



# Outturn

*May 2019 Bottling List*



Let's get together, old friends and new, to celebrate the rich diversity and personality of our unique new selection of colourful casks.

BOTTLES AVAILABLE IN WEBSHOP

03. MAY - 1.00 PM & 22. MAY - 8.30 PM - [WWW.SMWS.DK](http://WWW.SMWS.DK)

# KÆRE MEDLEM

Maj måned er festivalernes måned i Skotland. Spirit of Speyside, Campbeltown Festival samt Feis Ile. Som de seneste år, har The Scotch Malt Whisky Society endnu engang valgt at lave nogle særaftapninger til hver af disse begivenheder.

I Danmark har vi fået i alt 6 forskellige af disse aftapninger, og fik i den forbindelse mulighed for at få lavet en dansk udgave af en discovery pack – altså et sæt hvor 5 af aftapningerne kan smages. Hver flaske i sættet indeholder 2,5 cl.

Onsdag den 22. maj 2019 klokken 20.30, vil Terje Thesbjerg og Thomas Korsgaard sende live her fra Vejle, og kommentere på indholdet i sættet. Har du lyst til at smage med, kan du allerede nu bestille dit sæt på [smws.dk](http://smws.dk).

De 2 aftapninger der er lavet til Spirit of Speyside sættes til salg på [smws.dk](http://smws.dk) samtidig med at festivalen er i fuld gang, nemlig fredag den 3. maj klokken 13.00.

De 3 aftapninger til Feis Ile, samt aftapningen til Campbeltown Festivalen, bliver sat til salg løbende i forbindelse med smagningen den 22. maj.

Vi har fået lavet 150 sæt, og håber naturligvis at så mange medlemmer som muligt har tid, lyst og mulighed for at være med.

Vender vi blikket lidt længere frem, så kører vi endnu engang landet rundt til juni. Det bliver med juni måneds Outturn, i perioden 8. juni – 22. juni. I kan allerede nu tilmelde jer juni måneds casual omgang, det kræver blot en mail til [tko@smws.dk](mailto:tko@smws.dk).

Dette var ordene for denne gang, vi smages ved den 22. maj.

Med venlig hilsen  
Thomas Korsgaard

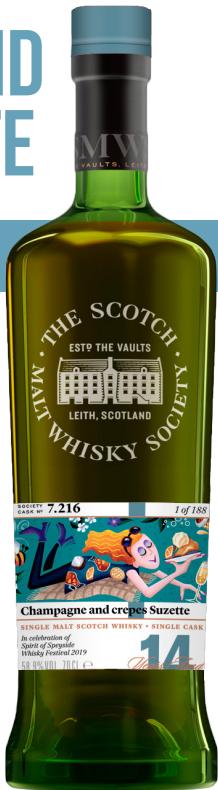


# CHAMPAGNE AND CREPES SUZETTE

JUICY, OAK & VANILLA

CASK NO. 7.216

DKK 850



SUCCULENT,  
SCINTILLATING  
AND  
SUBSTANTIAL

DEEP, RICH & DRIED FRUITS

CASK NO. 30.106

DKK 1.150



|                |                                 |
|----------------|---------------------------------|
| CASK           | 1. Fill Barrel                  |
| DATE DISTILLED | 17-November-2003                |
| AGE            | 14 years                        |
| STRENGTH       | 58,9%                           |
| REGION         | Speyside Lossie                 |
| OUTTURN DK     | 29 bottles                      |
| FRIGIVES       | fredag den 3. maj klokken 13.00 |

Imagine spreading a soft cashmere blanket for a picnic on the grass in a meadow full of flowers on a warm late afternoon. We were licking soft vanilla ice cream, chewing coconut cookies and pouring Champagne into flutes – this is the life! Wow – spicy, sweet and fragrant on the palate neat; fluffy waffles with a pinch of cinnamon, vanilla and maple syrup made this a real treat. When we added water we lit a sweet eucalyptus-vanilla scented candle and ate crepes Suzette with flambéed orange sauce accompanied by a jug of Sangria - the night had only just begun.

|                |   |
|----------------|---|
| CASK           | Ex-Oloroso Sherry Butt / 2. Fill PX Sherry Butt |
| DATE DISTILLED | 17-April-1997                                   |
| AGE            | 21 years  |
| STRENGTH       | 57,2%   |
| REGION         | Speyside Spey                                   |
| OUTTURN DK     | 21 bottles                                      |
| FRIGIVES       | fredag den 3. maj klokken 13.00                 |

On the nose neat bags of prunes, figs and raisins, like a rich dark fruit cake with finely grated lemon and orange zest, plenty of brandy and/or dark rum. The taste, undiluted, was big, substantial and chewy - deeply caramelised burnt sugar toffee with chocolate and toasted walnuts. When we added water the aroma of sweet succulent sultanas alternated with a slightly burnt spicy gingery note, whilst on the palate a fascinating/scintillating array of flavours like, cinnamon, vanilla and eucalyptus and in the never-ending finish chocolate covered Macadamia nuts. After nineteen years in an ex-Oloroso butt we transferred this whisky into a 2nd fill PX butt.



# AN EVIL DUTCH DENTIST'S DRAM

OLD & DIGNIFIED

CASK NO. 29.261

DKK 1.975



# OBSIDIAN SALMAGUNDI

OILY & COASTAL

CASK NO. 10.169

DKK 850



CASK Ex-Bourbon / 1. Fill Oloroso Hogshead

DATE DISTILLED 26-November-1996

AGE 21 years

STRENGTH 50,3%

REGION Islay

OUTTURN DK 12 bottles

FRIGIVES onsdag den 22. maj, efter klokken 20.30

Tropical fruits! Hallelujah exclaimed the Panel. A style that harks back to much older examples of this distillery. Beautiful aromas of tropical fruit syrups, lemon jam, muesli, grilling whelks, sandalwood, lightly smoked barley orange oils and camphor. A little water reveals a more farmyard orientation with notes of lemon rind, earth, beach sand, brine, wool, chalk and flints. The palate is powerful at first with notes of grist, peat oils, fragrant herbs, smoked meats and orange zest. Before returning to these tropical aspects with notes of pink grapefruit and guava. With reduction it goes towards coconut water, treacle, kiln fresh peat smoke, mango slices and pineapple syrup. Majestic whisky! Matured for 19 years in a bourbon hogshead before transfer to a first-fill Oloroso hogshead.

CASK Ex-Bourbon / 1. Fill Oloroso Hogshead

DATE DISTILLED 22-October-2008

AGE 9 years

STRENGTH 60,6%

REGION Islay

OUTTURN DK 29 bottles

FRIGIVES onsdag den 22. maj, efter klokken 20.30

The nose is earthy and salty, evoking coastal crofts; also nutty and sweet (nougat, Cadbury's Whole Nut) with hints of chimney tar and charred wood. The palate is earthy and spicy with dark fruits – blackcurrant throat sweets, dark chocolate, blueberries, beetroot, turmeric, pepper, plug pipe tobacco and creosoted fence posts. Water brings syrupy, treacly sweetness to the nose; a pipe rack, an aphotic apothecary's, a ferrous ferry and a boulder-built bothy. The palate now has an obsidian salmagundi of liquorice imps, Camp coffee, treacle toffee, black bun and chewing a top-hat. Moved from an ex-bourbon hogshead after 7 years.

# SMOKY, MALTЫ MINERALITY

LIGHTLY PEATED

CASK NO. 53.284

DKK 875

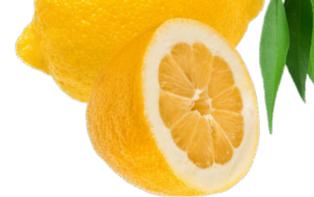


# LET THEM EAT HAKE

PEATED

CASK NO. 93.109

DKK 800



|                |   |
|----------------|---|
| CASK           | Refill Hogshead                         |
| DATE DISTILLED | 24-September-2007                       |
| AGE            | 10 years                                |
| STRENGTH       | 59,8%                                   |
| REGION         | Islay                                   |
| OUTTURN DK     | 35 bottles                              |
| FRIGIVES       | onsdag den 22. maj, efter klokken 20.30 |

Imagine a flattering sweet peat smoke which was immediately apparent then add some oysters and scallops cooked on an open fire as well as winter waves sending their iodine rich scent into the salty, misty air and you should get the picture. On the palate neat salty almonds, tangy lemon and lime zest floated in a tide of a 'smoky malty minerality'. With water a little more phenolic at first (petrol and diesel fumes), but soon turning sweeter with roasted marshmallows, and to taste a lightly smoked tuna salad with sweet relish, sweet corn niblets, mayonnaise and honeyed mustard.

|                |   |
|----------------|---|
| CASK           | 1. Fill Barrel                          |
| DATE DISTILLED | 1-April-2010                            |
| AGE            | 8 years                                 |
| STRENGTH       | 59,7%                                   |
| REGION         | Campbeltown                             |
| OUTTURN DK     | 20 bottles                              |
| FRIGIVES       | onsdag den 22. maj, efter klokken 20.30 |

At first this one is all delicate coastal medicine. Lots of sudocrem, aspirin, antiseptic, fisherman's oilskins, creel nets, tar, dung, farmyards and leaf mulch. With water we find wood ash, mercurochrome, salted fish, mussels in brine, grilled lobster, silage, rubber boots and hessian. The mouth is superbly fat and punchy. Notes of sundried kelp, burning grass, hot peat smoke, white pepper, pickled onion Monster Munch, various chutneys and coal smoke. Water reveals a dirty peat smoke, peppered mackerel, salt baked hake, peated muesli and ham cooked in German rauchbier.

# DISCOVERY PACK MAY 2019

## *Denmark Edition*

Terje Thesbjerg og Thomas Korsgaard dykker ned i sættet, og kommenterer på det live, onsdag den 22. maj 2019 fra klokken 20.30. Du kan allerede nu købe sættet på smws.dk.

DKK 395

SWEET, FRUITY & MELLOW

SPICY & SWEET

PEATED

HEAVILY PEATED





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!*