



OUTTURN

March 2024 Bottling List

**QUALITY AND
CREATIVITY**

SPOTLIGHT ON THE SMWS WHISKY TEAM



**BOTTLES AVAILABLE IN WEBSHOP
MONDAY 4. MARCH - 12.00 PM - WWW.SMWS.DK**

KÆRE MEDLEM

Siden sidst har vi fået afholdt årets SMWS Festival, og herfra skal lyde en stor tak til alle der deltog og var med til at gøre det til nogle uforglemmelige dage. Faktisk syntes vi at det var så hyggeligt at vi allerede har besluttet os for at gøre det igen. Det bliver som i de foregående år i uge 5, og det betyder at SMWS Festival 2025 finder sted fra onsdag den 29. januar til og med lørdag den 1. februar – næste år!

Du kan følge med i de vigtige datoer på festivalsiden under smws.dk, i første omgang sættes festivalbilletterne til salg tirsdag den 2. april kl. 19.00 – Det er altså lige efter påske.

I april vender vi tilbage med endnu et Outturn, og her tager vi så fat på at komme rundt i landet til den første fulde omgang casual days. Vil du med til det, så er det om at få booket en plads, og det kan du allerede gøre nu på smws.dk under smagninger.

Hvad sker der så indtil da?

Her i marts måned har vi lavet et lille, men interessant Outturn med et par flasker fra Islay, samt England, Finland og Frankrig! Derudover kan du finde et par duo pakker til en skarp pris.

Skulle du befinde dig i det nordjyske, så gæster undertegnede vores Partner Bar i Aalborg, Basement Beer Bar, lørdag den 16. marts. Har du lyst til at smage nogle særligt udvalgte dramme, så finder du ligeledes billet til dette på smws.dk under smagninger.

Til slut vil vi gerne byde velkommen til den lille nye i familien – Badhotellet Grenaa Strand er blevet SMWS Partner Bar. Badhotellet er et fantastisk sted til et weekend get away, og altså nu også med et bredt udvalg af SMWS flasker i baren. Velkommen til.

God fornøjelse med læsningen.

Med venlig hilsen
Thomas Korsgaard



TOASTY, ROASTY AND OAKY

DEEP, RICH & DRIED FRUITS

CASK NO. 157.1

DKK 995



CASK	1. Fill Oloroso Butt
DATE DISTILLED	31-August-2014
AGE	8 years
STRENGTH	60,8%
REGION	France
OUTTURN DK	36 bottles

We unwrapped a stick of cinnamon chewing gum and poured root beer into a glass, filling the room with myriad aromas such as liquorice root, nutmeg, acacia, anise, clove, molasses, eucalyptus and, of course, cinnamon. On the neat palate, we sipped a cup of oolong tea with that typical brown sugar sweetness, as well as toasty, roasty and oaky flavours, with a finish of melon jam with vanilla and lime. When we carefully added water, the nose turned into chocolate-and-yoghurt-coated raisins, candied orange slices and freeze-dried strawberries. To taste, there were plenty of toasted oats and nuts, honey granola, peach yoghurt and an apricot danish.

FATBERG AHEAD!

OILY & COASTAL

CASK NO. 23.81

DKK 1.495



CASK	1. Fill Barrel
DATE DISTILLED	8-May-2008
AGE	15 years
STRENGTH	59,7%
REGION	Islay
OUTTURN DK	20 bottles

An immediately robust and distillate-forward example of this Islay make, one which gives the lie to the idea that it is a 'gentle' malt. The nose was brimming with wet gravel, plaster and fat slabs of halloumi grilling on a barbecue. We gathered impressions of mechanics' overalls, tug boats, cheese curds and a farmyard, plus burning heather and old wooden malt bins. Reduction brought out wet grains and buttered toast, dried nettles, lemon thyme, cuttlefish and scallop ceviche with tangy citrus juices. The palate was wonderfully oily and satisfyingly rich, delivering big notes of hessian, freshly kilned malt, hay bales and kippers with barbecue sauce, with a lovely saline and mineral character. Adding water teased out more playful notes: lemon bonbons, hazelnut oil, lapsang souchong tea leaf, waxed jackets and horse saddles, yet it remained superbly oily and fat in the long and coastal finish.

A FIREFIGHTER'S REWARD

PEATED

CASK NO. 10.252

DKK 895



CASK	Ex-Bourbon / 1st Fill PX Hogshead
DATE DISTILLED	17-October-2013
AGE	9 years
STRENGTH	58,0%
REGION	Islay
OUTTURN DK	30 bottles

The nose – we were in a farm workshop having ploughman's lunch and damson crumble (oats and brown sugar) when we realised the barn was alight; we later applied muscle rub among the embers. The palate, unsurprisingly, had wood smoke and ash, muscovado and barley sugar sweetness and a finish of hairspray, chimney scrapings, liquorice and tar. The reduce nose had toffee, chocolate and maple syrup, smoke from beach bonfires and crispy aromatic duck. The palate balanced sugared almonds and heather honey with bonfire smoke and briny, coastal elements. After five years in ex-bourbon wood this was then extra-matured in a first fill PX hogshead of American oak.

POTTED SHRIMP AND SMOKED SALMON TERRINE

PEATED

CASK NO. 137.20

DKK 895



CASK	2nd Fill Barrel
DATE DISTILLED	25-October-2012
AGE	9 years
STRENGTH	60,9%
REGION	England
OUTTURN DK	24 bottles

Plenty of smoke on the nose – honey-glazed spare ribs and smouldering lemon thyme-poached chicken with harissa, while in the background the scent of sweet cigar ash. A lovely texture on the palate, like a potted shrimp and smoked salmon terrine accompanied by a moreish farmhouse cider. After reduction, we ate sardines on burnt toast with a squirt of lemon alongside a vigorous aroma of muscle rub and tea tree oil. To taste, barbecued roasted lemon sole in a salted butter sauce and crushed roots with walnut and mace butter. Following 10 months in a new oak charred barrel, this whisky was transferred into a second fill ex-bourbon barrel.



AQUAVIT-SPIKED FIG AND LEMON VERBENA JAM

SINGLE CASK SPIRITS

CASK NO. RW6.2

DKK 895



CASK	1st Fill Charred Barrel
DATE DISTILLED	14-February-2017
AGE	6 Years
STRENGTH	51,0%
REGION	Finland
OUTTURN DK	6 bottles

This was a real foodie dram on the nose. A spicy root beer barbecue sauce followed by olive oil, cranberry and apricot scones gave this a real umami vibe. This was reinforced on the palate, as we found sweet, sticky and savoury char siu pork belly burnt ends and, in the finish, caramelised spruce tip syrup. After the careful addition of water, there was an initial gentle hint of tobacco which was beautifully balanced by the scent of beeswax and marzipan. To taste, fig and lemon verbena jam spiked with the Scandinavian spirit aquavit – the main ingredients being herbaceous caraway, spicy fennel and dill seeds. Kippis!

DUO

ANTAL TIL SALG: 20

NOT A GENUINE 'PHILOSOPHICAL' PARADOX

LIGHTLY PEATED

CASK NO. 4.316



CASK	1. Fill Barrel
DATE DISTILLED	28-January-2008
AGE	13 years
STRENGTH	61,3%
REGION	Highland

The aromas neat almost caused a philosophical paradox, on the one hand we got cordite, damp slabs of peat and dulse dried seaweed but then on the other hand, honeyed pears in puff pastry and custard slices emerged. On the palate we were in unison with minty-melon juice, ashy smoke and a jalapeno heat. With water we walked through overgrown ferns to reach the coast where we managed to find a bar serving limeade with mint and a key lime smoked mojito. At nine years of age, we combined selected hogsheads from the same distillery into a variety of different casks to develop further. This is one of those casks.

ICE CREAM BY CANDLELIGHT

DEEP, RICH & DRIED FRUITS

CASK NO. 94.31



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

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.

PRIS I ALT
DKK 1.495

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.

AN ENIGMA WRAPPED IN TEASING SMOKE

PEATED

CASK NO. 66.209



CASK	2. Fill Barrel
DATE DISTILLED	21-November-2008
AGE	12 years
STRENGTH	60,0%
REGION	Highland

An enigma teasingly wrapped in smoke; the nose offered roasted parsnips and smoked venison, smoky blue cheese and pears poached in that 'love it or hate it' Islay distillate served on porridge. The sweeter than expected palate gave us heather honey and orange travel sweets, smoke in spades and a kick of heat, partially soothed by glacier mints. The reduced nose suggested compost in the potting shed, dried heather and lavender, sweet potato pie with beef gravy, lemon juice, ash and smoke. The palate became softer and more lightly smoked – honey-glazed ham, lime mayo, white grapes and plum skins all appeared.

PRIS I ALT
DKK 1.495

KOMMENDE CASUAL DAYS 2024

Dato: 12. april 2024, 7. juni 2024
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 13. april 2024, 8. juni 2024
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: 13. april 2024, 1. juni 2024
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 19. april 2024, 7. juni 2024
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 20. april 2024, 15. juni 2024
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 26. april 2024, 7. juni 2024
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 27. april 2024, 1. juni 2024
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

KOMMENDE BEGIVENHEDER

Begivenhed: Partner Bar smagning i Aalborg
Dato: 16. marts 2024

Begivenhed: SMWS Festival i Vejle
Dato: 29. Januar – 1. februar 2025

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

Badehotellet Grenaa Strand
Havneplads 1
8500 Grenaa

PARTNER RESTAURANTER

Restaurant Ø
Vestergade 31
6792 Rømø



MEDLEMSKAMPAGNE

Kunne du tænke dig en flaske 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.