

OUTTURN

August Bottling list



BOTTLES AVAILABLE IN WEBSHOP SUNDAY 31. AUGUST - 12.00 PM - WWW.SMWS.DK

KÆRE MEDLEM

Det er blevet tid til at løfte sløret for august måneds smagsoplevelser, samt minde om at måneden byder på endnu en omgang casual days hvor du kan smage alle lækkerierne. I dette blad finder du 8 spritnye aftapninger, og så topper vi op med et par hemmelige overraskelser på selve dagen.

Har du lyst til at være med til løjerne, så er det blot at booke en plads på dit favoritsted. Du finder som sædvanligt billetter på smws.dk under smagninger.

Fredag den 15. august er jeg at finde på Kareten i København, hvor jeg er vært for en lille intimsmagning med håndplukkede dråber. Du finder en billet inkl middag samme sted som biletterne til casual days.

Hvis vi kigger lidt dybere i krystalkuglen, så har du sikkert bemærket at september måned byder på en ganske særlig begivenhed. Vi afholder The Gathering på Kareten i København, med masser af spændende flasker, fantastisk samvær og gode smagninger. Kort sagt en weekend spækket med godt humør. Der er stadig billetter til eventet, og du er velkommen til at købe billetter til gæster. Her i huset ser vi frem til nogle gode dage.

Har du ikke mulighed for at deltage i The Gathering, så har Terje invilliget i at give den gas foran kameraet sammen med undertegnede. Vi har bygget en lille hemmelig pakke med flasker herfra, så du også kan smage på herlighederne. Det kommer til at foregå live mandag den 15. september kl. 19.00.

Pakken koster blot 295 kroner, og bestiller du den nu – så kan den leveres ganske fragtfrit på de kommende casual davs.

Med ønsket om en forhåbentlig dejlig sensommer og på gensyn.

Thomas Korsgaard



THE FRUIT MERCHANT

SWEET, FRUITY & MELLOW

CASK NO. 46.152

DKK 895





CASK	Ex-Bourbon / New American oak heavy toast medium char & 1st fill American oak Oloroso
DATE DISTILLED	14-March-2008
AGE	16 years
STRENGTH	52,6%
REGION	Speyside
OUTTURN DK	30 bottles

In the auction house of a fruit exchange, a cocktail of banana, raisins, tropical fruit salad and cherries meandered through the air. Smooth on the palate, like leaving a cube of Turkish delight to melt on the tongue, we found red wine and blackcurrant jam on toasted rye bread, joined by an exotic woody seasoning from a spice merchant's leather apron. Water introduced apple and refiners syrup on the nose, with coconut, raspberry and cinnamon following on the palate. The genesis of this small batch was two bourbon hogsheads of single malt Scotch whisky, with each transferred into new casks at 13 years old. One cask was a first-fill American oak oloroso hogshead, while the other was a new American oak hogshead with a heavy toast and a medium char. The casks were then married together, giving rise to this small-batch release.

MAHOGANY MARQUETRY

DEEP, RICH & DRIED FRUITS

CASK NO. 85.102

DKK 795



CASK	Ex-Bourbon / 1st fill Spanish oak Oloroso & 1st fill American oak Oloroso
DATE DISTILLED	26-April-2011
AGE	13 years
STRENGTH	58,2%
REGION	Speyside
OUTTURN DK	30 bottles

We followed our noses to the polished mahogany dresser, mixed fennel seeds with plum liqueur, then added a pinch of wet moss, sliced apricot and pine foliage soaked in apple brandy. The palate was a direct flight to Spain, with sherry alongside orange, almonds and apple empanadas. Water introduced chocolate, sugar-dusted ensaïmada drizzled with crème de cassis, and chamomile on the nose. We finished by chewing on red liquorice, supping on a red wine jus, and nibbling set custard with a glass of orange liqueur, sitting by the mahogany dresser. The starting point for this small batch was two bourbon hogsheads of single malt Scotch whisky. They were each transferred to new casks at nine years old. One cask was a first-fill American oak oloroso hogshead, while the other was a first-fill Spanish oak oloroso hogshead. The casks were then married together before bottling.



ADVENTURERS AROUND A **CAMPFIRE**

OLD & DIGNIFIED

CASK NO. 64.162

DKK 950





OHOIN	oak Oloroso & refill charred red wine	
DATE DISTILLED	25-September-2007	
AGE	17 years	
STRENGTH	53,5%	
REGION	Speyside	
OUTTURN DK	36 bottles	
The neat nose suggested candied fennel seeds,		

Ex-Bourbon / 1st fill Spanish

CASK

CASK

AGE

STRENGTH

OUTTURN DK

REGION

DATE DISTILLED

burnt raisins, hickory chips and the petrolic heft of Alsacian riesling. We also found some freshly squeezed orange juice and bouquet garni. Water brought orange travel sweets, peaches poached in sweet riesling and cider apples getting funky in a cellar. This kept evolving to include camphor, dunnage and beeswax! The neat palate displayed a surprising and restrained peat note, along with dark ales, malty richness, toffee apple and hints of cranberry and sloe gravy. With water we got a subtle and earthy old-school sherry vibe, along with cherry liqueur, crushed nettle, triple sec, burnt orange peel and more crystallised orange. The starting point for this small batch was two bourbon hogsheads of single malt Scotch whisky. One was transferred at 12 years old to a first fill Spanish oak oloroso hogshead, while the other was transferred at 13 years old to a refill charred wine barrique (that had previously held peated spirit from distillery 66). The casks were then married together before bottling.

Ex-Bourbon / New American

28-September-2007

17 years

30 bottles

52,6% Speyside

oak heavy toast medium char & 1st fill American oak Oloroso

COUNTRY HOUSE COMPLEXITY

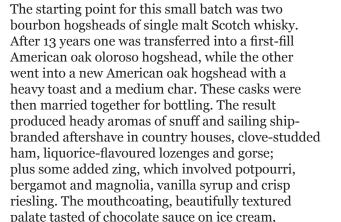
JUICY, OAK & VANILLA

CASK NO. 36.230

DKK 895







desiccated coconut, caramel-flavoured chocolate, Spanish brandy and multiple tropical fruits.

GLAZED MORNING NEWSPAPERS

JUICY, OAK & VANILLA

CASK NO. 105.49

DKK 695



CASK	Ex-Bourbon / Re-Charred Refill Hogshead
DATE DISTILLED	10-September-2014
AGE	10 years
STRENGTH	63,9%
REGION	Speyside
OUTTURN DK	30 bottles

The morning's newspapers arrived, glazed with toffee sauce and warmed in the oven. A chunk of huckleberry taffy sat atop the radiator, tempting Panellists via sweet nostril incursions. The palate was akin to chardonnay-soaked madeira cake, California raisins, mace and fennel shavings. Introducing water offered fruity accents, lemons and green apple segments showered with nutmeg shavings and a sea breeze on the nose. And the palate followed suit, with the emphasis on green apple, limoncello and an underripe melon. After three years in an ex-bourbon hogshead, we transferred this to a re-charred refill hogshead for the remainder of its maturation.

DISTRESSED TRANQUILLITY

LIGHTLY PEATED

CASK NO. 163.2

DKK 795



CASK	1st Fill Barrel
DATE DISTILLED	16-March-2018
AGE	6 years
STRENGTH	58,1%
REGION	Highland
OUTTURN DK	36 bottles

Some of us were reminded of long-gone school days opening a 'distressed leather' pencil case, drinking instant hot chocolate and building a traditional balsa wood model aircraft. On the palate these memories were soon erased by tart and prickly flavours of sea buckthorn juice, pink peppercorns, medicinal herbs and pungent hickory-smoked sausages. Water released, at first, a petrolic, ripe fruitiness like an aged riesling wine before the scent of burning heather and candied smoked chestnuts took centre stage. The taste, barbecued mackerels came drizzled in zingy ginger, chilli and lime, and served with rustic sesame, sunflower and flax crackers.



ULTIMATE PUB GRUB SMACKDOWN

PEATED

CASK NO. 53.474

DKK 895



35 BOTTLES	1st Fill Barrel
DATE DISTILLED	16-November-2010
AGE	13 years
STRENGTH	59,3%
REGION	Islay
OUTTURN DK	36 bottles

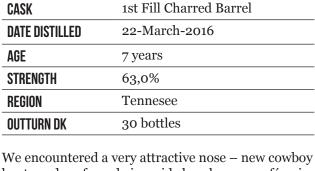
Dry roasted peanuts collided with salt 'n' vinegar crisps. Then there was mercurochrome all over the place and it all got washed away with seawater, pickled gherkins and capers. The pickled onions barely got a look-in. With a break for water up popped salted liquorice, umami crackers and almonds rendered with smoked sea salt and chilli – all very silly! Mouth time: and it was straight off the marks with seared shellfish over hot coals grappling with bacon-flavour corn snacks, before cured rollmop herring got all muddled up by some vigorous peat smoke. Water break again and – out of nowhere – preserved lemons, wet kelp and hot salty chips doused in malt vinegar appeared. There was also a barbecue, a roast, a picnic and a lot of snacking in between.



SINGLE CASK SPIRITS

CASK NO. B5.13

DKK 795



We encountered a very attractive nose – new cowboy boots and perfumed air amid church pews, café noir biscuits, molasses, liquorice and tobacco leaf. There was plenty of wood on the palate – wood shavings, sandalwood, liquorice root etc – but we also tasted cinnamon apple pie, cherries in dark chocolate, candy corn and sweet floral perfumes. Adding water brought dried fruits, spun sugar and Viennese coffee with fig to the nose. The palate now entertained us with vanilla extract, demerara sugar with clove, and background hints of polished leather and aromatherapy oils (including menthol); warm and sweet, spicy and dry, this is a complex beast.



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

 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: Smagning på Kareten i København

Dato: 15. August

Begivenhed: The Gathering 2025 på Kareten i København

Dato: 12. & 13. september

Begivenhed: Virtuel Gathering med Terje & Thomas

Dato: 15. 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

