



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

Oktober / November Bottling List



WHISKY WITH
**A TASTE FOR
FLAVOUR**

BOTTLES AVAILABLE IN WEBSHOP
SUNDAY 9. NOVEMBER - 08.00 PM. - WWW.SMWS.DK

KÆRE MEDLEM

Efterårsferien venter for de fleste, og dermed kan vi se frem til regn og rusk – kort sagt: Ægte whiskyvejr. Siden sidst har vi været en tur omkring Kareten til årets Gathering, hvor rigtig mange medlemmer fra hele landet dukkede op og gjorde det til en mindeværdig begivenhed. Tak til alle der deltog og til jer der hjalp til.

Programmet til næste års Festival har set dagens lys, og smagningerne blev sat til salg den 28. september. Der er stadig spændende ting at hente hvis du ikke lige har besluttet dig helt endnu. Det bliver helt sikkert nogle gode dage fra den 28. til den 31. januar – når vi fejrer den 10. SMWS Festival på dansk jord.

Når du nu om lidt bladrer videre, vil du opdage at noget ikke er som det plejer. De 12 flavour profiles vil stille og roligt blive udfaset, og i stedet give plads til 8 nye. Det er bygget på erfaringer fra de seneste år, hvor man i Edinburgh er kommet frem til en opdeling der giver bedre mening.

I denne omgang stifter vi bekendtskab med 5 af de nye smagsprofiler. Det bliver spændende at se hvordan de rammer. Udover de 8 nye aftapninger i dette Outturn, vil vi som sidst have 2 ekstra aftapninger med ud på casual days – så der stadig er et godt sæt at smage på.

Du vil også finde den første flaske af 4, der udgør denne sæsons winter series. I denne omgang finder du en 29'er aftappet i forbindelse med Halloween. De øvrige følger de næste 3 måneder.

Slutteligt kommer vi nok heller ikke helt udenom at december måned også banker på. I den forbindelse har vi, som sidste år, lavet en lækker adventskalender, der består af 4 flasker á 10 CL – en til hver søndag i advent som du kan dele med ægtefællen, kæresten, svigerforældrene, en god ven eller nabo – med andre ord, så er der lidt ekstra varme at hente der. Du finder kalenderen til en skarp pris på smws.dk – og vi kan levere den ganske fragtfrit på de kommende casual days.

God ferie, hvis du er så heldig at holde det – og på snarligt gensyn.

Thomas Korsgaard



EXPECT THE UNEXPECTED!

LIGHT & DELICATE

CASK NO. 76.160

DKK 1.150



CASK	2nd Fill Barrel
DATE DISTILLED	3-December-2008
AGE	16 years
STRENGTH	55,7%
REGION	Speyside
OUTTURN DK	30 bottles

Has the beast finally been tamed? The nose was very docile and subdued, with aromas of cut grass, limoncello, powder puff makeup and vetiver essential oils; descriptors not usually associated with this make. And neither were the flavours – a vegetable tagine with butter bulgur wheat was accompanied by a glass of chilled chablis, with those typical notes of cherry blossom and the zest of citrus fruits. We were almost too scared to dilute but after a drop of water the scents of chamomile tea, rapeseed blossom, marmalade and beeswax candles came to the fore. On the palate we were reminded of two fizzy drinks: a peach bellini and a crémant de loire.

CITRUS VIVACITY

SWEET & ZESTY

CASK NO. 11.70

DKK 695



CASK	1st Fill Barrel
DATE DISTILLED	18-September-2015
AGE	9 years
STRENGTH	59,2%
REGION	Highland
OUTTURN DK	30 bottles

There we were, relaxing on comfortable sofas in a hookah lounge, unwinding while we smoked a shisha with lemon cake-seasoned tobacco and drank a cup of Japanese peach iced tea. The taste was more like a glass of picpoul wine from southern France, mouth-wateringly crisp and refreshing with flavours of citrus, green apple and acacia blossom. Following the addition of water, we prepared a lemon drop martini with vodka, triple sec, lemon juice and sugar syrup. A prawn and avocado platter with lime and chilli dressing followed before, in the finish, we tucked into a slice of baked limoncello cheesecake and chocolate-dipped kiwi slices.



NINETIES BIRTHDAY PARTY

RIBE FRUITS & HONEY

CASK NO. 48.179

DKK 895



CASK	Ex-Bourbon / 1st Fill HTMC Hogshead
DATE DISTILLED	11-December-2008
AGE	16 years
STRENGTH	51,3%
REGION	Speyside
OUTTURN DK	30 bottles

Crushed red grapes and slices of crisp red apple. Marmalade on buttered toast. Our noses bathed in a sweet-savoury cocktail. So too did our palates, with smooth porridge elevated by a drop of rose water, tortilla chips, popcorn and tropical bubblegum. Water gave strawberries on the nose, along with a cup of sweet tea and malted biscuits. The palate shared this strawberry front, with a syrupy sweetness reminiscent of a childhood birthday cake. After 12 years in an ex-bourbon hogshead, we transferred this to a first fill, heavily toasted, medium charred hogshead for the remainder of its maturation.

ENVELOPED BY ESPAÑA

DRIED FRUITS & SPICES

CASK NO. 95.103

DKK 795



CASK	Ex-Bourbon / 1st fill Spanish oak Oloroso Hogshead
DATE DISTILLED	18-October-2012
AGE	11 years
STRENGTH	60,2%
REGION	Speyside
OUTTURN DK	30 bottles

Butifarra negra, patatas gratinadas topped with poppy seeds, and a glass of rioja. This was rich, nutty and consumed by the Panellists while enveloped by old leather armchairs. The palate was laden with all of the above, joined too by a spiced apple chutney and a wintergreen minty finish. Water brought charred pineapple to the nose, and mangoes drizzled with honey served on damp forest moss. The palate held firm, with more emphasis on poppyseed and, again, a touch of the mentholic in the finish. After eight years in an ex-bourbon hogshead, we transferred this to a first fill Spanish oak oloroso hogshead for the remainder of its maturation.



TO SUP BY STARLIGHT

DRIED FRUITS & SPICES

CASK NO. 149.17
DKK 895



CASK	1st Fill Spanish oak PX Butt
DATE DISTILLED	9-July-2016
AGE	9 years
STRENGTH	61,7%
REGION	Highland
OUTTURN DK	30 bottles

A superb initial aroma of Iberico ham, flambéed banana with dark chocolate, glazed pecans and boiled ham greeted us. We also noted pork scratchings with paprika, date molasses and botrytis raisiny sweetness. Water brought cloves, orange oils, cocktail bitters and dark 'n' stormy cocktails with the richness of spicy pumpernickel bread. The neat palate opened with chilli-spiked hot chocolate, maraschino juices, manhattan cocktail vibes, coffee and walnut cake and pomegranate syrup – a real broad church profile we thought. Water revealed further wonderful notes of stem ginger in syrup, resinous fir woods, aged calvados and rancio.

CRUMBLE ON THE FORESHORE

COASTAL & MARITIME

CASK NO. 53.511
DKK 895



CASK	Ex-Bourbon / 1st Fill HTMC Hogshead
DATE DISTILLED	5-March-2012
AGE	13 years
STRENGTH	58,1%
REGION	Islay
OUTTURN DK	36 bottles

We awoke in a coastal library, the books seasoning in the sea breeze and clinging to airborne ribbons of seaweed. Iodine-soaked bandages flapped in the wind, as old boats crumbled on the foreshore. We could taste sweet meats, tomatoes sundried on charcoal, crispy kelp, melon and toffee sauce. On the nose, a drop of water delivered bacon butties wrapped in kelp and deep fried, served with a side of damp sand and pecan pie, while the palate finished with peanuts, beechwood tar on an old fishing rope and salt-cured ham. After nine years in an ex-bourbon hogshead, we transferred this to a first fill heavily toasted medium char hogshead for the remainder of its maturation.



JOURNEYING, CONVENING, TUMBLING

HEAVILY PEATED

CASK NO. 10.290

DKK 895



CASK	Ex-Bourbon / 1st fill American oak PX Hogshead
DATE DISTILLED	16-October-2013
AGE	11 years
STRENGTH	53,2%
REGION	Islay
OUTTURN DK	36 bottles

We took a capsule of crispy seaweed, filled it with hard toffee and salt crystals, dipped it in beechwood tar and tumbled it over sand dunes. After our nasal meanders, the palate immediately had the Panel convening around a beach fire eating smoked pigeon pie from a coal scuttle and chewing on sticks of Brighton rock dipped in caramel. Water gave the nose lighter, fruitier notes of apple and ginger tea, lemons baked in clay and coastal air. The finish was buttered toast sprinkled with crispy fried seaweed, served on a hessian napkin soaked in blackberry compote. After eight years in an ex-bourbon hogshead, we transferred this to a first fill American oak PX hogshead for the remainder of its maturation.

DIESEL BRISKET

BOLD & PEATY

CASK NO. 29.299

DKK 995



CASK	Ex-Bourbon / 2nd fill American oak Oloroso Hogshead
DATE DISTILLED	15-October-2013
AGE	11 years
STRENGTH	56,3%
REGION	Islay
OUTTURN DK	24 bottles

A heady mix of burnt wood and allspice introduced a nose that opened into glazed brisket with burnt ends, and tangy brown sauce wrapped in mossy earth. The palate was like chewing on coal dust soaked in antiseptic wash, followed by roasted barley porter, and the burnt shell of molasses-glazed beef. Water brought unexpected sweetness, as strawberries in barbecue sauce balanced the savoury tones of clamato juice and soy-glazed beef on corn tortillas. The palate deepened into petrol-soaked pork pie, smoky molasses and a lingering medicinal finish, leaving a bold and unrelenting impression of fire, fuel and flavour. After spending eight years in an ex-bourbon hogshead, this was transferred to a second fill American oak oloroso hogshead for the remainder of its maturation.

NÆSTE CASUAL DAYS 2025

Dato: 24. oktober 2025
Tid: 18.00 – 23.00
Sted: ToRVEhallerne i Vejle

Dato: 24. oktober 2025
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 25. oktober 2025
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 25. oktober 2025
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 1. november 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 2025
Tid: 12.00 – 16.00
Sted: Kareten i København:

KOMMENDE CASUAL DAYS 2025

Dato: 5. december 2025
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 6. december 2025
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 7. december 2025
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: 13. december 2025
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 13. december 2025
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 18. december 2025
Tid: 18.00 – 23.00
Sted: ToRVEhallerne i Vejle

KOMMENDE BEGIVENHEDER

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

Fær 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



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.