



# OUTTURN

*June 2024 Bottling List*

## FLAVOUR EPIPHANIES

WHERE DOES YOUR WHISKY TAKE YOU?



BOTTLES AVAILABLE IN WEBSHOP  
SUNDAY 16. JUNE - 12.00 PM. - [WWW.SMWS.DK](http://WWW.SMWS.DK)



# KÆRE MEDLEM

Først og fremmest vil jeg gerne sige tak for den store opbakning til de 2 virtuelle smagninger som Terje og jeg holdt i maj måned. Som sædvanligt var niveauet højt på festivalaftapningerne, og så er det altid interessant at smage hvad man kan få ud af at lave small batch kreationer. Tak for alle kommentarerne, vi satser på at gøre det igen til næste år.

Siden sidst har du også modtaget et program for en forrygende weekend i september. Det bliver en anderledes weekend, hvor ikke alt er som det plejer at være. Vi håber at du har lyst til at deltage sammen med alle de andre medlemmer, whisky smager ganske enkelt bedre i godt selskab. Du finder billetter til alle weekendens begivenheder på [smws.dk](http://smws.dk).

Inden der går sommerferie i hele kongeriget, får vi lige en sidste chance for at hilse på hinanden. Vi tager hele landet rundt i juni måned, med nye aftapninger der kan smages på. Du booker en plads på dit favorit sted på [smws.dk](http://smws.dk) under smagninger som sædvanligt.

Som den aller sidste gerning, så er vi blevet inviteret til at deltage i Thy Festivalen, der foregår hos Thy whisky den 22. juni. Vi glæder os meget til en vaskeægte midsommeraften på destilleriet, og håber at mange medlemmer finder vejen forbi og hilser på.

På gensyn i juni, og til de der måtte være forhindret skal lyde et ønske om en rigtig god sommerferie.

Med venlig hilsen  
Thomas Korsgaard



# A PICNIC POUR

SPICY & SWEET

CASK NO. 113.47

UDSALGS PRIS JUNI

DKK 675



CASK	1st Fill Barrel
DATE DISTILLED	3-March-2009
AGE	12 years
STRENGTH	65,9%
REGION	Speyside
OUTTURN DK	19 bottles

The initial nose suggested apple pips, pruning roses and sweet earthy tones. Scented fabrics, linens, crushed oatcakes and sweet barley extract. With water we found classical notes of pineapple boiled sweets, banana bread, malt loaf and crystallised stem ginger. The neat palate showed an initial blast of freshness with polo mints, then more typical confectionary notes of jelly beans, red liquorice, and chocolate lime sweets. Beyond that a lick of gooseberry acidity and spicy cinnamon. Water brought out a buttery richness, muddled fresh herbs, Amaretti biscuit, nettles and lemon cough drops.

# CRUNCHY CRYSTALLISED GINGER CANDY

SPICY & DRY

CASK NO. 78.58

DKK 775



CASK	Ex-Bourbon / 2nd Fill Oloroso Hogshead
DATE DISTILLED	22-November-2012
AGE	9 years
STRENGTH	60,2%
REGION	Highland
OUTTURN DK	36 bottles

We were baking an Earl Grey tea cake with dark chocolate and orange zest as well as hot cross buns while we nibbled honey roasted peanuts, cinder toffee and homemade chewy, crunchy crystallised ginger candy. Diluted the aroma turned to honey granola and chocolate swirl ice cream but also yoghurt coated raisins and dried apricots. On the palate slices of sweet braided yeast bread lightly spread with salted butter and naturally crystallised granulated honey, while in the finish, aromatic herb and spice. Following five years in an ex-bourbon hogshead, we transferred this whisky into a 2nd fill Oloroso hogshead.





# A CAKE WALK IN THE BLACK FOREST

DEEP, RICH & DRIED FRUITS

CASK NO. 64.149

DKK 975



CASK	Ex-Bourbon / 1. Fill American & 1. Fill Spanish Oloroso Hogsheads
DATE DISTILLED	15-September-2006
AGE	17 years
STRENGTH	56,6%
REGION	Speyside
OUTTURN DK	36 bottles

The starting point for this small batch was two bourbon hogsheads of single malt Scotch whisky. One cask was transferred after 13 years to a first fill American oak oloroso hogshead, and the other after 14 years to a first fill Spanish oak oloroso hogshead. These casks were then blended before bottling. The result gave us heady aromas of plums, marzipan and dark chocolate, black forest gâteau, medjool dates, cinnamon sprinkled on orange and Turkish delight in a fragrant wooden box. The palate was a complex melange of rhubarb, apple and raspberry sauce, honey-roasted cashews and halva, cocoa powder, hints of herbs and autumnal forest walks.

# MYSTERIOUS POWER MEETS SEDUCTIVE SWEETNESS

DEEP, RICH & DRIED FRUITS

CASK NO. 68.123

DKK 975



CASK	Ex-Oloroso Butt / 1. Fill Apsnish Oloroso Butt
DATE DISTILLED	30-January-2007
AGE	16 years
STRENGTH	58,0%
REGION	Highland
OUTTURN DK	36 bottles

After 13 years in an American oak oloroso butt, we then transferred this into a first fill Spanish oak oloroso butt. The sherry influence shimmered on the nose, with prunes, dark fruit leathers, black grapes and demerara – all underpinned by oak, liquorice, ginger biscuits, brazil nuts and sweet pipe tobacco. On the palate, a dark mysterious power was tempered by seductive sweetness – dark chocolate, raspberry and coconut bars, treacle, burnt fruit cake, cough syrup and elusive Eastern spices. Adding water brought crème brûlée and Moroccan dried fruit markets to the nose, and hot cross buns and pears cooked in honey and clove to the palate.





# RICH, FULL-BODIED YET SMOOTH

DEEP, RICH & DRIED FRUITS

CASK NO. 80.51

DKK 875



CASK	Ex-Bourbon / 2. Fill PX Hogshead
DATE DISTILLED	27-January-2009
AGE	14 years
STRENGTH	59,2%
REGION	Speyside
OUTTURN DK	36 bottles

One Panellist bought fresh honeydew melon in a petrol station, one melted plastic and another enjoyed churros with a chocolate-hazelnut dip – take your pick. On the palate, we were served a beef chilli con carne made from a fruity red wine, seasoned with smoked paprika, minced garlic, chilli and cumin. After reduction, we had Middle Eastern-spiced meatballs in a smoky-sweet tomato sauce with a splash of rum from Trinidad. These we washed down with a rich, full-bodied yet smooth porter dark ale that delivered bitter chocolate and roasted coffee flavours, and a teasing chilli finish. Following 11 years in an ex-bourbon hogshead, we transferred this whisky into a second fill PX hogshead.

# WEIRD AND WONDERFUL

DEEP, RICH & DRIED FRUITS

CASK NO. 115.28

DKK 695



CASK	Ex-Bourbon / 2. Fill PX Hogshead
DATE DISTILLED	16-October-2014
AGE	8 years
STRENGTH	63,2%
REGION	Speyside
OUTTURN DK	36 bottles

Re-racked at three years from a bourbon hoggie into the PX hogshead previously inhabited by 1.206; the result is unusual, to say the least – nosing of leather shoes, tea chests and sherry-soaked wood, earl grey tea and potpourri, jamón serrano, dark chocolate, gingerbread and date molasses. In the mouth, we identified Spanish Christmas biscuits (polvorones), treacle scones, cinder toffee and green ginger wine, dried pears and chocolate-dipped dates; woody tannins balanced by intense sweetness. Water brought marrons glacés, balsamico, fernet and railways sleepers to the nose and apple chutney, liquorice, cinnamon, coconut and cherries in dark chocolate to the palate.



# VIKING. MODERATE. GALE FORCE 8.

PEATED

CASK NO. 4.320

DKK 695



CASK	Ex-Bourbon Hogsheads / 1. Fill Barrel
DATE DISTILLED	24-January-2012
AGE	9 years
STRENGTH	66,6%
REGION	Highland
OUTTURN DK	36 bottles

A lovely, elegant initial aroma of gently smoked olive oil, soft sea air, medicinal embrocations, gauze, mineral oils, old shoe leather and rich notes of camphor, hessian and heather ale. With water we got lemon verbena, wormwood, crushed ivy, heather flowers and bitter ales. A crisp thread of wood smoke in the background added complexity. The neat palate was full of soft, unfurling peat smoke. Then pickled lemons in brine, anchovy paste, sardines in olive oil, the peat always growing thicker and louder. Wonderfully heathery, herbal and with lovely notes of aniseed, grapefruit and seawater. Reduction brought everything together in perfect balance: peat, seawater, citrus fruits, heather and herbal medicines. At 5 years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

# ANCHOVY HOPKINS

PEATED

CASK NO. 53.418

DKK 850



CASK	Refill Hogshead
DATE DISTILLED	27-April-2011
AGE	10 years
STRENGTH	58,4%
REGION	Islay
OUTTURN DK	36 bottles

Many classical and keenly anticipated notes greeted the panel at first nosing: seawater, lemon juice, antiseptic, smoked sea salt, seaweed flakes and herbal bitters. Pristine - as expected! With water this one evolved towards bath salts, lime juice, celery salt, gentian eau de vie and anchovy paste. In the mouth we got an initial thickness of hessian with camphor. Then petrol-tinged peat smoke, kiln air, hot smoked salmon, soy sauce and malt vinegar soaked chips. Fatty, salty, oily and hopelessly moreish. With water it was really all on petrol, smoked olive oil, natural tar extracts, boiler fumes, charred fish, black olives and old school herbal cough syrups. The kind of whisky that Hannibal Lecter would 'sook' antagonistically.



# DISCOMBOBULATION AT 40PPM

PEATED

CASK NO. 59.73

DKK 795



CASK	1st Fill Hogshead
DATE DISTILLED	11-January-2011
AGE	12 years
STRENGTH	55,8%
REGION	Highland
OUTTURN DK	36 bottles

A really surprising nose! We double checked the sample bottle and even emailed Euan to be sure we had the right cask sample. This was just brimming with clean, sharp and brittle peat smoke, along with crushed sea shells, medicines, bandages, tinctures of iodine and wood ashes. Surely we were on Islay? With water we got cullen skink with dookers of salt 'n' vinegar crisps, plus refreshing seaside botanics, squid ink and anthracite soot. The neat palate was similarly sooty, oily, gently but firmly peaty, and showed lovely refreshing notes of lemon juice and pickled gherkins. With water it got deeper, drier and earthier with its peat flavours, becoming pepperier and more warming and organic in style. The finish was tangy, slightly fishy and salty, with capers in brine and olive juices. This was superb and totally surprising! Euan never replied to the email though!

# DOGS, TIGERS AND CRABS

PEATED

CASK NO. 66.212

DKK 795



CASK	2nd Fill Barrel
DATE DISTILLED	21-November-2008
AGE	12 years
STRENGTH	59,3%
REGION	Highland
OUTTURN DK	26 bottles

Our noses picked up Germolene and Tiger Balm, prawn shells and crab claws in bonfire embers, Turkish delight and sherbet lemons and Frazzles dipped in motor oil. Our palate descriptors included fly cemeteries, liquorice, tobacco strands, char-grilled peppers and roasted chestnuts; beer and salted pretzels – a lovely sweet and smoky combo. The reduced nose made us think of roofing pitch, Van Nelle Halfzware Shag, leather goods stalls in Andalucia and toffee apples dropped in ash. The palate now – hickory-smoked hotdogs with English mustard, fruit pastilles and lemon zest, sweet rice paper and an aftertaste of coffee grinds, tobacco and ash.



## 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: Karetten 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: Karetten i København:

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

## KOMMENDE BEGIVENHEDER

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

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

Begivenhed: Whisky & Food på Karetten 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

Fær 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](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.