



OUTTURN

July 2024 Bottling List



BOTTLES AVAILABLE IN WEBSHOP

KÆRE MEDLEM

Hermed sidste nyhedsbrev fra min hånd på denne side af sommerferien. Tak for endnu en forrygende runde casual days - hvor er det dejligt at så mange stadig har lyst til at fejre de gode dråber sammen med os.

Næste omgang løber af stabelen i den sidste halvdel af august, og du kan allerede nu sikre dig en plads på dit favoritsted. Billetterne finder du på smws.dk under smagninger som du plejer. Skulle du være i nærheden af København den 30. august, så er der en særlig mulighed for lidt godt at spise og drikke på Kareten – den smagning finder du samme sted som billetterne til casual days.

Kigger vi lidt længere frem, så bør du også overveje om ikke du skal være med til The Gathering i Vejle, fredag og lørdag den 13. og 14. september. Der bliver masser af god whisky at smage på, samt ikke mindst den gode stemning som netop de danske medlemmer er så fantastiske til at skabe. Det bliver et par begivenhedsrige dage, og du finder alle events på hjemmesiden under menupunktet The Gathering.

Traditionen tro, så bruger vi juli måned til at få ryddet lidt ud på hylderne så vi kan få plads til nye varer i løbet af efteråret. Du vil på de næste sider derfor finde nogle virkeligt skarpe sommertilbud på gamle flasker. Jeg håber at der er noget der falder i din smag, og tilbuddene gælder fra nu af og frem til starten af august, så længe lager haves.

Skulle du være i nærheden af Vejle i løbet af sommerferien er du velkommen til at kigge forbi. Hold øje med åbningstiderne på forsiden af smws.dk så du ikke går forgæves.

Med disse ord vil jeg gerne ønske dig og din familie en rigtig god sommer!

Med venlig hilsen
Thomas Korsgaard



DUO OF 149
ANTAL TIL SALG: 8

A TASTY MORSEL

JUICY, OAK & VANILLA

CASK NO. 149.4



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.

A COAL SCUTTLE OF JAM AND TREACLE

PEATED

CASK NO. 149.7



CASK	1. Fill Butt
DATE DISTILLED	19-September-2015
AGE	7 years
STRENGTH	61,7%
REGION	Highland
OUTTURN DK	30 bottles

Thick and syrupy Pedro Ximénez sherry, infused with fragrant smoke, oozed over toasted peanuts and red berry fruits on a thick slab of sugary toffee. The palate was a compounded conglomerate of tinned fruit, blood oranges and dried herbs, swirling together in an old coal scuttle and topped with cinnamon, ginger and ash. Adding water only released further treacle, toffee and honey, still in a dusty old coal scuttle but now with dried flowers and lemon zest. The palate had somewhat softened, however, now embracing peat-smoked flapjacks, dark berry jam and roasted peaches with sprigs of thyme, and the light sweetness of mead on the finish.

PRIS I ALT
DKK 1.475

DUO OF 4

ANTAL TIL SALG: 13

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
OUTTURN DK	37 bottles

The aromas neat almost caused a philosophical paradox, on the one hand we got cordite, damp slabs of peat and dulce 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.

SWEET TOOTH SMOKE

LIGHTLY PEATED

CASK NO. 4.327



CASK	1. Fill Barrel
DATE DISTILLED	28-January-2008
AGE	13 years
STRENGTH	60,4%
REGION	Highland
OUTTURN DK	30 bottles

We imagined preparing a classic 'Aviation Cocktail', with gin, maraschino and crème de violette liqueur, freshly squeezed lemon juice and garnished with a flamed lemon peel. To taste, lightly salted and a lovely sweet floral smoke with a distinct herbal finish. Water added smoked strawberries, oyster sauce and salty sea spray, while on the palate we found sugar cured smoked salmon with a drizzle of honey and teriyaki sauce. At nine 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.

PRIS I ALT
DKK 1.475

PEATED DUO
ANTAL TIL SALG: 6

THROW THE CORK AWAY!

PEATED

Small Batch
Distillery 53



CASK	1. Fill American Oloroso Hogs-heads
DATE DISTILLED	1-April-2013
AGE	8 years
STRENGTH	58,4%
REGION	Islay

We imagined cooking sesame peanut noodles with umami paste on an old steam tugboat with boiler smoke, engine oils, tar and mechanical rags next to aromas of camphor and creosote. On the palate smoke galore – imagine a peat smoked green olive tapenade made with olives, anchovies, garlic, parsley, olive oil, capers and lemon zest – add some Maggi liquid seasoning and wasabi – you get the picture! Following reduction, the scent was that of dry cured streaky bacon, apples baked with raisins and cinnamon as we made ourselves a Pu-erh tea. The taste now salty, sweet and smoky as well as oily, thick and tarry – terrific!

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 1.275

DUO OF 93
ANTAL TIL SALG: 8

CHANGES FASTER THAN A CHAMELEON

OILY & COASTAL

Small Batch
Distillery 93



CASK	1. Fill Barrels
DATE DISTILLED	11-September-2013
AGE	8 years
STRENGTH	59,7%
REGION	Campbeltown
OUTTURN DK	42 bottles

A fascinating aroma awaited us; each time we went back it changed! To mention just a few - aniseed, Himalayan salt, lemon grass essential oil, seaside swimming pool, Marie Rose sauce and extra virgin rapeseed oil. The taste neat ranged from cough mixture over salted caramel lime chocolate to crispy squid and prawns in a sweet chilli sauce. The addition of water released the scent of cranberry-pistachio white chocolate bark with sea salt as well as arugula salad with olive oil, lemon and parmesan cheese before, on the palate, yet again multifarious flavours of green tea, herbal liqueur, vegetable tempura with a soy dipping sauce and freshly foraged sea greens.

LOCK, STOCK AND TWO SMOKING FUNNELS

LIGHTLY PEATED

Distillery 93
Rare Release



CASK	1. Fill Barrels
DATE DISTILLED	16-September-2014
AGE	8 years
STRENGTH	60,2%
REGION	Campbeltown
OUTTURN DK	30 bottles

There was something fishy about these characters, as they arrived with heavy-hitting heather and honey, leaving a collision of teriyaki, peanuts and lapsang souchong tea in their wake. The rev of powerful engines blasted thick engine oil over prawns in butter while they made a quick getaway in the sweet medicinal aromas of a stolen tugboat ambulance. With a few drops of water the mobster lobster arrived, chewing on salted toffee and flexing his mussels with shallots in a cream sauce. A loaded banana went off, scattering oranges, melons and lemons. As clouds of smoke from smouldering thyme cleared, the lobster found himself trapped in trifle, facing a stretch of time in brine behind chocolate bars.

PRIS I ALT
DKK 1.250

DUO OF 36
ANTAL TIL SALG: 10

NUTTY OLOROSO- SOAKED OAK

DEEP, RICH & DRIED FRUITS

CASK NO. 36.190



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	8-June-2009
AGE	12 years
STRENGTH	55,6%
REGION	Speyside
OUTTURN DK	36 bottles

After ten years in ex-bourbon wood, we moved this into a first-fill Spanish oak Oloroso hogshead. The nose had curious intimations of cloudy cider, juniper and polished shoes, plus more familiar aromas of treacle, toasted oak and chocolate-coated raisins. The big robust palate had black cherries, sugared almonds and nutty Oloroso-soaked oak, all bathed in a multitudinous mix of spices. The reduced nose found crème brûlée, jam bubbling in a copper pan and seared steak flamed in Armagnac. The reduced palate was even nuttier (macadamias, walnuts, Brazils) with malt loaf, caramel and vanilla – then white pepper, nutmeg and charred oak to finish.

PICKLED CHARISMA

DEEP, RICH & DRIED FRUITS

CASK NO. 36.195



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	8-June-2009
AGE	13 years
STRENGTH	53,4%
REGION	Speyside
OUTTURN DK	42 bottles

A robustly aromatic and spicy initial nose greeted the panel. Cupboard seasoning spices, paprika, peach schnapps and liquorice, along with pencil graphite, tea tree oil, sultana and dried mint. We also noted some wood resins, oiled leather and sugar caramelising in a skillet. Water brought out red liquorice, spiced strawberry wine, fig rolls and umami paste. The neat palate opened with leather and treacle, ahead of bitter cocoa nibs, dried herbs, chai tea, waxed canvas, dried orange peels, lanolin and aged VORS sherry. Reduction brought notes of clove oil, chopped dates, fruity muesli, juniper in venison gravy, wood char and some intriguing pickle notes, like fruit chutney and brown sauce. Matured for ten years in a bourbon hogshead before being transferred to a first fill Spanish oak oloroso hogshead.

PRIS I ALT
DKK 1.475

DUO OF 78
ANTAL TIL SALG: 12

WANDERING WESTWARD

SPICY & SWEET

CASK NO. 78.57



CASK	1. Fill Barrel
DATE DISTILLED	3-September-2009
AGE	12 years
STRENGTH	62,4%
REGION	Highland
OUTTURN DK	30 bottles

A lovely initial nose that suggested to us olive oil mixed with flower honey, rich, textural and wonderfully inviting with further notes of soft waxes, mineral oils, menthol resins and dried exotic fruit chunks. Reduction brought out barley sugars, orange and coriander marmalade, toasted fennel seed and bergamot. The mouth was naturally sweet and oily in texture. Many notes of pollens, fruit curds, lime sweets, hessian, apples baked in calvados, flower honey and vanilla custard. With water we got heather ales, malt loaf, exotic fruit teas, hardwood resins, soft wood spices and cough mixtures.

SMOKY PLUMES AND SALTED PRUNES

DEEP, RICH & DRIED FRUITS

CASK NO. 78.61



CASK	Ex-Oloroso-seasoned Butt / 2. Fill Ex Islay Oloroso Butt
DATE DISTILLED	5-November-2013
AGE	8 years
STRENGTH	66,9%
REGION	Highland
OUTTURN DK	48 bottles

Bold aromas embraced sultanas, raisins and prunes with a mix of tobacco, nut skins and dusty old books, while a touch of caramel peered from behind a rock. The palate was a delicious and complex amalgamation of smoked almonds, toffee and leather alongside rum and raisin fudge, salted caramel ice cream and crème caramel topped with ash. Water beckoned the smoke to come closer as plumes from a bonfire joined freshly cut peat and espresso mixed with yeast extract. Flavours now embraced peanut brittle, coconut and prunes before lavender and cough sweets directed us towards an old fashioned cocktail on the finish. Four years in an oloroso-seasoned butt before being transferred to a second fill oloroso butt that was previously used to mature Society bottling 3.307.

PRIS I ALT
DKK 1.250

DUO OF 41
ANTAL TIL SALG: 13

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.

A MEANINGFUL JOURNEY

DEEP, RICH & DRIED FRUITS

CASK NO. 41.168



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	21-August-2007
AGE	15 years
STRENGTH	56,4%
REGION	Speyside
OUTTURN DK	30 bottles

The nose – pilgrims on dusty roads to El Rocío: wooden wagons, leather harness, sun-warmed pine trees, pipe tobacco and men's cologne, nutty pastries and chestnuts dipped in acacia honey. The palate – evening falls: a cigar and a glass of sweet sherry wine at sunset; cinnamon rolls, toasted pistachios, jamon with melon and grilled padron peppers. Water brought plum pie, apricot, candied orange and leather trousers in a humidor to the nose – and stewed damsons, lemon, and a bitter/ fruity/herby Italian apéritif to the palate; finishing with currywurst and beef jerky. After 12 years in ex-bourbon wood this was introduced to a first fill Spanish oak oloroso hogshead.

PRIS I ALT
DKK 1.475

DUO OF 39

ANTAL TIL SALG: 14

HYACINTHS, HONEY AND PINEAPPLE HUMPS

SPICY & SWEET

CASK NO. 39.221



CASK	1. Fill Barrel
DATE DISTILLED	23-June-2009
AGE	11 years
STRENGTH	59,1%
REGION	Speyside
OUTTURN DK	30 bottles

The initial nose was sweet – marzipan, orange fondant, barley sugars and iced buns – we also found peppercorns and aniseed balls, parquet flooring, polished saddles and tobacco leaf. The neat palate was sweet and fruity with some light spice – orange and lemon hard-boiled sweets, Old English spangles, watermelon, amaretti biscuits and spiced honey; white pepper and chilli to finish. The reduced nose discovered macerated cherries, apricots and fruity white wine, hyacinths and honey on a sunny oak table. The palate paraded tangy citrus, pineapple humps, apple juice and sour cherries; to finish, deeper currents of Sobranie cigarettes, nutmeg, leather and oak.

POT-POURRI AND DUSTY BODEGAS

SWEET, FRUITY & MELLOW

CASK NO. 39.236



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	3-September-2010
AGE	10 years
STRENGTH	58,0%
REGION	Speyside
OUTTURN DK	42 bottles

After eight years in ex-bourbon wood, we moved this into a first-fill oloroso hogshead. The nose suggested pot-pourri in a mahogany bowl and eating butterscotch and orange travel sweets, sitting on a sunny beach. The palate started with oak tannins, citrus peel and apple skins, but then settled into marmalade, apricot jam and teasing traces of sweet sherry and tobacco. The reduced nose combined strawberry laces and roasted peach with an evocation of dusty bodegas in Jerez. The palate now had brown sugar and charred pineapple, lemon meringue pie and gooseberry tart, with the texture of fruit sweets wrapped in waxed paper.

PRIS I ALT
DKK 1.175

ANTAL TIL SALG: 10

COCKTAIL OF
ASH AND BRINE

PEATED

CASK NO. 42.77



CASK	Refill Hogshead
DATE DISTILLED	21-February-2008
AGE	13 years
STRENGTH	58,3%
REGION	Highland
OUTTURN DK	36 bottles

The nose evoked eating Frazzles on the beach with distant bonfire smoke – until the tide washed the bonfire away. On the palate, that smoke was joined by sweet heat (chilli langoustines), birch sap, cinders and a mineral lick of salt and pumice. The reduced nose seemed like a cocktail of ash and brine, with a hint of oily mackerel eaten from old newspapers next to a burning oil drum (contents of which included Abroath Smokie's tails and strings and branches of sea buckthorn). The palate turned sweeter; we identified rhubarb crumble with cinnamon and raisins and a slightly burnt pecan pie.

THIS SHOULD
BE A CRISP
FLAVOUR!

PEATED

CASK NO. 53.417



CASK	Refill Hogshead
DATE DISTILLED	27-April-2011
AGE	10 years
STRENGTH	56,9%
REGION	Islay
OUTTURN DK	36 bottles

A bright and extremely pure nose full of mineral and bath salts, seawater, grapefruit juice, lemon juice drizzled on a shucked oyster and a pristine and crisp peat smoke. Yet more brilliance from this great workhorse Islay distillery. Water brought us notes of coal tar soap, sardines drizzled with smoked olive oil and anthracite embers. The mouth opened with petrol, sweetish peat smoke, pickling brine, salty Dutch liquorice and pickled onion crisps. The heat of mustard oil and smoked sea salt in the background. Water brought subtler notes of preserved lemons in brine, black olive tapenade and iodine drops. Some greener touches such as crushed parsley and dried seaweed in the finish.

CROSSING THE
EVENT HORIZON

PEATED

CASK NO. 93.177



CASK	1. Fill Barrel
DATE DISTILLED	7-March-2013
AGE	8 years
STRENGTH	58,6%
REGION	Campbeltown
OUTTURN DK	30 bottles

As expected with this now notorious make, the nose was dominated by such things as spiced pork scratchings, frazzled bacon rind, iodine drops, hessian, cured duck meat and venison salami. Add to that Barbour grease, roof pitch, silage and olives doused in petrol and brine. Some water brought sheep wool and mutton stock, cooking oils, chip fat, aniseed, eucalyptus and muddy farmyards. The palate was initially full of raw seawater and sardines marinating in olive oil. Then lemon juice, mechanical oils, smoked black olives, heather ales, sarsaparilla and more smoky bacon vibes. Reduction gave the impression of lemons charring on a BBQ, mentholated pineapples and tarry rope. Some pickled ginger marinating in rock pools with added mercurochrome. The list went on...

PRIS I ALT
DKK 1.975

ANTAL TIL SALG: 14

1980S ROAST DINNERS

DEEP, RICH & DRIED FRUITS

CASK NO. 144.5



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'

JAM ON A NEW LEATHER SHOE

DEEP, RICH & DRIED FRUITS

CASK NO. 155.4



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.

TOASTY, ROASTY AND OAKY

DEEP, RICH & DRIED FRUITS

CASK NO. 157.1



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.

PRIS I ALT
DKK 2.475

ANTAL TIL SALG: 10

MIND MELD

JUICY, OAK & VANILLA

CASK NO. 72.104



CASK	1. Fill Barrel
DATE DISTILLED	28-September-2009
AGE	11 years
STRENGTH	53,7%
REGION	Speyside
OUTTURN DK	30 bottles

A rather left-field aroma we thought. Initial notes of chamois leather, new trainers, after dinner mints, hot Velcro, putty, camphor and aged fernet branca were all noted by the Panel. With water we found dried flowers, clay, strawberry milk lollies, vase water, exotic diluting juice, pollens and mineral oil rubbed into sandalwood. The palate showed a robust oiliness with sunflower oils, putty, camphor, bike chain grease and then a dovetail to sugar puffs, wintergreen, fresh herbs, crushed aspirin, turmeric and rosewater-dipped sponge cake. With reduction came waxes, custard creams, marshmallows, shoe polish and dried banana chips. Some almonds and apricot in the aftertaste.

SANDALWOOD
OLIVE PRESS

SWEET, FRUITY & MELLOW

CASK NO. 150.4



CASK	Ex-Bourbon / 1. Fill Rye Barrel
DATE DISTILLED	12-December-2013
AGE	7 years
STRENGTH	56,7%
REGION	Ireland
OUTTURN DK	35 bottles

Fresh aromas of green apples, green mango and banana skin fused with allspice and hot cross buns before sandalwood joined toasted oak against a backdrop of biscuits and beer. The palate landed on the tongue with olive oil, syrup and chocolate digestive biscuits. Complex spices emerged with star anise, cinnamon and cloves while green notes combined gooseberries and quince jelly with perfumed tobacco leaves. With water came butter on a charred oak stave topped with honey, peanuts and orange skin. Floral and oily notes of Gewürztraminer wine merged with juniper berries, cereals and marmalade before finishing with menthol and dry vermouth. After spending three years in a 1st fill ex-bourbon barrel this was transferred to a 1st fill ex-rye barrel.

WELL WORTH
CHASING DOWN

DEEP, RICH & DRIED FRUITS

CASK NO. 44.155



CASK	Ex-Bourbon / 1. Fill Custom Toasted American & European Oak
DATE DISTILLED	6-November-2002
AGE	19 years
STRENGTH	56,7%
REGION	Speyside
OUTTURN DK	36 bottles

There was a lot going on nosing it neat. Leathery and slightly oily mechanical aromas joined the scent of warm banana bread, blackcurrant jam and plum wine. On the palate, we ate a venison haunch steak au poivre with sautéed potatoes and bit on a small pellet from a shotgun. Water added rum cherries and boozy cherry molasses while to taste, a dark sambuca liqueur with pungent flavours of aniseed, liquorice and black pepper emerged, with a spiced blackberry cordial in the finish. Following 17 years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill custom toasted American (70%) and European (30%) oak hogshead.

PRIS I ALT
DKK 2.250

ANTAL TIL SALG: 15

TREATS FROM
THE FOREST OF
ASGAARD

SWEET, FRUITY & MELLOW

CASK NO. 9.213



CASK	1. Fill Barrel
DATE DISTILLED	11-September-2003
AGE	17 years
STRENGTH	51,9%
REGION	Speyside
OUTTURN DK	60 bottles

We took place in a wooden shelter in the forest of Asgaard and feasted on all its glories. The nose brought us green apples, pears, a hint of coconut, vanilla bourbon custard and a sweet smell of a Haribo candy factory. Some distant waxy citrus notes blended with the pine and oak trees. On the reduced nose, we went overboard in tropical fruits, berries, pineapples, sour apple winegums with the delight of sweet tobacco to finish it off. The palate was chewy with spiced wood bitterness, cornflakes with vanilla and a hint of pepper, the dessert came after a while in the shape of freshly baked apple pie. We finished the feast with a cocktail party, as the reduced palate invites us to drink limefruit mescal, tropical sangria, bitter herbs and mint in Irn-Bru. The finish was as we expected, as mighty as the Gods of Asgaard – Powerful!

WHIN WHIN
SITUATION

SPICY & SWEET

CASK NO. 73.138



CASK	1. Fill Barrel
DATE DISTILLED	25-March-2011
AGE	10 years
STRENGTH	62,4%
REGION	Speyside
OUTTURN DK	30 bottles

We encountered an enticing nose of strawberry tarts, vanilla custard, banana toffee and rum and raisin ice-cream. The palate was juicy and floral, with creamy toffee, banana split and honey mead; the finish left tingles of cinnamon, clove and chilli chocolate. The reduced nose was a summer breeze over a hillside of gorse and a picnic of yum yums, coffee cake and party rings. Somehow the warmth behind the sweetness became more apparent on the reduced palate – sugar-coated fennel seeds, mint humbugs and barley sugars with a chilli coating; ginger and white pepper added to the heat on the lasting finish.

ON THE EDGE OF
DARKNESS

DEEP, RICH & DRIED FRUITS

CASK NO. 44.161



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	30-August-2007
AGE	14 years
STRENGTH	60,9%
REGION	Speyside
OUTTURN DK	36 bottles

A deep chasm of dark fruits, blackberries and molasses left us searching in the shadows for cherries, candied walnuts and pressed flowers. The palate was also like a ravine of raisins, treacle and cocoa powder with nuances of marzipan, flapjacks and blueberry pancakes. Adding water released a beam of bright sunlight on to unctuous custard and moist fruit cake adorned with singed raisins, toffee sauce and sprinklings of cask char. The palate was now a concoction of peanut brittle, almonds and runny honey in madeira cake topped with chocolate-coated raisins. Twelve years in an ex-bourbon hogshead before being transferred to a first fill Spanish oak oloroso hogshead.

PRIS I ALT
DKK 2.250

NÆSTE CASUAL DAYS 2024

Dato: 16. august 2024
Tid: 18.00 – 23.00
Sted: ToRVEhallerne i Vejle

Dato: 16. august 2024
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 17. august 2024
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 24. august 2024
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 24. august 2024
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 30. august 2024
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 31. august 2024
Tid: 12.00 – 16.00
Sted: Karetten i København:

KOMMENDE CASUAL DAYS 2024

Dato: 25. oktober, 20. december 2024
Tid: 18.00 – 23.00
Sted: ToRVEhallerne i Vejle

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

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

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

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

Dato: 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. 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.