

# Outturn

*December 2018 Bottling List*

## CHRISTMAS PARCELS

Bring happiness, joy and good cheer to the season with this collection of perfectly paired presents and stocking filler single casks.



**BOTTLES AVAILABLE IN WEBSHOP**

**23. DECEMBER - 01.00 PM - WWW.SMWS.DK**

# KÆRE MEDLEM

Her hvor julemåneden nærmer sig, er det samtidig blevet tid til årets sidste Outturn. I dette Outturn finder du også datoerne for Casual Days i 2019 for Aalborg, Aarhus, Vejle og København. Datoerne for Esbjerg og Tønder er ikke på plads i skrivende stund, men vi er tilbage på de to lokationer til april. I Odense holder vi nu en lille tænke pause, da det desværre ikke ser ud som om at vi kan tiltrække gæster nok på hverdags aftener.

Efter juleferien er der ikke længe til årets helt store SMWS begivenhed, Festivalen i Vejle den første weekend i februar. Lørdagen inden kommer vi forbi København, så de der ikke har mulighed for at deltage i løjerne kan smage det Outturn der danner rammen om torsdagen i Vejle inden Festivalen endelig går i gang.

Der er stadig mulighed for at få billetter til både fredag og lørdag, og der er ligeledes god mulighed for at deltage i en smagning, hvis skulle man have lyst til at forkæle sig selv yderligere. Husk også at få købt mad billetter inden slaget går i gang, det er ikke muligt at benytte sig af tilbuddene efter den 30. januar, da de respektive køkkener skal have besked om antal inden da. Vi glæder os til at feste med jer.

2018 var året hvor vi oplevede den første online smagning, sendt til alle medlemslande, som et led i fejringen af 35 års jubilæet. Den opbakning de danske medlemmer bidrog til smagning er ikke gået upåagtet hen. Dejligt at så lille et land alligevel formår at gøre sig positivt bemærket. Jeg har sagt det før, men det kan ikke siges for ofte. Jeg var meget stolt at det danske bidrag – tak for det!

2018 var også året hvor jeg fik frigivet noget tid til også at deltage på casual days i København. Det har været rigtig rart for mig at få hilst ordentligt på vores medlemmer i den østlige del af landet. Vi ses igen i det nye år. Mit årlige besøg på Færøerne var som altid en uforglemmelig oplevelse, og jeg glæder mig allerede til at besøge de herlige mennesker igen.

Et hurtigt blik fremad på første halvår af 2019 byder først og fremmest på festivalen i februar. Vi vil også være at finde på whiskymessen i Kolding i starten af marts. Færøerne for mit vedkommende, samt forårets casual days. Endelig ser vi også frem til at præsentere den tredje flaske i Art Collection serien – meget mere om dette senere.

Vi håber at så mange som muligt har lyst, tid og mulighed for at julehygge med os på casual dagene i december. Til alle dem vi ikke møder i december, er der kun tilbage at ønske en god jul og et godt nytår, med tak for alle oplevelserne i 2018. Til alle andre - vi ses derude i landet.

På hele holdets vegne  
Thomas Korsgaard



# CHARDONNAY FLAVOURED WHITE WINE GUMS

SPICY & SWEET

CASK NO. G1.16  
DKK 1.100



CASK	Ex-Oloroso Sherry Butt / 2. Fill HTMC Hogshead
DATE DISTILLED	23-October-1991
AGE	26 years
STRENGTH	61,9%
REGION	Lowland
OUTTURN DK	30 bottles

We imagined having a picnic in a pine forest by the beach, getting brand new folding camping chairs out, starting a barbeque using grapeseed oil and blowing up a beach ball for the kids to play with. Then it was time to eat and we all tucked into a delicious sweet and nutty Moroccan couscous to which we added roasted vegetables, chick peas and almonds. With water we started to grill some corn on the cob and, as we packed up to leave, we all enjoyed Chardonnay flavoured white wine gums. After twenty five years in an ex-Oloroso butt we transferred this whisky into a 2nd fill butt with a heavy toast and a medium char.

# NUTTY MINT CHOCOLATE MUFFIN

SPICY & DRY

CASK NO. 73.106  
DKK 900



CASK	Refill Sherry Butt
DATE DISTILLED	24-September-2001
AGE	16 years
STRENGTH	55,7%
REGION	Speyside Deveron
OUTTURN DK	42 bottles

We were greeted by creamy hazelnut praline paste, maple syrup and agave nectar followed by an iced ginger cake and Stollen bites (soft spiced fruit bread with marzipan, raisins, sultanas and citrus peel). We found juicy sultanas and plums as well as slow-roasted cherry tomatoes with basil oil on the palate neat, whilst in the finish a chewy chocolate gingerbread cookie. Water added a berry salad with balsamic vinegar and honey as well as a coconut and raspberry jam loaf cake on the nose whilst to taste, bursting with rich dark cocoa, mint flavour and crunchy hazelnuts like in a nutty mint chocolate muffin.



# SPEYGERMEISTER

DEEP, RICH & DRIED FRUITS

CASK NO. 76.139

DKK 875



CASK	Ex-Bourbon / 1. Fill PX Sherry Hogshead
DATE DISTILLED	1-October-2002
AGE	15 years
STRENGTH	56,5%
REGION	Speyside Spey
OUTTURN DK	36 bottles

The panel found this immediately earthy and organic with plum chutney, spicy wood, honey cake, molasses, pomegranate syrup, menthol sweets, lemon butter and pear liqueur. A little water revealed Jagermeister, flapjacks, flambéed raisins, throat sweets, orange bitters, lemon oil, blossom, coriander marmalade and coal hearths. On the palate there was charred pineapple with herbal sweetness and some summer fruit barley water. Also notes of grape must, aged riesling, wax, mineral oil and dried tarragon. Reduction gave deeper tannin, malt loaf, honey comb, cinnamon buns, lanolin, paraffin wax, rosewater and earl grey tea. Matured for 13 years in a bourbon hogshead before being transferred to a first fill PX sherry hogshead for the remainder of its maturation.

# THE INNER LIGHT

OLD & DIGNIFIED

CASK NO. 46.68

DKK 1.250



CASK	Refill Hogshead
DATE DISTILLED	16-November-1992
AGE	25 years
STRENGTH	53,9%
REGION	Speyside Lossie
OUTTURN DK	24 bottles

A luscious and inviting aroma of green fruit syrups, wax polish, incense, stone fruits and wildflowers. Underneath there is an earthy streak and a silky note of honey infused porridge. Water gives more floral aspects, blackcurrant compote, pecan, banana, marzipan, cherry liqueur, boot polish and mandarin with a few touches of dried herbs and honeycomb. The palate begins with manuka honey, tea tree oil, darjeeling tea and lemon cake. A few drops of clove oil and some poppy seeds as well. With water there's dark chocolate, ginger and bark. A wee kumquat and some marmalade on rye bread leads us into a long and moreish finish.





# THICK AND JUICY

JUICY, OAK & VANILLA

CASK NO. 35.208  
DKK 800



CASK	1. Fill Hogshead
DATE DISTILLED	13-December-2002
AGE	15 years
STRENGTH	58,1%
REGION	Speyside Lossie
OUTTURN DK	24 bottles

A well matured dram that started with an array of aromas of vanilla fudge, glazed ham, burnt wood, coconut, fruit salad, ash, pepper and malt. A sip at full strength showed it to be thick and juicy. Honey, oak, chocolate, spiced vanilla, tropical fruits, tobacco and a winey taste all packing a punch. Adding water took us to summer days in a conservatory, all heady floral and spicy. But it was also creamy with vanilla custard and porridge then becoming nutty. The taste was creamy too with gentle tannins and tobacco, rich honey, light spices, chocolate, cherries and coconut. A satisfying finish.

# BARNACLES ON A SHIP'S OAR

OILY & COASTAL

CASK NO. 4.245  
DKK 825



CASK	Refill Hogshead
DATE DISTILLED	17-January-2005
AGE	13 years
STRENGTH	56,6%
REGION	Highland Island
OUTTURN DK	36 bottles

We could practically hear the waves as they rhythmically rearranged the pebbles and seashells up and down the beach. Gusts of sea air brought a perfumed note of lavender that combined with sweet wafts of salted toffee and bramble jam. Burnt notes flickered like kindling in a stove and blackcurrants on the bonfire whilst a sweet maritime aroma came from lobster tails sizzling on the barbeque. The palate carried clean and mineralic properties that encapsulated the flintiness of pouilly fume white wine. Droplets of lime juice splashed onto sweet scallops and salted popcorn as we approached the well-rounded finish of liquorice and salt-crusted ship's oars.





# A MATCH MADE IN HEAVEN

LIGHTLY PEATED

CASK NO. 29.254  
DKK 875



CASK	Refill Barrel
DATE DISTILLED	29-August-2008
AGE	9 years
STRENGTH	60,3%
REGION	Islay
OUTTURN DK	24 bottles

Very inviting nose neat, grilled jerk shrimps and pineapple skewers next to spice-grilled (cinnamon, cloves and vanilla bean) pineapple with smoky mescal-whipped cream and a white pepper and ginger lemon cake. Initially a spicy, sweet, hickory peat smoke assault, which however soon mellowed ever so slightly and making it overall an exhilarating experience. With some water burnt heather and lavender was added on the nose whilst a briny, salty, sweet melange developed on the palate, like a bowl of sweet briny mussels with crispy smoky bacon – a match made in heaven, or indeed in your glass!

# FARM SALAD

LIGHTLY PEATED

CASK NO. 66.133  
DKK 775



CASK	Refill Hogshead
DATE DISTILLED	6-March-2006
AGE	12 years
STRENGTH	57,9%
REGION	Highland Eastern
OUTTURN DK	42 bottles

The panel found soot, wood char and watercress at first nosing. Along with clay ovens, smoked earth and rather typical melee of oils, waxes, herbs, lemon peel and hay loft. Water brought out lemon balm, gorse bush, crushed ivy, fabric, coal tar soap and sheep's wool. A lick of burning heather in the background. It arrives in the mouth with a glistening frying bacon quality. Then notes of grilled artichoke, lemongrass, barley sugar and hay. Some sweet peats, salted peanuts and a mineralic, riesling edge. Dilution revealed a flintier side with white fruits, citrus, flowers, hessian, farmyard qualities and green pepper.



# THE LEVIATHAN WAKES...

PEATED

CASK NO. 10.152  
DKK 800



CASK	Refill Hogshead
DATE DISTILLED	10-December-2007
AGE	10 years
STRENGTH	58,7%
REGION	Islay
OUTTURN DK	30 bottles

The Panel discovered a big old bag of kippers, wood smoke, peat oils, grilled whelks, smoked mussels in brine, lemon juice, wood ash and fishing nets. Also some herbal touches and a few crushed twiglets. Water gave us wet and burning leaves with a fisherman's oilskins, Arbroath smokie, salt and vinegar crisps and a dollop of mercurochrome. In the background some foaming rock pools and a little star anise. The palate revealed a peat-fired kiln, liberally poured mezcal, gentian eau de vie, tar liqueur, smoked tea then some heather, burnt toast and a BBQ turkey sandwich. Reduction brought out more mineralic notes such as wet pebbles, lime juice, coal tar soap, sea greens, smoked venison, smouldering heather and ash-rolled Goat's cheese.

# CHARCOAL IN A JAM JAR

PEATED

CASK NO. 53.263  
DKK 800



CASK	Refill Hogshead
DATE DISTILLED	24-September-2007
AGE	10 years
STRENGTH	58,8%
REGION	Islay
OUTTURN DK	24 bottles

With a sweetness that seemed unbounded we swam through mango sorbet and cream tea with strawberry jam before arriving at smoked muscles and scallops on a pebbly beach. A suggestion of heather brought a floral flair that exquisitely framed balsamic vinaigrette on fresh oysters. The palate carried a scorched demeanour like Icarus without sun lotion as we discovered burnt apricot turnovers and charcoaled twigs dipped into honey. The ash from incinerated applewood floated down onto sweet lobster meat and shortbread with a dollop of burnt bramble jam. Smoked cream left us with a lovely mouthfeel however judicious care should be taken if adding water to preserve the full character.





# A SLICE OF PASTIS GASCON

SINGLE CASK SPIRITS

CASK NO. A4.3  
DKK 775



CASK	Armagnac Barrel (Gascon Black Oak)
DATE DISTILLED	Vintage 2004
AGE	Vintage 2004
STRENGTH	47,3%
REGION	Bas Armagnac
OUTTURN DK	24 bottles

We began with nostalgic aromas of orange segments at halloween, with sweet treats of chocolate and nougat. “Dookin’ for apples”<sup>\*</sup> exclaimed one panellist, whilst those apples were wrapped up in a luxurious Pastis Gascon<sup>\*\*</sup> for another. An almost woody nuttiness enveloped the experience, whilst juicy pineapple pastries had the panel floating towards the rewards on a “Disney” inspired cloud of temptation. The body was full, as was the taste. Obvious leather and orange notes were accompanied by Werther’s Original and white chilli chocolate nibs. “Easy drinking” was the general vibe, but the complexity made this so much more. If you wish to spend an age enjoying a glass, you shall. <sup>\*</sup>Also known as “bobbing for apples”. The aim is to grab floating apples from a basin of water with your teeth. <sup>\*\*</sup>A delicious Gascon apple tart made with filo pastry.

# CHOCOLATE-CHILLI COMBO

SINGLE CASK SPIRITS

CASK NO. R9.4  
DKK 775



CASK	Refill Barrel
DATE DISTILLED	29-February-2004
AGE	13 Years
STRENGTH	62,1%
REGION	Panama
OUTTURN DK	36 bottles

Comforting warm, sweet and spicy aromas wafting through the room of German lebkuchen (honey and spiced biscuits) marzipan stollen (fruit bread containing dried fruits and raisins covered in icing sugar), ginger bread man and banana chocolate chip loaf. On the palate neat a sweet, bitter, and spicy flavour explosion like that of a chewy dark chocolate brownie combined with the tartness of sour cherries and the addition of a chipotle chilli pepper. With a drop of water we actually did smoke and dry the ripe red jalapeno peppers to make chipotle but that was in a walk-in humidor where we all lit a hand-rolled cigar.

## NÆSTE CASUAL DAYS 2018

Dronning Louise i Esbjerg: 14.00 – 17.00  
15. December 2018

Kareten i København: 13.00 – 17.00  
22. December 2018

Hagges Musik Pub i Tønder: 19.00 – 22.00  
11. December 2018

ToRVEhallerne i Vejle: 19.00 – 01.00  
20. December 2018

Mig & Ølsnedkeren i Aarhus: 12.00 -15.00  
15. December 2018

Basement Beer Bar i Aalborg: 12.00 – 15.00  
8. December 2018

**BESTILLING TIL: TKO@SMWS.DK**

## CASUAL DAYS I 2019

Dato: 13. April 2019, 8. Juni 2019, 17. August 2019  
9. November 2019, 7. December 2019  
Tid: kl. 12.00 - 15.00  
Sted: Basement Beer Bar i Aalborg

Dato: 6. April 2019, 15. Juni 2019, 24. August 2019,  
2. November 2019, 14. December 2019  
Tid: 12.00 -15.00  
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 12. April 2019, 21. Juni 2019, 16. August 2019  
8. November 2019, 19. December 2019,  
Tid: kl. 19.00 – 01.00  
Sted: ToRVEhallerne i Vejle

Dato: 26. Januar 2019, 30. Marts 2019, 22. Juni 2019  
31. August 2019, 26. Oktober 2019, 21. December 2019  
Tid: 13.00 – 17.00  
Sted: Kareten i København

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

Dato:  
Tid: 19.00 - 22.00  
Sted: Hagges Musik pub i Tønder

Tilmelding med navn på evt. gæst som altid til: [TKO@SMWS.DK](mailto:TKO@SMWS.DK)

## EVENTS CALENDAR

### SMWS FESTIVAL

Dato: 31. januar - 3. februar 2019  
Sted: ToRVEhallerne i Vejle

### TASTINGS

### SMWS SMAGNING PÅ MIG & ØLSNEDKEREN

Mejlgade 12, 8000 Aarhus C  
Tickets: [smws.dk](http://smws.dk) – Eller ved henvendelse  
til mig & Ølsnedkeren

### GLOBALE PARTNERBARER

Mig & Ølsnedkeren Mejlgade 12 8000 Aarhus C	ToRVEhallerne Fiskergade 2-8 7100 Vejle
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Dronning Louise  
Torvet 19  
6700 Esbjerg

### PARTNER RESTAURANTER

Kryb i ly kro  
Kolding landevej 160  
7000 Fredericia

## TORVEHALLERNE I VEJLE:

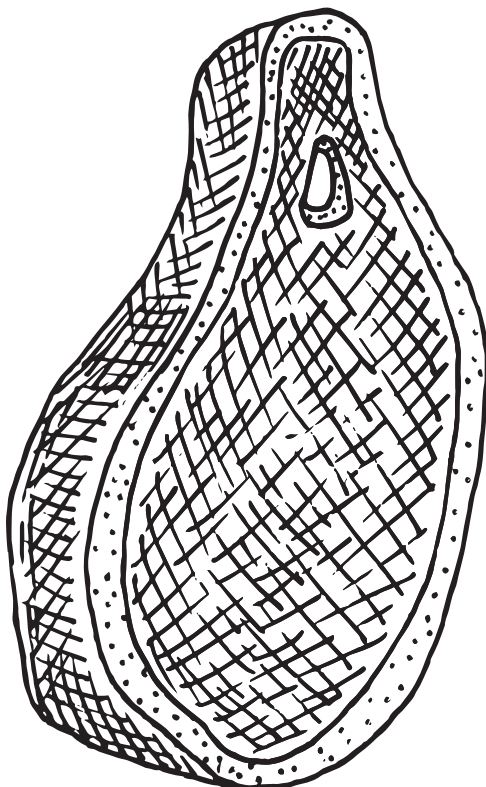
“Bar´ sushi”, “Jacobsen Spisehus” og “Bistecca Italian Steak & Bistro”, 10% rabat ved bespisning mod forevisning af medlemskort.

**Book bord på**  
info@torvehallerne.dk eller på  
79 42 79 00.

## KARETEN I KØBENHAVN:

I forbindelse med Casual Day på Kareten i København, gives 10% ved bespisning mod forevisning af medlemskort.

**Book bord til frokost eller middag på:**  
info@kareten.dk eller på 32 54 95 50



A close-up, low-angle shot of a person's hands pouring whisky from a clear glass decanter into a lowball glass filled with ice. The scene is dimly lit, with warm, golden light highlighting the liquid and the person's hands. The person is wearing a dark sweater over a collared shirt. The background is dark and out of focus, showing a wooden table and a pair of glasses.

**WOULD YOU LIKE  
TO BUY THE SAME  
WHISKY FOR LESS?**

*Invite your friend to join the society and receive  
100DKK discount on a bottle of whisky!*