



OUTTURN

December Bottling list



BOTTLES AVAILABLE IN WEBSHOP
FRIDAY 20. DECEMBER - 10.00 AM. - WWW.SMWS.DK

KÆRE MEDLEM

Det sørme, det sandt december – i hvert fald lige om lidt. Med andre ord: Den søde juletid nærmer sig, og dermed også årets sidste omgang casual days. Det at hygge sig i godt selskab med gode dramme, plejer at være særligt populært i december. Det er den måned hvor vi har besøg af allerflest medlemmer. Billetterne er til salg på smws.dk under smagninger allerede nu.

Du vil samme sted også kunne finde en lille nytårskur, der denne gang transmitteres live fra Vejle, torsdag den 2. januar 2025 kl 19.30. Her kan du tilbringe en time sammen med Terje og undertegnede, hvor vi kan nyde tre super dramme sammen. Hvad de tre dramme indeholder forbliver en hemmelighed – det er jo trods alt december. Nytårskuren koster 165 kroner, og kan leveres ganske gratis på de kommende casual days.

Hvis du har det ligesom mig, der heller ikke altid kan finde ud af hvad jeg ønsker mig til jul, så er der stadig billetter til festivalen i uge 5 til salg, og det gælder også et par håndfulde virkelig gode smagninger. Kig forbi festivalsektionen på smws.dk – måske det var julegaven der lige manglede.

På snarligt gensyn,

Med venlig hilsen
Thomas Korsgaard



PEACH MELBA MEETS KNICKERBOCKER GLORY

SWEET, FRUITY & MELLOW

CASK NO. 19.100

DKK 1.395



| | |
|----------------|------------------|
| CASK | 1st Fill Barrel |
| DATE DISTILLED | 17-February-2003 |
| AGE | 21 years |
| STRENGTH | 56,2% |
| REGION | Highland |
| OUTTURN DK | 24 bottles |

This hit the spot straight away, just like a spiced apple turnover using Granny Smith, cinnamon, nutmeg and cardamom as well as vanilla bean paste and brown sugar. On the palate neat, it was creamy, fruity, oaky, and delicate yet intense. There was plenty going on: a knickerbocker glory or pancakes with lemon mascarpone cream, blackberry sauce and fresh peaches. Following reduction, we opened the door of a wine lodge in Porto or, more precisely, across the Douro River in Vila Nova de Gaia and the smell of maturing port wine greeted us as we stood in the sunshine. The taste was like a peach melba sundae with a dash of champagne.

PUDDING WHISKY

DEEP, RICH & DRIED FRUITS

CASK NO. 35.351

DKK 950



| | |
|----------------|--|
| CASK | Ex-Bourbon / 1st Fill Oloroso Hogshead |
| DATE DISTILLED | 30-January-2006 |
| AGE | 17 years |
| STRENGTH | 53,1% |
| REGION | Speyside |
| OUTTURN DK | 36 bottles |

An immediately pleasing and well-rounded nose, our initial notes included brown bread spread with treacle, buttered popcorn, black forest gateau, shoe polish, sultanas, black coffee with sugar, walnut ice cream and sweet heather beers. Water brought peat liqueur, fir wood resins, baked apples, mineral oils and game meats, plus a big dollop of dark fruit chutney and hints of orange wine. When neat, the palate displayed a firm tannin structure, with rye bread spices, runny honey and tea tree oils, as well as camphor and big notes of tiramisu, herbal wines and rancio. Reduction brought fruit liqueurs, treacle, sweet black tea and notes of dried papaya and herbal cough syrups, making this dense, sticky and delicious. Matured for 13 years in a bourbon hogshead, this was then transferred to a first fill Spanish oak oloroso hogshead.

DECADENT DARK CHOCOLATE CHEESECAKE

DEEP, RICH & DRIED FRUITS

CASK NO. 39.281

DKK 950



| | |
|----------------|-------------------------------------|
| CASK | Ex-Bourbon / #4 Heavy Char Hogshead |
| DATE DISTILLED | 20-July-2005 |
| AGE | 17 years |
| STRENGTH | 57,6% |
| REGION | Speyside |
| OUTTURN DK | 27 bottles |

A rich aroma coming from bread and butter pudding, crème brûlée, cinder toffee and chocolate-covered brazil nuts filled the room. On the palate we had stout made using an ancient brewing ingredient, spruce tips, giving flavours of toasted marshmallows and candied nuts, with a finish of chocolate-coated blackberries. After reduction, everything turned dark – blackcurrant jam, blackberry crumble with custard, pumpernickel bread and a porter-style beer. To taste, we tucked into a decadent dark chocolate cheesecake with fresh raspberries, washed down with a glass of dark coffee liqueur. Following 14 years in an ex-bourbon hogshead, we transferred this whisky into a #4 heavy char first fill hogshead.

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 | 30 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.



HEARTY AND BOISTEROUS

DEEP, RICH & DRIED FRUITS

CASK NO. 78.78
DKK 795



| | |
|----------------|--|
| CASK | Ex-Bourbon / 1st Fill Oloroso Hogshead |
| DATE DISTILLED | 19-June-2014 |
| AGE | 9 years |
| STRENGTH | 59,2% |
| REGION | Highland |
| OUTTURN DK | 36 bottles |

A rich aroma of roasted brussels sprouts with balsamic vinegar, toasted walnuts, warm focaccia with parma ham, and rosemary crisps emerged from the glass. The taste neat was more diverse; some had rye granola with dried sour cherries while others licked yeast extract off a stove or had an oxtail soup. With water we were in a sherry bodega sitting on a straw mat, reading an old leather-bound book and drinking stout. On the palate we found gamey notes of venison steak with a port sauce and raspberry vinegar drizzled over yorkshire pudding. Following five years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

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 “BIG EASY”

LIGHTLY PEATED

CASK NO. 4.374

DKK 795



| | |
|----------------|--|
| CASK | Ex-Bourbon Hogsheads / 1st Fill Barrel |
| DATE DISTILLED | 27-January-2011 |
| AGE | 11 years |
| STRENGTH | 63,2% |
| REGION | Highland |
| OUTTURN DK | 30 bottles |

We boarded a paddle steamer on the Mississippi river heading towards the Gulf of Mexico. On deck we enjoyed Louisiana creole cuisine with a bowl of jambalaya – cooked rice, onions, green pepper, smoked sausage and shrimp. Following dilution and after the hearty starter, there was grilled lobster with a pastis-caper butter sauce. There was plenty of sweetness on the palate, as we sat on the sun deck bypassing the “Big Easy” with a glass of ti’ punch – cane syrup, rum agricole and lime. At six 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.

FOIE GRAS ALTERNATIVE

LIGHTLY PEATED

CASK NO. 53.477

DKK 895



| | |
|----------------|--|
| CASK | Ex-Bourbon / 1st Fill Oloroso Hogshead |
| DATE DISTILLED | 1-June-2010 |
| AGE | 13 years |
| STRENGTH | 57,4% |
| REGION | Islay |
| OUTTURN DK | 30 bottles |

We melted butter and brown sugar together in a pan to make a butterscotch sauce which we then poured over rum and raisin ice cream. Yet before we finished the sauce, we added a bit of salt and tried it on a wooden spoon – “just about perfect!”. Water added a ‘dirty’ aspect on the nose, with tarry ropes, engine oil and hot pistons, before we got all cleaned up with carbolic soap. On the palate, we tried an alternative to foie gras: smoked cod liver in its own oil, smooth and pâté like, and not at all like a dose of cod liver oil. Following nine years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.



TRULY A GEM!

PEATED

CASK NO. 53.458

DKK 825



| | |
|----------------|--|
| CASK | Ex-Bourbon / 1st Fill Oloroso Hogshead |
| DATE DISTILLED | 3-April-2013 |
| AGE | 9 years |
| STRENGTH | 56,8% |
| REGION | Islay |
| OUTTURN DK | 30 bottles |

Imagine grilled sardines slathered with garlic, olive oil, chopped fresh coriander, paprika, sea salt and pepper, plus lemon juice and zest. On the palate we stayed with a maritime dish, this time, Spanish braised octopus in a sweet paprika sauce served with olives and a glass of manzanilla sherry. Water added a rich creamy note wonderfully balanced by the sweet smoke of a miso soup with crispy smoked tofu. To taste, we sat around a bonfire on the beach by the Sound of Islay with plenty of friends on a warm sunny evening – truly a gem! Following seven years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak oloroso hogshead.

SPAGHETTI WESTERN

SINGLE CASK SPIRITS

CASK NO. B5.14

DKK 795



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

This had plenty of goodness on the nose neat: butterscotch, crème caramel, sticky toffee pudding, hot chocolate and roasted chestnuts in cinnamon butter. To taste we found creamy pork tenderloin medallions, served with a sauce that included dijon mustard, herbes de provence and a rose harissa paste. Following reduction, we sat on a wooden veranda in a rocking chair smoking a pipe and eating macerated strawberries with balsamic and black pepper. On the palate, we tucked into a traditional Italian sweet bread called pandoro, which at the festive time of the year had turned into stella di pandoro with chantilly custard cream and cranberries – bellissima!



NÆSTE CASUAL DAYS 2024

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

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

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

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

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

Dato: 19. december 2024
Tid: 18.00 – 23.00
Sted: ToRVEhallerne i Vejle

KOMMENDE CASUAL DAYS 2025

Dato: 29. marts, 7. juni, 16. august, 8. november,
7. december 2025
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: 5. apri, 14. juni, 23. august, 1. november,
13. december 2025
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 11. april, 6. juni, 29. august, 24. oktober,
18. december 2025
Tid: 18.00 – 23.00
Sted: ToRVEhallerne i Vejle

Dato: 12. april, 21. juni, 30. august, 25. oktober,
6. december 2025
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: Afventer...
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: Afventer...
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

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

KOMMENDE BEGIVENHEDER

Begivenhed: Nytårskur med Terje & Thomas
Dato: 2. Januar 2025

Begivenhed: SMWS Festival i Vejle
Dato: 29. Januar – 1. februar 2025

Begivenhed: The Gathering 2025 på Kareten i København
Dato: 12. & 13. september

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



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.