



OUTTURN

July 2023 Bottling List



OFFER AVAILABLE IN WEBSHOP
FROM 29. JUNE UNTIL 31. JULY - WWW.SMWS.DK

KÆRE MEDLEM

Juli måned er som regel lig med sommerferie for langt de flestes vedkommende. Det er tid til afslapning, familie, kølige drinks, en dram i skyggen osv. Her i Vejle går vi også en smule i dvale, idet vi skal have tømt lidt ud på hylderne – og det kan du hjælpe os med.

I Juli måned er vi helt vilde i varmen, og det betyder at denne måneds outturn bugner af en masse gode sommertilbud. Måske er det tid til at finde en erstatning for en længe glemt flaske? Eller måske en mulighed for at kaste sig ud i en ny smagskategori? Og så er forsendelsen af tilbuddene ganske gratis, såfremt du vælger uden omdeling – det betyder blot at du skal en tur på posthuset efter pakken.

Tilbuddene gælder fra nu, og hele juli måned – dog kun sålænge lager haves.

Butikken i vejle er lukket torsdag og fredag i uge 29, samt hele uge 31. Derudover skulle der være god mulighed for at fange en af os, såfremt at turen skulle gå forbi Vejle.

Vi vender tilbage med casual days til august, og skulle du have lyst til at være med til det, så finder du allerede nu billetter til dit favoritsted under smagninger på smws.dk.

Samme sted finder du i øvrigt billetterne til vores Gathering events der finder sted i ToRVEhallerne i Vejle, den 15. og 16. september. Vi håber at du skulle have lyst til at deltage i festlighederne.

Med disse ord ønskes du en rigtig god sommer, og på gensyn til august.

Med venlig hilsen
Thomas Korsgaard



POT-POURRI AND DUSTY BODEGAS

SWEET, FRUITY & MELLOW

CASK NO. 39.236



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.

HYACINTHS, HONEY AND PINEAPPLE HUMPS

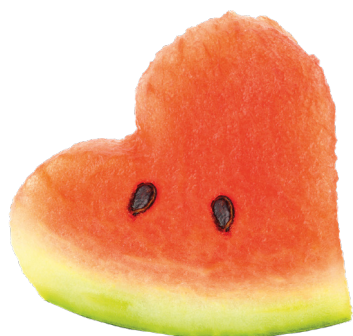
SPICY & SWEET

CASK NO. 39.221



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.



FØRPRIS DKK 1.525
JULI PRIS DKK 1.195

CARVED AND CRAFTED

SPICY & DRY

CASK NO. 41.146



CASK	Ex-Bourbon / 2. Fill Oloroso Hogshead
DATE DISTILLED	9-March-2006
AGE	15 years
STRENGTH	59,5%
REGION	Speyside

We imagined a wood carver unrolling a leather pouch with all the tools ready to start a new project. On the palate there was plenty of fragrant wood flavours combined with autumn harvest baked apples with raisins, walnuts and cinnamon. After the addition of water, the scent of freshly baked rye bread combined with conkers and conifer cones made for a sweetish, herbaceous bouquet. The taste was that of Turkish oil cake once again with walnuts and raisins as well as pogaca a type of bread which is baked in ashes before being finished in the oven. Following thirteen years in an ex-bourbon hogshead, we transferred this whisky into a 2nd fill Oloroso hogshead.

HOLA ROSO!

DEEP, RICH & DRIED FRUITS

CASK NO. 41.145



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.

FØRPRIS DKK 1.670
JULI PRIS DKK 1.295

CALM, COOL AND COLLECTED

SWEET, FRUITY & MELLOW

CASK NO. 7.271



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.

SPRING IS IN THE AIR

SWEET, FRUITY & MELLOW

CASK NO. 9.217



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.

FØRPRIS DKK 1.900
JULI PRIS DKK 1.525

THROW THE CORK AWAY!

PEATED

Small Batch
Distillery 53



CASK	1. Fill American Oloroso Hogs-heads
DATE DISTILLED	1-April-2013
AGE	8 years
STRENGTH	58,4%
REGION	Islay

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

CHANGES FASTER THAN A CHAMELEON

OILY & COASTAL

Small Batch
Distillery 93

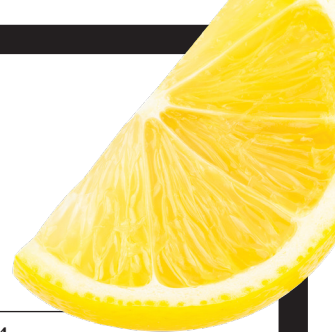


CASK	1. Fill Barrels
DATE DISTILLED	11-September-2013
AGE	8 years
STRENGTH	59,7%
REGION	Campbeltown

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



FØRPRIS DKK 1.600
JULI PRIS DKK 1.250



A FLASHING BLADE

HEAVILY PEATED

CASK NO. 144.4



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

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.

SKINNY DIPPING IN SURSTRÖMMING

PEATED

CASK NO. 151.3



CASK	1. Fill Barrel
DATE DISTILLED	15-January-2010
AGE	12 years
STRENGTH	48,5%
REGION	Sweden

A big and expressive nose that brimmed with grubby coal smoke, herbal bitters and savoury smoked fish. Also herby pork sausages, charred bacon and burnt heather with hints of antiseptic cream and carbolic soap. The waft of a freshly creosoted fence. With water we noted gooseberries, elderflower, burning gorse and various varieties of smoked fish and rollmop herring. The neat palate showed a big initial slick of extra virgin olive oil, smoked almonds, campfire on a beach and seawater. Reduction brought out savoury hickory smoke, charcuterie, a waxy mouthfeel and punchy medicinal tones.

FØRPRIS DKK 1.995
JULI PRIS DKK 1.650

MOROCCAN SHIKHA

SWEET, FRUITY & MELLOW

CASK NO. 5.80



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



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.

FØRPRIS DKK 1.950
JULI PRIS DKK 1.595



CRACKERS AND BREEZE

LIGHT & DELICATE

CASK NO. 35.292



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.

GLEN SAFE

SWEET, FRUITY & MELLOW

CASK NO. 80.34



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.

FØRPRIS DKK 1.350
JULI PRIS DKK 995

FULL-ON FIERY FLAMENCO PASSION

DEEP, RICH & DRIED FRUITS

CASK NO. 18.47



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

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.

HELLENISTIC ALCHEMY

DEEP, RICH & DRIED FRUITS

CASK NO. 36.187



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	8-June-2009
AGE	12 years
STRENGTH	56,5%
REGION	Speyside

On the nose neat we got powdered sugar on treacle tart, chocolate soil mixed with Greek natural yoghurt and marmalade on a slice of rye bread. We were then served venison with a cranberry wine sauce prepared with Dijon mustard, coarsely ground pepper, beef broth and apple jelly. The addition of water added aromas of red onion chutney, venison carpaccio, charred steak and Greek lamb stew while we enjoyed a Greek sweet liqueur seasoned with mastic, a resin with a slightly cedar-like flavour aptly called Mastika, as a digestive. Following ten years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill Spanish oak Oloroso hogshead.

SURFING HAWAIIAN FRUIT WAVES

DEEP, RICH & DRIED FRUITS

CASK NO. 59.70



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	22-October-2010
AGE	11 Years
STRENGTH	57,5%
REGION	Highland

Eight years in ex-bourbon wood, then we introduced this to a lovely first-fill, Spanish oak oloroso hogshead. The resulting nose evoked tapas bars and bullrings – sherry-soaked wood, peanut brittle, raisins and ice cream, perfumes, cigarette ash, leather, and sand. The palate had intense dark sweetness (caramel, date slice, cherry coke, and honey drizzled over figs) and spice (chorizo, tobacco, wasabi). The reduced nose found savoury notes (maple-cured bacon, jamón ibérico), ginger, Turkish coffee, and creosoted wood. On the palate now, dark chocolate, honey on toast, pain au raisin, and custard tarts; sweet, slightly bitter, and warming – this was a study in complexity.

FØRPRIS DKK 2.340
JULI PRIS DKK 1.995

A PROPER BBQ DRAM

LIGHTLY PEATED

CASK NO. 4.304



CASK	Ex-Bourbon / 1. Fill PX STR Barrique
DATE DISTILLED	18-January-2005
AGE	16 years
STRENGTH	58,3%
REGION	Highland

We imagined carrying peat slabs in a wicker basket across heathery moorland as we took a break and shared a robust intense red wine (100% Grenache) out of a leather Bota curved wineskin. Bursting with cherry and black fruit flavours and tempered with smoky notes of spice and pepper - a proper BBQ dram! Following reduction, the scent was what we imagined a Spanish style rum that was matured in ex-smoky Islay whisky barrels would smell like, sweet but also plenty of smoke from roast lamb. After fourteen years in an ex-bourbon hogshead, we transferred this whisky into a shaved, toasted and re-charred 1st fill PX barrique.

SWASH, BUCKLE AND SPICE!

PEATED

CASK NO. 42.70



CASK	Refill Hogshead
DATE DISTILLED	29-March-2007
AGE	14 years
STRENGTH	56,7%
REGION	Highland

Mezcal! Exclaimed the panel. Seriously sharp, ester-tinged peat smoke. Then dunder, natural tar, rubber fishing wellies, camphor, dirty boiler smoke and roof pitch. A big, rollicking, swaggering peat monster. Water brought out warm kiln air, drifting peat smoke, black olive tapenade made with smoked olive oil, chalky medicines and herbal toothpaste. The neat palate showed a wonderful initial blast of mentholated peat smoke, then preserved lemons bobbing in brine, oily sheep wool, kelp and bonfire ashes. With water we got pure medicines, seawater, iodine, tar, salt cured venison and smoked fennel. Superb!

BACON BUTTY AND SMOKY FIG ROLLS

PEATED

CASK NO. 66.224



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

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.

FØRPRIS DKK 2.945
JULI PRIS DKK 2.495

DOURO CRUISE

SINGLE CASK SPIRITS

Batch 14



CASK	Pipes & Barrels
DATE DISTILLED	10-February-2011
AGE	10 Years
STRENGTH	50,0%
REGION	Single Malt

This wonderfully ruby red small batch is a celebration of sweet complexity. We've drawn together selected casks of Speyside single malt, some matured full term in bourbon barrels and some additionally matured in ex-Ruby Port pipes for no less than two years. The result is rich, fruity and evocative of trips to sunnier climes. We imagined walking through a wine cellar of one of the lodges in Vila Nova de Gaia located close to the Douro river. The air was filled with sweet wood char, dark toffee and dried strawberries. On the palate neat the tart juicy cherries and orange peel bitterness was wonderfully balanced by the sweet flavour of wild cranberries. After the addition of water, the scent of sweet tobacco and tropical fruits appeared at first but soon the strawberries were back, this time fresh and dipped in chocolate and topped with toasted coconut. The taste reminded us of a long barrel aged Colheita Port, which in essence is a Tawny from one single harvest/vintage – you should try it!

FRAZZLE DAZZLE

SINGLE CASK SPIRITS

Blended Batch 19



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

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.

TABANCO TIME

SINGLE CASK SPIRITS

Blended batch 13



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'.

FØRPRIS DKK 1.865
JULI PRIS DKK 1.650

PETRICHORDIAL

JUICY, OAK & VANILLA

CASK NO. 46.130



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

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.

MIND MELD

JUICY, OAK & VANILLA

CASK NO. 72.104



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.

AN ENIGMA OF SWEETNESS AND WOOD

JUICY, OAK & VANILLA

CASK NO. 108.37



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.

FØRPRIS DKK 2.225
JULI PRIS DKK 1.695

BACON LOBSTER TOMATO SANDWICH

LIGHTLY PEATED

CASK NO. 4.310



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

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.

AN EVENING OF INDULGENCE

PEATED

CASK NO. 66.221



CASK	Ex-bourbon / 1. Fill American Oak PX Hogshead
DATE DISTILLED	9-March-2006
AGE	16 years
STRENGTH	59,0%
REGION	Highland

We sat at a polished mahogany table, nibbling sultanas and dates, watching pencil shavings floating on root beer. After eating chilli chocolate we relaxed in the sauna (menthol crystals in the water thrown on the coals). For dinner we enjoyed roast chicken, stewed rhubarb and custard and some sweet dessert wine – sheer indulgence. After dinner – oak logs and coal smoking on the open fire; somebody threw on a sprig of heather. Before bed we had a snifter of sherry and a wash with carbolic soap. After 13 years in ex-bourbon wood we transferred this into a first-fill American oak PX hogshead.

TARRED AND PICKLED

HEAVILY PEATED

CASK NO. 53.434



CASK	Ex-bourbon / 1. Fill Spanish Oloroso Hogshead
DATE DISTILLED	20-February-2009
AGE	13 years
STRENGTH	58,3%
REGION	Islay

We got a wealth of mentholated peat smoke at first nosing, then olive brine, pickling juices, cornichons drenched in natural tar resin and fir wood smouldering on a beach bonfire – hugely dense, aromatic and powerful. Water brought an additional layer of sweetness and added notes of burnt orange peel, autumn leaves, salted Dutch liquorice, bodega funk and game meats infused with smoked chilli. The neat palate detonated with a mass of tarry rope, iodine, camphor, barbecue sauce and bonfire embers doused in seawater. Amazing power! With water we found a sublime saltiness, plus umami richness, earthy notes, anchovy paste, Scotch bonnet chilli glaze and pickling vinegars. After maturing for 10 years in a bourbon hogshead, we transferred this to a first fill Spanish oak oloroso hogshead.

FØRPRIS DKK 3.070
JULI PRIS DKK 2.595

NÆSTE CASUAL DAYS 2023

Dato: 18. august
Tid: 19.00 – 22.00
Sted: Hotel Crone i Grenaa

Dato: 18. august 2023
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 18. august 2023
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 19. august
Tid: 12.00 -15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 26. august
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 26. august 2023
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 2. september 2023
Tid: 12.00 – 16.00
Sted: Kareten i København:

KOMMENDE CASUAL DAYS 2023

Dato: 27. oktober, 21. december
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 27. oktober
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 28. oktober, 9. december
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: 28. oktober, 2. december
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 4. november, 2. december
Tid: 12.00 -15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 10. november, 1. december
Tid: 19.00 – 22.00
Sted: Hotel Crone i Grenaa

Dato: 11. november, 16. december
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

KOMMENDE BEGIVENHEDER

Begivenhed: The Gathering – 40th Anniverssary i Vejle
Dato: 15. og 16. September 2023

Begivenhed: SMWS Festival
Dato: 31. Januar – 4. februar 2024

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.