



# Outturn

*June 2019 Bottling List*



## BEAUTIFULLY BALANCED

Discover adventurous pairings which boldly striking at the senses, and explore our new selection of casks alongside our explosive food matches.



**BOTTLES AVAILABLE IN WEBSHOP  
MONDAY 24. JUNE - 1.00 PM - [WWW.SMWS.DK](http://WWW.SMWS.DK)**

# KÆRE MEDLEM

Først og fremmest tak til alle de der deltog i onlinesmagningen onsdag den 22. maj. Det var sjovt for os at prøve, og er bestemt en ting vi godt kunne finde på at gentage. Selve smagningen ligger tilgængelig på vores (Friends of the Scotch Malt Whisky Society Denmark) Facebook side, og skulle du have lyst til at dramme med, så kan sættet stadig købes i webshoppen.

Juni måned står for døren, og dermed også de lyse nætters Casual Days. Vi starter i Aalborg den 8. juni, og kommer derefter rundt i landet med de nye spændende flasker, hvor vi slutter det hele af i København lørdag den 22. juni. Husk at få dig tilmeldt ved at sende en mail til: [tko@smws.dk](mailto:tko@smws.dk) – Vi glæder os til at se jer til en sommer dram eller to.

Juni måneds globale tema er food pairings, og Danmark har naturligvis leveret en ret hertil. Terje har kreeret en dejlig sommer forret bestående af dampede hvide asparges med rejer og hollandaise sauce. Dertil en velskænket dram fra kategorien Spicy & Dry. Skulle du have lyst til at smage denne ret, kan den smages hos Jacobsen i ToRVEhallerne Vejle, og har du mod på at lave den selv, er du velkommen til at sende mig en mail – så sender jeg opskriften.



Kigger vi frem efter sommerferien, så har vi naturligvis Casual Days i August, Oktober/November og December på programmet.

I september har vi noget ganske særligt i støbeskeen til jer. Jeg kan desværre ikke afsløre mere på nuværende tidspunkt – men spændende bliver det helt sikkert. Mere information om det i næste Outturn, og løbende derefter.

På gensyn i juni, og god sommer til de der ikke når vejen forbi de kommende Casual Days.

Med venlig hilsen  
Thomas Korsgaard





# CELEBRITY YURT INDULGENCE

LIGHTLY PEATED

CASK NO. 4.250  
DKK 975



CASK	Refill Sherry Butt
DATE DISTILLED	20-August-2001
AGE	16 years
STRENGTH	60,3%
REGION	Highland Island
OUTTURN DK	30 bottles

We got immediate gentle smoke on the nose – then brown sugar and vanilla (sticky toffee pudding, a slightly over-done custard slice, a bakery near a recently burnt heather moor). The smoke and ash were more obvious on the palate, but balanced beautifully with dark, scrumptious sweetness (molasses, treacle toffee, expensive plain chocolate, humbugs) and a dry, mouth-tingling finish of cinnamon and nutmeg. The reduced nose was serene – machair, macerated fruits and honeysuckle, plus incense, Turkish Delight and marrons glacés in an ultra-posh, celebrity yurt. The palate was dangerously quaffable – chocolate marshmallows, bacon-wrapped prunes, maple and pecan Danish, lebkuchen and sticky gingerbread.

# THUNDERBIRDS ARE GO!

HEAVILY PEATED

CASK NO. 16.34  
DKK 725



CASK	Re-Charred Hogshead
DATE DISTILLED	16-December-2009
AGE	8 years
STRENGTH	60,9%
REGION	Highland Southern
OUTTURN DK	30 bottles

We found this almost greasy at first; notes of smoked pork scratchings, soot and posh truffle chips. Tarred leather, industrial sooty chimneys, quinine and mustard powder. An immense and boisterous aroma. Water sweeps away this greasy aspect and reveals a remarkably sharp, intense and clean smokiness. Hints of strawberry wine, tiger balm, camphor and lamp oil. The mouth is a melee of Twiglets, campfire ashes, old smoked hessian, peat tablets, Arbroath smokies, old ink wells, iodine drops and burning newspaper. Dilution brings engine oil, tar resins, earthy Mezcal, smouldering heather and many shades of ointment. A business-like, meaty beast of a dram!

# PUTTING ON THE RITZ

JUICY, OAK & VANILLA

CASK NO. 35.211

DKK 1.050



CASK	1. Fill Barrel
DATE DISTILLED	27-October-1995
AGE	22 years
STRENGTH	53,3%
REGION	Speyside Lossie
OUTTURN DK	30 bottles

A light and delicate scent of buttery croissants, amaretto and vanilla panna cotta with toasted almonds and powdered sugar doughnuts wafted through the air. On the palate there were vanilla-pear muffins, braided yeast bun (Hefezopf) with a plum jam filling and glazed carrots in orange, honey, sage and rosemary. Water released soft rich succulent marzipan fruits as well as vanilla oak fragrance oil and then we had traditional afternoon tea, finely cut sandwiches, freshly baked scones with cream and strawberry jam all with a cup of Chinese red rose tea. We finished in style with an Asian pear martini.

# MAD WAX: BEYOND THUNDERDRAM

OLD & DIGNIFIED

CASK NO. 36.157

DKK 1.000



CASK	Refill Barrel
DATE DISTILLED	15-August-1997
AGE	21 years
STRENGTH	60,6%
REGION	Speyside Deveron
OUTTURN DK	36 bottles

Full maturity and abundance of character is immediately evident on the nose. Dried apricots buoyant in custard, lemon cheesecake, ripe orchard fruits, a multitude of elegant and supple waxes, fermenting cider apples, expensive sultanas and some wonderfully buttery cereals. A little drop of water and out comes coconut milk, dried thyme, lamp oil, paraffin, toasted pine nuts, banana bread and a medical swab of gauze. It arrives on the palate with a pristine, all-encompassing waxy swoosh. Notes of furniture polish, dried wild flowers, toasted rye bread, camphor, old wine cellar, manuka honey, long-aged Sauternes and a delicate backbone of wood spice. Water dredges up tropical fruits such as pineapple jelly beans, aged mead, old workshops, hardwood resins, boot polish and ancient yellow Chartreuse. Magnificent.

# JAM-PACKED WITH FRUIT AND WOOD

DEEP, RICH & DRIED FRUITS

CASK NO. 44.106  
DKK 850



CASK	Ex-Bourbon / 1. Fill PX Sherry Hogshead
DATE DISTILLED	6-November-2002
AGE	15 years
STRENGTH	58,3%
REGION	Speyside Spey
OUTTURN DK	30 bottles

Plenty of sweet and spicy aromas on the nose neat; nutmeg, clove and cinnamon but at the same time, an earthy almost musty scent of old hardwood, sawdust and fresh soil. The taste made the hair on the back of our necks stand on end, razor-sharp, graphite oil, herbal ointment with a long oak spiced finish. With water, plenty of dark cherry and very ripe strawberry aromas combined with forest floor notes, whilst on the palate, concentrated sweet fruit with subtle savoury oak in the background and smooth tannins. After thirteen years in an ex-bourbon hogshead we transferred this whisky into a 1st fill PX hogshead for the remainder of its maturation.



# TIN FOIL HATS AT DORNOCH CASTLE

OILY & COASTAL

CASK NO. 52.24  
DKK 950



CASK	Refill Barrel
DATE DISTILLED	18-June-2001
AGE	17 years
STRENGTH	58,3%
REGION	Highland Northern
OUTTURN DK	48 bottles

We were totally charmed by this one, a beautiful initial combination of sea air, sandalwood, linseed oil, soft bonfire ashes, shellfish, glimmers of iodine, sweet lemons, mead, subtle tarriness and ripe pineapple. Water brought fragrant heather honey on toast, hessian, stone fruits such as lychee then ripe kumquats, ovaltine, lamp oil and orange bitters. Green and white fruits abound on the palate with ripe pear, muesli, lime oil, chalky indigestion tablets, tomato plants in a greenhouse, sea breezes and ointments. Reduction shifts things towards saline waxiness, herbal resins, mint jelly, cranberry sauce, chimney smoke and cough medicine. Totally brow!

*Thomas Recommendation*



# HOSPITAL JUICE

PEATED

CASK NO. 53.269  
DKK 850



CASK	Refill Hogshead
DATE DISTILLED	24-September-2007
AGE	10 years
STRENGTH	60,5%
REGION	Islay
OUTTURN DK	24 bottles

A crustacean-encrusted blade of raw salt and peat cuts a swathe from the top of the glass. At its edges coagulates notes of germoline, dettol, sheep wool, fresh oysters stunned with lemon juice and some limey and gravelly minerality. Water dislodges notes of blue peat smoke, smoked mussels, burnt herbs, bacon sizzling in goose fat and smoked German beer. The mouth is pure peat oils. Coal tar soap, hessian, squid ink and mercurochrome all dominate with support from crushed aspirin, TCP, beach pebbles and BBQ char. Water brings an oiliness and magnifies the viscosity. Notes of peated mead, motor oil, smoked bread and natural tar essence all emerge. A burning rosemary bush and some salted pecans in the finish.

# FLAMBÉ AWAY

PEATED

CASK NO. 66.145  
DKK 1.100



CASK	Refill Hogshead
DATE DISTILLED	23-October-1997
AGE	21 Years
STRENGTH	53,8%
REGION	Highland Eastern
OUTTURN DK	30 bottles

The smell of barbeques was thick in the air and we could hear sausages sizzling beside sticky glazed ribs. A hot pan of caramelised butter became engulfed in flames as rye whiskey was poured in, singeing the edges of ripe bananas and melting Demerara sugar. A large glass of Chianti delivered soft blackcurrant fruit with grape tannins that merged delightfully with applewood smoke and venison. Sweet tones of vanilla sponge cake sat with marmalade and maple syrup as the delicious spice of hot cross buns ventured forward. A thick texture persevered throughout, combining barbeque sauce with fruit syrup whilst the finish delivered a refreshing hue of buttermints with a hint of peppermint.





MW  
THE VAULTS, LEITH

THE SCOTCH SOCIETY  
ESTD THE VAULTS  
LEITH, SCOTLAND  
MALT WHISKY SOCIETY

SOCIETY CASK NO. **G3.10** 1 of 254

### The lady varnishes

*Matured to perfection, this old grain shows striking notes of aged rum, waxes, wood polish, ripe fruits and many tertiary spices and cereals.*

SINGLE GRAIN SCOTCH WHISKY • SINGLE CASK

DISTILLED 29 NOVEMBER 1984  
CASK REFILL HOGSHEAD/EX-BOURBON  
REGION LOWLAND

58.4%VOL 70CL e

**33**  
*Grain Malt*



# TOASTED VANILLA BEANS

SWEET, FRUITY & MELLOW

CASK NO. 76.141

DKK 850



CASK	Ex-Bourbon / 1. Fill Moscatel Hogshead
DATE DISTILLED	1-October-2002
AGE	15 years
STRENGTH	56,7%
REGION	Speyside Spey
OUTTURN DK	30 bottles

The aroma was that of baking small traditional French almond cakes called 'financier' with the main ingredients being ground almonds and beurre noisette. On the palate neat we imagined sitting in a rustic farmhouse kitchen enjoying clotted cream and lemon curd mousse with cardamom shortbread. When adding a little water we got served a toasted vanilla bean raspberry cake with coconut as well as an almond butter, plum and granola sandwich with a little drizzle of honey. After fourteen years in an ex-bourbon hogshead we transferred this whisky into a first-fill Moscatel hogshead for the remainder of its maturation.

# THE LADY VARNISHES

SWEET, FRUITY & MELLOW

CASK NO. G3.10

DKK 1.300



CASK	Refill Hogshead
DATE DISTILLED	29-November-1984
AGE	33 years
STRENGTH	58,4%
REGION	Lowland Grain
OUTTURN DK	36 bottles

Rhum agricole strikes first on this rather vivid nose before transitioning more towards a Spanish 'Ron' style with raw sugar cane and varnished wood. Over time it becomes deeper and more intensely honeyed. A spot of H2O suggests boat sealant, orange oils, hints of eucalyptus, wet cardboard, some pear brandy, pencil shavings and old school desks. The palate is surprisingly waxy and thick. Rich and velvety with coconut, tobacco, old leather books and a lingering sense of pristine maturity. With just a little water there is an incredible freshness. Notes of apricot, fresh pineapple, coconut milk, granola, polished wood and a tobacco enriched finish.







# TEENAGE WISDOM OF YOUTH

## CASK SPIRITS

CASK NO. A4.4  
DKK 775



CASK	Armagnac Barrel
DATE DISTILLED	Vintage 2004
AGE	Vintage 2004
STRENGTH	50,6%
REGION	Bas Armagnac – Folle Blanche
OUTTURN DK	24 bottles

This dram felt wise beyond its years, like a young Yoda. There were deep notes from a long slumber in oak. Rich fig jam, plump vanilla pods, plums, cherries and almond paste. Prune and Armagnac tart meets cherry bakewell. The palate delighted with sweet melted butter, toffee popcorn, rhubarb and custard, freshly pressed grape juice, lemon drizzle cake and spicy ginger Jamaica cake. A splash of water increased the depth and complexity with poached pears, autumn leaves and delicate rancio notes starting to show. We also imagined a bubbling pot of bramble and damson jam. To taste, ginger biscuit cheesecake base and perhaps a perfumed hint of violets. We also found monstera fruit and mango puree laced with ginger and cinnamon spice. Sweet liquorice was the precursor to a long herbal/earthy finish, which left one panellist lying in piles of autumn leaves.

# PLEASING AND TEASING

## CASK SPIRITS

CASK NO. R2.7  
DKK 825



CASK	Ex-Bourbon / 2. Fill French Oak Barrique
DATE DISTILLED	31-July--2004
AGE	13 Years
STRENGTH	63,4%
REGION	Guyana
OUTTURN DK	24 bottles

The colour reminded one Panellist of the song "Brown Eyed Girl" which set the scene for the rest of the assessment. A lovely sweet tastefully perfumed aroma combined with ginger spice and some charred oak. Dark and brooding on the palate like a flaming plum sticky toffee pudding - how we enjoyed that! After a drop of water, dark chocolate cinnamon walnuts, cinder toffee and candied ginger whilst to taste sweet and smooth - this is 'all I need to please me, stimulate and tease me!' From the last fully working example of a wooden coffee still in the world matured for twelve years in an ex-bourbon barrel before being transferred into a 2nd fill French oak barrique.

## NÆSTE CASUAL DAYS 2019

Kareten i København: 13.00 – 17.00  
22. Juni 2019

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

Tønder: 18.00 – 21.00  
11. Juni 2019

Mig og Ølsnedkeren i Aarhus: 12.00 -15.00  
15. Juni 2019

ToRVEhallerne i Vejle: 19.00 – 01.00  
21. Juni 2019

Basement Beer Bar i Aalborg: 12.00 – 15.00  
8. Juni 2019

**BESTILLING TIL: [TKO@SMWS.DK](mailto:TKO@SMWS.DK)**

## CASUAL DAYS I 2019

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

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

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

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

Dato: 24. August 2019, 2. November 2019,  
14. December 2019  
Tid: 14.00 – 17.00  
Sted: Dronning Louise i Esbjerg

Dato: 15. August 2019, 29. Oktober 2019,  
10. December 2019  
Tid: 18.00 - 21.00  
Sted: Tønder

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

Dronning Louise  
Torvet 19  
6700 Esbjerg

### PARTNER RESTAURANTER

Kryb i ly kro Kolding landevej 160 7000 Fredericia	Restaurant Ø Vestergade 31 6792 Rømø
----------------------------------------------------------	--------------------------------------------

## TORVEHALLERNE I VEJLE:

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

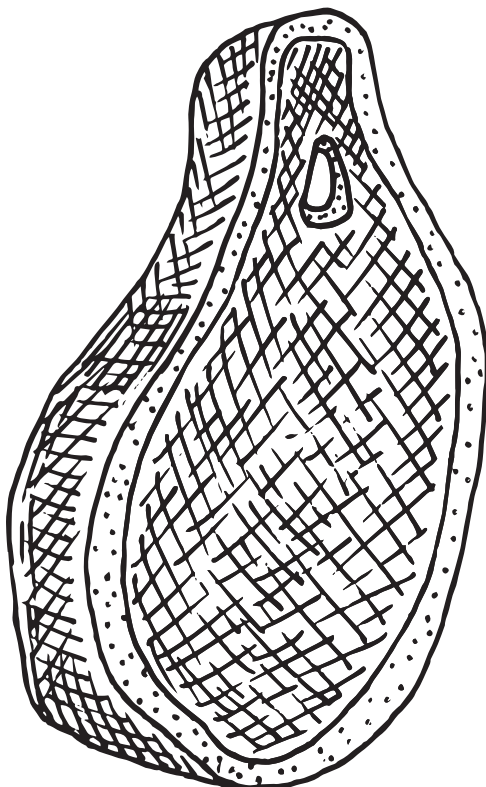
Karbonader med stuede ærter og gulerødder til 125 Kr. For bord reservation skal man kontakte Bistecca.

**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 white 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!*