



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

June Bottling list

A man is seen from behind, walking through a grassy, hilly landscape. He is wearing a dark green jacket, blue jeans, and a black watch. He has a large, dark green backpack on his back, which has a hipflask attached to it. The hipflask is dark with a light-colored label. He is holding a small, silver, rectangular object in his right hand. The background shows rolling hills and some trees under a bright sky.

WHISKY WITH
**A WELL-WORN
HIPFLASK**

BOTTLES AVAILABLE IN WEBSHOP
SUNDAY 22. JUNE - 12.00 PM - WWW.SMWS.DK

KÆRE MEDLEM

Siden sidst har vi afholdt to virtuelle smagninger med nogle helt fantastiske aftapninger i maj. I den forbindelse vil vi endnu engang gerne takke for opbakningen, det er sjovt for os at lave, og selvom det aldrig kan slå det at mødes i virkeligheden, så har det alligevel en særlig plads i kalenderen. Vi planlægger allerede nu endnu en sceance til efteråret. Mere om det til den tid.

Har du planer om at deltage i årets Gathering til september, så kan du stadig nå at få billetter til weekenden på Kareten den 13. og 14. september. Billetter til smagningerne sættes til salg søndag den 1. juni kl. 14.00.

Og så skal vi til det endnu engang – den sidste olie inden det bliver somnmerferie – det er blevet tid til juni måneds casual days. Du finder som sædvanlig billetter på smws.dk under smagninger, hvor du kan booke en stol til dit favoritsted. Hvad du skal smage på kan du læse mere om i dette Outturn.

God fornøjelse med læsningen og på snartligt gensyn.

Med venlig hilsen
Thomas Korsgaard



CHILLI CANDIED CHESTNUTS

SPICY & SWEET

CASK NO. 6.77

DKK 895



CASK	Ex-Bourbon / 1st Fill Spanish Oloroso Hogshead
DATE DISTILLED	9-July-2007
AGE	17 years
STRENGTH	53,1%
REGION	Highland
OUTTURN DK	30 bottles

We were reminded of a certain filmic villain and his entreaty to 'give yourself to the dark side'. The aromas were that of hoisin sauce, damson jam, caramel, rhubarb poached in red wine and walnut liqueur. So was the taste: dark bitter chocolate with plenty of black pepper spice as well as cherries with roasted almond clusters. After reduction we raided the pantry to find caramel brownies, figs, parma ham and candied chestnuts. On the palate, we tucked into gingernut biscuits, pecan pie, toasted almond flakes and Moroccan chicken tagine with black olives and preserved lemon. Following 12 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

WILL SPARK A CONVERSATION

SPICY & SWEET

CASK NO. 11.61

DKK 695



CASK	1st Fill PX Butt
DATE DISTILLED	18-September-2015
AGE	9 years
STRENGTH	59,5%
REGION	Highland
OUTTURN DK	30 bottles

This sample was all over the place nosing neat. We got chilli milk chocolate, dried figs, maple syrup, thick treacle, rich raisin purée and burnt pie crust. On the palate we tasted a sharp sourness which was not unpleasant but certainly surprising. We had a throw-together salad of rocket, beetroot, walnuts, croutons and feta with a honey balsamic vinaigrette. Following the addition of water, we opened tins of peaches and pitted black cherries as well as bags of salt and vinegar crisp. The taste was like a juniper red wine jus, thick yet silky smooth and with a balance between acidity and sweetness. This will certainly start a conversation or, indeed, keep it going.



JAMAICAN OXTAIL STEW

SPICY & DRY

CASK NO. 115.34
DKK 695



CASK	Ex-Bourbon / 2nd Fill Oloroso Hogshead
DATE DISTILLED	16-October-2014
AGE	10 Years
STRENGTH	62,5%
REGION	Speyside
OUTTURN DK	30 bottles

A mixture of spicy rye bread, beef extract soup, Jamaican spiced oxtail stew, cinnamon buns, clover honey and oak-aged plum schnapps made this an engaging experience. On the palate, we began with focaccia with onion, rosemary and chilli flakes before we had oranges marinated in thyme-infused red vermouth syrup. After reduction, the aroma was that of dark chocolate sour cherries, orange marmalade and mango chutney. The taste had the dryness of an old-fashioned parsnip wine made with raisins and the zest of oranges. Following seven years in an ex-bourbon hogshead, we transferred this whisky into a second fill oloroso hogshead.

THE UNEXPECTED MEANDER

SPICY & DRY

CASK NO. 121.112
DKK 695



CASK	1st Fill Barrel
DATE DISTILLED	2-December-2015
AGE	8 Years
STRENGTH	62,8%
REGION	Highland
OUTTURN DK	24 bottles

Heavily waxed brown paper enveloped a pat of sage butter, while sliced banana mingled in a pool of custard with grapefruit segments. The nose was light, like walking into a new barn storing hay. The taste was sugar-sweet, with a chili, mint and eucalyptus spice. Toasted oats and juicy pears, white pepper and salty mango followed. The Panel noted a thread of unexpected smoke henceforth, meandering throughout the dram. Water gave us lemon drizzle cake, salted whipping cream and an anise-infused chocolate sauce on the nose. The palate was now noticeably drier, with mint, cumin, bergamot and a smouldering, salty driftwood smoke to taste.

FLAMENCO DANCER'S COFFEE BREAK

DEEP, RICH & DRIED FRUITS

CASK NO. 8.48

DKK 695



CASK	1st Fill PX Butt
DATE DISTILLED	16-November-2015
AGE	9 years
STRENGTH	59,6%
REGION	Speyside
OUTTURN DK	30 bottles

The initial nose was a pleasing mixture of dried cranberries, sloes, plum tart and cherry brandy with leather boots, liquorice, espresso and treacle sponge (a flamenco dancer's coffee break?). We found more of the same on the palate (red grape fruit leather, cherry and ruby port) but this time the earthier notes were of dark chocolate, game sauce, carob and cheroots. Adding water made the nose seem darker and spicier, with gingerbread, clove, chilli chocolate, marzipan, molasses and sugary espresso dregs. The palate maintained its flavourful intensity, finding cinnamon pastries, roasted walnuts and brazils, prunes, sobrasada and wine-soaked oak.

COCKTAILS AND CHOCOLATES

DEEP, RICH & DRIED FRUITS

CASK NO. 64.158

DKK 850



CASK	Ex-Bourbon / 1st Fill Ex-Bodega PX Barrique
DATE DISTILLED	12-May-2009
AGE	15 years
STRENGTH	57,0%
REGION	Speyside
OUTTURN DK	30 bottles

A rich cocktail met our noses; fruit jellies, ranging from red apple to pear and bramble to guava, were joined by a slice of custard tart topped with mango and caramel. The palate was bright and chocolatey in equal measure, laced with vanilla, coffee syrup and orange, and followed by a spiced blackcurrant jam. Water focused the nose and the palate towards buttered digestive biscuits, salted caramel, peanut butter and chocolate sauce. After 12 years in an ex-bourbon hogshead, we transferred this to a first-fill PX ex-bodega barrique for the remainder of its maturation.



CAMPFIRE CONVERSATIONS

LIGHTLY PEATED

CASK NO. 10.268

DKK 1.395



35 BOTTLES	Refill Hogshead
DATE DISTILLED	1-December-2006
AGE	18 Years
STRENGTH	58,4%
REGION	Islay
OUTTURN DK	35 bottles

Our relaxed, late afternoon on the beach around a fire with friends turned to early evening as we started packing up and dowsing the smouldering peat slabs with seawater. On the palate was a reminder of the warming, life-affirming campfire conversations we had all enjoyed in those last few magical hours sitting together to share food, drink and stories. On adding a tiny drop of water we left the beach, passing tidal pools, to head over the sand dunes and across the machair to the cottage where we stayed to savour peat-smoked salmon burnt ends cured overnight in brown sugar, salt and honey.

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	30 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.



A DIFFERENT SHADE OF PEAT

PEATED

CASK NO. 11.55

DKK 695



CASK	2nd Fill Charred American Oak Hogshead
DATE DISTILLED	9-December-2014
AGE	9 years
STRENGTH	58,8%
REGION	Highland
OUTTURN DK	30 bottles

We found this one immediately bright and smoky, with a chiselled, bone-dry peat profile. There was also a wonderful coastal edge that brought persistent freshness, brittle smoke, bubblegum, aniseed distillate and bath salts. We all really enjoyed this one! With water it maintained this sharp and salty balance, but added in notes of salted peanuts, seawater, grapefruit and charred pineapple. The neat palate was superbly clean, sharp and pristinely peaty, with a big streak of medicine in the form of bandages and ointments. With water it got surprisingly waxier in texture, along with a 'farmer' profile and a broader, richer peat flavour. We noted camphor, lanolin, pickling brine and malt vinegar.

CAMPFIRE IN NICARAGUA

SINGLE CASK SPIRITS

CASK NO. R8.4

DKK 675



CASK	Refill Barrel
DATE DISTILLED	31-December-2004
AGE	12 years
STRENGTH	57,5%
REGION	Nicaragua
OUTTURN DK	24 bottles

The Autumn camp fire was glowing as we sat down to reminisce this rum. You could hear the wood crackling and smell the smoke as slowly burnt. Toasted marshmallows with chocolate were on my mind I took in the aroma. On first sip, whoa. Intense heat like red hot chilli peppers smothered in sweet dark chocolate. A little water should quell the fire. It did. It also brought a little citrus peel & tropical fruit tannins like I had left my fruit teabag in my mug too long. The camp fire was now out but we were still warmed by the long-peppered finish.

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: The Gathering 2025 på Karetten 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

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.