



Outturn

April 2019 Bottling List

EMBRACE THE EXTRAORDINARY

Get ready for an intriguing sensory adventure: challenge your taste-buds as we celebrate the extraordinary with this exceptional selection of new single casks.



**BOTTLES AVAILABLE IN WEBSHOP
15. APRIL - 1.00 PM - WWW.SMWS.DK**

KÆRE MEDLEM

Det er med stor glæde at kunne præsentere april Outturnet, hvor vi traditionen tro turnerer landet rundt til en omgang Casual Days. Udover de spændende flasker I allerede kan læse om nu, har vi yderligere en overraskelse med, nemlig april måneds HERO aftapning, der først bliver afsløret på dagene.

Det er ligeledes med stor glæde at kunne præsentere den længe ventede Art Collection nummer 3, der naturligvis kan smages og købes på de kommende Casual Days. I kan læse mere om aftapningen i Outturnet, motivet venter vi dog med at afsløre lidt endnu.

Kunstneren Jacob Rantzau, der også stod bag etiketten på den første i serien, har lavet et utrolig smukt værk der kommer til at pryde etiketten. Jacob vil besøge os i Vejle den 12. april, så der bliver mulighed for at få en snak med ham for de der måtte have lyst til det.

Jeg er også nødt til at komme med en lille bøn. Det er rimelig vigtigt for os at I husker at tilmelde jer Casual Days. Jeg er godt klar over at man i enkelte tilfælde først bliver klar over at man kan deltage i sidste øjeblik, og lidt elastik kan vi også godt give her. Men ad hensyn til plads, bemanding, antal flasker osv. så har det en betydning for os hvis 10 mennesker møder op uanmeldt. Dette kun for at sikre at alle for så god en oplevelse som muligt. Vi er godt klar over at det ikke er noget der gøres i ond vilje, så kun en lille bøn herfra.

Medlems butikken i Vejle er lukket fra torsdag den 14. marts til og med mandag den 18. marts på grund af arbejde, men vi åbner dog efter aftale. Fra tirsdag er der åbent hver dag som sædvanligt. Læg også mærke til de udvidede åbningstider, som vi hver uge opdaterer på smws.dk.

Med disse ord er kun tilbage at sige på gensyn, vi glæder os til at hilse på jer alle sammen på de kommende Casual Days.

På snarligt gensyn

Thomas Korsgaard



SUCCULENT AND SATISFYING

SWEET, FRUITY & MELLOW

CASK NO. 7.215

DKK 850



CASK	2. Fill Barrel
DATE DISTILLED	17-September-2002
AGE	15 years
STRENGTH	59,3%
REGION	Speyside Lossie
OUTTURN DK	24 bottles

The lightly perfumed nose hints at orange blossom, jasmine and the Body Shop, but eventually trolley-loads of fruit appear (orange and lemon jellies, dried apple rings, maraschino cherries, Polo Fruits). The palate has dominant top notes of succulent fruits – blackcurrant, pineapple, pear, papaya and kiwi; beneath that are delicate adumbrations of seasoned wood, beeswax and ginger nut biscuits. The reduced nose is fresh and fragrant, like Cornish hedgerows in spring – genteel but bountiful – grass, primroses and fruit sweets in waxed paper. The palate combines marzipan sweetness with tart, juicy fruits (mandarins, grapes) and hints of leather and oak – sweetly satisfying.

THE FUCHSIA IS BRIGHT

SWEET, FRUITY & MELLOW

CASK NO. 95.25

DKK 775



CASK	Refill Hogshead
DATE DISTILLED	16-January-2006
AGE	12 years
STRENGTH	57,8%
REGION	Speyside Spey
OUTTURN DK	24 bottles

A heavy waft of fine ladies perfume and scented hand cream instilled a sense of opulence as we sipped on camomile tea with honey. Vibrant geranium and fuchsia flowers mingled with rose flavoured icing on a thick wedge of marzipan whilst juniper berries and elderflower suggested the arrival of fruity gin cocktails. Refreshments were welcome as sunshine beamed down on dry hay and we felt the heat of chilli and ginger. A touch of mandarin joined honey and cream on strawberries with a cool glass of grape juice before richer notes appeared with raisins and exceedingly dark chocolate. The dry spice of rye bread carried through to the finish where it was joined by well-seasoned wood.

FUN AND FROLIC

SPICY & SWEET

CASK NO. 26.124
DKK 750



CASK	1. Fill Barrel
DATE DISTILLED	24-September-2010
AGE	7 years
STRENGTH	59,4%
REGION	Highland Northern
OUTTURN DK	24 bottles

We were immediately met by the fresh clean lemony aroma of citronella oil used in candles, incense and perfumes next to waxed lemons, lemon bonbons and old-fashioned lemonade. On the palate neat like a sunflower cocktail – gin, elderflower liqueur and cordial, orange bitters, passion fruit juice and a squeeze of lime and lemon; the perfect aperitif on a warm sunny evening. Water released a floral bouquet, orange blossom as well as warm popcorn with sweet butter and sea salt. The taste now divine, once you start you just can't stop. It's like nibbling crispy crunchy spicy tempura vegetables with a glass of Mamamango, a Moscato mixed with mango.



ROCKY ROAD SPICE FREAKOUT

SPICY & DRY

CASK NO. 96.22
DKK 750



CASK	Ex-Bourbon / 1. Fill PX Sherry Hogshead
DATE DISTILLED	30-October-2008
AGE	9 years
STRENGTH	59,1%
REGION	Speyside Deveron
OUTTURN DK	24 bottles

The Panel noted oak polish, leather slippers, old cigar humidors and wood spices at first. Followed swiftly by many herbal qualities such as marjoram, thyme and cough syrup. Then rye bread and blood oranges as well. Reduction brought honeysuckle, gorse, strawberry laces, hessian and charred wood. The palate was equally robust with sawdust, strap leather, biltong and sweet, overripe stone fruits. With water this morphed into brandy snaps, milk chocolate and marshmallows, with rum and raisin, soot and hint of roasted butternut squash. Previously in a bourbon hogshead for 7 years.



MW
THE VAULTS, LEITH

THE SCOTCH
ESTD THE VAULTS
MALT WHISKY SOCIETY
LEITH, SCOTLAND

SOCIETY
CASK Nº 36.156

1 of 152

Noses beyond its years

*The nose is heady, perfumed and deep
beyond its years. The palate is soft and fruity,
enticing and rewarding, easy but complex.*

SINGLE MALT SCOTCH WHISKY • SINGLE CASK

DISTILLED 15 AUGUST 1997
CASK REFILL BARREL/EX-BOURBON
REGION SPEYSIDE

57.1%VOL 70cl e

20
Years Old



NIGHT-TIME LILIES AND ESPRESSO

DEEP, RICH & DRIED FRUITS

CASK NO. 68.23

DKK 675



CASK	Re-Charred Hogshead
DATE DISTILLED	11-June-2010
AGE	8 years
STRENGTH	58,1%
REGION	Highland Southern
OUTTURN DK	24 bottles

It seems like a wine cask, but it's not – a fascinating example of the re-charred cask. The nose gave us plum pie, baked apple with clove, Grand Marnier, rum punch, Marsala and brandy-soaked raisins for the Christmas cake. The palate had dates, prunes and roasted peach, Madeira wine and cinder toffee. The reduced nose was visceral and deep – lilies in the night, brown sugar remnants in an espresso cup, blackcurrant jam and cigar boxes. With water the sweetness intensified on the palate – cherry Bakewell, treacly flapjacks, rhubarb rock and pomegranate molasses, with a clean finish of cinnamon, clove and tobacco.

NOSES BEYOND ITS YEARS

OLD & DIGNIFIED

CASK NO. 36.156

DKK 975



CASK	Refill Barrel
DATE DISTILLED	15-August-1997
AGE	20 years
STRENGTH	57,1%
REGION	Speyside Spey
OUTTURN DK	24 bottles

This noses beyond its years – heady, deep and perfumed – thick cut marmalade, lemon balm, rhubarb rock, apricot jam and Turkish delight – all complicated by mint, leather, tobacco and new carpets. The palate also exemplifies great maturation – soft and fruity, yet deep and dark – sherbet straws, passion-fruit jelly, maraschino cherries, raspberry jam, sherbet straws and Battenberg; with vanilla and gentle spice heat. Water brings floral notes to the nose – dark chocolate, mango and tutti-frutti, between the perfume and haberdashery departments at John Lewis's. The palate now – enticing and rewarding, easy but complex – chocolate Swiss roll, orchard fruits and rose and violet creams.

EMANATING PETRICHOR

LIGHTLY PEATED

CASK NO. 4.248
DKK 825



CASK	Refill Hogshead
DATE DISTILLED	18-January-2005
AGE	13 years
STRENGTH	58,2%
REGION	Highland Island
OUTTURN DK	30 bottles

We were greeted with comforting scents of subtle peat, damp grains and petrichor. A walk around the farm on a drizzly and misty day. There was also a hint of seafood (fruits de mer). The taste was sweet and floral (heather and hard candy), the smoky element was now herbal and one panellist was reminded of old fashioned cough medicine. A few drops of water transported us to Orkney. We were in a farmyard kitchen roasting carrots in honey, then breathing in sea air during a walk along the coast. A more rounded mouthfeel with water, with sweet cereal coming to the fore.

WHISKY TO MULL OVER

LIGHTLY PEATED

CASK NO. 42.39
DKK 800



CASK	Ex-Bourbon / 2. Fill White Wine Barrique
DATE DISTILLED	5-April-2006
AGE	12 Years
STRENGTH	61,2%
REGION	Highland Island
OUTTURN DK	24 bottles

It opens, rather delightfully, on fragrant lapsang souchong. Then green olives in brine, salted butter, flatbreads, limestone, bacon fries and hot smoked paprika. A wee seared tuna nicoise salad. With water comes spiced biltong and other cured meats, peat ashes, kippers, smoked mussels, anchovies and capers. A slug of seawater in a tidal rockpool. The palate is full of peat oils, lime juice, tar, wood ash, beach pebble minerality, camphor and squid ink. Moving towards salt and vinegar crisps and fish n chips with water. There's also more medicine after dilution; lots of iodine, antiseptic and gauze. Previously spent 9 years in a bourbon hogshead.

IMMERSE AND INDULGE

LIGHTLY PEATED

CASK NO. 66.149

DKK 1.275



CASK	Refill Hogshead
DATE DISTILLED	27-May-1998
AGE	20 years
STRENGTH	52,5%
REGION	Highland Eastern
OUTTURN DK	230 bottles

A deliriously pleasurable aroma. Riddled with leafy smoke, farmyard, honey glazed hams, black pepper, lemon cough drops, buttery pastries, lemongrass, dried kelp, motor oil, chalk, gauze, pine cones, bonfire smoke and oily sheep wool. Pure, evocative, complex and brilliant. Water brings many medicines, antiseptic, old tractor parts, mechanical fluids, rags, barnyards, cow shed funk, wild mushrooms, dried tarragon, cough mixtures and pot pourri. In the mouth it starts on oily textured peat, hessian rags, salted butter, fatty frying bacon, mutton stew, bailed hay, silage, green pepper, smoked meats, olive oil, wood spices, BBQ char and herbal mouthwash. A little water and there's putty, tar liqueur, gentian eau de vie, mustard, lemon dressing, spiced plum sauce, cooked root vegetables, rice wine, meat broth, cured venison, old ink wells and a final honey-accented peaty flourish. Beautiful, old style, wonderfully evocative whisky.

NÆSTE CASUAL DAYS 2019

Kareten i København: 13.00 – 17.00
30. Marts 2019

Dronning Louise i Esbjerg: 14.00 – 17.00
30. Marts 2019

Hagges Musik Pub i Tønder: 19.00 – 22.00
2. April 2019

Mig og Ølsnedkeren i Aarhus: 12.00 -15.00
6. April 2019

ToRVEhallerne i Vejle: 19.00 – 01.00
12. April 2019

Basement Beer Bar i Aalborg: 12.00 – 15.00
13. April 2019

BESTILLING TIL: TKO@SMWS.DK

CASUAL DAYS I 2019

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

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

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

Dato: 15. Juni 2019
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 11. Juni 2019, 29. Oktober 2019, 10. December 2019
Tid: 19.00 - 22.00
Sted: Hagges Musik pub i Tønder

Tilmelding med navn på evt. gæst som altid til: TKO@SMWS.DK

EVENTS CALENDAR

SMWS FESTIVAL

Dato: 30. januar - 2. februar 2020
Sted: ToRVEhallerne i Vejle

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 Iy kro
Kolding landevej 160
7000 Fredericia

TORVEHALLERNE I VEJLE:

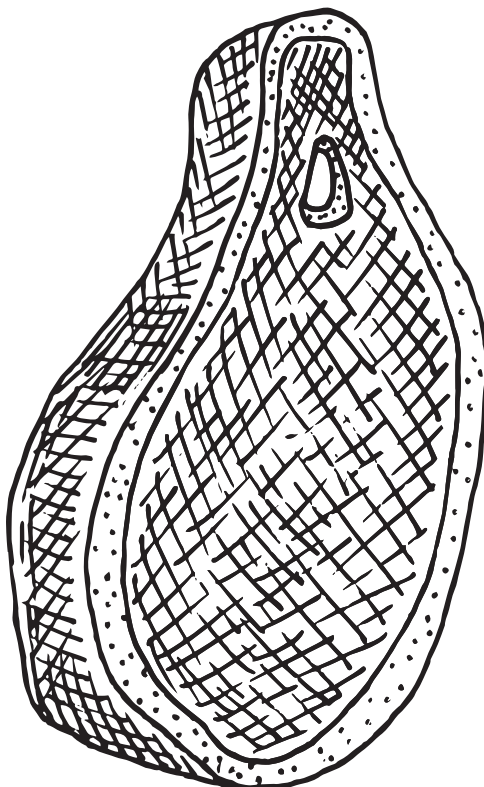
“Bar´ sushi”, “Jacobsen Spisehus” og “Bistecca Italian Steak & Bistro”, 10% rabat ved bespisning mod forevisning af medlemskort.

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 whisky and the person's hands. The person is wearing a dark sweater over a collared shirt. In the foreground, a pair of glasses and a leather bag are partially visible on a dark surface.

**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!*