



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

May Bottling List



**GET INTO
THE GOOD STUFF
FROM EVERY WHISKY REGION**

BOTTLES AVAILABLE IN WEBSHOP
AFTER THE VIRTUAL TASTINGS - WWW.SMWS.DK

KÆRE MEDLEM

Lad mig starte med at sige tak for den store opbakning vi så til de netop overståede casual days. Rigtig mange medlemmer mødte op med godt humør. Jeg holder meget af de mange gode snakke der opstår undervejs på turen.

Billetter til næste års festival er nu til salg i webshoppen, og der er allerede mange der har fået sikret sig billet. Det tyder på endnu en stor fest, der næste år løber fra den 3. til og med den 6. februar. Vi er i gang med at sætte et spændende program sammen – det hører du naturligvis nærmere om når vi kommer tættere på.

I indeværende Outturn kan du læse om de flasker SMWS har aftappet som en hyldest til de skotske whisky regioner. Maj måned er traditionelt set den måned hvor diverse festivaler afholdes i Skotland. Det er nogle virkelig spændende aftapninger, og har du sikret dig et smagesæt, kan du smage med når Terje og undertegnede sender live fra bunkeren i Vejle. Vi smager de første fem aftapninger lørdag den 2. maj kl. 14.00 og så tager vi de fire tørvede tirsdag den 26. maj kl. 19.00. Vi håber at du har lyst til at kigge med.

Den 3. maj kl. 14.00 sætter vi billetter til salg til The Gathering, som foregår i København fra den 11. til den 12. september. Eventet i København er hovedeventet til The Gathering, hvor der vil være en udvidet bar på casual præmisser, og så vil der være nogle små smagninger i løbet af dagene som du kan tilmelde dig hvis du har lyst.

I år vil der også være en decideret Gathering smagning, som vil blive afholdt forskellige steder rundt om i landet. Du kan i dette blad kigge under events for at se hvor smagningerne bliver afholdt. Smagningen vil være den samme alle steder, og afholdes naturligvis også i København. Billetter til alle smagninger sættes til salg den 31. maj kl. 14.00.

Så har vi et par Fars dags oplevelser på programmet. Torsdag den 4. juni er vi vært ved en gourmet aften på Restaurant Skovbakken i Odder, hvor vi parrer 4 whisky til noget lækkert mad, efterfulgt af noget ikke-whisky til kaffen. Det kan du læse mere om på smws.dk under smagninger.

Den 5. juni har du mulighed for at deltage i en lignende oplevelse på Karetten i København, det kan du ligeledes læse mere om samme sted.

Herefter står den på en ny runde casual days inden sommerferien banker på – og billetterne hertil finder du også under smagninger.

God fornøjelse med læsningen,

Med venlig hilsen,

Thomas Korsgaard



A NUMBER FROM DOWN UNDER

TOASTED OAK & VANILLA

CASK NO. 60.55

DKK 795



CASK	Ex-Bourbon / 2. Fill HTMC Barrel
DATE DISTILLED	3-April-2014
AGE	11 years
STRENGTH	59,4%
REGION	Highland
OUTTURN DK	30 bottles

A sweet, fruity aroma reminding us of cantaloupe melon next to warm marzipan croissants, apricot jam and French pear clafoutis made for a very comforting opening. On the palate we found a coconut chai latte with chilli flakes, plus more pears – this time pear tarte tatin and caramelised pears served with armagnac cream. After reduction the main difference was the appearance of coconut, in the form of coconut milk, coconut buttercream frosting and a classic Australian lamington: sponge cake dipped in chocolate and then coated in desiccated coconut. To taste, we had gingerbread cake with lemon glaze and, in the finish, sweet quince paste. Following seven years in an ex-bourbon barrel, we transferred this whisky into a heavy toasted medium charred second fill barrel.

A BUBBLY TWIST

TOASTED OAK & VANILLA

CASK NO. 93.229

DKK 695



CASK	1. Fill Barrel
DATE DISTILLED	11-Juni-2015
AGE	10 years
STRENGTH	57,3%
REGION	Campbeltown
OUTTURN DK	30 bottles

We were served a champagne margarita: a mixture of tequila, orange liqueur, lime juice, agave syrup and champagne presented in a salt-rimmed cocktail glass and garnished with a slice of lime. To taste, we dined on vanilla custard with roasted, chilli-spiced pears and rustic sourdough rye bread which we ate with salted butter and clover honey. Following the addition of water, we poured ourselves a wheat beer with that so familiar banana scent, while opening a box of homemade jaffa-type cakes made with marmalade-spiked orange jelly and rich dark chocolate. There was still a chilli heat on the palate yet balanced by the sweetness of tropical papaya scones with a vanilla glaze.

SCOOP, DUNK, WRAP

SWEET & ZESTY

CASK NO. 39.311

DKK 795



CASK	1. Fill Barrel
DATE DISTILLED	26-April-2012
AGE	13 years
STRENGTH	61,6%
REGION	Speyside
OUTTURN DK	30 bottles

We kicked things off by throwing strawberries on toast, orange oil and a sweet barbecue sauce on to a mesquite-fired charcoal grill. The palate gave golden syrup, spiced with white pepper and ginger, with a slice of pecan pie atop a wedge of victoria sponge. We then dunked spiced fig rolls into plum jelly and vanilla custard before water elevated lighter, fruity notes. The nose was a concoction of lemon curd, melon, grapes and brown wrapping paper, while the palate became a rich mix of toffee and tobacco, served with a scoop of winter-spiced vanilla ice cream.

BUEN PROVECHO

DRIED FRUITS & SPICES

CASK NO. 50.121

DKK 695



CASK	1. Fill Oloroso Hogshead
DATE DISTILLED	5-July-2018
AGE	7 years
STRENGTH	58,5%
REGION	Lowland
OUTTURN DK	30 bottles

We opened a bottle of orange liqueur made from Seville oranges, lemons, cardamom and cloves to discover an intriguing combination of citric, spicy and sweet aromas of dried fruits. On the palate, an initial kick of aleppo pepper was followed by Colombian-style chicharrón (fried pork belly), and a serrano bocadillo, a popular sandwich in Andalusia made using serrano ham, pork loin, green peppers, tomatoes and olive oil. Following reduction, after a whiff of tea tree essential oil, we prepared aubergine fritters with honey and a traditional Dundee fruit cake. To taste we found plenty of nuts, mainly walnuts and hazelnuts, and a mouthcoating, sweet sensation of chocolate-dipped custard creams.

NUTTY AND FLUFFY

DRIED FRUITS & SPICES

CASK NO. 1.306

DKK 895



CASK	Ex-Bourbon / 1. Fill American Oak PX Hogshead
DATE DISTILLED	25-January-2012
AGE	13 years
STRENGTH	58,2%
REGION	Speyside
OUTTURN DK	30 bottles

The descriptors came thick and fast on the nose, including butterscotch, marzipan, roses and candied grapefruit peel next to soft leather and cigar boxes. On the palate there was, to begin with, a definite woody flavour but that soon evolved into nutty and fluffy whipped brown butter, candied blood orange slices and chocolate button shortbread cookies. After reduction, we detected prune tart with frangipane, blackcurrant jam on warm croissants and toasted almonds. The taste was a slice of Selkirk bannock with plenty of butter and strawberry jam, and a side of dulce de leche. Following 10 years in a first fill ex-bourbon barrel, we transferred this whisky into a first fill American oak PX hogshead.

RED WINE AND A BUNCH OF THYME

SMOKY & FRUITY

CASK NO. 66.259

DKK 1.795



CASK	Ex-Bourbon / 2. Fill Cabernet Sauvignon
DATE DISTILLED	27-May-1998
AGE	27 years
STRENGTH	50,9%
REGION	Highland
OUTTURN DK	24 bottles

We were transported into the library of a stately home, the scent from a bunch of fresh flowers on the varnished centre table mingling with aromas of old leather and tobacco. On the palate, we dined on smoky orange-glazed duck breast served with a sauce blending triple sec, red wine and thyme. Reduction shifted us to the shoreline, eating sweet chilli-barbecued prawns and a warm grilled lobster salad with lemon and thyme butter. We finished with a perfectly 'thymed' smoky Manhattan using equal measures of sweet and dry vermouth and garnished with a sprig of thyme. Following 24 years in an ex-bourbon hogshead, we transferred this whisky into a second fill 300-litre cask previously containing cabernet sauvignon.



ANDALUSIAN SMOKE

SMOKY & FRUITY

CASK NO. 3.363

DKK 1.995



CASK	Ex-Bourbon / 1. Fill American Oak Oloroso Hogshead
DATE DISTILLED	16-February-2004
AGE	21 years
STRENGTH	55,8%
REGION	Islay
OUTTURN DK	30 bottles

We imagined sitting on a beach to watch the sunset while sipping on an Andalusian Smoke cocktail of fino sherry, smoky mescal, lemon juice, basil syrup and a dash of creole bitters. The palate brought us a fascinating partnership of opposing flavours – ripe papaya and pineapple alongside meadowsweet cordial, heather honey and burning lavender. Adding a drop of water, the air filled with a mixture of incense and driftwood bonfire smoke, the Panellists cutting loose at a beach hip-hop party. To drink we had two green teas: Chinese jasmine dragon pearl, and Japanese hōjicha, roasted in a porcelain pot over charcoal. Following 17 years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak oloroso hogshead.

PENICILLIN COCKTAIL

SMOKY & FRUITY

CASK NO. 29.308

DKK 3.595



CASK	Ex-Bourbon / 1. Fill Spanish Oak Oloroso Hogshead
DATE DISTILLED	14-May-1998
AGE	27 years
STRENGTH	58,7%
REGION	Islay
OUTTURN DK	24 bottles

Despite the age and the clear influence of the Spanish oak sherry, this cannot hide its provenance: there was a medicinal and antiseptic scent in the air. But there was also a steaming hot French onion soup with smoked chorizo on offer. On the palate, after the initial struck match, there was plenty of sweet and smoky goodness – smoked strawberries, and toasted waffles with raspberry jam and maple syrup. Reduction added a smouldering rosemary twig before we had chicken with black lime and plenty of speck. The taste was just like a Penicillin cocktail: smoky whisky, ginger, honey syrup and lemon juice. Following 21 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

STUFF STORIES ARE MADE OF

BOLD & PEATY

CASK NO. 10.294

DKK 895



CASK	2. Fill Barrel
DATE DISTILLED	24-October-2013
AGE	12 years
STRENGTH	59,0%
REGION	Islay
OUTTURN DK	30 bottles

“That’s the stuff stories are made of” and “that cleared my sinuses” were just two of the many comments immediately after nosing for the first time. We found plenty of sea spray, fruity sweetness and – have we not mentioned it yet? – smoke! On the palate, this was like a sip from a sailor’s hip flask as they brace for the storm and try to steer their ship through heavy seas – not for the faint-hearted. The addition of water felt like the light at the end of the tunnel, that first ray of sunshine breaking menacing clouds as the gentle fruity sweetness made a comeback. Navigating now in calmer waters we lit a cigar and thought of the tales we could tell when back home.

NÆSTE CASUAL DAYS 2026

Dato: 5. juni 2026
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 6. juni 2026
Tid: 12.00 – 16.00
Sted: Karetten i København:

Dato: 6. juni 2026
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 13. juni 2026
Tid: 12.00 -15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 19. juni 2026
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 19. juni 2026
Tid: 18.00 – 22.00
Sted: ToRVEhallerne i Vejle

Dato: 20. juni 2026
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

KOMMENDE CASUAL DAYS 2026

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

Dato: 15. august, 7. november, 6. december
Tid: 12.00 – 16.00
Sted: Karetten i København:

Dato: 15. august, 24. oktober, 19. december
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 21. august, 30. oktober
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

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

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

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

KOMMENDE BEGIVENHEDER

Begivenhed: Virtuelle smagninger af Maj Outturnet
Dato: 2. maj 2026 + 26. maj 2026

Begivenhed: Whisky & Gourmetaften på Restaurant
Skovbakken i Odder
Dato: 4. juni 2026

Begivenhed: Fars dags smagning i København
Dato: 5. juni 2026

Begivenhed: Gathering smagning i Esbjerg
Dato: 10. September 2026

Begivenhed: The Gathering i Grenaa
Dato: 11. September 2026

Begivenhed: The Gathering i København
Dato: 11. & 12. September 2026

Begivenhed: Gathering smagning i Aarhus
Dato: 13. September 2026

Begivenhed: SMWS Festival i Vejle
Dato: 3. Februar – 6. Februar 2027

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.