

OUTTURN

July Bottling list



BOTTLES AVAILABLE IN WEBSHOP NOW WWW.SMWS.DK

KÆRE MEDLEM

Således gik halvdelen af 2025. To runder med Casual Days, fire virtuelle smagninger og ikke mindst en festival. Der har være godt gang i arrangementerne, og som altid er det en fornøjelse at møde så mange medlemmer rundt omkring i landet.

Om lidt går vi på sommerferie, og i den forbindelse holder vi lukket i butikken i uge 30 og 31.

Hele Juli måned har vi traditionen tro nogle gode tilbud. Dette for at skabe noget mere plads på hylderne resten af året. Du finder i indeværende blad 6 udvalgte duo pakker, og 3 lige så udvalgte trio pakker, med besparelser på mellem 300 og 400 kroner. Det er vel også værd at tage med. Tilbuddene gælder fra nu af og hele juli måned – og kun så længe lager haves.

Når vi kommer på den anden side af sommerferien, venter først sensommerens Casual Days, og billetter hertil finder du allerede nu på smws.dk under smagninger.

Har du lyst til lidt ekstra forkælelse, ja så er jeg at finde på Kareten til en intim smagning, fredag den 15. august. Jeg håber at vi ses.

Slutteligt, så er du sikkert bekendt med at årets Gathering finder sted i København den 12. og 13. september. Alle billetter kan findes på smws.dk – og der er nu åbent for at du kan købe såvel messebilletter som smagninger til eventuelle gæster.

Med disse ord vil jeg ønske dig og din familie en rigtig god sommer.

Med venlig hilsen Thomas Korsgaard



PICKLED Charisma

DEEP, RICH & DRIED FRUITS

CASK NO. 36.195



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	8-June-2009
AGE	13 years
STRENGTH	53,4%
REGION	Speyside
OUTTURN DK	42 bottles

A robustly aromatic and spicy initial nose greeted the panel. Cupboard seasoning spices, paprika, peach schnapps and liquorice, along with pencil graphite, tea tree oil, sultana and dried mint. We also noted some wood resins, oiled leather and sugar caramelising in a skillet. Water brought out red liquorice, spiced strawberry wine, fig rolls and umami paste. The neat palate opened with leather and treacle, ahead of bitter cocoa nibs, dried herbs. chai tea, waxed canvas, dried orange peels, lanolin and aged VORS sherry. Reduction brought notes of clove oil, chopped dates, fruity muesli, juniper in venison gravy, wood char and some intriguing pickle notes, like fruit chutney and brown sauce. Matured for ten years in a bourbon hogshead before being transferred to a first fill Spanish oak oloroso hogshead.

BARRIQUE MYSTIQUE

DEEP, RICH & DRIED FRUITS

CASK NO. 36.213



CASK	Ex-Bourbon / 1st Fill PX Ex-Bodega Barrique
DATE DISTILLED	8-June-2007
AGE	16 years
STRENGTH	53,3%
REGION	Speyside
OUTTURN DK	36 bottles

This barrique bestowed the mystique of Hemingway's Spain – bodegas and tapas bars, sherry, dried figs, dates and membrillo, tobacco and polished wood. The unreduced palate was bold, intense and complex, ranging from the sweetness of maple candies, chocolate-dipped churros and fig jam to savoury and spicy notes (barbecued pork, mulled wine and cinnamon pastries). Adding water took the nose to a cooperage (leather aprons, hammers and wine-soaked oak) by the sea, where the workers were eating stuffed vine leaves and smoking cheroots. Water accentuated the fruitiness on the palate – dark plums, toffee apples, raspberry-coconut chocolate bars and fruit leathers.

A MEANINGFUL Journey

DEEP, RICH & DRIED FRUITS

CASK NO. 41.168



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	21-August-2007
AGE	15 years
STRENGTH	56,4%
REGION	Speyside
OUTTURN DK	30 bottles

The nose — pilgrims on dusty roads to El Rocío: wooden wagons, leather harness, sun-warmed pine trees, pipe tobacco and men's cologne, nutty pastries and chestnuts dipped in acacia honey. The palate — evening falls: a cigar and a glass of sweet sherry wine at sunset; cinnamon rolls, toasted pistachios, jamon with melon and grilled padron peppers. Water brought plum pie, apricot, candied orange and leather trousers in a humidor to the nose — and stewed damsons, lemon, and a bitter/fruity/herby Italian apéritif to the palate; finishing with currywurst and beef jerky. After 12 years in ex-bourbon wood this was introduced to a first fill Spanish oak oloroso hogshead.

DANCING WITH SUMMER

DEEP, RICH & DRIED FRUITS

CASK NO. 41.177



CASK	Ex-Bourbon / 1st Fill Oloro- so Quarter Cask & 1st Fill PX Hogshead
DATE DISTILLED	21-June-2007
AGE	16 years
STRENGTH	56,6%
REGION	Speyside
OUTTURN DK	36 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.

WELL WORTH CHASING DOWN

DEEP, RICH & DRIED FRUITS

CASK NO. 44.155



CASK	Ex-Bourbon / 1. Fill Custom Toasted American & European Oak
DATE DISTILLED	6-November-2002
AGE	19 years
STRENGTH	56,7%
REGION	Speyside
OUTTURN DK	36 bottles

There was a lot going on nosing it neat. Leathery and slightly oily mechanical aromas joined the scent of warm banana bread, blackcurrant jam and plum wine. On the palate, we ate a venison haunch steak au poivre with sautéed potatoes and bit on a small pellet from a shotgun. Water added rum cherries and boozy cherry molasses while to taste, a dark sambuca liqueur with pungent flavours of aniseed, liqurice and black pepper emerged, with a spiced blackberry cordial in the finish. Following 17 years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill custom toasted American (70%) and European (30%) oak hogshead.

ON THE EDGE OF DARKNESS

DEEP, RICH & DRIED FRUITS

CASK NO. 44.161



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	30-August-2007
AGE	14 years
STRENGTH	60,9%
REGION	Speyside
OUTTURN DK	36 bottles

A deep chasm of dark fruits, blackberries and molasses left us searching in the shadows for cherries, candied walnuts and pressed flowers. The palate was also like a ravine of raisins, treacle and cocoa powder with nuances of marzipan, flapjacks and blueberry pancakes. Adding water released a beam of bright sunlight on to unctuous custard and moist fruit cake adorned with singed raisins, toffee sauce and sprinklings of cask char. The palate was now a concoction of peanut brittle, almonds and runny honey in madeira cake topped with chocolate-coated raisins. Twelve years in an ex-bourbon hogshead before being transferred to a first fill Spanish oak oloroso hogshead.

CRUNCHY CRYSTALLISED GINGER CANDY

SPICY & DRY

CASK NO. 78.58



CASK	Ex-Bourbon / 2nd Fill Oloroso Hogshead
DATE DISTILLED	22-November-2012
AGE	9 years
STRENGTH	60,2%
REGION	Highland
OUTTURN DK	36 bottles

We were baking an Earl Grey tea cake with dark chocolate and orange zest as well as hot cross buns while we nibbled honey roasted peanuts, cinder toffee and homemade chewy, crunchy crystallised ginger candy. Diluted the aroma turned to honey granola and chocolate swirl ice cream but also yoghurt coated raisins and dried apricots. On the palate slices of sweet braided yeast bread lightly spread with salted butter and naturally crystallised granulated honey, while in the finish, aromatic herb and spice. Following five years in an ex-bourbon hogshead, we transferred this whisky into a 2nd fill Oloroso hogshead.

HEARTY AND BOISTEROUS

DEEP, RICH & DRIED FRUITS

CASK NO. 78.78



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 stave 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.

A MOUTH-DRYING SAUNA

DEEP, RICH & DRIED FRUITS

CASK NO. 53.496



CASK	Ex-Bourbon / 1st Fill American PX Hogshead
DATE DISTILLED	27-May-2008
AGE	16 years
STRENGTH	56,6%
REGION	Islay
OUTTURN DK	30 bottles

Unreduced we went back to bed to feast upon popcorn, hot dogs, toasted biscuits, blackcurrant jellies and sweet liquorice washed down with honeyed apple tea with a hint of sweet brine. After reduction we took a dose of blackcurrant cough lozenges as we sipped on gunpowder green tea. Later after a mouth-drying sauna built with freshly sawed timber there was peppery peat in the air as we snacked on walnuts and hazelnuts. This was matured first in a Bourbon Hogshead for 11 years before being moved to a first fill American oak PX cask.

ROLL UP YOUR SLEEVES ...

DEEP, RICH & DRIED FRUITS

CASK NO. 10.276



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.

CHALK AND PEPPER

SPICY & DRY

CASK NO. 13.93



CASK	2. Fill Barrel
DATE DISTILLED	25-October-2012
AGE	8 years
STRENGTH	64,6%
REGION	Highland
OUTTURN DK	30 bottles

A typically big, bold and yet rather dry and austere profile initially. We got chalky qualities such as clay and white pebbles, along with canvass, digestive biscuits, turmeric and dried flowers. Some water brought deeper notes of cooking oils, camphor, new leather and a wee touch of creme caramel. The mouth initially displayed a robust oiliness of texture, along with medicines and dry waxes. Reduction enhanced these waxy tones and added tart citrus jellies, sooty notes, herbal toothpaste and warm peppery heat.

BOOZY MARSHMALLOWS

JUICY, OAK & VANILLA

CASK NO. 13.110



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.

TRIO PAKKE 1

SWEET TOOTH SMOKE

LIGHTLY PEATED

CASK NO. 4.327



CASK	1. Fill Barrel
DATE DISTILLED	28-January-2008
AGE	13 years
STRENGTH	60,4%
REGION	Highland
OUTTURN DK	30 bottles

We imagined preparing a classic 'Aviation Cocktail', with gin, maraschino and crème de violette liqueur, freshly squeezed lemon juice and garnished with a flamed lemon peel. To taste, lightly salted and a lovely sweet floral smoke with a distinct herbal finish. Water added smoked strawberries, oyster sauce and salty sea spray, while on the palate we found sugar cured smoked salmon with a drizzle of honey and teriyaki sauce. At nine 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.

DOGS, TIGERS AND CRABS

PEATED

CASK NO. 66.212



CASK	2. Fill Barrel
DATE DISTILLED	21-November-2008
AGE	12 years
STRENGTH	59,3%
REGION	Highland
OUTTURN DK	36 bottles

Our noses picked up Germolene and Tiger Balm, prawn shells and crab claws in bonfire embers, Turkish delight and sherbet lemons and Frazzles dipped in motor oil. Our palate descriptors included fly cemeteries, liquorice, tobacco strands, char-grilled peppers and roasted chestnuts; beer and salted pretzels – a lovely sweet and smoky combo. The reduced nose made us think of roofing pitch, Van Nelle Halfzware Shag, leather goods stalls in Andalucía and toffee apples dropped in ash. The palate now – hickory-smoked hotdogs with English mustard, fruit pastilles and lemon zest, sweet rice paper and an aftertaste of coffee grinds, tobacco and ash.

A FIREFIGHTER'S REWARD

PEATED

CASK NO. 10.252



CASK	Ex-Bourbon / 1st Fill PX Hogshead
DATE DISTILLED	17-October-2013
AGE	9 years
STRENGTH	58,0%
REGION	Islay
OUTTURN DK	30 bottles

The nose – we were in a farm workshop having ploughman's lunch and damson crumble (oats and brown sugar) when we realised the barn was alight; we later applied muscle rub among the embers. The palate, unsurprisingly, had wood smoke and ash, muscovado and barley sugar sweetness and a finish of hairspray, chimney scrapings, liquorice and tar. The reduce nose had toffee, chocolate and maple syrup, smoke from beach bonfires and crispy aromatic duck. The palate balanced sugared almonds and heather honey with bonfire smoke and briny, coastal elements. After five years in ex-bourbon wood this was then extra-matured in a first fill PX hogshead of American oak.

PRIS I ALT DKK 2.195

TRIO PAKKE 2

TOUCHED BY A BEAR'S PAW

SPICY & DRY

CASK NO. 8.44



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.

TIME FOR A SPRING CLEAN

SPICY & SWEET

CASK NO. 73.141



CASK	1. Fill Barrel
DATE DISTILLED	17-October-2011
AGE	10 years
STRENGTH	58,3%
REGION	Speyside
OUTTURN DK	30 bottles

A fresh minty aroma gave us the impression of a spring-cleaned room with a bouquet of white roses as the centre piece. The palate was therefore no surprise as being 'clean as a whistle', with extra strong mints as well as Kendal mint cake before we made a bit of a mess eating salt and vinegar crisps to then wash it all down with a Jamaican sorrel drink. Following reduction, the bouquet of flowers consisted of white chrysanths and green foliage as we enjoyed a classic, totally crowd-pleasing dessert of banoffee pie made with a thick caramel sauce on a buttery biscuit base before we finished with olive oil popcorn.

THE STORM BEFORE THE CALM

SPICY & DRY

CASK NO. 55.82



CASK	Ex-Bourbon / 1st Fill Oloroso Hogshead
DATE DISTILLED	21-September-2007
AGE	15 years
STRENGTH	55,0%
REGION	Highland
OUTTURN DK	30 bottles

We made a red wine gløgg with almonds, raisins and pumpkin seeds while we watched, in the distance, a thunderstorm approaching. On the palate it felt like a mythological battle between the Roman gods of Jupiter and Venus, the goddess not only of love but also victory — it was big and bold with a hint of funk, and we thoroughly enjoyed it. Diluted, the thunderstorm passed, and a calmness set in with sweet frankincense, polished wood and clean leather saddles. To taste, a creamy texture, freshly brewed Assam black tea and a fruit tray bake. Following 12 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

PRIS I ALT DKK 1.995

TRIO PAKKE 3

RICH, FULL-BODIED YET SMOOTH

DEEP, RICH & DRIED FRUITS

CASK NO. 80.51



CASK	Ex-Bourbon / 2. Fill PX Hogshead
DATE DISTILLED	27-January-2009
AGE	14 years
STRENGTH	59,2%
REGION	Speyside
OUTTURN DK	36 bottles

One Panellist bought fresh honeydew melon in a petrol station, one melted plastic and another enjoyed churros with a chocolate-hazelnut dip – take your pick. On the palate, we were served a beef chilli con carne made from a fruity red wine, seasoned with smoked paprika, minced garlic, chilli and cumin. After reduction, we had Middle Eastern-spiced meatballs in a smoky-sweet tomato sauce with a splash of rum from Trinidad. These we washed down with a rich, full-bodied yet smooth porter dark ale that delivered bitter chocolate and roasted coffee flavours, and a teasing chilli finish. Following 11 years in an ex-bourbon hogshead, we transferred this whisky into a second fill PX hogshead.

BIG CHAR

SPICY & SWEET

CASK NO. 84.37



CASK	Ex-Bourbon / 2. Fill Heavy Char Hogshead
DATE DISTILLED	4-March-2009
AGE	12 years
STRENGTH	59,8%
REGION	Speyside
OUTTURN DK	36 bottles

The panel initially noted after dinner mints, fresh strawberries drizzled with white balsamic, light earthy tones, cask char spice and touches of cider apple, new leather and chlorophyl. With water this profile adopted new leather, resinous hardwood, cinder toffee and red ales. Some wildflowers laden with pollen and notes of tinned peaches in syrup. The palate was initially full of creamy coconut, menthol tobacco, flatbreads, hessians and crushed ferns. Dilution added white pepper, aniseed, fennel seed, red liquorice and salted butter. Matured for 10 years in a bourbon hogshead before transfer to a 2nd fill heavy char hogshead.

SANDALWOOD OLIVE PRESS

SWEET, FRUITY & MELLOW

CASK NO. 150.4



CASK	Ex-Bourbon / 1. Fill Rye Barrel
DATE DISTILLED	12-December-2013
AGE	7 years
STRENGTH	56,7%
REGION	Ireland
OUTTURN DK	35 bottles

Fresh aromas of green apples, green mango and banana skin fused with allspice and hot cross buns before sandalwood joined toasted oak against a backdrop of biscuits and beer. The palate landed on the tongue with olive oil, syrup and chocolate digestive biscuits. Complex spices emerged with star anise, cinnamon and cloves while green notes combined gooseberries and quince jelly with perfumed tobacco leaves. With water came butter on a charred oak stave topped with honey, peanuts and orange skin. Floral and oily notes of Gewürztraminer wine merged with juniper berries, cereals and marmalade before finishing with menthol and dry vermouth. After spending three years in a 1st fill ex-bourbon barrel this was transferred to a 1st fill ex-rye barrel.

PRIS I ALT DKK 2.195

NÆSTE CASUAL DAYS 2025

 Dato:
 16. august 2025

 Tid:
 12.00 – 16.00

 Sted:
 Kareten i København:

Dato: **16. august 2025** Tid: **14.00 – 17.00**

Sted: Dronning Louise i Esbjerg

Dato: **22. august 2025** Tid: **19.00 – 22.00**

Sted: Badehotellet Grenaa Strand

Dato: **23. august 2025** Tid: **12.00 -15.00**

Sted: Mig og Ølsnedkeren i Aarhus

Dato: 29. august 2025
Tid: 18.00 – 23.00
Stad: ToPVFhalloma

Sted: **ToRVEhallerne i Vejle**

Dato: **29. august 2025** Tid: **19.00 – 22.00**

Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: **30. august 2025** Tid: **12.00 – 15.00**

Sted: Basement Beer Bar i Aalborg

KOMMENDE CASUAL DAYS 2025

Dato: 24. oktober, 18. december 2025

Tid: 18.00 – 23.00

Sted: ToRVEhallerne i Vejle

Dato: 24. oktober, 5. december 2025

Tid: **19.00 – 22.00**

Sted: Badehotellet Grenaa Strand

Dato: 25. oktober, 6. december 2025

Tid: **12.00 – 15.00**

Sted: Basement Beer Bar i Aalborg

Dato: 25. oktober, 13. december 2025

Tid: 14.00 – 17.00

Sted: Dronning Louise i Esbjerg

Dato: 1. november, 13. december 2025

Tid: **12.00 -15.00**

Sted: Mig og Ølsnedkeren i Aarhus

Dato: **7. november 2025**Tid: **19.00 – 22.00**

Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 8. november, 7. december 2025

Tid: **12.00 – 16.00**Sted: **Kareten i København:**

KOMMENDE BEGIVENHEDER

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

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Kareten Hollænder

Hollænderdybet 1 2300 København S

