

# OUTTURN

August 2024 Bottling List



BOTTLES AVAILABLE IN WEBSHOP SUNDAY 1. SEPTEMBER - 4.00 PM. - WWW.SMWS.DK

## KÆRE MEDLEM

Sommerferien er for de flestes vedkommende ved at være et minde, og foran os har vi forhåbentligt et par måneder med flot sensommervejr. Således fuldt opladet med energi, står vi klar til at køre en tur rundt i Danmark med sprit nye aftapninger.

Casual days starter denne gang i Vejle og Grenaa fredag den 16. august, og så går det ellers løs de kommende 2 uger. Hvad du skal smage på kan du læse mere om på de næste par sider. Vi glæder os til at hilse på dig igen, og billetten booker du som sædvanlig på smws.dk under smagninger.

Er du så heldig at være i nærheden af København sidst på måneden, så har du mulighed for at deltage i et arrangement på Kareten med lækker mad og efterfølgende luksus whisky smagning. Du kan læse mere om dette arrangement på smws.dk under smagninger, hvor du også kan købe en billet hertil.

Med lidt under et halvt år til SMWS Festival 2025 er det måske bgyndt at klø en smule? Skulle du have lyst til at klø igen, er løsningen The Gathering 2024, der finder sted i Vejle den 13 og 14 september. Det er et kæmpe program med mulighed for at hilse på nye og gamle venner- Vi laver en fed bar med helt friske aftapninger, samt nogle der har været gemt væk et stykke tid. Har du lyst til lidt ekstra forkælelse er der et fyldgt smage program om lørdagen du kan vælge fra.

Fredag aften er der mulighed for at starte løjerne med en god middag, og efterfølgende deltage i en spændende ambassadør smagning. Tag et kig på programmet på smws.dk – vi glæder os til at feste med dig!

På snarligt gensyn,

Med venlig hilsen Thomas Korsgaard





DEEP, RICH & DRIED FRUITS

**CASK NO. 36.213** 

**DKK 950** 



CASK	Ex-Bourbon / 1st Fill PX Ex-Bodega Barrique
DATE DISTILLED	8-June-2007
AGE	16 years
STRENGTH	53,3%
REGION	Speyside
OUTTURN DK	36 bottles

This barrique bestowed the mystique of Hemingway's Spain – bodegas and tapas bars, sherry, dried figs, dates and membrillo, tobacco and polished wood. The unreduced palate was bold, intense and complex, ranging from the sweetness of maple candies, chocolate-dipped churros and fig jam to savoury and spicy notes (barbecued pork, mulled wine and cinnamon pastries). Adding water took the nose to a cooperage (leather aprons, hammers and wine-soaked oak) by the sea, where the workers were eating stuffed vine leaves and smoking cheroots. Water accentuated the fruitiness on the palate – dark plums, toffee apples, raspberry-coconut chocolate bars and fruit leathers.

## **FLAMENCO FLOORBOARD FANTASY**

DEEP, RICH & DRIED FRUITS

**CASK NO. 41.173** 

**DKK 895** 



CASK	Ex-Oloroso Butt / 1st Fill PX Butt
DATE DISTILLED	7-May-2008
AGE	15 years
STRENGTH	56,0%
REGION	Speyside
OUTTURN DK	36 bottles

We transferred this from an oloroso butt to a first fill PX butt (Spanish oak) after 10 years. The sherry influence hit our noses with balsamico drizzled over figs, lemon zest and leather shoes dancing on floorboards where cigarette ash and wine have been spilled. The palate combined the rich sweetness of treacle tarts, red liquorice, dried fruits and pomegranate molasses with mulled wine spices. In reduction, the nose balanced vanilla custard slice with darker notes of black tea, pumpernickel and molasses. The palate had dark chocolate, raisins and blackcurrants to start and mouth-drying halva, cinnamon and cigar butts on the finish.





CASK	Ex-Bourbon / 2nd Fill PX Hogshead
DATE DISTILLED	19-June-2014
AGE	9 years
STRENGTH	58,8%
REGION	Highland
OUTTURN DK	30 bottles
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Devoid of a map, or any notion of destination, we followed our noses through rum and raisin fudge, old yet soft leather and seasoned logs from a eucalyptus tree. We turned a corner to find a wondrous route among orange chocolate, cinnamon swirls and fennel seeds on singed currants. With a dash of water, and to our surprise, we stumbled over butterscotch sweets buried under autumn leaves and fragrant tobacco leaves laced with lemon zest. Then, after breaking through a barrier of biscuits, we spied our destination – peaches, plums and stewed red fruits in a pool of thick double cream. After spending four years in an ex-bourbon hogshead this was transferred to a second fill Pedro Ximénez hogshead for the remainder of its maturation.

TOASTY, ROASTY AND OAKY

DEEP, RICH & DRIED FRUITS

**CASK NO. 157.1** 

**DKK 995** 



CASK	1st Fill Oloroso Butt
DATE DISTILLED	31-August-2014
AGE	8 years
STRENGTH	60,8%
REGION	France
OUTTURN DK	30 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.





1st Fill Barrel
1-August-2013
10 years
55,9%
Speyside
30 bottles

A very pleasant aroma of juicy peaches, nectarines and plums greeted the Panel before deeper notes such as cinnamon, marzipan and a sweet acorn muffin emerged. We found plenty of vanilla on the palate neat: cupcakes, slices, extract and a fresh vanilla-mint smoothie. Other flavours were of white chocolate, lemon shortbread and, in the finish, a hint of orange bitters. Following reduction, the woody scent was more aromatic â " indeed, perfumed â " and the overall impression was that of an off-dry white wine: pear, watermelon and a hint of kumquat and raspberry. To taste, we had a scoop of vanilla ice cream in a chocolate waffle cone, and not to forget the colourful hundreds and thousands sprinkled on top.

WINTER'S GREEN LICHEN

**OILY & COASTAL** 

CASK NO. 10.256

**DKK 875** 



CASK	Ex-Bourbon / 2nd Fill PX Hogshead
DATE DISTILLED	17-October-2013
AGE	9 years
STRENGTH	58,0%
REGION	Islay
OUTTURN DK	30 bottles

We followed our noses to a large bowl of breakfast cereal, seasoned with sea salt and enveloped with a lichen-born smoke. The earthy and coastal nose was matched by the palate, full of burnt cherries, seaweed and wintergreen mint. Water introduced a sooty coal fire to both the nose and the palate, while the latter also enjoyed the introduction of clove, cinnamon and a retained fresh, minty finish. After five years in an ex-bourbon hogshead, we transferred this to a second fill PX hogshead for the remainder of its maturation.



## **PEAT SOUP**

### **PEATED**

**CASK NO. 4.328** 

**DKK 875** 



CASK	1st Fill Barrel
DATE DISTILLED	28-January-2008
AGE	14 years
STRENGTH	60,6%
REGION	Highland
OUTTURN DK	36 bottles

The initial nose suggested lightly smoked olive oil, creel nets left in the sun, sea greens, sheep wool oils and seaweed crackers with pepper. A faint waxiness evolved in the background with time. Classical and very enchanting we agreed. With water we found notes of salted butter, tarragon, miso and umami Scotch broth with pearl barley. Touches of smoked oatmeal and hessian too. The palate showed a more prominent peaty flavour, with robust oily textures, coastal freshness and a lovely rooty, herbal and medical vibe. Reduction brought a big, emphatic peaty quality, also some malt vinegar, lemon cough drops, tar and anchovy paste. At 9 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.

## HEBRIDEAN HAMPER

## **PEATED**

**CASK NO. 53.464** 

**DKK 1.050** 



CASK	Ex-Bourbon / 1st Fill PX Hogshead
DATE DISTILLED	27-May-2008
AGE	15 years
STRENGTH	55,3%
REGION	Islay
OUTTURN DK	30 bottles

We were instantly transported to Scotland's west coast. On the nose we found barbecues and seafood, wood fires, wet grass, quince, and toffee apples. The palate let us know of its peaty heritage, and added blue cheese and brine to the mix, alongside stone jetties, lobster pots, wellies, dried green herbs and chocolate. With water our noses detected pulled pork, smoked pineapple, vanilla cheesecake, incense and woolly jumpers. The reduced palate added charred root vegetables and a whole charcuterie board to the table. This was matured in a bourbon hogshead for 11 years before being transferred to a first fill American oak PX hogshead.



## **HEATWAVE**

**SINGLE CASK SPIRITS** 

**CASK NO. B5.11** 

**DKK 795** 





CASK	1st Fill Barrel
DATE DISTILLED	22-March-2016
AGE	7 years
STRENGTH	63,0%
REGION	Tennessee
OUTTURN DK	30 bottles

A varied and complex aroma initially suggested rye breads, sun lotion, sultanas, eucalyptus toothpaste and madeira cake. We also got chocolate bourbon biscuits dipped in old cognac, roasted chestnuts and new leather shoes. Water added a vegetal aspect evoking tomato vines in a greenhouse, clay plant pots, a leather tobacco pouch and hints of liquorice and cocoa powder. The neat palate dazzled with similar complexity – lots of myrtle, spiced lemon marmalade, orange cocktail bitters, shoe leather, coal tar soap and gentle red chilli heat. With reduction there was more gentle vanilla cream soda sweetness, strawberry jam, molten liquorice, green ginger wine, herbal bitters and date molasses. Syrupy, sweet and wonderfully spicy!

## THE HUNT MASTER

**SINGLE CASK SPIRITS** 

**CASK NO. R8.2** 

**DKK 675** 



CASK	Refill Barrel
DATE DISTILLED	31-December-1998
AGE	18 years
STRENGTH	57,5%
REGION	Nicaragua
OUTTURN DK	30 bottles

This was the sixth rum that we had tasted on a cold day in January. "It was like a grown-up version of Jagermeister", said one Panel member. "Yes, and I also get that fresh magic marker pen", said another. The third Panel member highlighted the old woody notes, with liquorice, tobacco leaf and cedar wood. They all agreed that the taste was initially sweet and spicy but quickly evaporated like the angel share of rum from a barrel in Nicaragua. And once water was added, it reminded them of 'orange marmalade, with a hint of buttered caramel and toffee'. A nice way to finish the first tasting session before lunch.



#### **NÆSTE CASUAL DAYS 2024**

Dato: **16. august 2024** Tid: **19.00 – 00.00** 

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:
 Kareten i København:

#### **KOMMENDE CASUAL DAYS 2024**

Dato: 25. oktober, 6. december 2024

Tid: 19.00 – 22.00

Sted: Badehotellet Grenaa Strand

Dato: 25. oktober, 20. december 2024

Tid: **19.00 – 00.00** Sted: **ToRVEhallerne i Vejle** 

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: **Kareten i København:** 

Dato: **Afventer** Tid: **19.00 – 22.00** 

Sted: Odense, Klostervej 28 E, 5000 Odense C

#### **KOMMENDE BEGIVENHEDER**

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

Luke's Bar Klosterstræde 23 1157 København

#### PARTNER RESTAURANTER

Restaurant Ø Vestergade 31

6792 Rømø

