

Outturn

December 2022 Bottling List

ALL TOGETHER THIS CHRISTMAS

Enjoy this spectacular selection of one-of-a-kind bottlings, whisky tastings events and unique feel-good gifts.



BOTTLES AVAILABLE IN WEBSHOP
FRIDAY 23. DECEMBER - 10.00 AM - WWW.SMWS.DK

KÆRE MEDLEM

Så skal vi til det – årets sidste omgang af casual days. Vi kommer hele landet rundt i december, og hvad vi skal smage på, kan du læse mere om i dette katalog. Der er som sidste gang 9 spritnye og lækre aftapninger at fordybe sig i, og så supplerer vi op med gode tilbud på tidligere aftapninger.

Vi arbejder på at få en nytårskur stablet på benene i januar som en virtuel én af slagsen. Det hører I nærmere om når vi nærmer os.

Til februar er vi på banen med årets helt store begivenhed, SMWS Festival 2023. Der er stadig nogle rigtig spændende smagninger med ledige pladser, hvis du skulle mangle en ekstra julegave, eller bare fordi...

Hold øje med jeres indbakke, når vi i december måned løfter sløret for en spændende konkurrence med en vild præmie. Vi afventer de sidste detaljer – men det er bestemt værd at holde udkig efter.

Som tidligere skrevet, så er der også mulighed for at forkæle sig selv med en hemmelig kasse resten af november. Her kan du modtage hele 5 flasker single cask whisky fra 5 forskellige smagskategorier til den beskedne sum af 2.995 kroner. Du finder tilbuddet på smws.dk.

Vi glæder os til at hilse på jer i december måned – og til alle jer der måtte være forhindret i at deltage ønsker vi hermed en glædelig jul, og på gensyn i det nye år.

Med venlig hilsen
Thomas Korsgaard



CHALK AND PEPPER

SPICY & DRY

CASK NO. 13.93

DKK 795



CASK	2. Fill Barrel
DATE DISTILLED	25-October-2012
AGE	8 years
STRENGTH	64,6%
REGION	Highland
OUTTURN DK	30 bottles

A typically big, bold and yet rather dry and austere profile initially. We got chalky qualities such as clay and white pebbles, along with canvass, digestive biscuits, turmeric and dried flowers. Some water brought deeper notes of cooking oils, camphor, new leather and a wee touch of creme caramel. The mouth initially displayed a robust oiliness of texture, along with medicines and dry waxes. Reduction enhanced these waxy tones and added tart citrus jellies, sooty notes, herbal toothpaste and warm peppery heat.

FULL-ON FIERY FLAMENCO PASSION

DEEP, RICH & DRIED FRUITS

CASK NO. 18.47

DKK 895



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	18-September-2007
AGE	14 years
STRENGTH	59,2%
REGION	Speyside
OUTTURN DK	30 bottles

What a nose – cured meat and olives served in a dusty tabanco bar; a saddled horse waits outside in the sunshine. The neat palate was full on and brimming with fiery flamenco passion – toasted almonds, cigar stubs, dried dates, treacle toffee, Turkish delight and cakes made with red wine and olive oil. With water, the nose discovered halva, fruit cake and cask char, plus “sniffing the sound hole of a Spanish guitar”. The palate combined barley sugars and toasted coconut with a finish of oak, balsamic, tar and ash. After 12 years in ex-bourbon wood, this was transferred to a first fill Spanish oak oloroso hogshead.



VINTAGE CLOTHES

DEEP, RICH & DRIED FRUITS

CASK NO. 24.165

DKK 895



CASK	Ex-Oloroso Butt / 1. Fill American PX Hogshead
DATE DISTILLED	13-October-2008
AGE	12 years
STRENGTH	63,7%
REGION	Speyside
OUTTURN DK	46 bottles

The initial aroma was earthy and herbal with big and generous aromas of Garibaldi biscuits, Christmas puddings aflame, bouquet garni in broth and suggestions of singed orange peel over an Old Fashioned with caramelising brown sugar. Water brought a big hit of balsamic-tinged PX along with fig syrup and chopped dates. When neat the palate was full on with spicy cask char, Crème Brûlée, Nutella and toasted trail mix. A little reduction gave us green pepper, rum 'n' raisin fudge, condensed milk, chocolate stout and pickled walnuts. At 10 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.

ALL THE DARK THINGS

DEEP, RICH & DRIED FRUITS

CASK NO. 35.326

DKK 1.050



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	30-January-2006
AGE	16 years
STRENGTH	57,5%
REGION	Speyside
OUTTURN DK	37 bottles

We first noted such aromas as sticky date pudding, plum duff, molten liquorice, fruity muesli and chocolate caramel sauce. Also damp cellar mulch, balsamic reduction and mineral oils. A thick and highly polished nose we agreed. Water brought notes of Guinness cake topped with marzipan, rose cordial, orgeat syrup and rum n raisin ice cream. In the mouth we found an initial abundance of spiced dark fruits stewing in Armagnac. Then mulling spices, crusted port and aniseed. Some softer tones of sweet pipe tobacco and walnuts followed on. With water it achieved a lovely, harmonious balance. Plum wine, leather, butterscotch, eucalyptus and damp, earthy rancio. Matured for 13 years in a bourbon hogshead before transfer to a 1st fill Spanish oak oloroso hogshead.



PETRICHORDIAL

JUICY, OAK & VANILLA

CASK NO. 46.130

DKK 725



CASK	1. Fill Barrel
DATE DISTILLED	18-October-2011
AGE	10 years
STRENGTH	59,6%
REGION	Speyside
OUTTURN DK	36 bottles

A bright initial display of new leather, shoe polish, copper coins, lanolin and damp earthiness. We also noted petrichor, lightly musty yellow fruits and bouillon stock. A firm, rich and surprisingly fulsome example of this make. With water we found nettles, clotted cream, vanilla fudge, Victoria sponge cake and custard doughnuts. The neat palate opened with white pepper, fennel, hessian and chamois leather. Satisfying richness of buttered toast along with notes of fig and runny honey. Reduction brought out menthol tobacco, lemon cough lozenges, putty, aniseed and gently toasty wood spices.

FISHERMAN'S FRIENDS ON THE BEACH

OILY & COASTAL

CASK NO. 26.197

DKK 795



CASK	1. Fill Barrel
DATE DISTILLED	23-October-2012
AGE	9 years
STRENGTH	61,6%
REGION	Highland
OUTTURN DK	36 bottles

The nose finds syrupy flapjack sweetness, heady aromas of pressed flowers and dunnage warehouses, gentle woody spices (including Fisherman's Friends) and lemon oil. The palate complies – shortbread and salted caramel, citric peel, apricot and physalis, fresh laundry, hibiscus tea and Victory V lozenges. Adding water brings apple notes and hints of mint to the nose, along with mineral suggestions of slate and rock-pools. The reduced palate is a delight – still mouth-coatingly waxy, now with real fruity intensity – peaches and cream, mango and monstera, some seaside holiday memories of sea breezes and ice-cream cones; then a finish of warm earthy spices.



BACON LOBSTER TOMATO SANDWICH

LIGHTLY PEATED

CASK NO. 4.310

DKK 1.150



CASK	Ex-Bourbon / 1. Fill STR PX-Barrique
DATE DISTILLED	18-January-2005
AGE	16 years
STRENGTH	54,8%
REGION	Highland
OUTTURN DK	36 bottles

We prepared a BLT sandwich with crunchy bacon, sweet chunks of lobster, tomato and herb-spiked mayonnaise. On the palate we turned a common bratwurst into a currywurst (iconic German street food), grilled until the skin was crispy then sliced, diced and smothered with a spicy ketchup sauce. After reduction, cheese rounded it off nicely as we enjoyed a ploughman's platter of smoked applewood cheddar and a Stilton with mango and ginger combined with ash rolled apple slices and caramelised red onion chutney which gave this a fascinating undercurrent of smokiness. Following fourteen years in an ex-bourbon hogshead, we transferred this whisky into a shaved toasted and re-charred 1st fill PX barrique.

INDUSTRIAL CHIMNEY SOOT

PEATED

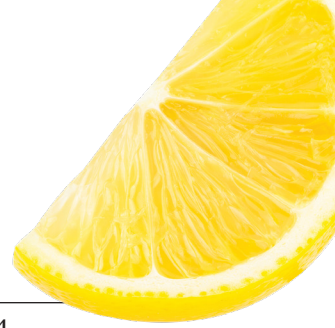
CASK NO. 93.175

DKK 695



CASK	1. Fill Barrel
DATE DISTILLED	7-March-2013
AGE	8 years
STRENGTH	58,8%
REGION	Campbeltown
OUTTURN DK	30 bottles

Stone fruits and gooseberry tarts merged with burnt hazelnuts and salted cashew nuts while maritime aromas deepened to peat bogs, tobacco and leather. A wave of sweet medicinal phenols on the palate joined coal and smouldering leaves to give an industrial feel before fennel seeds, nutmeg and cloves complimented coffee beans and singed prunes. Aromas became more ashy and sooty by adding water, giving a dirty chimney stack feel that had elements of charred meat and leather. The palate remained sweet with toasted cereals, liquorice and cough syrup garnished with dried herbs, oily mackerel and nuts roasting over smoking charcoals



A FLASHING BLADE

HEAVILY PEATED

CASK NO. 144.4

DKK 895



CASK	1. Fill Barrel
DATE DISTILLED	15-May-2014
AGE	7 years
STRENGTH	60,8%
REGION	Sweden
OUTTURN DK	42 bottles

No messing about here. Immediate notes of pickled gherkins in brine, elastoplasts, tar extracts, BBQ glazed pork ribs, peat fire embers in a cast iron hearth and green olive tapenade on salted flat bread. A brilliant peat-dominated distillate. With water we found carbolic acidity, hot mash water and smoky grist - touring a distillery in full peaty production mode - also malt vinegar doused oysters and smoked lemons. The palate was pure seawater and lemon juice at first. Before a big surge of petrol, mineral salts, engine oils and touches of camphor and paraffin. With water there was some more complexity emerging with aniseed distillate, mercurochrome and suggestions of paraffin, TCP, horseradish and soy sauce.

NÆSTE CASUAL DAYS 2022

Dato: 2. december 2022
Tid: 19.00 – 22.00
Sted: Hotel Crone i Grenaa

Dato: 3. december 2022
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 3. december 2022
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 9. december 2022
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 10. december 2022
Tid: 12.00 – 16.00
Sted: Kareten i København

Dato: 13. december 2022
Tid: 18.00 – 21.00
Sted: Tønder

Dato: 17. december 2022
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 22. december 2022
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

KOMMENDE CASUAL DAYS 2023

Dato: 14. april 2023, 9. juni 2023
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 14. april 2023, 9. juni 2023
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 15. april 2023, 10. juni 2023
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: 22. april 2023, 3. juni 2023
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 28. april 2023, 2. juni 2023
Tid: 19.00 – 22.00
Sted: Hotel Crone i Grenaa

Dato: 29. april 2023, 17. juni 2023
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: Datoer på vej...
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: Datoer på vej...
Tid: 18.00 – 21.00
Sted: Tønder

KOMMENDE BEGIVENHEDER

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

GLOBALE PARTNERBARER

Mig & Ølsnedkeren
Mejlgade 12
8000 Aarhus C

ToRVEhallerne
Fiskergade 2-8
7100 Vejle

Dronning Louise
Torvet 19
6700 Esbjerg

Basement Beer Bar
Løkkegade 18
9000 Aalborg

Faer Isles Distillery Bar
Fjarðarvegur 3
FO-350 Vestmanna
Faroe Islands

PARTNER RESTAURANTER

Restaurant Ø
Vestergade 31
6792 Rømø



MEDLEMSKAMPAGNE

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

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

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