



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

May Bottling list



WHISKY WITH MUDDY BOOTS

BOTTLES AVAILABLE IN WEBSHOP
AFTER THE LIVESTREAMS - WWW.SMWS.DK

KÆRE MEDLEM

Med påsken forhåbentligt godt veloverstået, banker foråret og maj måned på døren. Siden sidst har vi været rundt på årets første casual days, og billetterne til næste års festival er blevet sat til salg. I skrivende stund er der ikke udsolgt nogen af dagene, men vi har oplevet så stor en opbakning til festivalen, at nogen af dagene er tæt på udsolgte. Vi er meget taknemmelige for opbakningen, og glæder os allerede helt vildt til at fejre den 10. festival på dansk jord sammen med jer.

Vi har traditionen tro et super lækkert sortiment klar til maj måned. En af grundstenene i SMWS, har altid været den nysgerrige, eventyrsøgende og åbensindede tilgang til smag og whisky i særdeleshed. I år begiver vi os ud på nye veje, og smager på særligt udvalgte fade, der ikke altid er som vi kender produkterne fra de enkelte destillerier. Vi stifter også bekendtskab med et nye destilleri i SMWS regi. Det skal nok blive spændende.

Terje og Thomas sender live fra Vejle ad to omgange, hvor vi smager os igennem hele sættet. De første fem aftapninger i outturnet smager vi den 7. maj, og de sidste fem den 21. maj. Live udsendelserne starter kl. 19.00. Du kan stadig nå at være med, du skal blot bestille dit sæt på smws.dk under smagninger.

Endelig vil jeg slå et slag for efterårets Gathering, der finder sted på Karetten i København, den 12. og 13. september. Billetter hertil sættes til salg søndag den 4. maj kl. 14.00. Der bliver i første omgang sat 150 billetter til salg, og det kun til medlemmer. Er der ikke udsolgt efter en uge, åbner vi op for at der kan inviteres gæster med. Dette for at give flest mulige medlemmer chancen for at kunne deltage.

Selve programmet kommer ud i løbet af maj, og smagningerne sættes så til salg søndag den 1. juni kl. 14.00.

På gensyn på skærmen den 7. maj.

Med venlig hilsen
Thomas Korsgaard



LIVESTREAMES DEN 7. MAJ KL. 19.00

WANDERING ALCHEMY

LIGHTLY PEATED

Blended Malt

DKK 795



CASK	Barrels & Hogsheads
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DATE DISTILLED	10-June-2014
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AGE	10 years
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STRENGTH	58,4%
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REGION	All 5 in Scotland
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OUTTURN DK	36 bottles
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We set ourselves the challenge of creating a small-batch blended malt using ingredients from each of the five Scotch whisky producing regions. The resulting whisky has bags of character, wisps of smoke, and an abundance of honey. Reminiscent of “old-school” blends of the past, we thought.

What witchcraft and molten japery is this? At least, that’s what our raised eyebrows and throaty musings queried. Surely this dram was much older and much more ‘old style’ that it had a right to be? We detected deep and enticing notes of soft, heathery peat smoke. Then encroaching medicinal charms, pine wood, camphor, cooling bonfire embers and tendrils of seaweed! Water dialed up the charm vibes to ‘Roger Moore’: elegant wood smoke, fragrant phenolics, old herbal and tar liqueurs and a kiss of cask-aged mead. The palate was decadently rich and mouthcoating, yet warming and gentle. Its rich herbal character mingled with more medicines, dried mint, mineral oils and fatty sheep wool oils. Reduction brought us wood spices, resinous hardwood extracts, smoked black olives, pure tar, hessian and a lovely medley of aniseed, salted liquorice and soy sauce - what despicable chemist brewed this sorcery!?

STAVE VERSUS SPIRIT

JUICY, OAK & VANILLA

CASK NO. 79.11

DKK 795



CASK	Ex-Bourbon / 1st Fill HTMC Barrel
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DATE DISTILLED	20-February-2012
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AGE	12 years
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STRENGTH	60,6%
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REGION	Highland
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OUTTURN DK	24 bottles
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The neat nose suggested such things as aged plum wine, waxed shoe leather, herbal medicines and camphor. The Highland origins of this make were still sloshing about quite evidently in the depths, with impressions of oily sheep’s wool alongside tea tree oil, wood spice and sooty notes. Reduction brought wintergreen and bright, fruity, hoppy notes, evoking spiced winter ales along with vanilla cake, toffee apples and cinnamon sugar. The palate when neat displayed a more vivid wood spiciness and creamy tannin, balanced by waxes, cooking oils and elements such as spruce beer and cough syrup. Water enhanced these camphory and waxy tones while bringing out nutmeg, ginger powder and more rich vanilla tones. This was matured in a bourbon barrel for nine years before being transferred to a first fill heavy toast medium char barrel.

VELVETY SMOOTH WITH A HINT OF SPICE

SPICY & SWEET

CASK NO. 12.87

DKK 3.500



CASK	Ex-Oloroso Butt / 1st Fill PX Butt
DATE DISTILLED	30-May-1989
AGE	35 Years
STRENGTH	59,2%
REGION	Speyside
OUTTURN DK	12 bottles

The aroma was breath-taking, with unsmoked maple bacon, butterscotch pancakes, candied Seville oranges, black tea and cloves ... and the list could just go on and on. On the palate we found a truly irresistible combination of sweet caramel, smooth butter and vanilla, making it a classic butterscotch coffee syrup poured over maple ice cream. After careful reduction, the scent of rum and raisin fudge alongside damson jam and amaretti biscuits appeared. To taste there was initially a little spice coming from ginger beer and cinnamon buns before we enjoyed lavender shortbread and a glass of amarone wine. Following 29 years in an oloroso butt we transferred this whisky into a first fill PX butt.



MARMALADE PIE

DEEP, RICH & DRIED FRUITS

CASK NO. 11.59

DKK 695



CASK	1st Fill Oloroso Butt
DATE DISTILLED	18-September-2015
AGE	9 years
STRENGTH	58,3%
REGION	Highland
OUTTURN DK	24 bottles

The Panel found this one to be distinctly rich and oily, giving the impression of petrolic young riesling wines, along with Iberico ham, Spanish brandy, orange blossom honey run through porridge and stewed apples drizzled with old PX sherry. Reduction brought impressions of braised pork cheeks, aged oloroso sherry, cocoa powder, cinnamon powder and blood orange. The palate suggested big and chunky things such as speck ham, dark-grained rye bread, roasted walnuts, rosemary-infused olive oil, chilli flakes and spicy orange marmalade. Water brought out slightly more subtle impressions of orange wines, red liquorice, stewed apples once again, raisins, sweet grape must and shilling ales. And we found a single dried fig in the aftertaste!



AN ISLAND SWEETIE SHOP

PEATED

CASK NO. 162.2

DKK 695



CASK	New Oak Barrel (Chinkapin Oak)
DATE DISTILLED	15-October-2020
AGE	4 years
STRENGTH	61,1%
REGION	Highland
OUTTURN DK	24 bottles

A sea breeze whistled through the sweetie shop, imparting its maritime story on to honeycomb, butterscotch toffees, candied fennel seeds and roasted peanuts. The palate echoed the nose, while adding sarsaparilla and mace to kippers and fruit pastilles. Water supplemented herbaceous thyme and sage on the nose, to be joined by barbecued lime and seaweed. The palate finished with teriyaki chicken and chocolate biscuits.

LIVESTREAMES DEN 21. MAJ KL. 19.00

INVIGORATING AND REFRESHING

SPICY & SWEET

CASK NO. 162.5

DKK 695



CASK	New Oak Barrel (Chinkapin Oak)
DATE DISTILLED	4-October-2019
AGE	5 Years
STRENGTH	61,1%
REGION	Highland
OUTTURN DK	24 bottles

There was plenty going on here with aromas of blackberry citrus cranberry jam, cloves, tobacco and high cocoa-content chocolate next to wood glue and staves dipped in maple syrup. On the palate we took a large bite of a cherry cola cupcake and washed it down with an old fashioned cocktail garnished with orange zest and two cocktail cherries. After reduction we stewed rhubarb in red wine, found oak shavings in our wild cherry fruit tea and had a slice of blackcurrant, lime and coconut cheesecake. This was mouthcoating like a mango lassi with yoghurt, cardamom, lime and honey – very invigorating and so refreshing!

HUCKLEBERRY LAUNDROMAT

SPICY & SWEET

CASK NO. 112.127

DKK 895



CASK	Ex-Bourbon / 1st Fill STR Barrique
DATE DISTILLED	19-December-2007
AGE	16 Years
STRENGTH	57,6%
REGION	Highland
OUTTURN DK	18 bottles

We Panellists like to carry our parma violets and chunks of huckleberry taffy in a freshly laundered cotton sock. The nose was sweet, with white chocolate, chardonnay and honeydew melon. To taste, we found toffee sponge cake, plums, red grape and a tickle of chili-infused marmalade. Water brought fresh linen from the laundromat, Turkish delight, lemon icing and acacia honey. The palate remained spicy, and was joined by an emphasis of cranberry, the return of huckleberry and sticky dark cherry.

After 13 years in an ex-bourbon hogshead, we transferred this to a first fill American Oak barrique with shaved, toasted and re-charred heads for the remainder of its maturation.

SERENDIPITOUS CAKE

JUICY, OAK & VANILLA

CASK NO. 35.400

DKK 2.500



CASK	1st Fill Toasted Hogshead / 2nd Fill Barrel
DATE DISTILLED	24-November-1994
AGE	29 years
STRENGTH	56,2%
REGION	Speyside
OUTTURN DK	12 bottles

A hint of sandalwood incense merged with the vapour from a creamy hot chocolate as they accompanied coconut macaroons, toffee and banoffee pie in a chance encounter. Chocolate-coated raisins and sugar-coated fennel seeds embraced on the palate, adding a layer of lusciousness to cinnamon fudge, vanilla syrup, and toasted coconut flakes. Water released pineapple slices, flambéed in coconut rum, and served on a bed of sponge cake, marzipan and vanilla ice cream. Why the chance encounter? Following the discovery of a leak in its original cask, this whisky was transferred to a freshly emptied second fill barrel. Although not enough time had passed to be considered a second maturation, once sampled, the whisky was divine – so we simply had to bottle it!

PERFECT ARMCHAIR DRAM

DEEP, RICH & DRIED FRUITS

CASK NO. 12.88

DKK 895



CASK	Ex-Bourbon / 1st Fill STR Barrique
DATE DISTILLED	8-December-2008
AGE	15 years
STRENGTH	59,9%
REGION	Speyside
OUTTURN DK	24 bottles

The nose was a party mix of chocolate raisins, chocolate peanuts, foam shrimps and liquorice comfits, treacle tart, pecan pie and chargrilled pineapple. The impactful palate combined blackcurrant jelly and rhubarb pie with dark chocolate, grated coconut and spun sugar; then iced gingerbread, black pepper, aniseed, clove and wine-stained oak produced a wave of spice. The reduced nose mingled the sweet and citric notes of chocolate limes, lemon cheesecake and orange liqueur. The palate, with chocolate brownies, espresso, rose Turkish delight and a dry, nutty, wine-leather finish, seemed the perfect armchair dram. After 12 years in ex-bourbon wood, we transferred this whisky to a first fill American oak barrique with new toasted heads.

GASTRONOMIC BEACHCOMBING

PEATED

CASK NO. 53.491

DKK 895



CASK	Ex-Bourbon / 1st Fill European PX Butt
DATE DISTILLED	5-March-2012
AGE	12 years
STRENGTH	58,9%
REGION	Islay
OUTTURN DK	30 bottles

The nose evoked a beach barbecue, serving grilled pineapple, duck, venison and seared tuna with a soy glaze. The palate's massive flavours included coal tar, ginger beer, smoked prunes, brine and chimney scrapings – but also pain aux raisins, heather honey and panettone bread and butter pudding. The reduced nose suggested dandelion and burdock, raisins macerated in birch tar liqueur, aubergine fritters and seaweed on lobster. The palate had crab and wakame salad with lemon thyme dressing, then black pepper and eucalyptus to finish. At nine years of age, we combined two ex-bourbon hogsheads from the same distillery into this cask for further maturation.

NÆSTE CASUAL DAYS 2025

Dato: 6. juni 2025
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 6. juni 2025
Tid: 19.00 – 23.00
Sted: ToRVEhallerne i Vejle

Dato: 7. juni 2025
Tid: 12.00 – 16.00
Sted: Karetten i København:

Dato: 7. juni 2025
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 14. juni 2025
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 20. juni 2025
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 21. juni 2025
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

KOMMENDE CASUAL DAYS 2025

Dato: 16. august, 8. november, 7. december 2025
Tid: 12.00 – 16.00
Sted: Karetten i København:

Dato: 16. august, 25. oktober, 13. december 2025
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

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

Dato: 29. august, 7. november 2025
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 29. august, 24. oktober, 18. december 2025
Tid: 19.00 – 23.00
Sted: ToRVEhallerne i Vejle

Dato: 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: 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 Karetten i København
Dato: 12. & 13. september

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

GLOBALER 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

Karetten
Hollænderdybet 1
2300 København S



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.