



SHARE
SEASONAL
SPIRIT

OUTTURN

Oktober / November 2023 Bottling List



**SPOOKILY
GOOD
SPIRITS**

BOTTLES AVAILABLE IN WEBSHOP
SUNDAY 12. NOVEMBER - 12.00 PM - WWW.SMWS.DK

KÆRE MEDLEM

En stor tak skal lyde til alle der var med til at gøre fejringen af SMWS 40-års jubilæum festligt. Det var en herlig weekend fyldt med godt humør, glade medlemmer og god whisky.

Vi har siden sidst også forløst spændingen med et program for SMWS Festival 2024, og skulle du også have lyst til at mødes med en masse gode folk, så kan du læse mere om det på smws.dk. Der er stadig lidt pladser tilbage på smagningerne alle dage.

Selvom det har været svært at se på vejret, så siger kalenderen at det er blevet efterår. Dermed er tiden inde til en runde Casual Days, der løber fra den 27. oktober til og med den 11. november. Du kan som sædvanligt finde en billet til dit favoritsted på smws.dk under smagninger.

I bladet finder du en spændende samling af flasker som vi skal smage på. Der er 10 aftapninger i alt, 2 af dem var med om lørdagen i Gathering weekenden, og selvom der ikke er mange tilbage, så er der mulighed for at smage dem hvis du ikke kunne deltage i den weekend. Blandt de 8 øvrige aftapninger finder du også 2 single cask aftapninger der blev aftappet til de skotske festivaler i maj måned – og det er altså lykkes os at få fingre i lidt af dem. De kom ikke til Danmark i maj, så det er lidt fedt at kunne smage dem.

På glædeligt gensyn fra hele holdet – vi glæder os til at se jer på den anden side af efterårsferien.

Med venlig hilsen
Thomas Korsgaard



ROASTED STRAWBERRY AND RHUBARB CREPES

SPICY & SWEET

CASK NO. 19.69

DKK 1.150



CASK	1. Fill Barrel
DATE DISTILLED	17-February-2003
AGE	18 years
STRENGTH	54,6%
REGION	Highland
OUTTURN DK	24 bottles

We imagined preparing either porridge with strawberry compote, figs and pistachios or a charred tomato vinaigrette with sherry vinegar and Dijon mustard. On the palate neat, creamy with an aniseed heat at first but then followed by enticing sweet and sour flavours with a tiny hint of smoke which reminded us of a roasted strawberry and rhubarb crepes. Following reduction, we baked lemon marzipan muffins, panettone with cranberries and ginger and made apricot jam before we enjoyed a creamy mango and coconut smoothie. In the finish hard boiled traditional sweets called aniseed balls with that infamous pip (a whole rapeseed) in the middle.

SLOW SAPID SURRENDER

SPICY & DRY

CASK NO. 78.55

DKK 675



CASK	1. Fill Hogshead
DATE DISTILLED	7-December-2012
AGE	8 years
STRENGTH	59,4%
REGION	Highland
OUTTURN DK	30 bottles

We encountered a curious nose, full of cherries and chocolate, liquorice and lemon, peanuts, pistachios and wasabi peas. The palate was sweet and intensely flavoured – buttery Danish biscuits, toffee, crème brûlée and cinnamon toast, then a warming, mouth-drying finish of ginger, chilli, over-done plum pie and oak. The reduced nose offered barley sugars and apricot flan, nougat, trail mix with hazelnuts and dried coconut and sanded wood on a workbench. The reduced palate slowly surrendered its sapid secrets, which included malt apple crumble, caramel log and dark chocolate Bounty bars, with an after-taste of pepper and ginger in a dentist's clinic.



BLACK FOREST BURNT TOAST

DEEP, RICH & DRIED FRUITS

CASK NO. 72.117

DKK 895



CASK	Ex-Oloroso Butt / 2. Fill Puncheon
DATE DISTILLED	20-April-2009
AGE	14 years
STRENGTH	60,9%
REGION	Speyside
OUTTURN DK	42 bottles

We dunked French fries into vanilla and caramel milkshake as the assembled company spread ripe plums, crème brûlée and Black Forest gâteau on to burnt toast. The fries translated on to the palate, cooked in sesame oil and seasoned with parsley. A peppercorn sauce, dark chocolate and double cream followed, served with peanut butter infused with rose water. The addition of water gave us an explosion of bananas and rum, red gooseberries, sour black cherries and granny's trifle. The reduced palate was awash with golden syrup, cake batter and toasted cashews. After 10 years in an oloroso butt, we transferred this to a second fill puncheon for the remainder of its maturation.

ICE CREAM BY CANDLELIGHT

DEEP, RICH & DRIED FRUITS

CASK NO. 94.31

DKK 895



CASK	Ex-Bourbon / 1. Fill PX Barrique
DATE DISTILLED	9-January-2009
AGE	13 years
STRENGTH	54,0%
REGION	Highland
OUTTURN DK	42 bottles

Walnuts and caramel wafers were served with vanilla ice cream and butterscotch on ripe banana, with a dash of rum and pink peppercorns in a soft leather bag. On the palate, the ice cream joined whipped cream, salted peanuts and chestnuts, while hot cross bun spices merged with gooseberries, maraschino cherries and marmalade. With water came puffs from a snuffed candle and freshly baked bread alongside raisins, almonds and scorched orange skin. Flavours of gingerbread and hazelnut praline now joined Turkish delight plus church candles melting on to fresh pine wood. After 10 years in an ex-bourbon hogshead, this was transferred to a first fill Pedro Ximénez barrique.



1980S ROAST DINNERS

DEEP, RICH & DRIED FRUITS

CASK NO. 144.5

DKK 1.100



CASK	1. Fill Sherry Hogshead
DATE DISTILLED	29-October-2013
AGE	8 years
STRENGTH	63,4%
REGION	Sweden
OUTTURN DK	30 bottles

A rather old school and specific profile that immediately screamed: game meat, fir wood, mutton stock, cranberry gravy and things like suet and chicken granules. Roast dinners from yesteryear! We also found some lighter notes of Jamaica cake and balsamic figs underneath. Water enhanced these gamey qualities. Also bringing leaf mulch, umami paste, truffle, paraffin and leather. The palate opened with cooking oils, Bovril, hessians and salted dark chocolate. Some red chili heat and a little salted liquorice too. With water the palate once again became more like bouillon powder, beef stock, peppered jerky, chopped parsley, aged pinot noir and things like Scotch broth and herbal bitters. Curious! One for lovers of a 'certain sherry style'

A PLUNGE INTO CHOCOLATE SPONGE

JUICY, OAK & VANILLA

CASK NO. 108.67

DKK 875



CASK	1. Fill Barrel
DATE DISTILLED	23-October-2008
AGE	14 years
STRENGTH	56,4%
REGION	Speyside
OUTTURN DK	30 bottles

Initial notes brought a burst of spirit fruit as ripe bananas merged with peach yoghurt and lemon drizzle cake. A delightful vanilla-tinged creaminess then developed, which became fragrant as it turned to Turkish delight and lychees. Among tingly spice on the palate we found milk chocolate and caramel wafers in lemon ice cream while a woody astringency provided backbone. Adding water released butter and coconut cream with deeper notes of candle wax and fermenting pears on lemon skin. Vanilla ice cream was now served with chocolate truffles and hazelnut praline before firm oak tannins combined with whisky cream liqueur on 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.

FIRE IN THE BEACH HUT

OILY & COASTAL

CASK NO. 28.88

DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	21-May-2012
AGE	10 years
STRENGTH	59,3%
REGION	Highland
OUTTURN DK	30 bottles

An idiosyncratic amalgamation of dried herbs, nuts and a smoky tang merged with varnished wood and a minty fresh gust as if a coastal breeze had just brushed its teeth. The palate itself became a thing of intrigue with smouldering heather and roasted nuts joining marshmallows rolled in coal dust. Adding water veered us on a course towards chalky cliffs and freshly painted beach huts, with sand, seashells and sweet praline on a sandalwood board. Flavours were now heavy on the cereal side with malted barley and porridge. Warming ginger and white pepper developed into chilli sauce before smouldering herbs coated the finish.



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	30 bottles

Den umiddelbare duft giver os tørv og bålrøg imens sød sherry og nødder i sirup trænger sig på i baggrunden. Smagen uden vand giver masser af tørv og vi får bålrøg 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.

BEACH WALK TO A BOTHY

PEATED

CASK NO. 53.444

DKK 1.050



CASK	Ex-Bourbon / 1. Fill PX Hogshead
DATE DISTILLED	24-september-2007
AGE	15 years
STRENGTH	57,4%
REGION	Islay
OUTTURN DK	30 bottles

The nose was a beach walk to a bothy (with a freshly pitched roof), where we dried woollen socks and hiking boots by the hearth and enjoyed smoked mackerel and toasted marshmallows. The powerful, intense palate had ships' timbers, tarry ropes, cured meats, rum and raisin fudge, and salted caramel ice cream. The feast continued on the reduced nose – grilled oysters and pineapple from a beach barbecue, with applewood-smoked cheese for afters. The palate had sweet chilli barbecued prawns, porridge with blackcurrant jam, crème brûlée and cough syrup. After 11 years in ex-bourbon wood this was transferred to a first fill American oak PX hogshead.



NÆSTE CASUAL DAYS 2023

Dato: 27. oktober
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
Tid: 12.00 – 16.00
Sted: Kareten i København:

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

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

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

Dato: 11. november
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: Kareten 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: 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.