

OUTTURN

Febuary Bottling list



BOTTLES AVAILABLE IN WEBSHOP
MONDAY 3. FEBUARY - 12.00 PM. - WWW.SMWS.DK

KÆRE MEDLEM

Om ganske kort tid kulminerer et års forberedelse sig i årets største SMWS begivnhed i Danmark -Festival 2025. Det er en begivenhed som vi ved at rigtig mange medlemmer sætter stor pris på, hvorfor vi også lægger mange kræfter i det. Det gælder ikke kun os, men også de mange frivillige der knokler løs for at få det hele til at fungere. Herfra skal lyde en stor tak til alle der bidrager, ikke mindst til den gode stemning.

I forbindelse med festivalen vil jeg endnu engang minde om at huske glas hjemmefra, med mindre du har bestilt et i forvejen. Ligeledes huske at få bestilt frokost, såfremt du ønsker at gå om bord i buffeten på festivalen.

På de følgende sider kan du læse om de nye aftapninger der bliver mulighed for at smage under festivalen. Her bringer jeg lige en advarsel – på de sidste sider kan du læse om nogle premium flasker. Såfremt du er tilmeldt smagningen "Blazing Premiums" om fredagen, og ikke vil vide hvad du skal smage på, så spring de sidste par sider over i outturnet.

Der er stadig billetter at få til såvel messen, som til et par gode smagninger, så hvis du også har fået lyst til at deltage, kan det altså nås endnu.

På vegne af hele Team SMWS Danmark.

På festligt gensyn,

Med venlig hilsen Thomas Korsgaard





CASK	Ex-Oloroso Butt / 1st Fill STR Oloroso Seasoned Butt
DATE DISTILLED	15-March-2007
AGE	17 years
STRENGTH	56,7%
REGION	Speyside
OUTTURN DK	36 bottles

If nosing a whisky was part of our daily calorie count, this dram would have us on a diet by now: sticky toffee pudding, vanilla ice cream, plums stewed in pine resin, and grapes pressed into honeycomb. The palate was equally impressive, with figs drizzled in balsamic glaze, ginger cheesecake, malted milk biscuits, fruit leather and sweet soy beef jerky. Water served a slice of mandarin sponge cake, with custard and orange blossom mingling with chocolate and miso caramel ice cream. After 14 years in an ex-oloroso butt, we transferred this into a first fill, shaved, toasted and re-charred oloroso-seasoned butt for the remainder of its maturation.

ROLL UP YOUR SLEEVES ...

DEEP, RICH & DRIED FRUITS

CASK NO. 10.276

DKK 1.050



CASK	Ex-Bourbon / 1st Fill PX Hogshead
DATE DISTILLED	22-October-2008
AGE	16 years
STRENGTH	58,8%
REGION	Islay
OUTTURN DK	36 bottles

At first nosing the Panel detected waxed hessian, oiled wood, dried dark fruits and oils of the sunflower and engine varieties. We also got big impressions of earthy, dank dunnage warehouse, long-aged balsamic sherry and black olive. Reduction brought Iberico ham, leather, pure camphor and pipe tobacco with a complement of figs in syrup and aged armagnac. The palate was initially very intense, with powerful dark chocolate, roasted artichokes in olive oil, and dark fruit cake. Water brought almond paste, cream sherry, a hot hint of cayenne pepper, fresh espresso, and coffee and walnut cake. This was matured in a bourbon hogshead for 13 years before being transferred to a first fill PX hogshead.



CASK	1st Fill STR Barrique
DATE DISTILLED	26-April-2018
AGE	6 Years
STRENGTH	58,3%
REGION	Highland
OUTTURN DK	24 bottles

Into the ring leapt prunes, raisins and black cherries, enthusiastically sipping armagnac in preparation for a face-off against the big ginger cake. Bouncing between ropes made of liquorice shoelaces, and emboldened by strong breakfast tea, they were ready to take on the world. After a splash of water, they dusted themselves with cocoa powder, and fuelled up with butterscotch and cinder toffee. From the crowd came wondrous aromas of rich sherry, mingling with cured Spanish ham and tobacco. Finally the bell, which was made from a hollowed-out honeydew melon, rang to signal the start of round one. The prunes stepped forward, ready to meet the ginger cake, and its teammates – juicy fruit chewing gum and tutti frutti ice cream. Tagtastic.

A NEW AGER ON A HOG

OLD & DIGNIFIED

CASK NO. 53.448

DKK 975



CASK	Ex-Bourbon / 1st Fill American PX Hogshead
DATE DISTILLED	27-May-2008
AGE	14 years
STRENGTH	56,0%
REGION	Islay
OUTTURN DK	48 bottles

First, we noticed the deep amber colour and the thick 'legs' that slunk ever so slowly down the glass after a gentle swirl. New agers met a biker gang in a shisha bar or Amsterdam coffee shop, with the petrol heads smelling of engine oil and oily rags. The taste was like rendered tallow from a perfectly cooked steak, smoked plums and to drink a 'golden smash' cocktail using Tokaji sweet wine. Adding a drop of water and we got on the back of one of those hogs and rode into the sunset heading to nirvana. Following 11 years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak PX hogshead.

WE'RE ALL GOING ON A SUMMER HOLIDAY

OLD & DIGNIFIED

CASK NO. 64.154

DKK 895





CASK	1st Fill HTMC Hogshead
DATE DISTILLED	14-May-2008
AGE	16 years
STRENGTH	55,7,0%
REGION	Speyside
OUTTURN DK	36 bottles

This was moved from ex-bourbon wood into a first fill HTMC hogshead after 13 years. The nose, bountiful and summery, held cricket pavilions and country houses, golden syrup, peaches and cream, apple tart and orange peelings. The palate was sweetly seductive, with raspberry and chocolate ice cream, raspberry and coconut bars, brandy snaps, fruit cake and mango (although one of us got savoury notes as well). The reduced nose catapulted us back into summer – elderflowers in June, the perfume of fruit bowls and holiday hotel pools with bougainvillea and sangria. The palate now kept our attention with honeycomb, Danish marzipan chocolates, charentais melon and Turkish delight.

BOOZY MARSHMALLOWS

JUICY, OAK & VANILLA

CASK NO. 13.110

DKK 895



CASK	Ex-Bourbon / 1st Fill American Oloroso Hogshead
DATE DISTILLED	23-April-2013
AGE	11 years
STRENGTH	58,3%
REGION	Highland
OUTTURN DK	24 bottles

The aroma reminded us of warm chestnuts, mulled wine, chocolate-covered raisins, marzipan croissants and fresh pipe tobacco. This was extremely sweet to start with on the neat palate, with apple crumble with custard and vanilla ice cream. But soon a spicy kick in the form of a Thai green curry was accompanied by a spiced chai latte. After reduction the scent was that of entering the lobby of an exclusive hotel – orchids, soft leather and polished oak furniture. To taste, sweet, stewed cinnamon apple slices were served with vanilla custard and marshmallows soaked in brandy. Following eight years in an ex-bourbon barrel, we transferred this whisky into a first fill American oak oloroso hogshead.





Ex-American Oloroso Butt / 1st Fill Spanish Oloroso Butt
29-January-2007
17 years
56,4%
Highland
36 bottles

Perusing the library shelves, we found a slice of toast among the dusty leather-bound volumes, accompanied by seaweed, rapeseed oil and toffee. To taste, the dram mirrored the nose, with an added side dish of tempura buna-shimeji mushrooms and wasabi peas tossed in coal soot and basil. Water gave both the nose and palate orange oil, coffee grounds, salted crème caramel and a pinch of peppermint. After 13 years in an American oak oloroso butt, we transferred this to a first fill Spanish oak oloroso butt for the remainder of its maturation.

ISLE OF AMBULANCE

PEATED

CASK NO. 121.109

DKK 695



CASK	1st Fill Barrel
DATE DISTILLED	27-November-2015
AGE	8 years
STRENGTH	61,0%
REGION	Highland
OUTTURN DK	30 bottles

The Panel immediately noted such things as bandages, ointments, mouthwash, plasters, mercurochrome and all things hospital! Behind that was a beautifully aromatic and brittle smokiness and the salinity of beach pebbles and seawater. Water brought out a blade of pure, brilliant peat smoke, with lashings of pin-sharp citrus fruits and iodine drops. The palate was full of pure, crystalline peat smoke, with bags of oceanic coastal freshness and character – delivering lots of pure seawater, grapefruit juice and phenol antiseptic. There were still many other medicinal things such as gauze and ointment lurking about. Reduction added some wonderfully big notes of camphor, putty and bandages soaked in more antiseptic. We also found freshly shucked oysters doused in lemon juice and a surprising exotic flourish of guava in the aftertaste.





DYNAMICAL BOTANICALS

LIGHTLY PEATED

CASK NO. 153.3

DKK 1.195

CASK	1st Fill Barrel
DATE DISTILLED	18-January-2017
AGE	7 years
STRENGTH	59,7%
REGION	Denmark
OUTTURN DK	120 bottles

Strolling through the sweet scent of new pine furniture, we turned a corner to find ourselves in a botanical superstore. Sacks of caraway seeds, coriander seeds, and chamomile tea were stacked high before us. We then noticed the jars of dried mint, gorse petals, and home-made limoncello, as well as the definite sense of spicy bonfire smoke. The smoke evoked heavily charred lemons, but with star anise and the complex herbal botanicals of dry vermouth. A few drops of water released sweet aromas, however, as lemon sorbet mixed with hazelnut cream and sweet dessert pastry. Elements of dill arrived, mixed into olive oil, before we finished with the bittersweet nature of apertif spritz, and camphor and menthol balm.

GREEN THINGS IN BRINE

HEAVILY PEATED

CASK NO. 93.221

DKK 695





CASK	1st Fill Barrel
DATE DISTILLED	9-May-2016
AGE	8 years
STRENGTH	58,7%
REGION	Campbeltown
OUTTURN DK	30 bottles

First nosing suggested such madness as heavily peated swimming pools. Then, a smouldering beach bonfire doused in malt vinegar, tarred rope, crab sticks and rockpools cut with petrol. This was a mighty and potent dram! Water revealed lashings of hessian, old rope, creel nets, pure tar, more vinegar and hints of jalapeno brine and oyster sauce, with a final farmyard twang of funk in the background. The neat palate was superbly sharp and powerfully briny: loads of seawater, petrol, tar, iodine and pickling juices. We also noted cornichons, capers and anchovies in smoked olive oil. With water it took on serious 'dirty martini' vibes, infused with boiler smoke, green and black olive tapenades, preserved lemons wrapped in bandages, and lashings of merbromin antiseptic and pickled onion rings.

A DANDY DRAM

SWEET, FRUITY & MELLOW

CASK NO. 9.293

DKK 1.275



CASK	1st Fill Barrel
DATE DISTILLED	11-September-2003
AGE	20 years
STRENGTH	54,6%
REGION	Speyside
OUTTURN DK	24 bottles

We felt we should dress up to give this rather dandy dram the recognition it deserved. So, we took a floppy handkerchief, antique cufflinks and our beloved panama hat to settle ourselves comfortably on a teak sun lounger to read The Great Gatsby. We then smoked a cigarillo before we were offered a glass of white wine sangria made with moscato, apricot brandy, strawberries, peaches, oranges and limes. Following reduction, we found scones with cream and strawberry jam and a choice of cocktail – one being an old fashioned, the other a Boston tea party: dry vermouth, sencha green tea, white rum, elderflower liqueur, bitters and lime juice.



EFFORTLESS MINDFULNESS

SWEET, FRUITY & MELLOW

CASK NO. 19.102

DKK 1.395





CASK	1st Fill Hogshead
DATE DISTILLED	17-February-2003
AGE	21 years
STRENGTH	53,2%
REGION	Highland
OUTTURN DK	30 bottles

This dram left us feeling calm and collected, meaning free of agitation and able to concentrate the mind on eliminating distractions – carpe diem. We conjured up childhood memories of entering a sweet shop with its vintage glass jars in rows on dusty, wooden shelves making it so hard which to choose. We decided on two Scottish classics – caramel log wafers with roasted coconut, and milk chocolate tea cakes. On growing up with them you knew life was good. With a tiny drop of water we moved into a Victorian palm house to admire all the exotic plants and, in particular, the graceful pink waterlilies effortlessly floating on the pond.

CHRISTMAS ON THE BEACH

SPICY & SWEET

CASK NO. 44.179

DKK 1.195



CASK	Ex-Bourbon / 1st Fill American Oloroso Hogshead
DATE DISTILLED	31-May-2005
AGE	18 years
STRENGTH	58,3%
REGION	Speyside
OUTTURN DK	6 bottles

On the nose we found jammy fruits, nuts and candle wax mixed with wet paint and cream. The palate gave us Christmas: cinnamon, oranges, cloves and chocolate, with ground pepper and chilli flakes. Diluted, its nose said summer, wafting warm car seats and sun cream, but still heavy with chocolate and nuts, plus roast venison and the smell of old books. On the palate, Christmas took a back seat while honey and vanilla burst forth with tropical flowers, lime cordial, saffron hints and summer bonfires. This was matured in a bourbon hogshead for 15 years before being transferred to a first fill American oak oloroso hogshead.



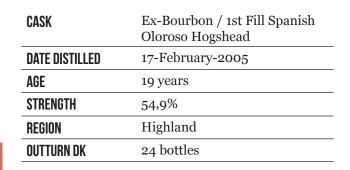
AS DAUNTLESS IN BATTLE AS TENDER IN LOVE

DEEP, RICH & DRIED FRUITS

CASK NO. 135.59

DKK 1.195





A big, juicy and intense fruitiness dominated this neat nose. Thick and gloopy exotic fruit cordials and syrups met underlying green-fruit aromas and a subtle cloak of sherry. We loved the way these various influences all entwined together. Water enhanced the weightier components of the spirit, bringing camphor, natural tar notes, exotic hardwood resins and crystallised tropical fruits. The palate displayed juicy dark and tropical fruits up front, with quince paste, sultanas and figs preserved in guava jelly â€" a stunning mix of dark and tropical fruit flavours. Water retained this superb fruitiness, bringing out juicy fruit chewing gum, golden syrup on baked apple pie and plums soaked in armagnac. We'd say it was a glorious fusion of distillate and sherry influence. This was matured in a bourbon hogshead for 14 years before being transferred to a first fill Spanish oak oloroso hogshead.

RED WINE AND BRINE IN THE OLD



CASK	1st Fill Ex-Bodega Oloroso Butt
DATE DISTILLED	9-June-1999
AGE	25 years
STRENGTH	50,4%
REGION	Highland
OUTTURN DK	24 bottles

Sand and seashells crunched beneath our feet as we stepped into the darkness. Wafts of heather smoke billowed from deep below, bringing aromas of grilled pork chops, oregano and samphire sautéed in salted butter. Venturing deeper we uncovered cherries being washed along in a stream of pinot noir wine. Our faces were blackened with cocoa powder and coal dust. A dash of water released walnuts infused in rich sherry, and scatterings of orange peel on smoked salmon canapés. Our mouths were coated with a sticky mix of chimney soot and honey by the time we discovered smoked bacon, glazed sausages and praline-filled barnacle shells. At 19 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.



CASK	Ex-Oloroso Butt / Refill PX Butt
DATE DISTILLED	14-February-2001
AGE	23 years
STRENGTH	58,2%
REGION	Islay
OUTTURN DK	18 bottles

This one displayed all the usual refinements this distillery is famed for: peat smoke tinged with dried exotic fruits and encroaching waves of iodine, antiseptic, kippers and peppered mackerel for starters. Then, going deeper, we found it gathered complexity with suggestions of smoked olive oil, tarred rope, creel nets and wet beach kelp. Gorgeous! Water brought out big notes of boiler and puffer smoke, eucalyptus oil, more iodine, more antiseptic and more peat. The neat palate opened like taking a big swally of cask-strength German rauchbier, plus some chunks of barbecue-charred pineapple, pure tar extracts and briny olive pickling juices. Some water gave us preserved lemons, herbal ointments, soy sauce, bonfire embers and cornichons dashed on wet beach rocks - like a hyper-real version of this famous Islay distillery. This was matured in an oloroso butt for 20 years before being transferred to a refill PX butt.

NÆSTE CASUAL DAYS 2025

Dato: **28. marts 2025** Tid: **19.00 – 22.00**

Sted: Odense, Klostervej 28 E, 5000 Odense C

 Dato:
 29. marts 2025

 Tid:
 12.00 – 16.00

 Sted:
 Kareten i København:

Dato: **29. marts 2025** Tid: **14.00 – 17.00**

Sted: Dronning Louise i Esbjerg

Dato: **5. april 2025** Tid: **12.00 -15.00**

Sted: Mig og Ølsnedkeren i Aarhus

Dato: **11. april 2025**Tid: **18.00 – 23.00**Start: **Tapy/Eb.11**

Sted: ToRVEhallerne i Vejle

Dato: **12. april 2025** Tid: **12.00 – 15.00**

Sted: Basement Beer Bar i Aalborg

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

Sted: Badehotellet Grenaa Strand

KOMMENDE CASUAL DAYS 2025

Dato: 6. juni, 29. august, 24. oktober, 18. december 2025

Tid: 18.00 - 23.00

Sted: ToRVEhallerne i Vejle

Dato: 7. juni, 16. august, 8. november, 7. december 2025

Tid: **12.00 – 16.00**

Sted: Kareten i København:

Dato: 7. juni, 16. august, 25. oktober, 13. december 2025

Tid: **14.00 – 17.00**

Sted: **Dronning Louise i Esbjerg**

Dato: 14. juni, 23. august, 1. november, 13. december 2025

Tid: **12.00 -15.00**

Sted: Mig og Ølsnedkeren i Aarhus

Dato: 20. juni, 29. august, 7. november 2025

Tid: 19.00 – 22.00

Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 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

KOMMENDE BEGIVENHEDER

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

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