



# Outturn

*September 2020 Bottling List*



## CELEBRATING OUR SPIRIT OF UNITY

This month we entertain our global members with a feast of flavour and unique whisky experiences to celebrate the spirit of the Society.

**BOTTLES AVAILABLE IN WEBSHOP  
SATURDAY 12. SEPTEMBER - AFTER THE VIRTUAL TASTING  
[WWW.SMWS.DK](http://WWW.SMWS.DK)**

# KÆRE MEDLEM

Først og fremmest tak for den store opbakning på de netop afholdte Casual Days. Hvor var det dejligt at se jer igen. Vi glæder os allerede til næste gang.

Kalenderen siger at efteråret nu er skudt i gang, og september måned markeres globalt med The Gathering. I Danmark bliver det en virtuel Gathering, hvor undertegnede sammen med Ambassadør Gorm Jensen vil kommentere på denne måneds Outturn. Vi streamer live i Facebook gruppen "Friends of The Scotch Malt Whisky Society", lørdag den 12. September. Outturn pakkerne er blevet solgt på august måneds Casual Days, og havde du ikke mulighed for at deltage der, så kan de stadig købes på [smws.dk](http://smws.dk) under menuen "Smagninger".

September måneds Outturn byder på en spændende variation af whisky fra forskellige lande samt en grain of the moment på tilbud hele måneden. Det er også i denne måned at vi lancerer den fjerde whisky i serien "The Danish Art Collection". Der er denne gang tale om en 23 år gammel whisky fra destilleri nummer 9, og motivet er malet af Michael Kvium. Det kan du læse mere om inde i bladet.

Alle flaskerne sættes til salg umiddelbart efter smagningen den 12. september.

Vi har ligeledes her i september åbnet op for tildeling af værelser til næste års SMWS Festival. Har du behov for at overnatte, skal du blot sende en mail til [tko@smws.dk](mailto:tko@smws.dk) – så får vi puslespillet til at gå op på den ene eller anden måde. Fristen for at sende en mail med ønske om overnatning udløber søndag den 6. september til midnat.

Med disse ord vil jeg gerne ønske dig god fornøjelse med læsningen.

På vegne af hele Team SMWS Danmark,

Med venlig hilsen  
Thomas Korsgaard



# TAIWANESE TUTTI-FRUTTI

SWEET, FRUITY & MELLOW

CASK NO. 138.6  
DKK 950



CASK	Refill Barrel
DATE DISTILLED	31-July-2014
AGE	5 years
STRENGTH	58,1%
REGION	Taiwan
OUTTURN DK	29 bottles

The nose neat was simply described as tutti-frutti with plenty of aromas of blackcurrant chewy sweets, brambles, cherry, apricot and naturally sweet grapes like the cotton candy variety. On the palate neat we stayed amongst the vines; balanced sweetness and fruitiness with a tiny hint of spice – very harmonious. Be very careful when adding water as this one is not a good ‘swimmer’. The scent was of soothing menthol lozenges, red liquorice laces and cherry Tunes whilst to taste now, a lot sweeter, reminding us of grape must syrup or an Italian mostarda di frutta – candied fruits with a pleasant kick provided by the addition of mustard.

# GRAIN OF THE MOMENT FLASH, I LOVE YOU!

OLD & DIGNIFIED

CASK NO. G5.11  
~~FØR DKK 1.250~~  
NU DKK 1.100



CASK	2. Fill Barrel
DATE DISTILLED	3-November-1987
AGE	30 years
STRENGTH	52,4%
REGION	Highland Grain
OUTTURN DK	30 bottles

Wet cereals, mixed toasted grains, light hessian, honeyed porridge, old rope, oily cloth and white pepper greet the nostrils first. Followed by lamp oil, desiccated coconut, sweet esters and a greenhouse full of geraniums. A slice of French toast lingers somewhere in the depths. Water unearths notes of talcum powder, hair gel and shea butter with wood char, lemon balm and slightly meaty salami note. The mouth is surprisingly oily in texture. Some curious smoked tea notes alongside buttered brioche, kaffir lime leaf, curry powder and chamois leather. Reduction adds throat sweets, mascarpone, mustard oil, caraway and vanilla ice cream.



## THE DANISH ART COLLECTION

Siden 2016 har den danske afdeling af The Scotch Malt Whisky Society fået aftappet en serie vi kalder The Danish Art Collection. Udgangspunktet var at hylde stor kunst på tværs af grænser, ved at få aftappet et exceptionelt godt fad whisky fra Skotland – med en label malet af en anerkendt dansk kunstner.

Vi har været meget heldige med at få et samarbejde op at stå med de 2 kunstnere Jacob Rantzau & Michael Kvium. De to skiftes til at skildre deres indtryk på lærredet der er endt som motivet på den endelige label.



Jacob Rantzau malede den første, der udkom september 2016. Whiskyen kommer fra destilleri nummer 35, og har hele 29 somre på bagen. Jacob deltog i øvrigt selv i lanceringen tilbage i 2016 i ToRVEhallerne i Vejle.

Jacob fortalte blandt andet at han var meget betaget af den gyldne farve, og fandt sin inspiration heri. At der nærmest var en symbolik over farven fra kornet og solen der ved hjælp af træet fandt vej til glasset.

## THE DANISH ART COLLECTION



Michael Kvium malede nummer to, til en 18 år gammel whisky fra det (for mange) elskede destilleri nummer 29. Flasken blev lanceret september 2017 på Crown Plaza i København – og blev i øvrigt meget hurtigt udsolgt.



Jacob Rantzau greb endnu engang sin pensel, og denne gang havde han bidt mærke i hvorledes denne gyldne drik på en gang samlede og forenede mennesker, på tværs af køn og alder, til sammen at lade sig fordybe og synke ned i smagsnoterne. Whiskyen blev en lightly peated whisky der på daværende tidspunkt havde tilbragt 20 år i et fad fra destilleri nummer 66. Whiskyen blev lanceret i foråret 2019.

## THE DANISH ART COLLECTION



Nu er vi så nået til den fjerde aftapning af The danish art collection. Vi har været så heldige at få et virkeligt godt og aktivt fad fra destilleri nummer 9. Hele 23 år i fadet, og stadig med en alkohol procent på 60,2.

Denne gang fandt Michael Kvium sin inspiration fra den vigtigste smagskilde – egetræet.

Som han selv skriver:

“De byggede vikingskibet af egetræ og sejlede over havet til Skotland for at hæрге og stjæle. De opførte gildesale, hvor egestolper holdt det høje loft, for højt til loftet måtte der være, når vikingerne festede for Valhallas guder! De lavede tønder af egen til den saltede mad og de flydende drikke og træet gav smag, som vi stadig værdsætter den dag i dag. Derude i skoven, står egen og piber i vintervinden og kragerne skriger om sommer og sol, hvor et agern kan spire og vokse sig voksen. Til sidst er den gammel, kroget og hård og vidner om årene der gik og gik. De år som er gået, giver smagen i glasset. En gave fra træet til den der vil nyde en smag af det, der nu blot er et minde”.



# LUSCIOUS LUSHNESS

SWEET, FRUITY & MELLOW

CASK NO. 9.177

DKK 1.475

CASK	Refill Hogshead
DATE DISTILLED	23-April-1996
AGE	23 years
STRENGTH	60,2%
REGION	Speyside
OUTTURN DK	189 bottles

The nose carried a depth that brought to mind an old greengrocer's shop stacked high with ripe bananas, coconuts and Turkish delight against a backdrop of heavy wood shelving. Warm apple pie arrived with cinnamon and nutmeg as wafts of coffee and dark chocolate joined buttery shortbread, blackcurrant sweets and oranges. Tangy notes continued after water with kumquat in an old dunnage warehouse and banana skins mixing with coconut husk. Additional water only accentuated the experience and released desiccated coconut, nougat and hot cross buns surrounded by the mature wood of oak casks. Cinnamon spice and fruitcake lasted well into the finish to be joined by drying tannins and grape skins.



# WALKED OFF TO LOOK FOR AMERICA

JUICY, OAK & VANILLA

CASK NO. 144.2

DKK 950



CASK	New Oak Barrel
DATE DISTILLED	3-September-2012
AGE	7 years
STRENGTH	62,3%
REGION	Sweden
OUTTURN DK	12 bottles

A uniquely American sweetness at first nosing. Root beer floats, Emmental cheese, honey-roast sweet potato, cocoa powder, buttermilk icing and warming paprika. A total delight! Further notes of dried sage, spicy fennel sausage, red chilli jam and wild strawberry. A vivid fructose juiciness. With water we got malt extract richness, cooking oils, coconut water, chocolate porter beer and soft, earthy wood spices. The neat palate initially offered us pumpernickel bread with treacle, spiced dark fruit chutneys, sweet navy rum, mulled plum wine, spiced orange peel and lightly smoked jasmine. With water we found fir liqueur, natural tar extracts, herbal cough mixtures, mint essence, lemon jelly, verbena, wormwood and myrtle. Further notes of Thai basil, chilli powder and maraschino juices.

# GATHERING BOTTLE

# WITCHCRAFT

DEEP, RICH & DRIED FRUITS

CASK NO. 7.244

DKK 875



CASK	2nd Fill Barrels / 1st Fill PX Sherry Butt
DATE DISTILLED	7-September-2004
AGE	15 years
STRENGTH	59,4%
REGION	Speyside
OUTTURN DK	42 bottles

With the heavenly aroma we found ourselves in an old fashioned dunnage warehouse in Scotland smelling a very rare old vintage (añada) Amontillado Sherry – celestial! On the palate dry and full-bodied, one panellist called it ‘massaging your tongue’, with walnut and toasted hazelnut husk and hints of butterscotch. Water brought out fresh oranges and bergamot oil before raisins and shaved toasted almonds took centre stage. To taste like a ‘rye witch’ cocktail using rye whiskey, Palo Cortado Sherry, orange bitters, demerara sugar and Italian Strega (meaning witch) herbal liqueur. At thirteen years of age we combined two 2nd fill bourbon barrels, originally filled on the same day, into a 1st fill PX butt.



# GOAT FARMS, ESTERS & VINYL FUNK

## SINGLE CASK SPIRITS

CASK NO. R2.11

DKK 950



CASK	Ex-Bourbon / 1st Fill Barrique
DATE DISTILLED	1-May-2003
AGE	16 years
STRENGTH	59,1%
REGION	Guyana
OUTTURN DK	18 bottles

An exhilarating nose awaited us – bicycle inner tubes slathered full of mango chutney, Calvados made from browned apples, orange vitamin pills, fermented bandages, sticking plasters harvested from a swimming pool, ancient medicines, cannabis resin, preserved rice juice, tea tree oil and banana-heavy esters. With reduction we found goaty cheesecloth, mechanical lubrications, cherries dipped in dark chocolate, dunder pits, anthracite embers, guava syrup and black olives. Mad yet hugely entertaining. The mouth displayed a massive texture at first sipping. Camphor, sweet rubber, brown sugar laced with natural tar, yeasty cider apples, balsamic-glazed strawberries, ancient madeira and funky butterscotch. With reduction we got rose jelly, limes doused with antiseptic, rhubarb sherbet, medical embrocation mixed with seawater and green olive tapenade and some charred goat meat. Matured in a bourbon barrel for 15 years before transfer to a charred wine cask with toasted heads.

# SPENT LEES ON TOASTE

## LIGHTLY PEATED

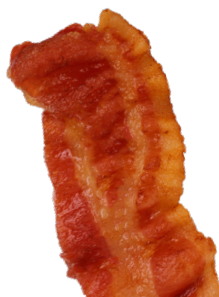
CASK NO. 66.169

DKK 775



CASK	Refill Hogshead
DATE DISTILLED	9-March-2006
AGE	14 years
STRENGTH	60,4%
REGION	Highland
OUTTURN DK	18 bottles

An initial aroma of burning gorse, wood char, farmyard, black pepper, smoky bacon fries, lemon rind and smoked cereals is made more intriguing when reduced by notes of smoked grist, freshly milled oats, lime oil, hawthorne and warm, smoky wort. The palate displays a sourdough autolytic aspect with green peppercorns, kiln smoke, pineapple jelly, grilled peaches, tarry rope, green olives and sunflower oil. A splash of water loosens things up with unexpected notes of cheese on toast, brown butter, muscovado sugar, toasted seeds and aged ointments. A wee rollercoaster of a dram.



# HAPPY DAYDREAMING

PEATED

CASK NO. 53.328  
DKK 875



CASK	Refill Hogshead
DATE DISTILLED	18-July-2006
AGE	13 years
STRENGTH	58,9%
REGION	Islay
OUTTURN DK	24 bottles

A wisp of clean sweet peat smoke followed by rich and creamy lobster bisque with pure sea salt seasoning was spiralling up from the glass – we were all happily daydreaming. The taste neat brought us back to reality (in a good way). Cullen skink with peat smoked haddock, vanilla curry and anchovy straws gave this an enthralling sweet and salty twist. Even more foodie with a drop of water, aromas of whelks with garlic butter, smoked mussels and stir-fried greens with oyster sauce were followed on the palate by sweet creamy lemon mint cake and lime blossom honey on salted buttered toast.



# DEEP SPACE BRINE

PEATED

CASK NO. 137.8  
DKK 875



CASK	Ex-Bourbon / 2nd Fill HC Ex-Islay Hogshead
DATE DISTILLED	16-February-2012
AGE	8 years
STRENGTH	64,4%
REGION	England
OUTTURN DK	12 bottles

The Panel were startled by a rather elegant aroma of smoked mint tea, herbal infusions, game consommé, bath slats, embrocations, medicine cabinets and hospital corridors. A beautifully elegant salinity with additional notes of sooty chimneys, sweet peat, salt-baked fish, sheep wool and rapeseed oil. With water we found pure seawater, smoke sea salt, mussels pickled in brine, trampled nettles, ceviche in lime juice, chopped shallots and smoked oatmeal. The neat palate gave an initial hit of hot-smoked salmon, cured game meats, farmyard, tractor grease, bicycle inner tubes, smoky bacon, paprika and chilli-infused dark chocolate. Water evolved things towards petrichor, damp ferns, hessian, mutton broth, lanolin, black olive tapenade and mezcal. Matured for seven years in a bourbon barrel before being transferred to a heavily charred ex-Islay whisky hogshead.

## NÆSTE CASUAL DAYS 2020

Basement Beer Bar i Aalborg: 12.00 – 15.00  
7. November 2020

Mig og Ølsnedkeren i Aarhus: 12.00 -15.00  
31. Oktober 2020

ToRVEhallerne i Vejle: 19.00 – 01.000  
6. November 2020

Kareten i København: 13.00 – 17.00  
24. Oktober 2020

Dronning Louise i Esbjerg: 14.00 – 17.00  
31. Oktober 2020

Tønder: 18.00 – 21.00  
27. oktober 2020

Odense, Klostervej 28 E, 5000 Odense C  
31. Oktober 2020

## BILLET TIL CASUAL DAYS KØBES PÅ SMWS.DK

### CASUAL DAYS I 2020

Dato: 7. November 2020, 5. December 2020  
Tid: kl. 12.00 - 15.00  
Sted: Basement Beer Bar i Aalborg

Dato: 31. Oktober 2020, 12. December 2020  
Tid: 12.00 -15.00  
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 6. November 2020, 17. December 2020  
Tid: kl. 19.00 – 01.00  
Sted: ToRVEhallerne i Vejle

Dato: 24. Oktober 2020, 19. December 2020  
Tid: 13.00 – 17.00  
Sted: Kareten i København

Dato: 31. Oktober 2020, Afventer dato for december.  
Tid: 14.00 – 17.00  
Sted: Dronning Louise i Esbjerg

Dato: 27. oktober 2020, 8. december 2020  
Tid: 18.00 - 21.00  
Sted: Tønder

Dato: 31. Oktober 2020, 10. December 2020  
Sted: Odense, Klostervej 28 E, 5000 Odense C

Tilmelding til casual days på smws.dk

## EVENTS CALENDAR

### VIRTUAL GATHERING

Dato: 12. September 2020, kl. 20.00

### EN AFTEN MED THOMAS KORSGAARD

Dato: 23. Oktober 2020, kl. 19.00  
Sted: På Kareten i København

### SMWS FESTIVAL

Dato: 4. februar – 7. februar 2021, SMWS Festival  
Sted: ToRVEhallerne i Vejle

## GLOBALE PARTNERBARER

Mig & Ølsnedkeren      ToRVEhallerne  
Mejlgade 12              Fiskergade 2-8  
8000 Aarhus C            7100 Vejle

Dronning Louise      Basement Beer Bar  
Torvet 19                Løkkegade 18  
6700 Esbjerg            9000 Aalborg

## PARTNER RESTAURANTER

Restaurant Ø  
Vestergade 31  
6792 Rømø

A close-up, low-angle shot of a hand holding a glass decanter of whisky. The decanter is partially filled with a golden liquid. In the foreground, a glass of whisky on the rocks sits on a dark surface. The background is dark and out of focus, showing a person's arm in a grey sweater. The lighting is warm and dramatic, highlighting the textures of the glass and the liquid.

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!*