



OUTTURN

May 2024 Bottling List



BOTTLES AVAILABLE IN WEBSHOP
AFTER THE 2 VIRTUAL TASTINGS - WWW.SMWS.DK

KÆRE MEDLEM

Med årets første runde af Casual Days gennemført, vender vi nu blikket mod en af årets faste begivenheder: Hyldesten til festivalerne i Skotland. Terje & Thomas Streamer direkte fra Vejle, når de ad to omgange smager sig gennem rækken af aftapninger. Vi starter med Lowland og Speyside den 1. maj, og slutter af med Highland, Campbeltown og Islay den 22. maj. Hvilke flasker det drejer sig om, kan du læse mere om her i bladet.

Senere i maj vil du modtage et nyhedsbrev med programmet til dette års Gathering, der finder sted i Vejle den 13. og 14. september. Det bliver et brag af en begivenhed, hvor alt er smidt op i luften og samlet på en ny og spændende måde. Vi glæder os helt vildt til et efterårs weekend getaway, så sæt allerede kryds i kalenderen nu.

Billetterne til SMWS Festival 2025 er sat til salg, og der er i skrivende stund stadig plads alle dage. Der er dog som sædvanligt solgt mange billetter allerede, så det varer nok ikke længe før de første dage begynder at være udsolgte. Har du ikke været med til Festivalen før, så kan jeg kun anbefale dig at prøve det. Det er stærkt vanedannende – og så er det bare piv hamrende hyggeligt!

Til slut vil jeg informere om, at du på smws.dk under smagninger kan finde billetterne til juni måneds casual days.

På gensyn på skærmen i maj måned.

Med venlig hilsen
Thomas Korsgaard



**DEN 1. MAJ KL. 19.30 SMAGER VI PÅ WHISKY FRA LOWLAND OG
SPEYSIDE. DET HELE STREAMES LIVE PÅ FACEBOOK I GRUPPEN
"FRIENDS OF THE SCOTCH MALT WHISKY SOCIETY DENMARK". DE 6
FLASKER DER SMAGES PÅ SÆTTES TIL SALG UMIDDELBART EFTER
SMAGNINGEN.**

HERITAGE PUDDINGS FOLLOW BREAKFAST

SPICY & SWEET

CASK NO. Small
Batch Distillery 12
DKK 775



CASK	2nd Fill & New Oak Barrels – Bourbon & HTMC
DATE DISTILLED	13-August-2013
AGE	10 years
STRENGTH	58,4%
REGION	Speyside
OUTTURN DK	14 bottles

As chef presented us with honey nut cornflakes crowned with kumquat and molasses, we finished dipping bacon-wrapped croissants in wheat beer. On the palate, cinnamon toffee apples were served with farmhouse cider, a pecan danish and toasted coconut chips dipped in chocolate, all washed down with a glass of apple juice. Water offered a rustic nose, evocative of heritage puddings swimming in condensed milk and topped with chantilly cream. The palate by now was bread and butter pudding, orange zest, bay leaf, and vanilla and cinnamon custard.

CROSS-ATLANTIC DESTINATIONS

SPICY & SWEET

CASK NO. Small
Batch Distillery 39
DKK 950



CASK	Refill & 1st Fill Hogsheads – Bourbon, Oloroso & PX
DATE DISTILLED	5-June-2008
AGE	15 years
STRENGTH	58,4%
REGION	Speyside
OUTTURN DK	14 bottles

A new pair of leather sandals baked in the heat of the sand on a sun-drenched beach in the Algarve. The whisp of wild fennel, limestone and thyme drifted in the air. The palate took us to the other side of the Atlantic, slicing into a Jamaican ginger cake topped with candied rose petals and toffee, raspberry jam and browned butter. Water pulled the toffee forward and introduced jasmine alongside dark brown sugar on the nose. A gentle oak spice underlined the palate now, complemented by blackcurrants and cocoa powder, chewy pretzels and crème pâtissière.



FREEFORM JAZZ

SPICY & SWEET

CASK NO. Small
Batch Distillery 85
DKK 950



CASK	Refill & 1st Fill Hogsheads – Bourbon & Spanish Oak Oloroso
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DATE DISTILLED	13-December-2007
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AGE	15 years
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STRENGTH	57,5%
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REGION	Speyside
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OUTTURN DK	14 bottles
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The Panel found a surprising burst of estery solvents and impressions of gluey fruits at first nosing. We also noted vanilla custard, balsa wood, flambéed banana, honey-roast cashews and darjeeling sweetened with clover honey. Some water brought out gingernut biscuits, toffee apples, freshly baked fruit sponge cake, white chocolate and crème caramel. The neat palate, like the neat nose, was similarly zingy and popping with sweet fruits. We also found lovely notes of cinnamon sugar, root beer and dried cranberries, plus punchy hints of cold-brew coffee and juniper. Reduction brought darker fruit tones, treacle toffee, resinous tree bark, cappuccino foam, marzipan and lovely expressions of milk chocolate, maraschino cherry and amaretto.

SPEYSIDE BLENDED MALT

SPICY & SWEET

The writing bureau

DKK 1.675



CASK	2nd Fill Barrels
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DATE DISTILLED	3-December-1992
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AGE	30 years
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STRENGTH	53,1%
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REGION	Speyside
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OUTTURN DK	24 bottles
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Our eyes danced across an old writing bureau, the shine from its green leather-topped desk being casually absorbed by the woodwork's patina. On the nose, lime zest was woven into honeydew melon, joined by a puff of sherbet and the arrival of polished antique furniture. The palate was intense, full of waxy apples and pears, creamed coconut, quince paste and spiced witbier. A trickle of water pulled forward lime pastilles and elderflower as we walked into a botanical garden's hothouse. It is here we write our best stanzas. The palate was custard tart, cubes of Turkish delight and pears.



TAWNY GARIBALDI

DEEP, RICH & DRIED FRUITS

CASK NO. Small
Batch Distillery 48
DKK 895



CASK	Refill & 1st Fill Hogsheads – Bourbon & American Oak PX
DATE DISTILLED	11-December-2008
AGE	14 years
STRENGTH	49,8%
REGION	Speyside
OUTTURN DK	20 bottles

We walked through the deep, dark forest, stepping over moss-covered tree roots and troupes of wood mushrooms. As the wind whispered through the dense evergreens, the aroma of steamed raisin pudding with a tawny port wine sauce emerged. We followed our noses and found a little gingerbread house with vanilla-based frosting, supported by tonka beans, cinnamon sticks and garibaldi biscuits. When we added a couple of drops of water the scent of chocolate-coated dark red cherries flirting with turrón ice cream and PX raisins dominated, while on the palate we enjoyed blueberries freshly picked from the woodland.

PHILOSOPHERS' STONE

JUICY, OAK & VANILLA

CASK NO. Small
Batch Distillery 5
DKK 1.495



CASK	1st Fill Barrels
DATE DISTILLED	27-January-2003
AGE	20 years
STRENGTH	54,0%
REGION	Lowland
OUTTURN DK	7 bottles

The aroma transformed us instantly as we slowed down to enjoy banana bourbon syrup, salted caramel sauce, candied grapefruit peel and Indian guava cheese. On the palate, the guava was in a cocktail spiked with pineapple-infused rum and freshly squeezed lime juice: totally tropical. Following reduction, we enjoyed lemon and raspberry macarons with a glass of cloudy lemonade, while the taste was that of pudina coconut chutney and Tuareg mint tea prepared and served in a traditional ceremonial form. This dram gave us plenty to think about, with one Panel member even starting to philosophise over the meaning of life.



DEN 22. MAJ KL. 19.30 SMAGER VI PÅ WHISKY FRA HIGHLAND, CAMPBELTOWN OG ISLAY. DET HELE STREAMES LIVE PÅ FACEBOOK I GRUPPEN "FRIENDS OF THE SCOTCH MALT WHISKY SOCIETY DENMARK". DE 6 FLASKER DER SMAGES PÅ SÆTTES TIL SALG UMIDDELBART EFTER SMAGNINGEN.

RHUBARB AND FIG CRUMBLE

JUICY, OAK & VANILLA

CASK NO. Small
Batch Distillery 55
DKK 695



CASK	Refill & New Oak Barrels – Bourbon & HTMC Chinkapin
DATE DISTILLED	16-April-2015
AGE	8 years
STRENGTH	58,2%
REGION	Highland
OUTTURN DK	14 bottles

We imagined making delicious orange and kumquat marmalade as we cooked pork loin in cider and poured ourselves a pint of heather ale. The taste was floral, with a full malt body and plenty of herbal spice, as well as cracked black pepper on tinned fruit salad. Following reduction, the fruity aroma of ripe red apples arrived ahead of the scent of toasted almond flakes, rhubarb and fig crumble before a freshly brewed cup of rosehip and cranberry tea emerged. On the palate, the tea changed to a sweet hibiscus accompanied by milk chocolate and pear mille feuille, preceding churros in the finish.

TAKE ME TO THE CHIPPY

OILY & COASTAL

CASK NO. Small
Batch Distillery 4
DKK 1.675



CASK	Bourbon HTMC & Ex-Islay Oloroso Refill Hogsheads
DATE DISTILLED	26-Maj-2003
AGE	20 years
STRENGTH	54,7%
REGION	Highland
OUTTURN DK	7 bottles

Secretly what we all yearn for as we dine black tie, the Panel were handed a burgeoning bag of chippy chips with salt and a dash of balsamic, topped with crispy seaweed and chilli jam. It'll be all right on the night, after all. The palate of this paper-wrapped meal was full of seaweed, sunflower oil and salt-encrusted potato chips, with a side of mussels poached in 80 shilling ale and clementine juice. Water served to add a squeeze of lemon, buttered corn bread and a bowl of crab and wakame salad, leading the Panel to extol its taffy-like texture and full body.



VIKING TOOTHPASTE

OILY & COASTAL

CASK NO. Small
Batch Distillery 93
DKK 775



CASK	1st Fill Barrels
DATE DISTILLED	23-September-2014
AGE	9 years
STRENGTH	60,0%
REGION	Campbeltown
OUTTURN DK	14 bottles

Pork chops, smothered in olive oil, rosemary and smoked paprika, sizzled on the hot charcoal of a Viking burial ship alongside lemons and limes rolled in coal-dust muscle rub. The strong scent of thymol wafted from the Viking bathroom, mixing with minty toothpaste, oily cured meats and smoked duck. Adding a dash of water, the bonfire crackled as we steamed prawns and crabs with seaweed and a few rose petals. Our taste buds were now enlivened by the sweetness of marmalade-glazed ham, honey on toasted crumpets, and smoked pineapple dipped in rock salt. Fresh mussels bubbled in a pot, balancing the sweetness with the maritime herbal tones of oregano and Thai basil.

FURTIVE GHERKIN

OILY & COASTAL

CASK NO. Small
Batch Distillery 149
DKK 875



CASK	1st Fill Barrels
DATE DISTILLED	11-September-2015
AGE	8 years
STRENGTH	62,4%
REGION	Highland
OUTTURN DK	14 bottles

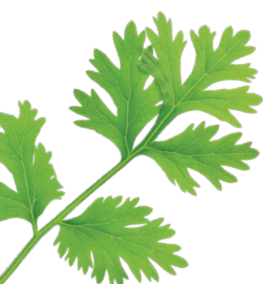
The Panel were immediately plunged into scrubbing an old barbecue grill. But on the side were lemons, buttery samphire, tangy pickles and chutney, and crackers with sea salt and black pepper. We also got whiffs of smoked ham and a summery coastal tang. Reduction brought out delicate threads of smoke, distant beach bonfire embers, engine oil and kippers smashed on to toasted brioche. When neat, the palate was sweetly lemony and smoky, with fish pâté, pickled cornichons, charred fennel, jalapeños in brine and clam broth. Water added layers of texture and thickness in the mouth, while bringing out gristy porridge notes, and other elements including lavender honey and a gherkin lurking in a dirty martini.



SMUGGLERS' BACON

HEAVILY PEATED

CASK NO. Small
Batch Distillery 10
DKK 895



CASK	Refill & 2nd Fill Hogsheads – Bourbon & PX
DATE DISTILLED	24-October-2013
AGE	10 years
STRENGTH	58,4%
REGION	Islay
OUTTURN DK	14 bottles

In the coastal cave the smugglers hid among a hoard of smoked peanut brittle, brunswick ham and sweet pimento peppers. Carefully opening a packet of bacon crisps to sprinkle over their pea and ham soup, they had to be careful not to make too much noise. They quietly cracked open a few smoked German beers and waited. After a drop of water they could spy the old canvas sails of the smuggling lugger, and smell the barrels of fennel, caraway and coriander seeds that were stashed on board. Reunited with their fellow bootleggers it was time to celebrate with smoked salami, Arbroath smokies and luscious goat's cheese rolled in ash and apricots.

SM'OAK!

HEAVILY PEATED

CASK NO. Small
Batch Distillery 29
DKK 4.500



CASK	Refill Hogsheads & 1st Fill Barriques – Bourbon & STR Oloroso
DATE DISTILLED	29-April-1998
AGE	25 years
STRENGTH	56,3%
REGION	Islay
OUTTURN DK	6 bottles

Let's start with the most obvious one, and here it was the prevailing feature – oak and smoke! Think tobacco, burnt toast, venison, peanuts, tofu, plums and coal tar. On the palate there was no respite: incredibly smoky, like beef jerky and Mexican ancho chillies dried over hickory-smoked wood, as well as a plate of smoked tofu pad thai. Additionally, that medicinal, maritime flavour was always lurking in the background. Following the addition of water we opened an old smoker barbecue pit, added smoked olive oil to barbecued langoustines and black cardamom to a hot dog. To taste, we tucked into a beef massaman curry and smoked mackerel maki rolls.



NÆSTE CASUAL DAYS 2024

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

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

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

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

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

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

Dato: 15. juni 2024
Tid: 12.00 - 15.00
Sted: Mig og Ølsnedkeren i Aarhus

KOMMENDE CASUAL DAYS 2024

Dato: 16. august, 25. oktober, 6. december 2024
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 16. august, 25. oktober, 20. december 2024
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 17. august 2. november, 7. december 2024
Tid: 12.00 - 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 24. august, 26. oktober, 14. december 2024
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 24. august, 26. oktober, 14. december 2024
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 31. august, 9. november, 8. december 2024
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: Afventer
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

KOMMENDE BEGIVENHEDER

Begivenhed: Virtuel Smagning – Maj Outturn Part 1
Dato: 1. maj 2024

Begivenhed: Virtuel Smagning – Maj Outturn Part 2
Dato: 22. maj 2024

Begivenhed: Whisky & Food på Kareten I København
Dato: 30. august 2024

Begivenhed: The Gathering 2024
Dato: 13. & 14. september

Begivenhed: Whisky & Food på Kareten i København
Dato: 8. november 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.