



OUTTURN

September 2024 Bottling List

**LET'S GET
TOGETHER**

SHARING THE WHISKY LOVE



**BOTTLES AVAILABLE IN WEBSHOP
MONDAY 16. SEPTEMBER - 12.00 PM. - WWW.SMWS.DK**

THE GATHERING 2024

The Gathering er en global begivenhed, der fejrer de gode dråber i september hvor det hele startede. I Edinburgh er det 41 år siden og i Danmark er det nu blevet 12 år siden at vi slog dørene op til de grønne flasker i Vejle.

Vi håber at se så mange medlemmer som overhovedet muligt, og da vi har rigeligt med plads, så er du velkommen til at tage naboen, partneren, svigerfaren eller bare en god ven med. Så kan de også snuse lidt til dette fantastiske fællesskab.

FREDAG DEN 13. SEPTEMBER

Vi starter med en åbningsmiddag fra 18.00 – 20.00 og prisen for hele molevitten er blot 395,- kroner. Menuen består af:

Crêmet jordskoksuppe
sprød pancetta – lun foccacia
jordskokchips – græskarkerneolie

1 gl. Casa Mayor hvidvin eller 1 gl. Yakima Ipa, Jacobsen

Duet af svinekæbe og fyldt svinemørbrad
sauce m. efterårets svampe
grov mos m. krydderurter – aspargesbroccoli

1 gl. Casa Silva Cabernet Sauvignon eller 1 gl. Cuvee van der Kaizer, Het Anker

Efter middagen har du mulighed for at deltage i en lækker smagning. Prisen for denne er ligeledes blot 395 kroner. Fra 20.30 – 22.30 vil 6 ambassadører hver især præsentere en særlig flaske til en fællessmagning. Det foregår på scenen på 3. sal, og de overskydende flasker bliver sat til salg umiddelbart herefter i baren.



Fra kl 22.30 vil baren være åben, hvor der er mulighed for at smage på alle flasker fra dette Outturn, samt lidt andre lækkerier vi har fundet frem til lejligheden. Alle er velkommen, så kig endelig forbi.

LØRDAG DEN 14. SEPTEMBER

Baren:

Så er der dømt lang lørdag – vi har dækket en super lækker bar med alle flasker fra dette Outturn, samt en masse andre spændende flasker. Baren er åben fra kl. 11.00 og indtil den sidste er gået – det plejer at være omkring kl 02.00. I løbet af dagen vil der dukke nogle særlige flasker op, flasker der typisk kun er en enkelt flaske af, så der bliver mulighed for at smage noget anderledes.

Du køber blot en billet til 100 kroner på smws.dk, og får udleveret 3 poletter til brug i baren når du ankommer. Kig forbi til en fest der hylder alt det SMWS står for – god whisky delt blandt venner og ligesindede.

Smagningerne:

I løbet af hele lørdagen, vil der være et væld af smagninger som du kan deltage i, såfremt du har lyst til at forkæle dig selv med noget ekstra.

Der er lidt for enhver smag, med smagninger fra nogle meget eftertragtede destillerier, En samling af nye Vaults Collections eller måske en whiskysmagning der parres med lækker ost – i nogle tilfælde særligt modnet til denne lejlighed.

Alle smagninger frinder du på smws.dk under menupunktet The Gathering.



PLUM AND LEMON AIRLINES

SWEET, FRUITY & MELLOW

CASK NO. 5.126

DKK 1.275



CASK	1st Fill Barrel
DATE DISTILLED	27-Januar-2003
AGE	20 years
STRENGTH	55,7%
REGION	Lowland
OUTTURN DK	12 bottles

Plum sauce was poured over an old aeroplane seat; musty and sweet. On the palate, charcoal bread was topped with a slab of gammon, a dollop of strawberry jam and a crown of eucalyptus – dry, like a fine champagne. Adding water offered aromas of profiteroles doused in lemon curd, topped with runny vanilla icing and a splash of dessert wine. The palate was now full of lemon Welsh cakes, apple sauce and redcurrants dusted with icing sugar.

THE BENEFICENCE OF BEES

SPICY & SWEET

CASK NO. 59.86

DKK 795



CASK	1st Fill Hogshead
DATE DISTILLED	11-January-2011
AGE	13 years
STRENGTH	55,7%
REGION	Highland
OUTTURN DK	12 bottles

The initial nose was dominated by bakery notes, from well-fired rolls and treacle scones to sugar buns. We also got heather honey, peach melba and new cask staves. The attractive and inviting palate had us smacking our lips to the sweet flavours of dark chocolate coconut bars, digestive biscuits, rice pudding and chocolate-coated brazils; the finish was a warming flourish of black pepper, chilli and cardamom. The reduced nose encountered iced caramels, marshmallows and sugared almonds, perfumed candles and pine sawdust. The palate now combined waxy honeycomb and iced gingerbread with liquorice, linseed oil, paprika and oak.



DANCING WITH SUMMER

DEEP, RICH & DRIED FRUITS

CASK NO. 41.177

DKK 950



CASK	Ex-Bourbon / 1st Fill Oloroso Quarter Cask & 1st Fill PX Hogshead
DATE DISTILLED	21-June-2007
AGE	16 years
STRENGTH	56,6%
REGION	Speyside
OUTTURN DK	36 bottles

Our noses glided through an antique shop in summer; furniture polish and fruit loaf danced through the air. To the palate, barley sugar candy and warm toffee offered sweetness, and a deep and full texture. Introducing water gave orange, lavender, honey and menthol tobacco. The starting point for this small batch was two bourbon hogsheads of single malt Scotch whisky. One cask was transferred at 10 years old to a first fill oloroso quarter cask, and the other at 13 years old to a first fill American oak PX hogshead. The casks were then married together before bottling.

AL FRESCO, IN THE SUN

DEEP, RICH & DRIED FRUITS

CASK NO. 64.150

DKK 875



CASK	Ex-Bourbon / 1st Fill Ex-Bodega PX Barrique
DATE DISTILLED	12-May-2009
AGE	14 years
STRENGTH	56,6%
REGION	Speyside
OUTTURN DK	36 bottles

Things opened with the rich, thick air of cured and smoked hams and cheeses, sliced madeira cake and nuts, some of them smoky. These were joined by apple peel, caramel and baked stone fruits. The palate was awash with fruity syrups, dates, custard tarts, coriander and beurre noisette, with a mentholic sorbet to finish. Having introduced water, red apple lept forward, joined by lemon zest and baked sultanas on the nose. The palate was now vinho verde, sticks of toffee, plum jam and mace. After 12 years in an ex-bourbon hogshead, we transferred this to a first fill ex-bodega PX barrique for the remainder of its maturation.



GARDEN PARTY AT A COUNTRY HOUSE

OLD & DIGNIFIED

CASK NO. 9.295

DKK 1.275



CASK	1st Fill Barrel
DATE DISTILLED	11-September-2003
AGE	20 years
STRENGTH	53,2%
REGION	Speyside
OUTTURN DK	24 bottles

The nose gave us a country house vibe – beeswax-polished tables, an old library, waxed jackets, perfumed cigarettes and high tea on the lawn (with earl grey and French fancies among the lupins). The palate was syrupy and waxy, delicate yet mouth-filling – with pear belle Hélène, chocolate and tropical fruits in a wooden bowl, before a drying finish of charred oak, espresso and tobacco. With a touch of water, the nose found a patisserie next to a florist, fine leather, pine resin and Guatemalan rum punch with pineapple. The palate was now silky smooth and fruity, with cherry, apricot and star fruit, chocolate cookies, coconut and oak.

THE ACCESSIBLE PINEAPPLE PINNACLE

LIGHT & DELICATE

CASK NO. 9.286

DKK 2.650



CASK	Refill Barrel
DATE DISTILLED	23-February-1995
AGE	28 years
STRENGTH	49,2%
REGION	Speyside
OUTTURN DK	6 bottles

With a last few sips of earl grey tea and fruity boiled sweets packed in the bag, we were all set. The air carried wafts from the pineapple pinnacle as we navigated seemingly endless boulder fields of mangos and coconuts. Reaching the start of the climb we paused for a coffee with a dusting of cocoa powder and a cheeky cream cake. With a dash of water we began scaling the steep sides of the pineapple, searching for handholds on rocks of ginger, red apples and pink grapefruit. On we climbed, high above the summer meadows and pine trees until we reached the top, celebrating with buttered fruit scones and blackcurrant jam.



MARZIPAN MEDITATIONS

JUICY, OAK & VANILLA

CASK NO. 19.89

DKK 1.275



CASK	1st Fill Barrel
DATE DISTILLED	17-February-2003
AGE	19 years
STRENGTH	54,6%
REGION	Highland
OUTTURN DK	12 bottles

Relaxing on a mattress of vanilla sponge we drifted off into a dreamy world of mellow marzipan surrounded by dried rose petals, baked apple and bread and butter pudding generously coated with cinnamon sleeping powder. Sweet memories of toffee apples and fudge revived the sensations of crystallised ginger, nutmeg and dried coconut, before lemons and limes met aniseed and curry leaves. Adding water brought lemons, grapefruit and hot tomato plants to the fore, while marzipan murmured in the background alongside linseed and beeswax. We relaxed further as honey drizzled over coconut husk, cloves and liquorice, before oaky tannins and creamy vanilla lasted until sunrise.

NECTAROUS TENEBROSITY

JUICY, OAK & VANILLA

CASK NO. 44.185

DKK 1.275



CASK	Ex-Bourbon / 2nd Fill Toasted Hogshead
DATE DISTILLED	31-May-2005
AGE	18 years
STRENGTH	60,0%
REGION	Speyside
OUTTURN DK	24 bottles

This multidimensional nose ranged from toasted nuts and jamon serrano to chocolate raisins, lavender oil and the smoky dryness of spiced vanilla. We found reassuring sweetness within the intensity of the palate - caramel logs, chocolate hazelnut spread, honey and cherries dipped in dark chocolate; plus white pepper, coffee, fig and eucalyptus. The reduced nose suggested dark sweetness (dates, brandy snaps, demerara) with lighter fragrances of laurel hedge and orange blossom. On the palate we now found oat cereal bars with dark chocolate and cranberry pieces, cinnamon, pomegranate, peppercorns and oak. After 15 years in ex-bourbon wood, this was transferred into a second fill toasted hogshead.



THE LOVELIEST LITTLE LOVELY WHISKY

JUICY, OAK & VANILLA

CASK NO. 112.126

DKK 695



CASK	1st Fill Barrel
DATE DISTILLED	19-July-2013
AGE	10 years
STRENGTH	60,3%
REGION	Highland
OUTTURN DK	12 bottles

The neat aroma suggested to us crushed nettles and crisp New Zealand sauvignon blanc with many lovely tropical inflections. We also found some sweeter hints of bubblegum and yellow flowers. This was charming and undeniably lovely we agreed. With water it revealed milk stout and cocoa, then dried mango, runny honey and fruit salad juices – typical of this lovely make so far. The palate was superbly fruity and thick, with exotic fruit juices, tropical bonbons, flower nectars, more honey and wee tangs of citrus sherbet and lanolin. Reduction brought further exotic fruit complexity: fruit teas, flower nectars, young sauternes, jasmine flower and limoncello, with a hint of toffee and vanilla tablet in the aftertaste. Lovely!

AN ODE TO INTENSITY

LIGHTLY PEATED

CASK NO. 3.347

DKK 1.275



CASK	2nd Fill Hogshead
DATE DISTILLED	16-February-2004
AGE	18 years
STRENGTH	55,7%
REGION	Islay
OUTTURN DK	19 bottles

Plenty of intense, fragrant, sweet peat smoke, tropical bath bombs, smoked pineapple and peaches and pears poached in a smoked sweet wine. On the palate, peat-smoked honey garlic prawns macerated in whisky and brown sugar in an Asian stir fry with jasmine rice, alongside an exotic fruit smoothie of kiwi, pineapple and lychee. Following reduction, the aroma was that of smoky lobster bisque, seafood linguine, lavender shortbread, Thai basil and muddled mint. The taste was like a slice of wood-fired frutti di mare pizza with herbed shrimps, scallops, anchovy fillets, chopped basil leaves and fennel seeds.



THE SPANIARD, THE AMERICAN AND THE ILEACH

PEATED

CASK NO. 33.140

DKK 2.975



CASK	American Ex-Oloroso Butt / Spanish Ex-Oloroso Butt
DATE DISTILLED	24-May-2007
AGE	16 years
STRENGTH	60,7%
REGION	Islay
OUTTURN DK	30 bottles

A deep and distinctly peaty nose – as expected, we agreed – but this example of the cult southern Islay make really did brim with peat embers, burning gorse wood, coal tar, smoked paprika and spiced beef stroganoff. Fathomless and massive. With water we got sweeter tones of soy sauce, charred meats, black bean sauce and nori, plus touches of dunnage funk, along with rock pools and creosote. The palate was superbly carbolic and peaty, like sipping cask-strength peated wash direct from the tun room. Hot coal and embers were also noted, along with biltong and charred lobster. With water it gathered depth and showed notes of roast coffee beans, PX sherry glaze, smoked fish in molasses glaze and blowtorched dark chocolate with a yeasty tang. This was matured in an American oak ex-oloroso sherry butt for 13 years before being transferred to a Spanish oak ex-oloroso sherry butt that had previously been used to mature SMWS bottling 149.1.

SPELLBOUND!

HEAVILY PEATED

CASK NO. 53.482

DKK 895



CASK	Ex-Bourbon / 1st Fill Spanish Oloroso Butt
DATE DISTILLED	3-April-2013
AGE	11 years
STRENGTH	56,5%
REGION	Islay
OUTTURN DK	36 bottles

The colour was a shiny, smoky topaz and smoky it certainly was! We mulled over a match made in heaven, with manzanilla sherry and Spanish oak-smoked, air-dried, finely sliced beef served with toasted almonds. Smoke was also very pronounced on the palate, evoking a smooth, creamy and roasty oatmeal milk stout which dragged us into an uncharted deep, dark depth we never wanted to leave. We eventually did though, and with the addition of a drop of water the scent was that of toasted malted brown bread with a hazelnut spread, as well as burnt cocoa and fondant biscuits. To taste, we found roasted coffee, cocoa nibs and burnt raisins. At seven years of age, we married two hogsheads from the same distillery into this cask for further maturation.



POUR CES BEAUX MOMENTS

SINGLE CASK SPIRITS

CASK NO. A4.7
DKK 850



CASK	Refill Armagnac Barrel
DATE DISTILLED	Vintage 2005
AGE	Vintage 2005
STRENGTH	48,3%
REGION	Bas Armagnac France
OUTTURN DK	30 bottles

An intense, sweet, warming aroma reminded us of a morning skiing in the Alps before we had lunch in a mountaintop hut, ordering apple strudel made with raisins, cinnamon and plenty of high-strength Austrian rum. The food theme stayed with us on the palate: pain au raisin, apple crumble with oats, chocolate rolled-oat biscuits and spicy marzipan cookies known in the Frankfurt/Main region as 'Bethmännchen'. With the addition of water, we had more Christmas spices as well as cinder toffee, cocoa powder and candied citrus peel, while to taste we had a glass of mead made with quince and wildflower honey.

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: Kareten i København:

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

KOMMENDE BEGIVENHEDER

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

Fær 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



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.