



# Outturn

*February 2019 Bottling List*



## A SENSORY REVELATION

Quench your thirst for knowledge and new discoveries, our colourful collection of single casks is a revelation for the senses.

BOTTLES AVAILABLE IN WEBSHOP  
04. FEBRUARY - 1.00 PM - [WWW.SMWS.DK](http://WWW.SMWS.DK)

# KÆRE MEDLEM

Årets SMWS Festival er lige rundt om hjørnet, og vi glæder os til at feste med jer alle, samt nyde de mange gode dråber sammen. Februar måneds Outturn byder på nogen spændende flasker, fra destillerier vi ikke ser så tit, krydret med nogle særdeles velkendte i SMWS regi.

Som bekendt kommer Faer Isles og fortæller om deres planer om et nyt destilleri på Færøerne. Der er købt friskbrygget øl til hanerne fra Ebeltoft Gårdbryggeri. Festival fadet står klar til at blive aftappet af deltagerne selv og hele holdet bag os er toptunede og klar til at yde den bedste service, så vi endnu engang kan få afholdt Danmarks hyggeligste whisky festival.

Nu hvor vi er ved Festivalen, så er det meget vigtigt at deltagerne får bestilt deres frokost og aftensmad, senest mandag den 28. januar, såfremt der ønskes gjort brug af et eller flere af de mange gode tilbud. Dette for at køkkenerne har de bedst mulige vilkår for at planlægge servicen.

Skulle du ikke have fået købt billet til messen, er der stadig få billetter tilbage til om fredagen. Vi bliver ved til kl. 20.00 efterfulgt af koncert med Robin Laing, så kan du ikke få fri, kan du stadig være med fra om eftermiddagen :)

Vi tyvstarter lidt på løjerne med en ekstra Casual Day i København, lørdag den 26. januar hvor du har mulighed for at smage Outturnet. Husk at sende en mail om din deltagelse så vi er sikre på at der er pladser nok til alle.

Har du mulighed for at komme til Vejle, er der Casual Day torsdag den 31. januar, hvor der ovenikøbet er mulighed for at deltage i en Single Cask Spirits smagning med John McCheyne, eller en whisky smagning parret med diverse oste sammen med Terje Thesbjerg. Der kræves ikke billet for at deltage i Casual Day om torsdagen – kun en tilmelding til undertegnede.

Og så en sidste nyhed i denne omgang. Vi har etableret en fysisk medlems butik i Torvehallerne i Vejle, der kommer til at have faste åbningstider. Dørene bliver slået op for første gang ved Festivalens start. Skulle du have et ærinde i nærheden af Vejle i fremtiden, er du altid velkommen til at kigge ind til en snak og en smagsprøve – mere om dette følger senere på [smws.dk](http://smws.dk).

På snarligt gensyn

Thomas Korsgaard



# PIRATES OF THE PERCOLATOR

SPICY & SWEET

CASK NO. G7.13  
DKK 1.100



CASK	2. Fill Barrel
DATE DISTILLED	22-September-1992
AGE	25 years
STRENGTH	58,9%
REGION	Lowland
OUTTURN DK	30 bottles

On a balsa wood galleon bursting with barrels of Jamaican rum, the pirates were having a brew. A heavy waft of Demerara sugar and coffee dregs bellowed from the galley, merging with ginger sponge cake topped with vanilla icing and macadamia nuts. Tropical fruits were represented by sliced mango, guava and baked banana covered with melted dark chocolate. Hazelnut spread and buttered brown bread brought a sweetness that fused into toasted marshmallows and fresh doughnuts dipped in white chocolate. A warm orange oil glow illuminated the voyage as the ship sailed onto lands of vanilla, coconut and sticky glazed fruits.



# SWIMMING IN TRIFLE

DEEP, RICH & DRIED FRUITS

CASK NO. 7.201  
DKK 750



CASK	2. Fill Sherry Butt
DATE DISTILLED	12-October-2007
AGE	10 years
STRENGTH	57,6%
REGION	Speyside Lossie
OUTTURN DK	54 bottles

Heady aromas surrounded us in a seemingly endless stream of strawberry tarts with fragrant sandalwood and cinnamon, nutmeg and ginger. Like swimming in boozy Marsala trifle we found ourselves engulfed by sweet wine and rich fruit. Honey roast cashews with a dusting of cumin turned towards soft leather notes and pine shavings on cured ham. Remaining opulent and sweet we discovered banana flambéed in spiced rum and sprinkled with muscovado sugar. Rosewater took on a tannic structure as it changed into strong earl grey tea with liquorice before a dry finish left us with the mouth coating texture of banana skin.



# FATA MORGANA

DEEP, RICH & DRIED FRUITS

CASK NO. 35.224

DKK 1.275



CASK	1. Fill Toasted Oak Hogshead
DATE DISTILLED	17-November-1994
AGE	23 years
STRENGTH	57,1%
REGION	Speyside Lossie
OUTTURN DK	36 bottles

Give this one time to open up and you will be richly rewarded. At first with ras el hanout (a Moroccan spice mix) followed by macadamia praline and Frangelico and espresso granite parfait as well as chocolate ginger lychees. Deep, brooding and dangerous on the palate, well-balanced sweetness and spice transported us to Rick's café in Casablanca where Sam plays the piano and sings "As time goes by". With water, its like the warm wind rustling in the palm trees of an oasis in the middle of the desert where we were sitting in a Bedouin tent smoking apple shisha.

# PASS THE NUTCRACKER

DEEP, RICH & DRIED FRUITS

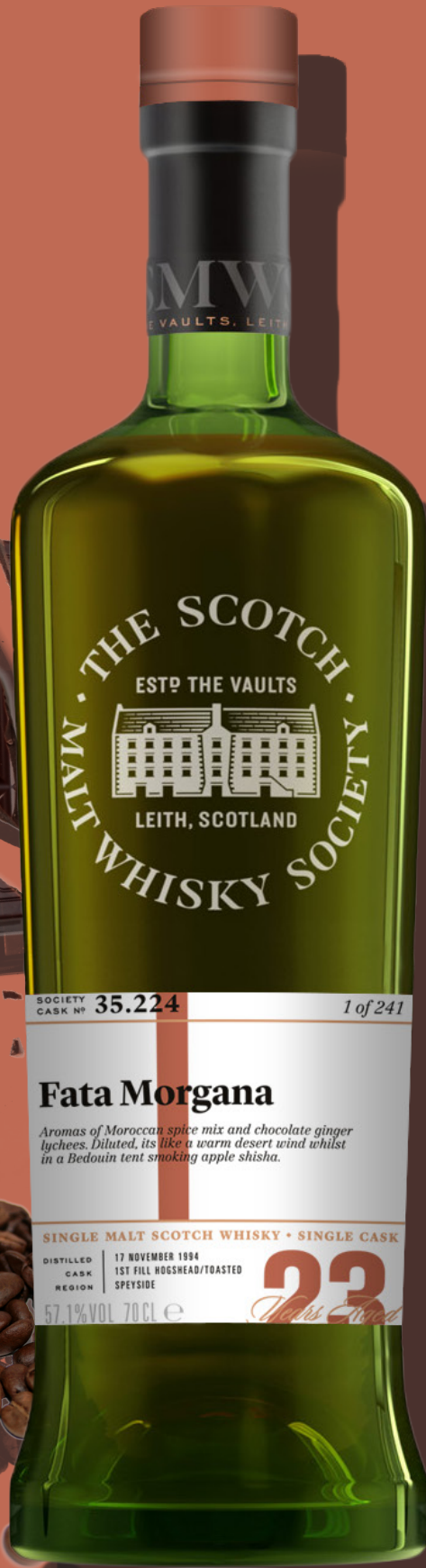
CASK NO. 68.21

DKK 675



CASK	Re-Charred Hogshead
DATE DISTILLED	20-March-2009
AGE	9 years
STRENGTH	55,9%
REGION	Highland
OUTTURN DK	48 bottles

Stewed fruits greeted us with the warm embrace of ginger marmalade and an aged quality reminiscent of old Armagnac. Nutty reverberations brought elements of fine oloroso sherry that deepened with time into figs, dates and orange skin. The warm spice of nutmeg and mace encouraged us to delve into the taste that soon became a smorgasbord of nutty character. Toasted oats, pine nuts, cobnuts and chestnuts all jostled for position. Herbal hues peered through the husks as we found snippets of tart fruit and yoghurt. The finish displayed a strong sense of coconut, neatly packaged in a crate of new oak.



MW  
THE VAULTS, LEITH

THE SCOTCH  
ESTD THE VAULTS  
LEITH, SCOTLAND  
MALT WHISKY SOCIETY

SOCIETY CASK Nº 35.224

1 of 241

## Fata Morgana

*Aromas of Moroccan spice mix and chocolate ginger lychees. Diluted, its like a warm desert wind whilst in a Bedouin tent smoking apple shisha.*

SINGLE MALT SCOTCH WHISKY • SINGLE CASK

DISTILLED 17 NOVEMBER 1994  
CASK 1ST FILL HOGSHEAD/TOASTED  
REGION SPEYSIDE

57.1% VOL 70cl e

22  
Years Old





# RUBY BOOZEDAY

OLD & DIGNIFIED

CASK NO. 46.69  
DKK 950



CASK	Ex-Bourbon / 2. Fill Charred Red Wine Barrique
DATE DISTILLED	28-January-1998
AGE	20 Years
STRENGTH	55,4%
REGION	Speyside Lossie
OUTTURN DK	24 bottles

The panel noted first the enticing ruby hue of the whisky and were then both surprised and delighted to find a complex and delicate aroma brimming with notes of paprika, fragrant pilau rice, cinnamon, sultanas in fruity, Moroccan style couscous and notes of fresh linen and ripe kumquats. With water we also noted many dried fruits, strawberry liqueur, fruit pastilles, hessian, pear tart tatin, apricot jam and lemon oil. The palate displayed a beautifully syrupy texture with notes of maple, strawberry jam, spicy wood char, cannabis resin and smoked thyme. With water adding seville orange marmalade, aged cognac, buttermints and toasted Brazil nuts. Matured for 19 years in a refill hogshead before transfer to a 2nd fill charred red wine barrique.

# SUCH STUFF AS DRAMS ARE MADE ON

OLD & DIGNIFIED

CASK NO. 105.24  
DKK 1.350



CASK	Refill Barrel
DATE DISTILLED	9-September-1992
AGE	25 years
STRENGTH	49,0%
REGION	Speyside
OUTTURN DK	24 bottles

It was love at first nosing for the panel with this one. Immediate beauty, harmonious complexity and pure elegance were all remarked upon. We noted lemon cheesecake, olive oil, nectar, mandarin liqueur, subtle waxes, green tea, sage, buttered crumpets and furniture polish. After some very careful and slight dilution we got white pepper, truffled risotto, camphor, a variety of ointments, herb-infused oil, lapsang souchong and earthen floored wine cellars. To taste this one was just sublime. All on honeyed waxes, interweaving green and tropical fruits, lemon cough sweets, almond paste, soot, mango lassi, mint sauce and distant vanilla. A little water gave aged mead, candle wax and sooty butterscotch. Compelling and totally beautiful.





# A SEASHORE SUNRISE

OILY & COASTAL

CASK NO. 70.28  
DKK 750



CASK	Ex-Bourbon / 2. Fill MTHC Hogshead
DATE DISTILLED	1-May-2007
AGE	11 years
STRENGTH	60,2%
REGION	Highland Northern
OUTTURN DK	24 bottles

The panel were thrilled to find a dram alluding so elegantly to its coastal origins with notes of salted caramel, pink marshmallow, buttermint, gorse flower, camphor, vanilla foam and sultana-strewn muesli. A splash of water and we got sea greens, beach pebbles, sandalwood, hessian, barbour jacket and notes of lime jelly and mole sauce. The palate was no less vigorous and vivid. It kicked off with further sultana notes, then herb butter, ripe papaya, lemon balm, white stone fruits, lightly medicinal gauze and a sweet sootiness. Reduced it revealed some wonderfully soft waxiness, yellow flowers, dried seaweed in Ramen, some cooling bonfire ash and a fading finish full of tropical fruit salad and popcorn. After 9 years in a bourbon hogshead this was transferred to 2nd fill medium toast heavy char hogshead.

# HOSPITAL FACEHUGGER

LIGHTLY PEATED

CASK NO. 93.98  
DKK 775




CASK	1. Fill Barrel
DATE DISTILLED	29-February-2008
AGE	10 years
STRENGTH	58,2%
REGION	Campbeltown
OUTTURN DK	42 bottles

The purest expression of bandages every found in whisky form! A brow and raw hospital clogging up each nostril. Slowly unfolds smoked baby oil, savoury cheese rind, pink peppercorns and a rather feisty cinnamon burn. Water brings a fragrant, almost herbal, restrained smokiness. Touches of kippers, zingly seafood sauce and an intense maritime impression. The mouth is just lashings of embrocations, sea water, oyster sauce, tarry brine, gentian and salty old rope. A Campbeltonian brute! Reduction gives smoked plum sauce, wet beach pebbles, crab meat and mercurochrome. A delicious, fascinating and lumbering old salt monster.

# BURNING BRAMBLE BUSH

PEATED

CASK NO. 53.264  
DKK 825



CASK	Refill Hogshead
DATE DISTILLED	8-July-2006
AGE	11 years
STRENGTH	55,9%
REGION	Islay
OUTTURN DK	24 bottles

The nose neat was like a shortcrust pastry pear tart with a smoky almond frangipane filling, baked to a golden brown colour (that's the tart, not the whisky!) alongside some ever so lightly herbal, waxy and tarry notes – in fact very clean overall. The taste neat was like a burning bramble bush with plenty of smoke and the flames seeming to touch the sky. When we added water aromas of Big Red (cinnamon-flavoured chewing gum), creosote, thyme roasted walnuts and fisherman's rope appeared whilst on the palate; a smoked Pina Colada enjoyed on the teak deck of a luxury yacht.

# GREAT FUN


PEATED

CASK NO. 66.128  
DKK 775



CASK	Ex-Bourbon / 1. Fill Charred Red Wine Barrique
DATE DISTILLED	21-June-2005
AGE	12 years
STRENGTH	57,6%
REGION	Highland Eastern
OUTTURN DK	24 bottles

The nose – sweet peat reek, bandages, earthy; plums soaked in brandy, burnt toast with marmalade and jam. The taste – earthy, deep, woody – syrup of figs, aniseed, liquorice; venison with juniper, dark chocolate, fruits of the forest, redcurrant, leather and pears poached in wine. The reduced nose – Savlon and Euthymol, woollen socks on an Aga, venison goulash, banana toffee and smoke. The reduced palate – chewy and substantial – toffee apple rolled in embers, pickled ginger and blood orange – lots going on and great fun. After 11 years in a bourbon hoggie we moved this into a first-fill charred red wine barrique.







# FULLY LOADED SWEET TROLLEY

SINGLE CASK SPIRITS

CASK NO. A5.3  
DKK 1.000



CASK	Armagnac Barrel
DATE DISTILLED	Vintage 1997
AGE	Vintage 1997
STRENGTH	65,0%
REGION	Bas Armagnac - Baco
OUTTURN DK	30 bottles

Deep rich and opulent, the very quintessence of a Gentleman's club. You settle comfortably into folds of warm leather armchairs, which mingle with wafts of cedar wood and tobacco, with crème brûlée being served. The palate has subdued, quiet low tones where barley sugar discusses the baked custard with orange citrus fruit and toasty spice. The conversation fades very slowly as it resonates at length along polished oak corridors of flavour. From the Baco grape

# THREE SPICE CRÈME BRULEE

SINGLE CASK SPIRITS

CASK NO. R10.2  
DKK 1.750



CASK	Refill Barrel
DATE DISTILLED	31-December-1991
AGE	26 Years
STRENGTH	61,3%
REGION	Trinidad
OUTTURN DK	36 bottles

The aroma zneat reminded us of a hot sweet, spicy and sultry cherry pie with a golden pastry, tender cherries and the juices oozing served straight out of the oven with a scoop of cinnamon vanilla bean ice cream. Surprisingly mellow on the palate neat like a spiced poached pear in a hot chocolate sauce. With water the nose got even richer - if that is at all possible – a caramel apple bread pudding with a Bourbon vanilla sauce and to taste, rum and raisin fudge and a three spice (cloves, cinnamon and nutmeg) Crème Brulee.

**NÆSTE CASUAL DAYS 2018**

Kareten i København: 13.00 – 17.00  
26. Januar 2019

ToRVEhallerne i Vejle: 19.00 – 01.00  
31. Januar 2019

**BESTILLING TIL: [TKO@SMWS.DK](mailto: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: 30. Marts 2109, 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: Haggens 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

**GLOBALE PARTNERBARER**

Mig & Ølsnedkeren  
Mejlgade 12  
8000 Aarhus C

ToRVEhallerne  
Fiskergade 2-8  
7100 Vejle

Dronning Louise  
Torvet 19  
6700 Esbjerg

**PARTNER RESTAURANTER**

Kryb i ly kro  
Kolding landevej 160  
7000 Fredericia

## TORVEHALLERNE I VEJLE:

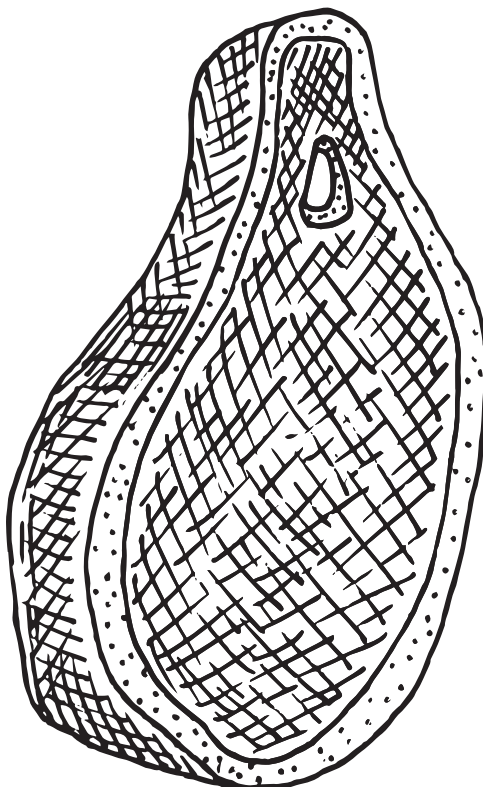
“Bar´ sushi”, “Jacobsen Spisehus” og “Bistecca Italian Steak & Bistro”, 10% rabat ved bespisning mod forevisning af medlemskort.

**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 cubes. The scene is dimly lit, with warm, golden light highlighting the whisky and the person's hands. The person is wearing a dark sweater over a white collared shirt. The background is dark and out of focus, showing a wooden table and a leather bag.

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100DKK discount on a bottle of whisky!*