113.49  
DKK 725



CASK	1. Fill Barrel
DATE DISTILLED	29-September-2009
AGE	11 years
STRENGTH	62,4%
REGION	Speyside

The nose was bright and sunny; lemon, toffee, candy floss, meadow flowers and freshly oiled pine with nutmeg on custard and cinnamon rolls. The palate was crisp and dry, perfumed, warming and lively – zingy lemon curd, orange oil, poached pears with clove, liquorice, pencil shavings, pickled ginger and wasabi. The reduced nose continued with that sweet, perfumed citrus – grapefruit, kumquats and sun-lit lemon groves; additional hints of mustard powder and crushed aspirin. The palate was initially juicy, fruity and sweet, with jam-filled sponge and lime squeezed over watermelon – then a dry finish – Lemsip, oak chips, nutmeg on cocoa and nicotine tar.



# LEMON GROVES IN THE SUN

SPICY & DRY

CASK NO. 113.49  
DKK 725



CASK	1. Fill Barrel
DATE DISTILLED	29-September-2009
AGE	11 years
STRENGTH	62,4%
REGION	Speyside

The nose was bright and sunny; lemon, toffee, candy floss, meadow flowers and freshly oiled pine with nutmeg on custard and cinnamon rolls. The palate was crisp and dry, perfumed, warming and lively – zingy lemon curd, orange oil, poached pears with clove, liquorice, pencil shavings, pickled ginger and wasabi. The reduced nose continued with that sweet, perfumed citrus – grapefruit, kumquats and sun-lit lemon groves; additional hints of mustard powder and crushed aspirin. The palate was initially juicy, fruity and sweet, with jam-filled sponge and lime squeezed over watermelon – then a dry finish – Lemsip, oak chips, nutmeg on cocoa and nicotine tar.

# INTRIGUING? CAPTIVATING? FASCINATING!

SPICY & DRY

CASK NO. 135.5  
DKK 825



CASK	2. Fill Barrel
DATE DISTILLED	28-July-2000
AGE	11 years
STRENGTH	56,0%
REGION	Highland Southern

A warm, sweet, earthy aroma of quality potting soil using peat, bark and recycled mushroom compost was soon joined by the scent of a brand new Mackintosh raincoat and sweet gooseberry pickle – intriguing? It certainly intrigued us! To taste, like spicy savoury basmati rice with cloves, cinnamon, cardamom and curry powder as well as peas, sweetcorn and sliced almonds – captivating? When we added water we were brewing a Chinese chrysanthemum flower-based infused tea and drinking cactus juice liqueur (tequila, triple sec. and herbs) as well as kummel (liqueur flavoured with caraway seed, cumin and fennel) - fascinating!

# TABANCO TIME

SINGLE CASK SPIRITS

CASK NO. Blend  
batch 13  
DKK 595



CASK	Butts & Hogsheads
DATE DISTILLED	28-September-2009
AGE	11 Years
STRENGTH	50,0%
REGION	Blended Malt

This small batch was drawn from the latest refresh of the SMWS blended malt solera. It saw the addition of whiskies from both Speyside & Highland regions and the cask make-up included a mixture of quarter casks, hogsheads and butts, all seasoned with PX or Oloroso sheries. Don't forget that there's Spanish & American oak too! The aromas and flavours reminded us of our trips to Jerez to source these very casks! Imagine you were seated outside a tabanco in Jerez at a polished oak table and the waiter put down a bowl of toasted nuts and thinly sliced Serrano ham. To drink you ordered an Oloroso dulce VORS Sherry, lightly chilled, smooth and unctuous with that typical taste of cinnamon, dried fruits, candied orange peel and a rich sweet finish – it certainly did hit that S-spot (Sweet-spot). After a drop of water, we chose a rich dessert, cherry tart made with fresh blackberries in the buttercream, almonds and plenty of kirsch brandy. On the palate hazelnut chocolate, walnuts, juicy black cherries and chocolate chip acorn truffles, and we were reminded of an old Spanish saying: 'a meal without a glass of Sherry is like a day without sun'.

# FULL BLOOM

## SINGLE CASK SPIRITS

Blended Batch 16

DKK 950



CASK	1. Fill Barrels & 1. Fill Barriques
DATE DISTILLED	11-September-2003
AGE	18 years
STRENGTH	50,0%
REGION	Scotland

For the creation of this small batch single malt we teamed up with our friends at Nebb Whisky Barrels, who specialise in Australian vintage wine barrels. We selected some top quality Speyside single malt that had matured for sixteen years in first fill bourbon barrels. We then transferred the whisky to some beautiful barriques that had been filled for twenty years with heady Muscat wine in a family run winery in New South Wales. Enjoy!

A lovely initial aroma that evoked tobacco pouches and ester-rich exotic fruits. Melon, mango, lychee and floral rosewater. Also noted were roasted peaches, cinnamon buns, flower honey and hessian. Reduction brought more blossom, strawberry sherbet, tart fruits like gooseberry, dried heather and chopped walnuts. The mouth was initially fruit-forwards with raspberry and strawberry bonbons, then apricot, honey granola and lemon balm. With water we found more heady vanilla, flapjack, old dessert wines, white chocolate and custard slices with strawberry drizzle.

# THE SWEET SIDE OF SALTY

## DEEP, RICH & DRIED FRUITS

CASK NO. 18.41

DKK 775



CASK	Ex-Bourbon / 1. Fill Oloroso 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.

# HOLA OLOROSO!

DEEP, RICH & DRIED FRUITS

CASK NO. 18.45

DKK 775



CASK	Ex-Bourbon / 1. Fill Oloroso 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.

# PIPE DREAMS

DEEP, RICH & DRIED FRUITS

CASK NO. 36.182

DKK 775



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.

# HOLA ROSO!

DEEP, RICH & DRIED FRUITS

CASK NO. 41.145  
DKK 775



CASK	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.

# A MEDITERRANEAN FEAST

DEEP, RICH & DRIED FRUITS

CASK NO. 44.142  
DKK 850



CASK	Ex-Bourbon / Refill Moscatel Barrique
DATE DISTILLED	23-October-2006
AGE	14 years
STRENGTH	62,3%
REGION	Speyside

An intriguing, almost decadent nose, balancing olive tapenade, rye bread and Jamon with sweet white wine, pear Belle Hélène, flambéed banana and custard tart. The palate was packed and stacked with flavour; quince jelly with Manchego, pineapple chunks in armagnac and balsamic on figs; the finish encompassed tobacco leaf, ginger snaps and espresso dregs. The reduced nose was a Mediterranean feast – olives and feta, melon and prosciutto, honeyed dates, orange boxes and treacle tart; the palate, a lip-smacking combination of apricot flan and limoncello with hazelnut, chocolate, oak and cheroots. After 12 years in ex-bourbon wood, we transferred this into a moscatel barrique.

# AVANT-GARDE

DEEP, RICH & DRIED FRUITS

CASK NO. 85.67

DKK 795



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
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DATE DISTILLED	5-July-2006
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AGE	15 years
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STRENGTH	58,0%
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REGION	Speyside
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Have you ever had pork tenderloin with a savoury balsamic raspberry sauce? If not, this was the aroma, which came to mind nosing neat. Too exotic, well how about the taste then – pigeon breast with red wine gravy, roast leeks and wild mushrooms? Water added chocolate porcini puree, toasted coconut flakes in a prune sauce on the nose while on the palate very umami; mushrooms sautéed in butter, crispy fried onion rings and poached cherries in spiced red wine sauce. After twelve years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill Spanish oak Oloroso hogshead.



# TWO BECOME ONE

DEEP, RICH & DRIED FRUITS

CASK NO. 100.31

DKK 775



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
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DATE DISTILLED	25-March-2010
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AGE	11 years
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STRENGTH	57,9%
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REGION	Speyside
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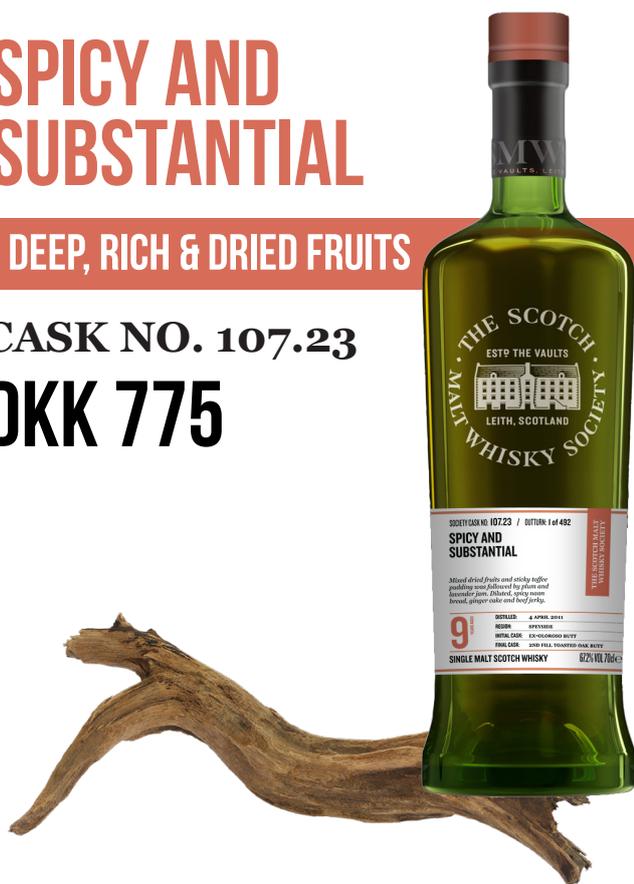
Someone was making fudge in a hot kitchen. There was also orange toffee bonbons, ripe kumquat, dried flowers and cantaloupe melon. Beyond that the panel also noted the fizz of Lambrusco, black pepper and a saline tang of oloroso. With water out came ice cream wafers, strawberries with balsamic drizzle, 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 1st fill oloroso hogshead. and charred pineapple.



# SPICY AND SUBSTANTIAL

DEEP, RICH & DRIED FRUITS

CASK NO. 107.23  
DKK 775



CASK	Ex-Oloroso Sherry Butt / 2. Fill Toasted Butt
DATE DISTILLED	4-April-2011
AGE	9 years
STRENGTH	67,2%
REGION	Speyside

Mixed dried fruits, cinder toffee, butterscotch sauce and sticky toffee pudding next to tropical banana plantations and toasted oak made this a fascinating experience on the nose. Very sweet and very woody (in a good way!) on the palate, rum and raisin, plum & lavender jam as well as candied dark cherries while in the finish an oily piney spicey punch. Diluted the scent of fresh eucalyptus was soon followed by spicy naan bread, ginger cake and dates, while to taste sweet and herbal with the chewy texture of beef jerky. After five years in an ex-oloroso butt, we transferred this whisky into a second fill toasted butt.

# OVEN-READY MOOMIN

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

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.

# AND THE LIVING IS EASY

LIGHT & DELICATE

CASK NO. 26.180

DKK 750



CASK	2. Fill Barrel
DATE DISTILLED	19-September-2011
AGE	9 years
STRENGTH	57,6%
REGION	Highland

A sweet honeysuckle aroma greeted us before the scent of chamomile, white chocolate, coconut coulis and toasted marshmallows graced us with their presence. On the palate fresh and vibrant with a smooth texture like a cup of gooseberry rooibos tea infused with lemon and a faint herbaceous smoke of singed rosemary in the finish. When we added water fruity aromas like oranges, grapes and mango appeared before the deeper scent of Turkish delight came to the fore. On tasting it we found ourselves barefoot on a sandy beach caressed by a lovely warm breeze making the living feel easy.

# CRACKERS AND BREEZE

LIGHT & DELICATE

CASK NO. 35.292

DKK 675



CASK	1. Fill Barrel
DATE DISTILLED	1-August-2013
AGE	7 years
STRENGTH	59,2%
REGION	Speyside

A brusque and lively youngster, the nose bristled with white pepper, toasted cereals, canvas, pollens and warm greenhouses. Lots of crushed green leaves, rapeseed oil, water crackers and leavened bread. Water brought out touches of miso, butterbean hummus, grassy olive oil, starched linens and bouquet garni of dried herbs. The neat palate displayed the richness of buttered oatcakes, digestive biscuits, flower honey, cut grass, yellow wildflowers and sharp young calvados. With reduction we got green, cider apple acidity along with more pollens, honey and nectars, then mineral oils, cereals and sweet barley extract.

# APPLE SHERBET CRUMBLE

JUICY, OAK & VANILLA

CASK NO. 2.135  
DKK 875



CASK	1. Fill Barrel
DATE DISTILLED	7-April-2006
AGE	15 years
STRENGTH	56,5%
REGION	Speyside

Freshly baked apple crumble dusted with cinnamon and served with custard arrived with manuka honey, pink wafer biscuits and strawberries topped with macadamia nuts and mint leaves. On the palate, carrot cake made with crystalised ginger and hazelnuts joined baklava, vanilla ice cream and toasted cereals, while the lively character of apple sherbet combined with crushed nettle leaves. Water enhanced the toasty notes with freshly baked bread, oat biscuits and warm doughnuts combining with allspice, nut oils and kirsch. Flavours warmed the mouth with cinnamon and ginger, while a squeeze of lemon in Earl Grey tea developed into gin botanicals, green leaves and oak tannins on the finish.



# JUICY-LICIOUS

JUICY, OAK & VANILLA

CASK NO. 5.75  
DKK 950



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.



# BREADS AND BEERS

JUICY, OAK & VANILLA

CASK NO. 5.93  
DKK 975



CASK	1. Fill Barrel
DATE DISTILLED	27-January-2003
AGE	18 years
STRENGTH	57,2%
REGION	Lowland

The panel found this one surprisingly punchy for a triple distilled make. Immediately rich notes of breads, cereals, toasted rice, dark grains and roasted chocolate malt. Barley wine and various other assorted beers and ales! With water it became wonderfully malty, taking on notes of sweet white stout, butterscotch and sourdough spread with honey. The neat palate was very much in keeping with this wonderfully rich and beery profile. Lots of sweet porter ales, chocolate, herbal bitters, creamy shilling ales, rye bread spice and a hint of vanilla nougat. Reduction brought almond oil, sage butter, miso, digestive biscuits with milk chocolate and vanilla tablet.

# AN EXPERT GENERALIST

JUICY, OAK & VANILLA

CASK NO. 9.225  
DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	11-September-2003
AGE	17 years
STRENGTH	55,6%
REGION	Speyside

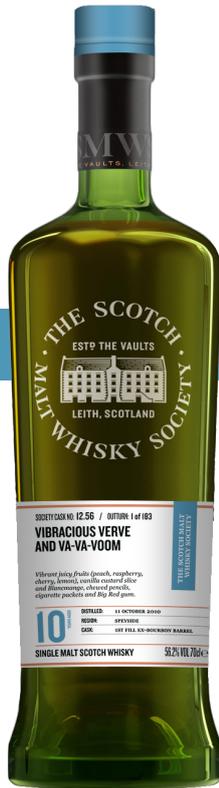
At first a buttery sweetness washed over apple crumble, melon and mango before fondant icing was discovered on candied citrus and sticky syrup. Ginger, nutmeg and vanilla combined on the palate with strawberry sweets, fudge and black tea in an wooden cup. A little water brought the oak forward where it fused with sweet nuts, orange sherbet and Turkish delight on a bed of fresh hay. The palate was now creamy and buttery along with ginger, cinnamon and frankincense spice. Coconut husk had arrived with dried herbs, rose water and marzipan while on the finish came dark chocolate, aniseed and cloves.



# VIBRACIOUS VERVE AND VA-VA-VOOM

JUICY, OAK & VANILLA

CASK NO. 12.56  
DKK 750



CASK	1. Fill Barrel
DATE DISTILLED	11-October-2010
AGE	10 years
STRENGTH	56,2%
REGION	Speyside

The nose opened slowly to juicy fruits (raspberry, peach, nectarine, lemon puffs), cola cubes, vanilla and blanched almonds, with teasing hints of toasted oak and mustard powder. The satisfyingly complex palate combined vibrant cherry and raspberry with vanilla custard slice; holding it in the mouth brought out tobacco, chewed pencil ends and Big Red chewing gum. The reduced nose developed apricot yoghurt and dried banana flakes, buttery cinnamon toast, shaved wood, basketry and fag packets. On the palate, the cherry, raspberry and lemon tartness was balanced nicely by honey, Blancmange and golden meringue sweetness; hot cross bun spices warmed the finish.

# FIFTIES MOUTHWASH

JUICY, OAK & VANILLA

CASK NO. 19.65  
DKK 975



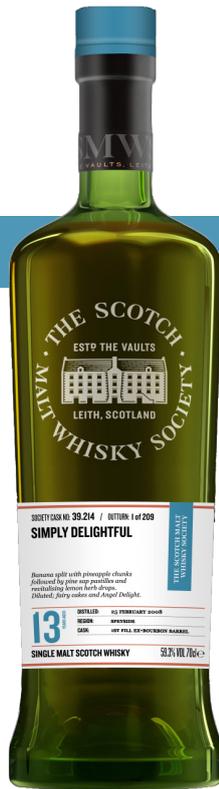
CASK	1. Fill Barrel
DATE DISTILLED	17-February-2003
AGE	18 years
STRENGTH	57,5%
REGION	Highland

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.

# SIMPLY DELIGHTFUL

JUICY, OAK & VANILLA

CASK NO. 39.214  
DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	25-February-2008
AGE	13 years
STRENGTH	59,3%
REGION	Speyside

A childhood favourite for many came to mind on the nose neat; banana split with pineapple or as it is also called, an all-American banana split. The ingredients are banana, pineapple chunks, vanilla and chocolate ice cream, whipped cream, chopped peanuts, chocolate syrup and a couple of Maraschino cherries. On the palate two 'sucky-sweets' came to mind; pine sap pastilles La Vosgienne and Ricola revitalizing herb drops with an effervescent lemon zest centre. Water elevated the aroma to fairy cakes with a lemon icing, strawberry coulis, buttery shortbread and Battenberg cake, while to taste - lemon Angel Delight with a fizzy ginger and oak flavoured prosecco in the finish.

# HIGHBALL DILUTING JUICE

JUICY, OAK & VANILLA

CASK NO. 39.215  
DKK 750



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 sweets, 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.

# A DARK AND TROPICAL PATH

JUICY, OAK & VANILLA

CASK NO. 46.120  
DKK 725



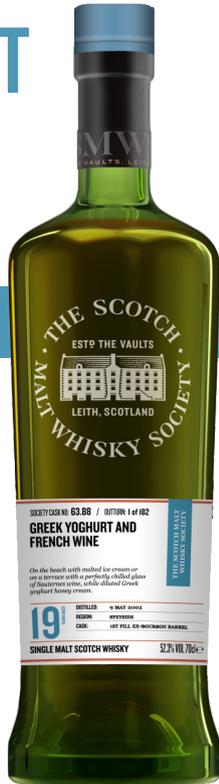
CASK	1. Fill Barrel
DATE DISTILLED	6-October-2009
AGE	11 years
STRENGTH	59,8%
REGION	Speyside

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.

# GREEK YOGHURT AND FRENCH WINE

JUICY, OAK & VANILLA

CASK NO. 63.88  
DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	9-May-2002
AGE	19 years
STRENGTH	52,3%
REGION	Speyside

Some panel members found themselves on the beach with coconut scented sun cream, melted ice cream, strawberry fondant creams and peppermint creams whereas others moved straight on to the terrace overlooking the sea to enjoy a glass of perfectly chilled Sauternes' wine with almond and lemon tarts as well as meringue. A drop of water and the aroma became even more intense, honeyed apricot, butterscotch, coconut, mango, honeysuckle and toasted baking spices. On the palate so smooth and so sweet like a Greek yoghurt honey cream served with wedges of juicy fresh, sweet peach or clotted cream on scones.

# DRAMMING ON A SPACE HOPPER

JUICY, OAK & VANILLA

CASK NO. 71.82

DKK 750



CASK	1. Fill Barrel
DATE DISTILLED	25-April-2007
AGE	14 years
STRENGTH	58,8%
REGION	Speyside

A first we found a marriage of foamy banana sweets and pear drops. This then yielded to sweet coconut cake, American cream soda, vanilla custard tarts and orchard fruits glazed in honey. Luscious, sweet and enticing. Reduction brought marshmallow, juniper, crushed nettled, fir wood, lychee and candied grapefruit peel. The neat palate was pleasingly simple with condensed milk, banoffee pie and firmer notes of white pepper, spiced mead and pumpkinseed oil. With water we found mango juice, heather flowers, wild gorse, rose petals, dried papaya, lime cordial and fennel seed.

# MIND MELD

JUICY, OAK & VANILLA

CASK NO. 72.104

DKK 725



CASK	1. Fill Barrel
DATE DISTILLED	28-September-2009
AGE	11 years
STRENGTH	53,7%
REGION	Speyside

A rather left-field aroma we thought. Initial notes of chamois leather, new trainers, after dinner mints, hot Velcro, putty, camphor and aged fernet branca were all noted by the Panel. With water we found dried flowers, clay, strawberry milk lollies, vase water, exotic diluting juice, pollens and mineral oil rubbed into sandalwood. The palate showed a robust oiliness with sunflower oils, putty, camphor, bike chain grease and then a dovetail to sugar puffs, wintergreen, fresh herbs, crushed aspirin, turmeric and rosewater-dipped sponge cake. With reduction came waxes, custard creams, marshmallows, shoe polish and dried banana chips. Some almonds and apricot in the aftertaste.

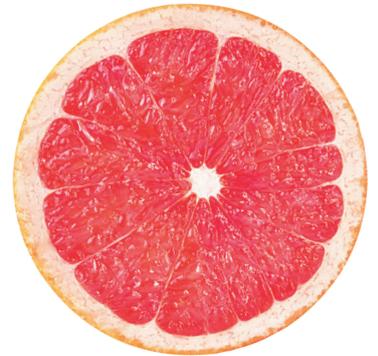
JUICY, OAK & VANILLA

CASK NO. 94.21  
DKK 675



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

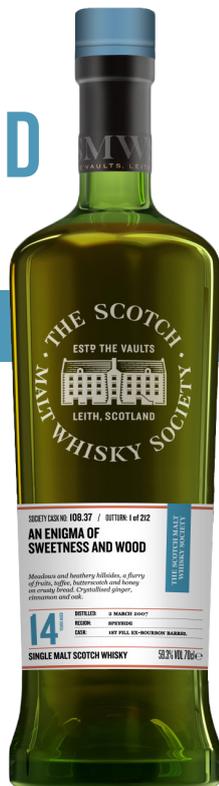
A wonderfully fresh and inviting nose we agreed. All on snapped green twigs, undergrowth, vase water, crushed ferns and damp, mossy logs in a forest. Beyond that we also noted barley water and lemon cordial. Reduction gave us crisper cereal tones, cooking oils, Bakelite and barely sugars. The neat palate 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.



AN ENIGMA OF  
SWEETNESS AND  
WOOD

JUICY, OAK & VANILLA

CASK NO. 108.37  
DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	2-March-2007
AGE	14 years
STRENGTH	59,3%
REGION	Speyside

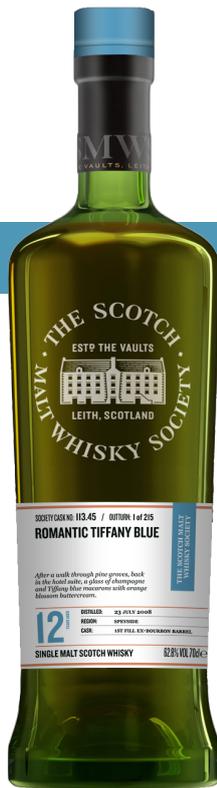
On the nose, a flurry of fruits (peach, pear, blackcurrant, gooseberry, damson) is followed by Battenberg cake and hints of liquorice and oak. The palate is an enigma of sweetness and wood – vanilla custard meets dark chocolate, orange oil, crystallised ginger, cinnamon and chewed pencils. The reduced nose gets more stone fruits, cherry yoghurt and a teasing mixture of meadow flowers, pollen dust, nettles, rosemary and a heathery hillside. The palate remains bold and vigorous – butterscotch, toffee, Iced Gems and honey on freshly baked crusty bread, some floral notes and a tingling finish of ginger, pine wood and Extra Strong mints and charred pineapple.



# ROMANTIC TIFFANY BLUE

JUICY, OAK & VANILLA

CASK NO. 113.45  
DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	23-July-2008
AGE	12 years
STRENGTH	62,8%
REGION	Speyside

After dinner we had a short stroll through the nearby pine grove before we returned to our luxurious accommodation. As we opened the door to our suite, we found a bunch of roses in a vase the bed turned down and a chocolate lying on the soft fluffy pillow. We then ordered champagne, popped the cork, filled the flutes and enjoyed it with the chocolate - a caramel flavoured praline and caramelised hazelnut. Water added orange peel and cardamon, jelly babies and a honeysuckle sweetness on the nose while to taste; Tiffany blue macarons with orange blossom buttercream.

# HIKING THROUGH WOODS AFTER DARK

OILY & COASTAL

CASK NO. 42.78  
DKK 875



CASK	1. Fill Hogshead
DATE DISTILLED	5-April-2006
AGE	15 years
STRENGTH	56,3%
REGION	Highland

The nose offered an odd mix of impressions – dubbed leather boots, wooden shelves in a sweetie shop, wax paper and salted rice cakes; nougat and whisky baba. The palate started with fruity sweetness (peaches in syrup, dates, raisins) then got brandy butter and dark chocolate with salted caramel – finishing with dry wood, leather and salted honey. The reduced nose found damp woollen jumpers, tinned pipe tobacco and paraffin lamps lighting the way through autumnal forests. The palate now combined flat cola and figs, vanilla and cherry in chocolate, with hints of seaweed and salty driftwood.



# DESERT ISLAND DRAM

LIGHTLY PEATED

CASK NO. 53.385  
DKK 825



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.

# SCATTERING THE ASHES

LIGHTLY PEATED

CASK NO. 66.125  
DKK 775



CASK	Refill Hogshead
DATE DISTILLED	6-March-2006
AGE	12 years
STRENGTH	57,9%
REGION	Highland Eastern

A great whack of farmyard, yeast and sourdough starter takes some time to dissipate before subtler notes of wood embers, coal dust and distant peat smoke slowly emerge. We find it clean and slightly salty with scatterings of ash and embrocation. Water uncovers toasted cereals, mineral properties, BBQ char and an empty horse stable. The palate is immediately sprightly with notes of smoked grist, fresh barley, cured meats, Calpol and frying pancetta. Some slightly burning notes and a hint of salted dark chocolate as well. Reduction gave us salted liquorice, cow sheds, olive oil, lapsang souchong, wood ash and a sense of burning pine wood.

# HICKORY SMOKED LOBSTER

LIGHTLY PEATED

CASK NO. 66.140

DKK 800



CASK	Refill Hogshead
DATE DISTILLED	6-March-2006
AGE	12 years
STRENGTH	57,5%
REGION	Highland Eastern

A seductive sweet smoke drew us deeper and deeper into that glass to find spearmint essential oil, salty sea air bath bombs and the smoke of menthol cigarettes. On the palate neat like an explosion of sodium nitrate smoke bombs to start with but when the dust had settled, a crisp clean peppery minerality and a teasing sweet tobacco smoke in the finish. With some water like a grappa aged in cherry wood with aromas of vanilla, tobacco, sweet spices whilst on the palate, now hickory smoked lobster meat with lemon-herb butter using freshly chopped parsley, chive and basil.



# AN ENGINE STARTER FOR COLD MORNINGS

LIGHTLY PEATED

CASK NO. 66.193

DKK 675



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, coal-tar 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.



# SERENE SUNSET SATISFACTION

LIGHTLY PEATED

CASK NO. 66.198  
DKK 1.250



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 sea-shore. 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.

# PACKS A PUNCH

LIGHTLY PEATED

CASK NO. 135.20  
DKK 675



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

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!

# THOR'S SLAMMER

PEATED

CASK NO. 4.287  
DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	29-October-2009
AGE	11 years
STRENGTH	62,8%
REGION	Highland

We noted an elegant mix of crystallised and smoked lemon peels at first. Then shoe polish, new leather, burning hay bales and puffer smoke drifting over rock pools. Also some dental floss, crab sticks, herbal cough medicines and bandages dipped in seawater. Reduction brought pure brine, fresh sea air, pickled lemons, gauze, chilli-infused salami, capers in brine and burning cow sheds. The palate opened with hot smoked salmon slathered in horseradish, black pepper, pure iodine, camphor and roof pitch. With water we found it becoming highly petrolic, mineral and umami. Anchovies in olive oil, soy sauce and mercurochrome. At eight years of age, we combined selected hogsheads from the same distillery into a variety of different casks. This first fill bourbon barrel is one of those casks.

# SOOTY MERINGUE

PEATED

CASK NO. 4.301  
DKK 850



CASK	1. Fill Barrel
DATE DISTILLED	28-January-2008
AGE	13 years
STRENGTH	61,0%
REGION	Highland

A classic assortment of salty seaside aromas, lobster pots and smoked kippers gathered around fragrant violets, Crème Brûlée and lemon meringue pie topped with creosote, fennel seeds and coal dust. The palate was spicy with a ginger heat that softened to dried herbs and star anise alongside citrus peel, smoked ham and earthy mushrooms. Reduced we found quince jelly and Turkish delight with smoked almonds, orange oil and olives in brine. Flavours now embraced rosemary, sage and thyme with lavender, wisps of smoke and steamboat soot over rock pools and liquorice. At 9 years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

# SMOKED BLUE SPIRULINA SMOOTHIE

PEATED

CASK NO. 10.223

DKK 825



CASK	Ex-Bourbon / 2. Fill Oloroso Hogshead
DATE DISTILLED	17-October-2013
AGE	7 years
STRENGTH	60,7%
REGION	Islay

Burnt raisins, treacle tarts and smoked olive oil were the more straightforward descriptors before we had a 'smoky blue spirulina smoothie' and a malted loaf toasted 'to hell and back'. The palate had plenty for the smoke lover; smoked duck carnitas with rich plums and pickles as a canape followed by scallops dusted with smoked paprika and then quickly seared in butter and bacon drippings. After adding water, hot ash and tar before some got a slightly dirty oily petrolic smoke while others threw slices of pineapple on a barbeque before we all enjoyed crispy maple bacon pancakes. After four years in an ex-bourbon hogshead, we transferred this whisky into a second fill oloroso hogshead.

# GRUBBILY MAGNETIC

PEATED

CASK NO. 16.55

DKK 750



CASK	Re-Charred Hogshead
DATE DISTILLED	25-November-2010
AGE	10 years
STRENGTH	60,9%
REGION	Highland

Our noses found sweetness (golden syrup, barley sugars, foamy shrimps), then smouldering campfires, hotdogs, spiced fruit punch and smoke drifting from the Battle of Trafalgar (one panellist was there). The palate served us charred steak with tarragon and rocket, chilli prawns on wooden chopsticks and burnt raisin fruit cake; possibly also inner tubes, chimney scrapings and chewing tobacco. The reduced nose again had sweetness (coconut macaroons, Caramac, jammy dodgers), pine wood crackling in a wood-burning stove, cigarette smoke and Dubbin on leather hiking boots. The reduced palate was still slightly grubby, but with magnetic quality – Eccles cakes, apple strudel, pepperami and humidors.

# SWEET SPOT

PEATED

CASK NO. 42.66

DKK 775



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.

# DELICIOUS EARTHY SMOKE

PEATED

CASK NO. 53.363

DKK 850



CASK	Refill Hogshead
DATE DISTILLED	12-November-2009
AGE	10 years
STRENGTH	57,7%
REGION	Islay

The nose combined smoke (‘peat smoke bubbled through vanilla water’) with oily and briny notes (lemon-scented olive oil, bacon fat, tinned tuna, sea salt crisps) and oaked white wine. The palate had delicious earthy smokiness – heather moor burn and applewood bonfires, peppered steak and aromatic duck with all the trimmings (including hoisin sauce). With water, the nose turned more medicinal – Elastoplast, first aid boxes and medicated shampoo, with Chinese five-spice pork and punchy black pepper. The reduce palate hinted at green apple and chalky sweets (Edinburgh Rock) but majored on nutty smoke and sweet chilli and pepper heat.

# CLASSIC TASTE OF COASTAL ISLAY

PEATED

CASK NO. 53.384

DKK 825



CASK	Refill Hogshead
DATE DISTILLED	16-November-2010
AGE	10 years
STRENGTH	60,0%
REGION	Islay

The nose conjured a croft by the sea – straw, tar, oil, rocky shore and nutty smoke – inside we found egg custard tarts, smoky bacon crisps and salmon baked with lemon and rosemary. The neat palate was lively, sweet and chalky, with coal tar soap, smoked fish and tobacco; then sorrel, curry leaf and Wonton soup to finish. The reduced nose found kitchen treats indoors (green olives, cured meats, langoustines), while outside we sipped gin with lemon on the seaweedy shingle shore. The palate was now sweet and refreshing; succulent prawns on the barbecue, ice cream on the beach and juicy honeyed pears.

# THE DALAI FARMER

PEATED

CASK NO. 66.192

DKK 675



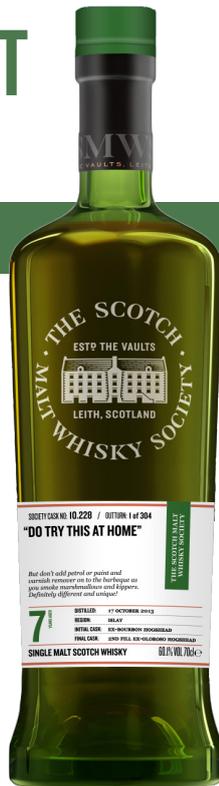
CASK	1. Fill Barrel
DATE DISTILLED	17-September-2013
AGE	7 years
STRENGTH	61,5%
REGION	Highland

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.

# “DO TRY THIS AT HOME”

HEAVILY PEATED

CASK NO. 10.228  
DKK 825



CASK	Ex-Bourbon / 2. Fill Oloroso Hogshead
DATE DISTILLED	17-October-2013
AGE	7 years
STRENGTH	60,2%
REGION	Islay

The sky was on fire as we barbequed marshmallows and kippers on the beach over smouldering peat slabs. We then added some petrol to the barbeque (“don’t try this at home”) and one of the marshmallows fell into the ashes so we picked it up, cleaned it and ate it – definitely, different and unique! We used salt water to douse the barbeque but before it finally burnt out someone threw (again “don’t try this at home”) paint and varnish remover onto the slabs. Not a gentle giant but a weird beast and this time we do recommend you “try this at home”. After five years in an ex-bourbon hogshead, we transferred this whisky into a 2nd fill Oloroso hogshead.

# SUPER SMOKY S'MORES

HEAVILY PEATED

CASK NO. 137.13  
DKK 925



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.



# FRUITY PIPE TOBACCO

SINGLE CASK SPIRITS

CASK NO. A3.2  
DKK 875



CASK	Armagnac Barrel
DATE DISTILLED	Vintage 2000
AGE	Vintage 2000
STRENGTH	46,7%
REGION	Bas Armagnac

Tate & Lyle's finest Golden syrup hues hide aromas of labyrinthine complexity. There is an initial waft of fresh figs, over ripe plums, the seats of a Rover 90, Balkan Sobranie pipe tobacco and a touch of Deep Heat, just for good measure. A little surprising then, when the avalanche you expect, becomes a gentle cuddle of flavour. Initial sweetness, gives way to an unctuous embrace of fruity sap wood, and zesty orange flesh, which clings to the palate with a lip smacking fervour. At the end you're left in a warm and satisfying, gently tannic, afterglow.

# AUTUMNAL UNIVERSITY BONFIRE

SINGLE CASK SPIRITS

CASK NO. A3.3  
DKK 1.000



CASK	Armagnac Barrel
DATE DISTILLED	Vintage 1997
AGE	Vintage 1997
STRENGTH	51,7%
REGION	Bas Armagnac

Deceptively pale and interesting, this youthful student of flavour portrays many a trait of campus life. Wooden refectory tables, laden with ripe green and citrus fruit are placed down wind of the autumnal bonfires. The main course of toasty baked bananas with is served with a satisfying drizzle of toffee caramel. This light, gentle and remarkably soft, yet satisfying repast is brought to a close by gentle soft drying tannins.

# FRESH AS A DAISY

## SINGLE CASK SPIRITS

CASK NO. A4.1

DKK 775



CASK	Armagnac Barrel
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DATE DISTILLED	Vintage 2005
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AGE	Vintage 2005
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STRENGTH	51,0%
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REGION	Folle Blanche
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An enticing nose began confidently with boiled lemon sweets and sweet boozy butterscotch. Then, heady floral scents in the form of lavender and eucalyptus gave way to effervescent orange juice and a freshly polished mahogany table. The anticipation was palpable. To taste, lemon drizzle cake to start followed by deeper notes of golden syrup, thick cut marmalade, a solvent pear drop note and fine spice and tannins in the finish. A splash of water (the addition of which is not traditional with Armagnac) brings Turkish delight, watermelon, quince jelly and almond butter to the nose. The palate, now “fresh as a daisy” transported us to a sunny garden in full bloom before deepening to orange oil and a lingering dark chocolate bitterness. From the Folle Blanche grape.

# ELEGANT AND INVITING

## SINGLE CASK SPIRITS

CASK NO. A4.2

DKK 700



CASK	Gascon Black Oak
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DATE DISTILLED	Vintage 2002
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AGE	Vintage 2002
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STRENGTH	49,1%
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REGION	Bas Armagnac
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This copper coloured Baco grape Bas-Armagnac offers aromas of apple pie with caramelised sugar, gentle spices (cinnamon and cloves), dried flowers and winey freshness. Fruits develop with dark cherries and then caramelised melted butter. Hints of black tea together with tobacco, resin and a slight woody character contribute to a drying nose. The refined taste has gentle tannins and woody spices balanced with vanilla custard, prunes and apples. This turns slightly nutty with wax furniture polish. It is sweet and warming with a short and drying finish that leaves you wanting more. This small estate and vineyard was purchased by the current owners in 1990. Only eight hectares are used for making Armagnac.

# A SLICE OF PASTIS GASCON

## SINGLE CASK SPIRITS

CASK NO. A4.3  
DKK 775



CASK	Armagnac Barrel (Gascon Black Oak)
DATE DISTILLED	Vintage 2004
AGE	Vintage 2004
STRENGTH	47,3%
REGION	Bas Armagnac

We began with nostalgic aromas of orange segments at halloween, with sweet treats of chocolate and nougat. “Dookin’ for apples”<sup>\*</sup> exclaimed one panellist, whilst those apples were wrapped up in a luxurious Pastis Gascon<sup>\*\*</sup> for another. An almost woody nuttiness enveloped the experience, whilst juicy pineapple pastries had the panel floating towards the rewards on a “Disney” inspired cloud of temptation. The body was full, as was the taste. Obvious leather and orange notes were accompanied by Werther’s Original and white chilli chocolate nibs. “Easy drinking” was the general vibe, but the complexity made this so much more. If you wish to spend an age enjoying a glass, you shall. <sup>\*</sup>Also known as “bobbing for apples”. The a floating apples from a basin of water teeth. <sup>\*\*</sup>A delicious Gascon apple tart pastry.



# TEENAGE WISDOM OF YOUTH

## CASK SPIRITS

CASK NO. A4.4  
DKK 775



CASK	Armagnac Barrel
DATE DISTILLED	Vintage 2004
AGE	Vintage 2004
STRENGTH	50,6%
REGION	Bas Armagnac – Folle Blanche

This dram felt wise beyond its years, like a young Yoda. There were deep notes from a long slumber in oak. Rich fig jam, plump vanilla pods, plums, cherries and almond paste. Prune and Armagnac tart meets cherry bakewell. The palate delighted with sweet melted butter, toffee popcorn, rhubarb and custard, freshly pressed grape juice, lemon drizzle cake and spicy ginger Jamaica cake. A splash of water increased the depth and complexity with poached pears, autumn leaves and delicate rancio notes starting to show. We also imagined a bubbling pot of bramble and damson jam. To taste, ginger biscuit cheesecake base and perhaps a perfumed hint of violets. We also found monstera fruit and mango puree laced with ginger and cinnamon spice. Sweet liquorice was the precursor to a long herbal/earthy finish, which left one panellist lying in piles of autumn leaves.

# MUSK COATED CANDYFLOSS

SINGLE CASK SPIRITS

CASK NO. A5.2  
DKK 775



CASK	Armagnac Barrel
DATE DISTILLED	Vintage 2005
AGE	Vintage 2005
STRENGTH	59,4%
REGION	Bas Armagnac – Ugni Blanc
OUTTURN DK	24 bottles

A pool of burnished teak and maple syrup. The nose starts with a savoury crème brûlée crust, served on a pecan tart and grated grapefruit zest. In the background is a wrapping of musk and dark bottled aftershave. A journey of night into day, in the distance a wisp of smoke lingers and introducing a syrup coated lift. The palate starts with candyfloss dissolving in the mouth, closely followed by a slap of citrus fruit zest dusted with a soft effervescence. It finishes on a burning sweet note with the zest faded away, bringing back the caramel from the beginning.

# FULLY LOADED SWEET TROLLEY

SINGLE CASK SPIRITS

CASK NO. A5.3  
DKK 1.000



CASK	Armagnac Barrel
DATE DISTILLED	Vintage 1997
AGE	Vintage 1997
STRENGTH	65,0%
REGION	Bas Armagnac - Baco
OUTTURN DK	30 bottles

Deep rich and opulent, the very quintessence of a Gentleman's club. You settle comfortably into folds of warm leather armchairs, which mingle with wafts of cedar wood and tobacco, with crème brûlée being served. The palate has subdued, quiet low tones where barley sugar discusses the baked custard with orange citrus fruit and toasty spice. The conversation fades very slowly as it resonates at length along polished oak corridors of flavour. From the Baco grape

# EXQUISITELY POLISHED

## SINGLE CASK SPIRITS

CASK NO. C2.1

DKK 875



CASK	French oak barrel
DATE DISTILLED	XO
AGE	XO
STRENGTH	67,0%
REGION	Petit Champagne

“Simply exquisite”, one panellist announced with a wide grin. Fruity ripe apples and pears mixed with fresh mint, eucalyptus oil and sage with a dusty backdrop of dry earth in the sunshine. There was a perfumed musk like a freshly washed damp woolly jumper on the washing line and geranium that blended with wax furniture polish and scented hand soap. Then sweet cedar wood, melted butter on crumpets and spicy cinnamon stick providing comforting warmth. Water released lighter notes of cider vinegar, marzipan, putty and scented wax candles on the dry yet juicy finish.

# STROLLING THROUGH BLISS

## SINGLE CASK SPIRITS

CASK NO. C3.2

DKK 875



CASK	Cognac Barrel
DATE DISTILLED	XO
AGE	XO
STRENGTH	60,9%
REGION	Grande Champagne

Strolling past a lady's new oak dressing table in a glorious summertime garden, the air carried sweet scents of delicate perfume on a silk scarf with a cloud of dusty talcum powder that blended with the floral bouquet from the beds of carnations, geraniums and pink roses. Wild flowers gave way to rosemary and lots of fresh mint surrounded by coconut matting, juniper berries and angelica. There was a wicker basket containing fresh carrots, still clad in dry earth that sat beneath an apple tree. Opening a pack of praline chocolates we sat beneath a tree of black cherries to shelter from the hot sun.

# A TANTALISING TIGHTROPE

SINGLE CASK SPIRITS

CASK NO. c4.1

DKK 875



CASK	Cognac Barrel
DATE DISTILLED	XO
AGE	XO
STRENGTH	57,5%
REGION	d'Aumagne

The panel found this a most sophisticated nectar with light and fruity pear drops, fermenting apples, gooseberries and dessert pears with floral lavender oil, violets and a twist of fresh eucalyptus leaves. Then heady linseed oil on printer paper, artist's varnish and almond oil came to the fore closely followed by freshly sawn pine wood and a dew sprinkled Limousine oak forest at dawn. The superbly clean palate trod a thin tightrope between fruity and dry as black cherries, fresh pomegranate, physalis and chilli heat performed their dance. With water came herbal notes of rosemary and sage with rhubarb liqueur and dusty tannins.

# A TAPESTRY OF FLAVOURS

SINGLE CASK SPIRITS

CASK NO. C5.1

DKK 875



CASK	Cognac Barrel
DATE DISTILLED	XO
AGE	XO
STRENGTH	44,9%
REGION	Cognac

With a gentle yet warm welcome we took our time to acquaint ourselves with the delicate tapestry of flavours. White chocolate, under ripe banana and apple and rhubarb crumble with vanilla custard were gentle woven together with salted caramel, digestive biscuits, rye cracker bread and a spicy hint of white pepper. Threads of white roses, vanilla pods and dried lavender danced with spray furniture polish, scented hand cream and under ripe honeydew melon. The sweetness of honey roast parsnips was balanced by dried grass that continued into the long finish that was dry and juicy with a tingle of crushed black pepper.



# HERBY GOES BANANAS

SINGLE CASK SPIRITS

CASK NO. C5.2

DKK 875



CASK	Cognac Barrel
DATE DISTILLED	XO
AGE	XO
STRENGTH	47,1%
REGION	Petit Champagne

An abundance of grown-up and complex aromas. Herbs d'Provence, freshly cut grass, dandelion, carnations and salted butter beckoned our inquisitive natures to pursue it further. We were rewarded with lemon balm, twiglets, honey on crispy rye bread, banana skin and vanilla custard with the subtle complexity of a dry martini. Combining with the lovely waxy texture of lemon skins we discovered pink grapefruit pith, liquorice stick and fresh nettles. The warming finish was dry and long lasting with grippy tannins from white grape skins and a clean, woody aftertaste that continued for some time.



# BLOOD ORANGE SORBET

SINGLE CASK SPIRITS

CASK NO. C5.3

DKK 1.375



CASK	Cognac Barrel
DATE DISTILLED	Vintage 1995
AGE	Vintage 1995
STRENGTH	42,6%
REGION	Cognac – Grande Champagne

Immediately inviting, the nose promised to treat us well. Vanilla studded whipped cream, jammy figs, chalky marshmallows and fragrant potpourri. One imagined ripe mangos nestled in a pile of new tennis balls! On the palate, a luxurious velvety texture greeted us, moving to deep notes of brown sugary coffee cups and strawberry sauce over clotted cream ice cream. A little drop of aqua emphasised the fruity notes in the form of blood orange sorbet, custard creams and maybe lavender shortbread. There was a refined “polished antique” note in there too. Very gentle in the mouth, with the chalky sweetness of Edinburgh rock, some orange blossom finishing on an oaty gingery slice of parkin cake.

# 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

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.

# GELATERIA SPLATTER

## SCS SINGLE CASK

CASK NO. GN3.13  
DKK 650



CASK	2. Fill Barrel
DATE DISTILLED	4-June-2019
AGE	1 year
STRENGTH	50,1%
REGION	Hawick

Classic lemon and lime sorbet freshness at first nosing. Then raspberry ripple ice cream, coriander leaf, mint julep and bay leaf. Surprisingly malty underneath with grapefruit tartness and citrus pith. Reduction brings creamy strawberry mousse, cardamom ice cream and fresh emulsion paint with a slice of lemon meringue pie. The mouth is superbly zingy and fresh at first. Fruit Salad sweets, sherbet limes, juicy sweetness and things like juniper and cotton candy. Reduction reveals light cucumber and grassy touches. Fabric, cassia bark, bubble gum and silky laundered linen with lemon air freshener.



# BANANA FLAMBÉE

SINGLE CASK SPIRITS

CASK NO. R2.6  
DKK 850



CASK	Refill Barrel
DATE DISTILLED	1-June-2003
AGE	14 Years
STRENGTH	51,3%
REGION	Guyana

On the nose neat we got served a vanilla bean cream Frappuccino with a dash of peach syrup as well as a warm raspberry compote banana bread muffin. Lots of banana flavours to taste; baked banana chips, banana flambé split with rum-pineapple caramel and spiced banana fritters. With some water initially a whiff of petrolic/engine oil with a touch of wood glue and varnish which quickly faded into the background allowing a crème Brulee flambé to take centre stage. On the palate now candyfloss, strawberry liqueur trifle as well as coconut tapioca with pineapple, mango and lime – truly heaven for the sweet-toothed!

# GOAT FARMS, ESTERS & VINYL FUNK

SINGLE CASK SPIRITS

CASK NO. R2.11  
DKK 950



CASK	Ex-Bourbon / 1st Fill Barrique
DATE DISTILLED	1-May-2003
AGE	16 years
STRENGTH	59,1%
REGION	Guyana

An exhilarating nose awaited us – bicycle inner tubes slathered full of mango chutney, Calvados made from browned apples, orange vitamin pills, fermented bandages, sticking plasters harvested from a swimming pool, ancient medicines, cannabis resin, preserved rice juice, tea tree oil and banana-heavy esters. With reduction we found goaty cheesecloth, mechanical lubrications, cherries dipped in dark chocolate, dunder pits, anthracite embers, guava syrup and black olives. Mad yet hugely entertaining. The mouth displayed a massive texture at first sipping. Camphor, sweet rubber, brown sugar laced with natural tar, yeasty cider apples, balsamic-glazed strawberries, ancient madeira and funky butterscotch. With reduction we got rose jelly, limes doused with antiseptic, rhubarb sherbet, medical embrocation mixed with seawater and green olive tapenade and some charred goat meat. Matured in a bourbon barrel for 15 years before transfer to a charred wine cask with toasted heads.

# 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

We grilled salmon in a soy sauce and brown sugar marinade, flambéed pineapple chunks and oven-roasted 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!



# A TOT IN THE WORKSHOP

## SINGLE CASK SPIRITS

CASK NO. R8.1  
DKK 675



CASK	Refill Barrel
DATE DISTILLED	31-December-1998
AGE	18 years
STRENGTH	57,5%
REGION	Nicaragua

I can imagine If I had snuck rum into my woodwork class. This would be it. Medium body, and initial aromas of citrus oils followed by the green apples with a hint of cocoa from my packed lunch box. As we were in the woodwork room, the sweet dusty dry sawdust notes were ever present. I could smell the marker pen that the teacher used on the white board as well tobacco and a touch of smoke, he was a heavy smoker. The finish was dry cacao which lingered like a naughty child on detention.

# THE HUNT MASTER

SINGLE CASK SPIRITS

CASK NO. R8.2

DKK 675



CASK	Refill Barrel
DATE DISTILLED	31-December-1998
AGE	18 years
STRENGTH	57,5%
REGION	Nicaragua

This was the sixth rum that we had tasted on a cold day in January. “It was like a grown-up version of Jagermeister”, said one Panel member. “Yes, and I also get that fresh magic marker pen”, said another. The third Panel member highlighted the old woody notes, with liquorice, tobacco leaf and cedar wood. They all agreed that the taste was initially sweet and spicy but quickly evaporated like the angel share of rum from a barrel in Nicaragua. And once water was added, it reminded them of ‘orange marmalade, with a hint of buttered caramel and toffee’. A nice way to finish the first tasting session before lunch.

# CAMPFIRE IN NICARAGUA

SINGLE CASK SPIRITS

CASK NO. R8.4

DKK 675



CASK	Refill Ex-Bourbon Ba
DATE DISTILLED	31 December 2004
AGE	12 Years
STRENGTH	57,5%
REGION	Nicaragua

The Autumn camp fire was glowing as we sat down to reminisce this rum. You could hear the wood crackling and smell the smoke as slowly burnt. Toasted marshmallows with chocolate were on my mind I took in the aroma. On first sip, whoa. Intense heat like red hot chilli peppers smothered in sweet dark chocolate. A little water should quell the fire. It did. It also brought a little citrus peel & tropical fruit tannins like I had left my fruit teabag in my mug too long. The camp fire was now out but we were still warmed by the long-peppered finish.

# SHEER OPULENCE

SINGLE CASK SPIRITS

CASK NO. R8.5  
DKK 675



CASK	Refill Barrel
DATE DISTILLED	31-December-2004
AGE	13 Years
STRENGTH	68,4%
REGION	Nicaragua

Aromas of old, well preserved, wood mingling with varnish, oil, wax and paint made us feel that we had entered a workshop where antique furniture was being restored. On the palate very substantial and rewarding like a Christmas pudding with traditional brandy butter and homemade spiced kumquat marmalade. After dilution the scent of the oily orange peel zest was soon followed by a banana spring roll with butterscotch sauce and on the palate now luscious velvety smooth and sweet like a clafoutis, a classic French dessert of baked custardy pancake made with rum-soaked dried apricots, figs and raisins served with whipped cream.

# MUSIC FOR THE HARD ROCKERS OF RUM

SINGLE CASK SPIRITS

CASK NO. R9.1  
DKK 675



CASK	Refill Ex-Bourbon Barrel
DATE DISTILLED	29 February 2004
AGE	13 Years
STRENGTH	61,8%
REGION	Panama

his sweet but slight metallic rum is like a rock band playing on your senses. Initial intense notes of tropical fruit and allspice changes tune like a lead guitarist to yeasty, sour dough, vegetal one. The song on your palate is a heavy one. Muscovado sugar, crème brûlée, crystallised caramel, hints of sherry and spice. The finale is a long rift of oaky spice, honey, ginger and cloves. Rock and roll in a glass playing all your favourite tunes. But leave the glass and come back to it a minute later, it'll be playing a slightly different song on your palate

# CARAMEL CUSTARD DOUGHNUT

## SINGLE CASK SPIRITS

CASK NO. R9.3

DKK 675



CASK	Refill Barrel
DATE DISTILLED	1-January-2006
AGE	11 Years
STRENGTH	60,8%
REGION	Panama

The initial nose neat was like a homemade Caribbean pepper sauce, using fresh mangos and pineapples, scotch bonnet peppers, cloves, cumin, cilantro with some lime vinegar and brown sugar. On the palate neat a slightly dry, slightly bitter but perfectly balanced with an unctuous sweetness of buttermilk scones served with jam and clotted cream. A drop of water and aromas of a salted caramel cheesecake and golden syrup sponge appeared. On the palate like a soft doughnut with custard filling dipped in a caramel sauce made it an absolute tasty delight for anyone with a sweet tooth.

# STEM GINGER AND TREACLE TART

## SINGLE CASK SPIRITS

CASK NO. R9.5

DKK 675



CASK	Refill Barrel
DATE DISTILLED	29-February-2008
AGE	9 Years
STRENGTH	64,4%
REGION	Panama

A minty herbal sweetness set us back in time for a moment and we opened an old fashioned packet of menthol cigarettes before tropical chilli chutney took centre stage using fresh pineapples and mangos with honey, ginger and pimento peppers. The taste neat followed almost seamlessly with the hot spicy sweet sensation of a honey teriyaki marinade or a creamy Indian chicken curry with chickpeas. With water we were baking stem ginger and treacle tarts as well as boiling blackcurrant jam, whilst on the palate crunchy hazelnut chocolate pralines with a lovely tingling long lasting spicy finish.



# THREE SPICE CRÈME BRULEE

## SINGLE CASK SPIRITS

CASK NO. R10.2  
DKK 1.750



CASK	Refill Barrel
DATE DISTILLED	31-December-1991
AGE	26 Years
STRENGTH	61,3%
REGION	Trinidad

The aroma zneat reminded us of a hot sweet, spicy and sultry cherry pie with a golden pastry, tender cherries and the juices oozing served straight out of the oven with a scoop of cinnamon vanilla bean ice cream. Surprisingly mellow on the palate neat like a spiced poached pear in a hot chocolate sauce. With water the nose got even richer - if that is at all possible – a caramel apple bread pudding with a Bourbon vanilla sauce and to taste, rum and raisin fudge and a three spice (cloves, cinnamon and nutmeg) Crème Brulee.

# SPICY SWEET GOODNESS

## SINGLE CASK SPIRITS

CASK NO. R11.1  
DKK 675



CASK	Refill Ex-Bourbon Barrel
DATE DISTILLED	01 May 2010
AGE	7 Years
STRENGTH	57,5%
REGION	Jamaica

The initial aroma was described by some Panel members as funky whilst others visibly reclined and relaxed. Plenty of dark fruits, toffee, caramel, toasted marshmallows before the nutty creaminess of rum baba with poached pineapple and Chantilly cream emerged. A mouth-watering refreshing, although with a distinct heat of Szechuan pepper, made this quite an experience tasting neat. Adding some water the nose turned fresh, almost vibrant, like a lemon ginger mojito and now on the palate so mellow, caramelised rhubarb on toasted brioche and deliciously spicy and sweet like a glass of cinnamon-orange and ginger iced tea.

# CRÈME BRÛLÉE FLAMBÉ

## SINGLE CASK SPIRITS

CASK NO. R11.3  
DKK 675



CASK	Refill Ex-Bourbon Barrel
DATE DISTILLED	01 May 2010
AGE	7 Years
STRENGTH	57,7%

Plenty of sweetness on offer from the word go; loads of brown sugar on stewed rhubarb with star anise and ginger, creamy lemon banana pudding and fresh pineapples but also an oiliness like lemon maple syrup over tuna or mackerel. Deep and intensely sweet on the palate neat, think of crème brûlée flambé, coconut sticky rice in banana leaves and Pedro Ximenez Sherry raisin ice cream. With a drop of water oily notes at first, peppermint, linseed and walnut followed by roasted chestnuts and salted roasted almond brittle. The taste now sweet, fruity and juicy; cinnamon raisin pancakes with maple syrup and Malmsey Madeira over spiced waffles.

# MORELLO CHERRY DELIGHT

## SINGLE CASK SPIRITS

CASK NO. R12.1  
DKK 675



CASK	Refill Barrel
DATE DISTILLED	1-June-2007
AGE	10 Years
STRENGTH	66,2%
REGION	Belize

The indulgent thick, sweet, fruity aroma of hot Morello cherries soaked in Kirsch over a gooey moist banana-marzipan loaf cake made us want to dive straight in and taste it. Mouth-coating! Mouth-filling! A good balance between the sweet fruity liqueur-like flavours combined with the spiciness and bitterness of a black tea with cloves, ginger and cardamom. With a drop of water an even sweeter, but not cloying, scent of sugar dipped marshmallows and honey-fried figs appeared. A prune juice cake with almonds and chocolate chips on the palate and a slightly dry herbal finish rounded it off perfectly.



# DREAMS ARE MADE OF THESE

## SINGLE CASK SPIRITS

CASK NO. R12.2

DKK 675



CASK	Refill Barrel
DATE DISTILLED	17-October-2007
AGE	11 years
STRENGTH	65,7%
REGION	Belize

We first noticed the deep red mahogany colour and then we sniffed wood glue followed by an abundance of further ester aromas like peaches, apples, pineapples, pear drops and desiccated coconut – smiling faces all round. Smouldering heat on the palate combined with strawberry jam and whipped cinnamon cream and a mouth-drying finish made this an experience to be savoured. With water, saffron crème brûlée with poached pears in spiced brown sugar and plenty of polished oak on the nose, whilst to taste - charred pineapple margarita with sage and a 'blooming' hibiscus flower in syrup at the bottom of a flute filled with Champagne – the stuff that dreams are made of!



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