



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

December Bottling List

WHISKY WITH
YOUR FEET UP



BOTTLES AVAILABLE IN WEBSHOP
FRIDAY 19. DECEMBER - 09.00 PM. - WWW.SMWS.DK

KÆRE MEDLEM

Endnu et år er gået, og jeg håber at 2025 bød på en masse gode oplevelser, såvel whiskymæssigt som privat. Rigdommen i mit arbejde består i de personlige interaktioner jeg har med medlemmerne, og jeg er meget taknemmelig for de mange gode stunder jeg har sammen med jer.

Jeg fik fejret mit 10-års jubilæum på Kareten i september, og det vil være noget jeg bærer med mig i mange år frem. Tak til alle der kom og sagde tillykke, både til smagning og ligeså i den fine videohilsen som Julie lavede til mig.

Årets sidste omgang indtager vi rundt på landets partnerbarer i december. I indeværende blad finder du et sæt nye spændende aftapninger, og så tager vi nok lidt ekstra med under træet så vi ikke går tørstige hjem. Du booker billet til dit favoritsted på smws.dk under smagninger som du plejer.

Traditionen tro skyder Terje og undertegnede det nye år i gang med en nytårskur, hvor vi streamer 5 dramme direkte fra Vejle. Det sker blot 5 dage efter at nytårsklokkerne har bimlet, nemlig mandag den 5. januar kl. 19.00. Du kan allerede nu købe nytårskuren, som vi leverer ganske fragtfrit på de kommende casual days. Du finder den på smws.dk under smagninger. Vi vil ikke røbe for meget – men rygter siger at der kommer en punktum 1 aftapning – altså noget fra et helt nyt destilleri i smws regi.

Efter nytårskuren skal vi for alvor i gang med forberedelserne til Festivalen, der folder sig ud de sidste 4 dage i januar – Den tiende festival af slagsen. Tag et kig på programmet, der er stadig masser af gode oplevelser indenfor rækkevidde – vi glæder os som altid helt vildt.

Jeg slutter af med en god nyhed. Næste års Gathering kommer endnu engang til København, og vil blive afholdt på Kareten den 11. og 12. september i 2026. Så sæt allerede nu et stort kryds i den vigtige kalender.

På gensyn derude i december, og så skal der ellers på vegne af hele Team SMWS DK lyde et stort ønske om en god jul, samt et godt nytår, med tak for alle oplevelserne i 2025.

Thomas Korsgaard



MASSAGED WITH BIRCH SAP

TOASTED OAK & VANILLA

CASK NO. 115.39
DKK 695



CASK	Ex-Bourbon / 2nd Fill PX Hogshead
DATE DISTILLED	16-October-2014
AGE	10 years
STRENGTH	62,8%
REGION	Speyside
OUTTURN DK	30 bottles

Massaged with birch sap, the treacle sponge could hardly smell sweeter, until it was served to our noses in a sauna with lashings of apricot jam. The palate offered banana bread, sweet beef jerky wrapped in a ribbon of marzipan and blobs of cookie dough laced with cinnamon and fiery ginger. Water added more woody depth – with biodynamic syrah, trail mix, figs, dates and caramel – to the nose. The finish was a mug of warm milk with crushed malt barley, pain au raisin, rice pudding dusted with nutmeg and rhubarb. After three years in an ex-bourbon hogshead, we transferred this to a second fill PX hogshead for the remainder of its maturation.

SPARKLING MANGO LEMONADE

SWEET & ZESTY

CASK NO. 121.121
DKK 695



CASK	1st Fill Barrel
DATE DISTILLED	2-December-2015
AGE	9 years
STRENGTH	61,3%
REGION	Highland
OUTTURN DK	30 bottles

A sweet, fresh and floral aroma of daisies, honeysuckle and lily of the valley greeted the Panel. Given a little time, the scent of a creamy homemade vanilla custard mingling with fresh herbs and white pepper appeared. On the palate there was plenty of fizz to start, with sparkling apple juice and bitter lemon preceding tropical cinnamon-dusted mangoes and, again, that white peppery note in the finish. Following reduction we sat at a table, with a fresh flower bouquet arranged in a glass vase as the centrepiece, to enjoy rhubarb crumble, buttered toast and honey-vanilla brioche rolls with a side of sweet 'n' salty popcorn.

CRISP SURPRISE

RIPE FRUITS & HONEY

CASK NO. 60.49

DKK 795



CASK	Ex-Bourbon / 2nd Fill French oak Jamaican Rum Barrique
DATE DISTILLED	10-September-2013
AGE	11 years
STRENGTH	57,1%
REGION	Highland
OUTTURN DK	30 bottles

The initial impression was of a highly fragrant and aromatically complex dram. It had lots of green fruit sherbet notes, with ripe orchard fruits, chocolate limes, candied citrus rinds and red cola bottle sweeties. We also registered some firmer hints of starched linens and putty. With water we agreed it was still highly expressive. Various notes of heather flowers, sandalwood, cut grass, barley water and mossy tree bark were all noted. The neat palate was richly malty at first, with clear spiciness, hessian and more putty, before displaying intriguing notes of salt and vinegar crisps, grassy rapeseed oil and muddled parsley. Water revealed a more generous sweetness, with lots of pineapple in syrup, bubblegum, orgeat syrup and hints of tropical fruits. This was matured in an ex-bourbon hogshead for nine years before being transferred to a second fill French oak Jamaican rum barrique.

MISTLETOE AND WHISKY

DRIED FRUITS & SPICES

CASK NO. 1.300

DKK 895



CASK	Ex-Bourbon / 1st Fill American oak PX Hogshead
DATE DISTILLED	25-January-2012
AGE	10 years
STRENGTH	57,7%
REGION	Speyside
OUTTURN DK	24 bottles

A hollowed orange stuffed with marmalade and dunked in dark chocolate greeted us on the nose, along with dates and plum jam. The palate began with a generous crunch of cracked black pepper, followed by a cup of earl grey tea and malt biscuits. Water gave even more life to the nose, with clove-adorned honey-baked ham, raisin purée, figs dipped in chocolate and candied rhubarb. The palate was equally enlivened by introducing water, offering treacle scones drizzled with butterscotch, strawberry jam stirred with liquorice, and parma violet frosting served on a butterscotch taffy spoon. After 10 years in an ex-bourbon barrel, we transferred this to a first fill American oak PX hogshead for the remainder of its maturation.

OBSIDIAN ETERNITY

DEEP, RICH & DRIED FRUITS

CASK NO. 24.192

DKK 1.195



CASK	Ex-Oloroso Butts / 1st Fill Americak oak PX Hogshead
DATE DISTILLED	13-October-2008
AGE	16 years
STRENGTH	62,5%
REGION	Speyside
OUTTURN DK	30 bottles

Emanating from the oven, the perfume of lebkuchen mingled with a moka pot of coffee, red wine and panna cotta topped with cracked black pepper and black cherries. The palate was sweet and woody, evoking pistachio biscuits, while candied mandarin and dark chocolate mingled with parma violets and rosemary. Water introduced fresh mint to the nose, alongside cream sherry, cinnamon gum and toasted waffles with candied ginger. The palate now delivered chocolate stout, stirred with liquorice and garnished with raspberries. At 10 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.

A MOST DELICATE TIPTOE OF PEAT

LIGHTLY PEATED

CASK NO. 4.401

DKK 895



CASK	1st Fill Barrel
DATE DISTILLED	18-February-2010
AGE	15 years
STRENGTH	62,5%
REGION	Highland
OUTTURN DK	30 bottles

The neat nose immediately brought to mind seashore barbecues, limeade in soda water, charred peaches, heather honey in porridge with sea salt, beef jerky and hot beach sand in the sunshine. Water revealed a mentholic and chalky edge, with eucalyptus oils, menthol and camphor balm, manuka honey, liquorice, dried mango and gorse. The palate opened with big notes of sweet, charred watermelon, mango pulp, elderflower liqueur, dried herbs, wildflowers and hints of bandage and coal smoke. Reduction brought orange peels, root beer, guava, salted honey and brittle trace notes of Orcadian peat smoke. At seven 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.

BURN A SPRIG OF ROSEMARY

PEATED

CASK NO. 53.484
DKK 895



CASK	Refill Hogshead
DATE DISTILLED	24-January-2011
AGE	14 years
STRENGTH	56,8%
REGION	Islay
OUTTURN DK	36 bottles

The aroma transported us to the seaside with a salty breeze carrying smoked bacon, charcoal, smoked limes, rock salt and crisp fried chilli and lime whitebait. On the palate we were however transported from the coast of Islay to Bamberg in Germany as we drank a smoked lager – earthy, peaty, dry and very delicious. Following reduction, we tucked into a dish of pan-roasted cod with blistered tomatoes, lemon and thyme, plus bacon cured with black pepper and juniper. To taste it was velvety smooth like a stout, subtly complex, while, in the finish, came the scent of a burning sprig of rosemary – a touch of sweet smoke, piney and with a spicy, camphor-like edge.

SEA, SAND AND SAUSAGES

BOLD & PEATY

CASK NO. 138.29
DKK 695



CASK	1st Fill Barrel
DATE DISTILLED	30-March-2018
AGE	5 years
STRENGTH	58,3%
REGION	Taiwan
OUTTURN DK	30 bottles

A light sea breeze fanned the charcoals to a bright orange glow, while apple and pork sausages merrily sizzled in the rising heat. Adding more wood to the fire, we blackened the skins of padron peppers, and roasted aubergines and courgettes that were bathed in a balsamic glaze. We then sprinkled dried herbs and Chinese five spice for a delightful twist. Adding water was like dousing the hot coals in a steam room, engulfing us with wood-scented vapour. Now, blackberries, singed by the flames, were rolled in thyme and served against silky textures of smoked olive oil and juicy lychees in syrup.

NÆSTE CASUAL DAYS 2025

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

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

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

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

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

Dato: 18. december
Tid: 18.00 – 22.00
Sted: ToRVEhallerne i Vejle

KOMMENDE CASUAL DAYS 2026

Dato: 10. april, 5. juni, 21. august, 23. oktober, 11. december
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 25. april, 20. juni, 29. august, 24. oktober, 5. december
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 11. april, 6. juni, 15. august, 7. november, 6. december
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: Afventer...
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 18. april, 13. juni, 22. august, 31. oktober,
12. december
Tid: 12.00 - 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 24. april, 19. juni, 28. august, 23. oktober,
17. december
Tid: 18.00 – 22.00
Sted: ToRVEhallerne i Vejle

Dato: Afventer...
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

KOMMENDE BEGIVENHEDER

Begivenhed: Nytårskur (Virtuel)
Dato: 5. Januar 2026

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

Begivenhed: The Gathering i København
Dato: 11. & 12. September 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



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.