



# OUTTURN

*September 2023 Bottling List*

## SPIRIT OF THE GATHERING



BOTTLES AVAILABLE IN WEBSHOP  
MONDAY 18. SEPTEMBER - 12.00 PM - [WWW.SMWS.DK](http://WWW.SMWS.DK)

# KÆRE MEDLEM

Det er med stor glæde at kunne præsentere et spændende program for september måneds helt store begivenhed – The Gathering – 40 år med SMWS.

Det hele starter fredag den 15. september med en jubilæumsmiddag, hvor vi nyder en lækker festmenu behørigt akkompagneret med spændende flasker.

Herefter følger hygge og socialt samvær i form af The Gathering på 3. sal, hvor vi laver en spændende bar, og hvor der også vil være mulighed for at smage helt nye aftapninger valgt til lejligheden.

Lørdag den 16. september slår vi dørene op til en messe i pionerens tegn, og hylder alle de nye destillerier der skyder op omkring os, ikke mindst i Danmark. Vi får besøg af flere destillerier, der tager smagsprøver med, og der vil også være mulighed for at smage SMWS aftapninger fra blandt andet England, Israel og Danmark.

Det er ligeledes om lørdagen at du kan teste din lugtesans, og måske være så heldig at vinde et sæde sammen med Olaf Meier på et panel til SMWS Festivalen i februar.

Du finder 17 nye aftapninger i september måned, og de sættes alle til salg under de respektive begivenheder gennem weekenden. Det kan du læse mere om på de næste sider.

Eventuelle overskydende flasker vil være at finde på [smws.dk](http://smws.dk) mandag den 18. september kl. 12.00.

Endelig vil jeg også gøre opmærksom på at det er nu du kan sende en mail med ønsker til overnatning i forbindelse med SMWS Festivalen 2024. Jeg skal bede om at ønsker hertil sendes til Terje Thesbjerg på mail: [tth@torvehallerne.dk](mailto:tth@torvehallerne.dk).

På festligt gensyn,

Med venlig hilsen  
Thomas Korsgaard



FREDAG DEN 15. SEPTEMBER 2023 – KL. 18.00 – 21.30  
SMWS 40-års jubilæum – 1983 Dinner

**1.282 - Magic shadow show**

Appetizer: Scampi - mango - granatæble - orange – chilli

**9.275 – Intricacy**

Forret: Lange - citron - julienne - kokos - pinje - jordskok

**8.43 - Shaded by flowers**

Hovedret: Barbequeglaserede short ribs - søde kartofler - fennikel/majs salat – whiskysauce

**3.349 - A whirlpool of happiness**

Dessert: Peaty Style “Tiramisu” - lemon sorbet

**19.83 - From Vienna to Athens**

Kaffe & sødt

**PRIS FOR OVENSTÅENDE: DKR 795**

Flaskerne sælges under middagen som lodtrækning

**MAGIC SHADOW  
SHOW**

**SWEET, FRUITY & MELLOW**

**CASK NO. 1.282**

**DKK 1.000**



<b>CASK</b>	Ex-bourbon / 1, Fill Cosecha Wine Barrique
<b>DATE DISTILLED</b>	26-February-2013
<b>AGE</b>	9 years
<b>STRENGTH</b>	61,5%
<b>REGION</b>	Speyside
<b>OUTTURN DK</b>	11 bottles

After five years in an ex-bourbon barrel we transferred this into a first fill cosecha wine barrique. The nose suggested orange peel shavings floating in a glass of rum on a French-polished table, while liquorice and clove shadows flitted round the reflective surface. The palate had a mouth-coating, oily texture and flavours of lychee and blood orange, with some weightier umbrations of treacle, molasses and burnt orange skins. The reduced nose teased us with honey on buttered scones, lemon curd and orange blossom. The palate now had vanilla custard, pink lemonade, hazelnut pralines and a finish reminiscent of mead.

# INTRICACY

SWEET, FRUITY & MELLOW

CASK NO. 9.275

DKK 1.500



CASK	1. Fill Barrel
DATE DISTILLED	11-September-2003
AGE	19 years
STRENGTH	60,9%
REGION	Speyside
OUTTURN DK	11 bottles

A lovely nose brimmed with soft green and yellow fruits initially, ahead of flowers in full bloom, heavy with pollens, and beyond that honey cake, lime curds and scents of new leather and shilling ales. Some water brought notes of burlap sacks, caramelised pineapple, buttered oatcakes and fruity muesli. The neat palate displayed a beautifully intricate and delicate thread of smoky and waxy notes, plus pumpkinseed oils, salted caramel and lanolin, as orchard fruits with dried coconut hung in the background. Once water was added it became dominated by sweet cereals, brown bread, hoppy ales, butter and freshly muddled green herbs. Hints of rolling tobacco and light waxiness lingered in the aftertaste.

# SHADED BY FLOWERS

DEEP, RICH & DRIED FRUITS

CASK NO. 8.43

DKK 1.000



CASK	1. Fill PX Butt
DATE DISTILLED	16-November-2015
AGE	7 years
STRENGTH	55,7%
REGION	Speyside
OUTTURN DK	17 bottles

This opened with a big, no-nonsense initial aroma of custard with mulling spices, warm coffee grounds, walnut cake, dusty old bodega funk, mace, allspice and toasted almond flakes. With time a slightly sweeter, earthier edge emerged, like earthen-floored wine cellar must and walnut wine. Water brought out more aromatic aspects such as hothouse flowers, tobacco leaf and boiled mint sweets, plus a touch of candied grapefruit. The neat palate was surprisingly rounded, featuring lots of demerara sugar, plum wine, fennel seeds and treacle tart with a hint of blood orange. With reduction we found a much more intense and direct sweetness, characterised by flavours of blackcurrant jam, dates, plums in cognac, raisins and toasted oak lactones.

# A WHIRLPOOL OF HAPPINESS

LIGHTLY PEATED

CASK NO. 3.349

DKK 1.500



CASK	2. Fill Hogshead
DATE DISTILLED	16-February-2004
AGE	18 years
STRENGTH	57,9%
REGION	Islay
OUTTURN DK	5 bottles

A sweet fragrance of Turkish delight and coconut harmonised with aromatic riesling and moscatel wine, creating a perfect symbiosis with dried peat and wood ash. The palate too was a delight – layers of cherry fondant melted over pressed flowers, rose petals and crumbly earth. An enhanced fruity demeanour appeared by adding water. Now watermelon, pineapple and lemon zest swirled around with the riesling wine, like a whirlpool of happiness, carrying flotsam of flaked almonds, crushed hazelnuts and soft-centred meringue. The palate was now a splendid amalgamation of apple candy and sugared orange peel, balancing with raw peat, campfire ash and suggestions of bay leaves and lemongrass.

# FROM VIENNA TO ATHENS

SWEET, FRUITY & MELLOW

CASK NO. 19.83

DKK 1.750



CASK	1. Fill Barrel
DATE DISTILLED	17-February-2003
AGE	19 years
STRENGTH	52,3%
REGION	Highland
OUTTURN DK	6 bottles

Some clichés are clichés for a good reason. So yes, if you think of an apple strudel you think of Vienna, that dough filled with sweet-tart apple pieces, fine breadcrumbs, rum-soaked raisins, ground cinnamon, lemon juice and icing sugar. It was served with whipped cream and a Wiener melange – an espresso with steamed milk, topped off with milk froth. Diluted, we took the Orient Express from Vienna to Athens, enjoying Kalamata olives followed by a Greek meze platter with plenty of pitta bread, feta and tzatziki. All this was washed down with a mastiha liqueur, made using the resin from the mastic tree on the island of Chios.

FREDAG DEN 15. SEPTEMBER 2023 – KL. 21.30 – ?  
SMWS 40-års jubilæum – The Gathering

SMWS årlige begivenhed The Gathering fejres hvert år i september, og i år er flaskerne udvalgt af medlemmer fra forskellige lande. I Danmark har vi byttet nogle flasker med nogle af de andre lande, så denne aften bliver der mulighed for at smage forskellige spændende Gathering aftapninger, samt et par specielle aftapninger.

Derudover vil der være lidt andet lækker at vælge imellem. En hyggelig aften helt i foreningens ånd - at nyde god whisky i godt selskab.

## ZUCKERWALZER MIT PFEFFERL

SPICY & DRY

CASK NO. 41.169

DKK 895



CASK	2. Fill Hogshead
DATE DISTILLED	4-June-2009
AGE	13 years
STRENGTH	58,7%
REGION	Speyside
OUTTURN DK	12 bottles

Die Nase spielt mit Noten von gegrillter Ananas, kandierten Oliven und einem Hauch von Holunder sowie frischen Kräutern. Der erste Tropfen auf der Zunge ist eine Umarmung von gegrillten Marshmallows, Karamellbonbons und Röstaromen von Speck mit Ahornsirup. Das Prickeln im Mund wandelt sich gemächlich in eine sanfte Bitterkeit von gerösteten Mandeln und Olivenöl. Mit ein paar Tropfen Wasser entwickelt sich eine elegante & delikate Süße in der Nase mit floralen Noten und gemörserten roten Pfefferkörnern. Die anfängliche Süße weicht immer mehr einer milden Bitternote von karamellisiertem Zucker. Im Zusammenspiel mit sanften Vanilletönen manifestiert sich ein Geschmack von Crème Brûlée und Kräutern.

# HONEY DRIPPING FROM A WOODEN DIPPER

DEEP, RICH & DRIED FRUITS

CASK NO. 82.49

DKK 895



CASK	2. Fill Barrel
DATE DISTILLED	16-March-2011
AGE	12 years
STRENGTH	62,8%
REGION	Highland
OUTTURN DK	12 bottles

Fresh hay bales in the warm autumn sun were followed by charred lemons, melted butter, pineapple and brown ale. With time, an image of acacia honey, dripping from a wooden honey dipper, came to mind. This certainly packed a punch neat, with plenty of ginger and chilli before notes of elderflower lemonade with frozen berries appeared. Following reduction, the scent of toasted croissants, cocoa butter and salted caramel was met by freshly squeezed apple juice in a pewter goblet. Water helped draw out different impressions on the palate, with sweeter offerings such as lemongrass and honeysuckle tea, but also cinnamon-dusted bagels and herby barley salad with butter-basted mushrooms.

# AFTERNOON TEA PARTY

DEEP, RICH & DRIED FRUITS

CASK NO. 1.285

DKK 1.000



CASK	Ex-Bourbon / 1. Fill Spanish Oak Oloroso Hogshead
DATE DISTILLED	8-June-2011
AGE	11 years
STRENGTH	63,4%
REGION	Speyside
OUTTURN DK	18 bottles

A scent of sweet, ripe orchard fruits filled the room with apples, pears, oranges, bananas and cherries. In the background, however, was a deeper note of caramelised plums in port wine with a cinnamon cream. This was served with a glass of hazelnut liqueur, typical of the northern Italian region Piedmont, blended with coffee, cocoa and vanilla. After reduction, we found candied almonds, chocolate croissants and chewy caramel bars. On the palate now was an array of afternoon tea goodies – malt loaf, hot cross buns, tea loaf, honey and butter on crumpets and, not to forget, Dundee and carrot cake. Following eight years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead



# HIPP HIPP HURRA! JULEN ÄR TIDIG I ÅR!

DEEP, RICH & DRIED FRUITS

CASK NO. 68.112

DKK 895



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	3-February-2009
AGE	14 years
STRENGTH	56,2%
REGION	Highland
OUTTURN DK	12 bottles

En underbart inbjudande doft av fräsch rökelse, sticky toffee pudding och nybakat vörtbröd. Det följs av kryddig indisk masala chia (ingefära, kaF14:J14nel och muskotnöt). En fyllig sirapsliknande smakexplosion av russin och sultanrussin. Det är som att dricka en flytande engelsk fruktkaka med russin och macererade russin och mandlar följt av underbara vågor av kryddighet. Med vatten blir doften mer lättillgänglig med toner av sött vitt vin tillsammans med nybakade scones med Västerbottenost och sylt. Smaken med vatten blir lite som en kryddig och krämig bärcider som avslutar i en dubbel espresso. Julen har verkligen kommit tidigt i år. This was 10 years in ex-bourbon wood, and then further matured in a first fill oloroso hogshead.

# PEAT LOVERS NIGHT

PEATED

CASK NO. 10.250

DKK 895



CASK	Ex-Bourbon / 2. Fill PX Hogshead
DATE DISTILLED	17-October-2013
AGE	9 years
STRENGTH	58,5%
REGION	Islay
OUTTURN DK	48 bottles

Den umiddelbare duft giver os tørv og bålrog imens sød sherry og nødder i sirup trænger sig på i baggrunden. Smagen uden vand giver masser af tørv og vi får bålrog og sødme i eftersmagen. Med vand bliver duften mere røget og sødmen træder lidt i baggrunden.

Når vi smager på den med nogle dråber tilsat vand, fyldes munden af røg og vi får pandekager med sirup i eftersmagen. Efter en dag i naturen, sidder vi om aftenen ved bålet og nyder en god røget dram. Vi bager pandekager på bålet, spiser dem med sirup og et drys nødder imens natten falder på.



# TARRY SMOKE AND MOSSY DELIGHTS

PEATED

CASK NO. 29.291

DKK 1.075



CASK	2. Fill Barrel
DATE DISTILLED	11-November-2011
AGE	11 years
STRENGTH	62,7%
REGION	Islay
OUTTURN DK	18 bottles

Peated wakame, sea spray, smoked swordfish carpaccio and peat-fired scallops with parsley and garlic butter greeted the Panel, watched over by some tar lurking in the background. Hot smoky ash on the palate was followed by lobster in a piri-piri sauce (peppers, red onions, garlic, lemon, vinegar, red chillies and smoked paprika) with barbecued sweet potatoes. Following reduction, we found a peat-smoked first aid kit, tonka beans coated in antiseptic cream and barbecue ash. To taste, we chowed down on grilled oysters with a chorizo vinaigrette as well as ashy, mossy and tarry delights, followed by a sweet finish of smoked salmon candy cured with salt and brown sugar and brushed with maple syrup.

# “POUDING CHÔMEUR” AT THE SHACK

PEATED

CASK NO. 53.456

DKK 895



CASK	Ex-Bourbon / 1. Fill American Oak Oloroso Hogshead
DATE DISTILLED	3-April-2013
AGE	9 years
STRENGTH	57,9%
REGION	Islay
OUTTURN DK	18 bottles

Opening the door of the shack we are met with the smell of burning wood in the fireplace, burnt sugar and plate of smoked maple syrup cared bacon. Seated around the shack we share a piece of maple pudding cake with a coffee spiked with spiced rum. Water toned down the smoke and let the sugary sweetness shine through. Maple syrup and vanilla cake were back on the menu. Burned toast with cream cheese and a dusting of ashes and then smoked salmon with a smoky hickory glaze.

LØRDAG DEN 16. SEPTEMBER 2023 – KL. 10.00 – 17.00  
SMWS 40-års jubilæum – The Gathering

Som rosinen i pølseenden, fortsætter fejringen af jubilæet med en messe om lørdagen. En messe der til fulde lever op til en af grundstenene i SMWS, at være nysgerrig og åben for nye oplevelser.

I år er temaet New Wave Distilleries, og til lejligheden har vi inviteret nogle danske destillerier, der kommer med smagsprøver af deres eksisterende flasker, og måske også fadprøver af endnu ikke udgivet whisky. Vi har foreløbigt fået tilsagn om besøg fra Thy Whisky, Mosgaard Whisky, Fary Lochan, Radius, Trolden og Sall Whisky,

Derudover vil der være mulighed for at smage helt nye udgivelser fra SMWS fra lande som Israel, England, Danmark mv.

Endvidere vil der være mulighed for at teste sine evner med mulighed for at vinde en fed præmie.

## TOASTED PEANUT BUTTER AND JAM SANDWICH

SWEET, FRUITY & MELLOW

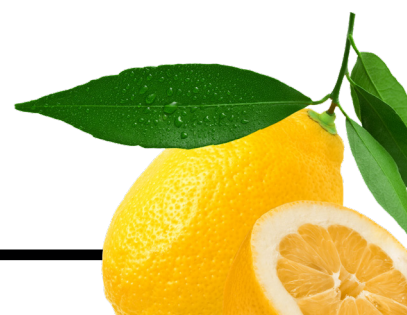
CASK NO. 146.3

DKK 875



CASK	1. Fill STR Barrique
DATE DISTILLED	25-February-2017
AGE	5 years
STRENGTH	61,3%
REGION	England
OUTTURN DK	18 bottles

We imagined harvest time in an apple orchard, wooden crates brimming with ripe apples, as we sat down for a rest to enjoy a toasted peanut butter and jam sandwich. It was sweet and spicy on the palate, with marmalade, apricot and orange chutney. Alongside we had a cask-strength oak-aged calvados with those typical lively citrus flavours, as well as nutmeg and vanilla. With a drop of water, toffee, caramel and cocoa butter aromas emerged next to lime cordial and fruity pastilles. The taste was of strawberry yoghurt on oatcakes along with diced banana and sweet apple tart, with a pear caramel upside-down cake in the finish.



# A TASTY MORSEL

JUICY, OAK & VANILLA

CASK NO. 149.4

DKK 875



CASK	1. Fill Spanish Oak PX Butt
DATE DISTILLED	9-July-2016
AGE	6 years
STRENGTH	61,6%
REGION	Highland
OUTTURN DK	30 bottles

A pleasant soft vanilla aroma greeted the Panel before the scent of freshly cut pine trees, gentle spices and a hint of sea salt took centre stage. On a freshly tarred boat we then bit into a spicy tuna salad nori wrap with quinoa and avocado before treating ourselves to a slice of strawberry toffee tart. Following reduction, we discovered baked new potatoes with a seaweed mayonnaise dip. This was served with a 'sparkling galliano' cocktail of grenadine juice, Galliano and champagne in a flute garnished with a cucumber slice. Creamy, salty and sweet on the palate with a floral fragrance, this was truly a tasty morsel.

# HEAL THYSELF

DEEP, RICH & DRIED FRUITS

CASK NO. 153.2

DKK 1.350

MAX 1 FLASKE  
PER MEDLEM



CASK	1. Fill Oloroso Barrel
DATE DISTILLED	8-January-2017
AGE	5 years
STRENGTH	61,1%
REGION	Denmark
OUTTURN DK	90 bottles

A big and generous aroma full of freshly made custard, shattered toffee, malt loaf spread with treacle, raisins and fruit-studded muesli. Further notes of dried orange peel, sultanas, light brown sugar and fresh printer paper. With water we found some wonderful aromas of warm bread and butter pudding. More custard and raisins, also beetroot chocolate brownies, leather books and soft, toasted oak. The neat palate showed a very classical initial profile of Christmas pudding, mincemeat and date molasses. Also raisins, black tea with sugar and herbal extracts. Things like Ribena and fruits of the forest were also noted. With water we found red berries, baked plums, incense and bitter orange marmalade with spices.

# JAM ON A NEW LEATHER SHOE

DEEP, RICH & DRIED FRUITS

CASK NO. 155.4

DKK 875



CASK	1. Fill PX Hogshead
DATE DISTILLED	20-May-2019
AGE	3 years
STRENGTH	57,6%
REGION	Israel
OUTTURN DK	42 bottles

A sticky pulp of cranberries, plums and oranges was boiled with strawberries in a clay pot to create a rich jam seasoned with thyme, bergamot and a few flaked almonds. Complex earthy notes ventured on to the palate too, but now with a delightful peach pastry drizzled with honey and a sprinkle of ground nutmeg and mace. Water took complexity to a new level. Boot polish on new leather shoes found its place beside tobacco, wood oil and a generous glass of cider brandy. Heavy oak provided a strong framework within which we discovered rum and raisin fudge, fruit jelly sweets and madeira cake adorned with glacé cherries.



# SMOKE DEVILS AND TIPSY ANGELS

PEATED

CASK NO. 156.2

DKK 875



CASK	2. Fill Barrel
DATE DISTILLED	11-October-2017
AGE	5 years
STRENGTH	61,0%
REGION	Lowland
OUTTURN DK	30 bottles

Like walking into a kiln – the atmosphere swirled with smoke devils – while we also found marshmallows, sherbet lemons, a first aid box and salt-encrusted ships' timbers. To taste, the smoke was nutty, lively and abundant, with fruit and juice-flavoured mini candy chews, dark chocolate, cherry chewing gum and brazil nuts. But holding it too long on the tongue might not be advised (unless you have a prosthetic tongue). Water sweetened and tamed it – the nose found floral perfumes, brine, next-day barbecue gloves and lemon drizzle cake. The palate moved from smoke devils to tipsy angels – still some light industrial notes, but also dark chocolate and hazelnut confectionery, vanilla, lemon peel, juniper and walnut.



## NÆSTE CASUAL DAYS 2023

Dato: 27. oktober 2023  
Tid: 19.00 – 00.00  
Sted: ToRVEhallerne i Vejle

Dato: 27. oktober 2023  
Tid: 19.00 – 22.00  
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 28. oktober 2023  
Tid: 12.00 – 16.00  
Sted: Karetten i København:

Dato: 28. oktober 2023  
Tid: 14.00 – 17.00  
Sted: Dronning Louise i Esbjerg

Dato: 4. november 2023  
Tid: 12.00 -15.00  
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 10. november 2023  
Tid: 19.00 – 22.00  
Sted: Hotel Grenaa Strand

Dato: 11. november 2023  
Tid: 12.00 – 15.00  
Sted: Basement Beer Bar i Aalborg

## KOMMENDE CASUAL DAYS 2023

Dato: 1. december  
Tid: 19.00 – 22.00  
Sted: Hotel Grenaa Strand

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

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

Dato: 9. december  
Tid: 12.00 – 16.00  
Sted: Karetten i København:

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

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

## KOMMENDE BEGIVENHEDER

Begivenhed: The Gathering – 40<sup>th</sup> 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](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.