

OUTTURN

April Bottling list



BOTTLES AVAILABLE IN WEBSHOP
SATURDAY 12. APRIL - 8.00 PM WWW.SMWS.DK

KÆRE MEDLEM

Tak for deltagelsen ved vores virtuelle marts smagning, det er skønt at så mange har lyst til at være med. Så længe at I som medlemmer bakker op, så længe bliver vi ved med at lave dem.

Faktisk har du allerede nu mulighed for at købe maj sættet, der i år består af hele 10 aftapninger. Vi deler dem som sædvanligt over 2 gange, og det betyder at du kan følge os live den 7 og den 21 maj mens vi kæmper os gennem sagerne. Det er et ret godt mix af whisky denne gang. Der der er unge, til vellagrede og så et par stykker med temmelig høj alder på. Det skal nok blive godt. Hvis du bestiller allerede nu, så kan vi levere det ganske fragtfrit på de kommende casual days.

Og apropos casual days, så går det allerede løs den 28. marts i Grenaa og Odense og så fremdeles inden vi afslutter turen i Aalborg den 12. april. Husk at booke en plads på smws.dk under smagninger.

I dette Outturn kan du læse om hvad vi netop skal smage på når vi kommer rundt i landet. Der er et par aftapninger fra Festivalen, så kunne du ikke være med i februar, så har du chancen her. Sammen med de nye aftapninger, kommer vi denne gang ret flot rundt på smagspaletten.

Skulle du være så heldig at befinde dig i København den 28. marts, så gæster undertegnede Kareten med en ganske særlig smagning. Vi starter med lidt godt at spise, og derefter har jeg en håndfuld flasker med som ikke normalt ser dagens lys. Det plejer at være super hyggeligt. Du finder din billet samme sted som de andre, nemlig på smws.dk under smagninger.

Sidst men ikke mindst – er du interesseret i at deltage i vores jubilæums festival næste år, det bliver den 10. af slagsen, så vær opmærksom på at festival billetterne sættes til salg tirsdag den 1. april kl. 19.00. Der vil som sædvanligt kun være 250 billetter til salg per dag.

På snarligt gensyn.

Med venlig hilsen Thomas Korsgaard





CASK	1st Fill Oloroso Butt
DATE DISTILLED	16-November-2015
AGE	8 Years
STRENGTH	59,7%
REGION	Speyside
OUTTURN DK	30 bottles

The inviting nose conjured a melange of aromas — candied orange slices, cherries dipped in chocolate, walnut bread, ginger-infused jaffa cakes and, always in the background, a hot toddy with brandy. It was "very potent", like a bone-dry martini where the glass gets rinsed with vermouth and then discarded. In the aftertaste we sipped a rich and highly caffeinated Turkish coffee spiced with cardamom. Following the liberal addition of water, we imagined chopping the firewood for that night's stay in our log cabin. Resting, we sat on the pine cone-covered forest floor and enjoyed sourdough pumpernickel bread and bärentatzen: a soft, spicy chocolate cookie in the shape of a bear's paw.

THE LESSER SPOTTED NUDE

SPICY & DRY

CASK NO. 79.12

DKK 895



CASK	Refill Hogshead
DATE DISTILLED	31-March-2009
AGE	15 years
STRENGTH	62,6%
REGION	Highland
OUTTURN DK	24 bottles

The wonderfully natural nose showcased this distillery without its habitual cloak of unusual wood influence. In its place we found a superbly dusty profile, rich in cereals, malt extract, barley sugars, breads and buttered oatcakes. With water this evolved towards baled hay, fresh pollens, pressed flowers, dusty waxes, wax jacket grease, and cedar and pine woods. One Panellist remarked that there was a lovely wee "earthy potting shed" vibe going on. The neat palate was very oily, robust and fulsome, with lots of toasted cereals, fruity trail mix, pumpkinseed oil and rye bread spice. Water brought cornstarch, fruity flapjack, a thread of flower honey and elements of sun lotion, hessian cloth, olive oil and waxed canvas.



CALORIFIC NONCHALANCE

DEEP, RICH & DRIED FRUITS

CASK NO. 2.140

DKK 1.095





CASK	Oloroso Butt / 1st Fill STR Oloroso-seasoned Butt
DATE DISTILLED	15-March-2007
AGE	17 years
STRENGTH	56,7%
REGION	Speyside
OUTTURN DK	24 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.

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	30 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.





CASK	Ex-Bourbon / 1st Fill American Oloroso Hogshead
DATE DISTILLED	25-September-2009
AGE	15 years
STRENGTH	62,2%
REGION	Speyside
OUTTURN DK	30 bottles

We sat feeding a dense, festive fruit cake with sweet amber ale, before a bowl of warm custard entered the room, topped with a crumb of sticky demerara sugar. The palate was as full as the nose promised: creamy and sweet, with notes of cherry pie, white rum, mango and nutmeg. Water added a fine perfume to the nose, promoted raisins, and added burnt honeycomb. The palate finished as an echo of the nose, with added winter spice and chunks of nougat. After 12 years in an ex-bourbon hogshead, we transferred this to a first-fill American oak oloroso hogshead for the remainder of its maturation.

STILL LIFE WITH FLAVOURS

LIGHT & DELICATE

CASK NO. 80.56

DKK795



CASK	1st Fill Hogshead
DATE DISTILLED	6-December-2010
AGE	13 years
STRENGTH	58,6%
REGION	Speyside
OUTTURN DK	24 bottles

This complex, slightly understated nose combined light-touch brush strokes of fruit (pear belle Hélène, lemon drizzle cake and flambéed pineapple) with impressionistic dabs of chamomile, geranium, cinnamon and white pepper. The palate initially offered fruitiness again; grapefruit, tangerine and toffee apple blending with some subtle aromatics, such as jasmine and bergamot, then finishing with various spice notes, releasing nutmeg, ginger and cumin – but it was gently warming, not hot. Additional impressions on the reduced nose included garibaldi biscuits, vanilla, coconut and liquorice. On the palate, the toffee sweetness, the aromatics and the spice were all held lovingly together by a fresh oak and liquorice-flavoured lozenge tang and tickle.



WRITING DESK TRANSPOSITION

JUICY, OAK & VANILLA

CASK NO. 11.57

DKK 695





CASK	Ex-Bourbon / 1st Fill HTMC Hogshead
DATE DISTILLED	26-September-2014
AGE	9 years
STRENGTH	59,7%
REGION	Highland
OUTTURN DK	30 bottles

To charred barbecued peaches, we added toffee encrusted with salt crystals and proceeded to spread this sticky mixture on a warm leather-topped writing desk while wearing a waxed cotton jacket. Transposed on to the palate, the writing desk appeared to be of cherry wood, polished with pomegranate molasses and given texture via panko breadcrumbs, sweetness from peach cobbler and a delicate spice from nutmeg. Water served to lighten the dram with notes of orange fondant, vanilla sponge and peaches on the nose, while delivering strawberry jam, stem ginger and fennel on the palate. After six years in an ex-bourbon hogshead, we transferred this to a first fill heavy toast medium char hogshead for the remainder of its maturation.

LANGOUSTINES WITH CITRUS-DRESSED SAMPHIRE

OILY & COASTAL

CASK NO. 149.13

DKK 795



CASK	1st Fill Barrel
DATE DISTILLED	24-March-2016
AGE	8 years
STRENGTH	59,4%
REGION	Highland
OUTTURN DK	36 bottles

Our first impression was that of a mineral maritime note along with the vanilla sweetness of minty lime custard. In time, the fruity aromas of dark cherries, strawberries, mango and honeydew melon developed. One Panel member was reminded of advertisements for a branded tonic water's purported refreshing qualities, translating as "a little mouth puckering but truly a citrus freshness". Water added more of that fresh, maritime citrus scent with grapefruit and lemon next to some arable notes, as we walked in fields of barley on a sunny Scottish August day. On the palate we were served, simply blanched, langoustines with citrus-dressed samphire.

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	18 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.

LIFE'S A RIOT

HEAVILY PEATED

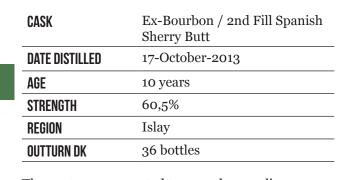
CASK NO. 10.274

DKK 850









The neat nose suggested to us such appealing things as caramelised ginger, heather ales, buttered pumpernickel bread and salted Dutch liquorice. With time a really deep and potent peat smoke aroma unfurled itself, along with impressions of kerosene, roof pitch, bitumen and exploded first aid kits (we thought, anyway). With water we got a campfire topped up with camphor, plus burnt heather, salted honey, smoked meats and fruity chutney sharpened with sherry vinegar - what a riot ... what a beast! The palate was alive with raw seawater, petrol, hot and salty chips, green olives bobbing in a sea of dirty martini, pure iodine and industrial-strength mouthwash. Water could not tame this serpent, instead it swaggered all over the place, nonchalantly throwing off notes of pickled tarragon, smoked goat's cheese, browned butter with capers and smoked mussels, and lashings of hessian soaked in soy sauce. Silly and amazing whisky. At six 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, a second fill Spanish oak sherry butt that previously matured SMWS bottling 30.111.



NÆSTE CASUAL DAYS 2025

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

Sted: Badehotellet Grenaa Strand

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

 Sted:
 ToRVEhallerne i Vejle

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

Sted: Basement Beer Bar i Aalborg

KOMMENDE CASUAL DAYS 2025

Dato: **6. juni 2025** Tid: **19.00 – 22.00**

Sted: Badehotellet Grenaa Strand

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

KOMMENDE BEGIVENHEDER

Begivenhed: Virtuel Smagning med Terje & Thomas - Maj

Outturn Part 1

Dato: 7. Maj

Begivenhed: Virtuel Smagning med Terje & Thomas – Maj

Outturn Part 2

Dato: 21. Maj

Begivenhed: The Gathering 2025 på Kareten i København

Dato: 12. & 13. september

Begivenhed: SMWS Festival i Vejle
Dato: 28. Januar – 31. januar 2026

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

Kareten

Hollænderdybet 1 2300 København S

