



# OUTTURN

*January 2023 Bottling List*



GET READY TO  
**ROCK**

BOTTLES AVAILABLE IN WEBSHOP  
FRIDAY 6. JANUARY - 10.00 AM - [WWW.SMWS.DK](http://WWW.SMWS.DK)

# KÆRE MEDLEM

2023 bliver et meget spændende år set med SMWS briller, da det bliver året hvor vi skal fejre et 40-års jubilæum. Der kommer små og store overraskelser gennem året, alt sammen til glæde for dig som medlem.

Vinderen af konkurrencen om at komme til Edinburgh og deltage i panelet, hvor drammen til september måneds Gathering er fundet. Vinderen blev Michael Bjarre – Vi glæder os til at høre mere om hvordan turen gik.

I hånden har du en lille pose nytårskrudt, med 4 spritnye spændende aftapninger. Så er der lidt nyt at holde varmen på gennem januar måned.

Måske er du så heldig at du skal deltage i Festivalen i uge 5. I den forbindelse vil jeg minde om to vigtige detaljer. Den første er, at såfremt du ønsker at benytte dig af tilbuddet om frokostbuffet i forbindelse med festivaldagene, så er det vigtigt at dette bliver forudbestilt ad hensyn til køkkenet. Seneste deadline herfor er den 28. januar. Den anden ting er, at du skal huske at medbringe et glas til brug på messen, med mindre at du har bestilt et på smws.dk. Dette kan stadig nås – Du finder glasset under shoplinket ”messebilletter”.

God fornøjelse med læsningen, og på gensyn til årets festival den 1. februar.

Godt nytår!

Med venlig hilsen  
Thomas Korsgaard





# CHESTNUT FOREST CONFECTIONS

SWEET, FRUITY & MELLOW

CASK NO. 38.38

DKK 2.675



CASK	2. Fill Barrel
DATE DISTILLED	26-July-1996
AGE	25 years
STRENGTH	51,6%
REGION	Speyside
OUTTURN DK	12 bottles

The nose, elusive at first, took us through a chestnut wood to a confectioner, where we saw marzipan petits fours, jammy dodgers and chocolate honeycomb bars displayed on wooden shelves. The palate (beautifully matured) offered juicy kiwi and lemon, vanilla ice cream, and raspberry, coconut and dark chocolate bars, plus lingering tingles of ginger and nutmeg. With water (careful!) – lemon tart, butterscotch, popcorn, and strawberries and cream on the nose; liquorice allsorts, green apple and macadamias on the palate. At 21 years of age, we combined selected casks from this distillery, and then returned the single malt into a variety of different casks to develop further. This is one of those casks.

# SUMMER HOLIDAYS

JUICY, OAK & VANILLA

CASK NO. 96.39

DKK 795



CASK	1. Fill Barrel
DATE DISTILLED	3-June-2009
AGE	12 years
STRENGTH	58,5%
REGION	Highland
OUTTURN DK	30 bottles

One panellist imagined whistling “we’re all going on a summer holiday” while packing his sponge bag with a minty toothpaste, coconut sun lotion, a hint of talc and apple shampoo. On the palate a lovely creamy, coconut oily richness like a dollop of caramel ice cream with a cinnamon swirl and chunks of cinnamon bun dough. Following reduction on the nose clove infused honey, apple shisha pipe and apricot jam emerged, while to taste there were cinnamon sticks, cocoa nibs as well as sweet snowballs and a fine oak spice, soft tannins and a bright refreshing finish all guaranteeing “fun and laughter on a summer holiday”.



# BACON BUTTY AND SMOKY FIG ROLLS

PEATED

CASK NO. 66.224

DKK 895



CASK	Ex-Bourbon / 1. Fill American PX Hogshead
DATE DISTILLED	23-July-2007
AGE	14 years
STRENGTH	60,0%
REGION	Highland
OUTTURN DK	30 bottles

Not just the colour but also the aroma reminded us of brown sauce, homemade with pitted dates, apple juice, malt vinegar, molasses tamarind and tomato paste. On the palate big and dirty, that bacon in the sandwich when the brown sauce is heavily burned and spiced with hot Gochujang (Korean red chilli paste). After reduction, the aroma settled comfortably into a smoked duck, plum sauce and ginger wine while the taste, now far more manageable, honey glazed walnuts, hoisin sauce and smoky sticky toffee fig rolls. Following 12 years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak PX hogshead.

# ALL THE DARK THINGS

SCS

Blended Batch 19 -  
Frazzle dazzle

DKK 675



CASK	1. Fill Tempest Smoked Barley Wine Hogsheads
DATE DISTILLED	29-September-2008
AGE	13 years
STRENGTH	50,0%
REGION	Blended Malt
OUTTURN DK	60 bottles

For this experimental batch, we teamed up with our friends at Tempest Brewery in the Scottish Borders. We commissioned Speyside Cooperage to create some new American oak hogsheads, with a heavy toast and a medium char. These hogsheads were then sent to Tempest, where they were filled with an off-the-wall smoked barley wine (think 12.5% ABV smoked stout!). After five months, the beer was bottled and the casks were filled with selected un-peated Speyside malts. These whiskies underwent a period of additional maturation for just under three years, before being blended together to create this unique whisky.

The initial aroma was dark like toffee, chocolate, ginger cake, black pepper, liquorice, and char. In time, an oily, slightly buttery note developed like in beurre noisette roasted potatoes. On the palate, there was a chocolate tart with blackcurrant compote and hazelnut praline as well as strawberry rhubarb Turkish delight and a slightly frazzling herbal and hoppy note in the finish. After reduction, we charred pineapple and mango slices, roasted peaches with thyme and baked homemade scones to serve with clotted cream. To taste, vanilla cheesecake, salted caramel butterscotch ice cream. In the finish we were frazzled by a whisper of maple cured bacon.



**NÆSTE CASUAL DAYS 2023**

Dato: 1. februar 2023  
Tid: 18.00 – 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

Fær 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](http://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.