



Outturn

October/november 2020 Bottling List



LET'S GET FIZZICAL

We're reaching fizzy new-heights: explore and enjoy our latest batch of dazzling drams paired with a hand-picked selection of brilliant beers.

BOTTLES AVAILABLE IN WEBSHOP

SUNDAY 8. NOVEMBER - 12.00 PM - WWW.SMWS.DK

KÆRE MEDLEM

Siden sidst er det lykket at gennemføre august måneds Casual Days, samt en virtuel smagning i september, hvor vi havde besøg af Gorm. Derudover er programmet for SMWS Festival 2021 sat til salg på smws.dk.

Vi er naturligvis meget opmærksomme på udviklingen af covid-19, samt de forskellige myndigheders anbefalinger. Der er nogle restriktioner der foreløbigt gælder indtil den 31. oktober, og vi forholder os til det således at disse sandsynligvis bliver forlænget.

Det betyder at vi vælger at gennemføre de kommende Casual Days i oktober & november, forudsat at forsamlingsloftet ikke bliver sænket yderligere. Skulle dette ske er vi nødt til at aflyse.

De nuværende restriktioner gør at vi må samles op til 50 personer, og for Aarhus, Aalborg, Vejle og Københavns vedkommende gælder, at I skal have mundbind på når I rejser jer fra jeres pladser. Vi er i gang med at kigge på en løsning hvor vi laver bordsservering, således at I ikke behøver at rejse jer hver gang I skal have en dram. I får som sædvanligt 2 glas udleveret, men I er meget velkomne til at medbringe flere glas hjemmefra. Vi ser hvad vi kan gøre for at gøre det så nemt for alle som muligt.

For Vejle og Københavns vedkommende sker der det, at der bliver afholdt 2 særskilte arrangementer. Hvert arrangement har deres eget lokale, med god plads, og eget serverings personale. Det betyder dermed at der er 44 billetter til salg til hvert arrangement.

Som nævnt ved sidste virtuelle smagning, så har vi en lille opgave med på Casual Days, til dem der har lyst. En smagsprøve fra et fad, der vil blive tilgængeligt i Danmark til næste års Gathering. Den er ganske gratis, og har man lyst kan man komme med et bud på smagsnoter, og et navn til flasken. Jeg samler det hele sammen og sender til Edinburgh, og så må vi se om det bliver et dansk medlem der ender med at navngive flasken.

Til slut vil jeg gøre opmærksom på den lille konkurrence der kører netop nu. Du kan vinde dit helt eget fad, fyldt med whisky fra Holyrood Distillery i Edinburgh. Det eneste du behøver at gøre, udover at være medlem, er at finde opslaget på vores Facebook sider, og så følge linket for at blive registreret.

I håb om at vi ses på de kommende Casual Days,

Med venlig hilsen
Thomas Korsgaard



CHERRY BLOSSOM PETIT FOURS

SWEET, FRUITY & MELLOW

CASK NO. 41.135
DKK 675



CASK	Refill Hogshead
DATE DISTILLED	7-July-2009
AGE	10 years
STRENGTH	56,4%
REGION	Speyside
OUTTURN DK	30 bottles

The comments right from the start were ‘fresh bread straight out of the oven’ and ‘freshly brewed camomile tea’ with the additional hints of eucalyptus and honey. The taste neat reminded us of baked coconut shrimps which we dipped into a creamy sweet chilli sauce – absolutely delicious and so moreish! With a drop of water we got sweets galore – jelly babies, wine gums, fruit pastilles and watermelon jelly foam slices. The taste will also not disappoint the sweet-toothed with marshmallows, jam doughnuts, churros dipped in chocolate sauce and cherry blossom petit fours made with buttercream and cherry jam.

TROPICAL MARMALADE

SWEET, FRUITY & MELLOW

CASK NO. 59.63
DKK 675



CASK	Ex-Bourbon / Refill HTMC Hogshead
DATE DISTILLED	18-February-2010
AGE	10 years
STRENGTH	57,8%
REGION	Highland
OUTTURN DK	30 bottles

Sweet and malty notes combined freshly milled barley with buttered rye bread and nutty aromas as toffee apples merged with banana skins and marmalade. The palate was vibrantly fruity with a barrage of mango, papaya, guava and pineapple before biscuity notes returned in treacle and maple syrup. With water came elements of soft leather and antique wood covered with beeswax polish and dripping candle wax as fermenting apples joined soft pears. Strawberry jam and plums now emerged on the palate with banoffee pie and fruit scones coated with cinnamon butter. Nut and cereal flavours returned on an endless finish that incorporated mint chocolate with hazelnuts and polished oak. After spending 8 years in an ex-bourbon hogshead this was transferred to a heavy toast refill hogshead for the remainder of its maturation.





RIVETING RASPBERRY RUFFLE TRUFFLES

SWEET, FRUITY & MELLOW

CASK NO. 68.47

DKK 750



CASK	Ex-Bourbon / 1st Fill Oloroso Sherry Hogshead
DATE DISTILLED	17-October-2008
AGE	11 years
STRENGTH	55.4%
REGION	Highland
OUTTURN DK	30 bottles

A lovely deep fruity aroma like that of a raspberry pudding topped with roasted pecans, hazelnuts and warm vanilla sauce. The taste was delicious creamy – a chocolate mouse or a rose, raspberry and coconut fool of crystallized rose petals, double cream and toasted coconut flakes. Diluted we made a black currant crumble spicing it up with Aleppo pepper and a shot of a digestive bitter made from a variety of aromatic herbs and matured in Slovenian oak barrels. On the palate now dark chocolate truffles, marzipan and a finish of sweet dried figs. After nine years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill Oloroso hogshead.

GINGER BITTERSWEET DARK CHOCOLATE MARZIPAN

DEEP, RICH & DRIED FRUITS

CASK NO. 37.132

DKK 1.000



CASK	Ex-Bourbon / 1st Fill PX Sherry Hogshead
DATE DISTILLED	11-June-2002
AGE	18 years
STRENGTH	55.7%
REGION	Speyside
OUTTURN DK	36 bottles

The initial aroma of glue, nail polish and varnished wood soon turned into a rich sweetness of bramble jam, golden syrup and spiced vanilla custard. The taste neat had the sticky sweetness of black treacle and a dark chocolate marzipan bar with ginger. Water added a yummy rummy Jamaica cake as well as Grand Marnier deep-fried banana fritters and on the palate, we now smoked a sweet cigar from Trinidad; dark honey caramel sweetness, earth, coffee and delicate hints of vanilla-chestnut jam and caramelised fig syrup. After sixteen years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill PX Sherry hogshead.



CHEERFUL ENJOYMENT

JUICY, OAK & VANILLA

CASK NO. 2.117
DKK 1.000



CASK	Refill Barrel
DATE DISTILLED	16-April-2002
AGE	18 years
STRENGTH	58,9%
REGION	Speyside
OUTTURN DK	30 bottles

A delightful nose with delicate aromas of butterscotch, fudge, perfumed rose, fresh hay, wild strawberries and raspberries and an empty, well used, cigar box. Very clean and fresh on the palate neat with a creamy mouth-feel of Peach Melba sundae, baked Alaska and strawberry Pavlova complemented by spicy wood flavours like that of the corps de ballet. After dilution a sunny delight of ripe lemons, fresh satsumas and lychees next to polished leather and clean oak. To taste, like a buttery scone with whipped cream and runny honey or a ricotta-mascarpone mousse with balsamic strawberries – truly a moment of pure joy.

CLEOPATRA'S BATH TIME

JUICY, OAK & VANILLA

CASK NO. 9.179
DKK 875



CASK	1st Fill Barrel
DATE DISTILLED	11-September-2003
AGE	16 years
STRENGTH	54,9%
REGION	Speyside
OUTTURN DK	30 bottles

The nose was garden flowers sniffed through a freshly puttied window frame, waxy lemon sweets and Vin Santo served with biscotti. The palate was definitely quite exotic – melon skins, lemon and ground almond frangipani, sherbet straws and orange oil – one panellist kept muttering about Cleopatra, freshly bathed in rose petals and milk! The reduced nose delighted us with honey, dark chocolate-coated marzipan, toffee bonbons, aromatherapy oils – including mint and rosemary – and a Funchal flower market next-door to Blandy's. The reduced palate was silky smooth – chocolate Swiss roll, raspberry, coconut and vanilla, with a finish hinting at oak, tobacco and grapefruit peel.



AS USUAL: UNUSUAL

LIGHTLY PEATED

CASK NO. 93.137
DKK 750



CASK	1st Fill Barrel
DATE DISTILLED	9-February-2012
AGE	7 years
STRENGTH	59,7%
REGION	Campbeltown
OUTTURN DK	30 bottles

No holds barred Campbeltown muscle on display here. We found bandages, plasters and gauze from a swimming pool, mercurochrome, burned pencils, sheep wool, olive juices, pickled onions, herbal cough medicines and smoky bacon frazzles with hot creosote and oily toolbox rags. Reduction gave us warming vapour rums, spiced game meats, pure smoked barley grist, fermenting wort and caramelised bananas. An estery funk edge emerged with ham hock terrine and mustard powder. The mouth was immediately dense and full of silage, fruit pickles, apple wood smoke, new leather, oily tweed, smoked pecans and mechanical trawler smoke fug. With water we got creamy cereals, smoked vanilla, Bloody Mary spices, hessian, cooking oils cut with malt vinegar, carbon paper and squid ink. Typically bonkers and brilliant stuff from this still underrated gem of a distillery.

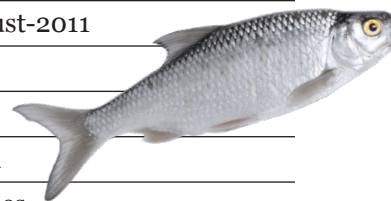
A SWEET KISS FROM A SMOKING MERMAID

LIGHTLY PEATED

CASK NO. 145.1
DKK 1.500



CASK	1st Fill Barrel
DATE DISTILLED	11-August-2011
AGE	8 years
STRENGTH	62,7%
REGION	Sweden
OUTTURN DK	36 bottles



We imagined beachcombing, exploring rock pools as briny waves washing up fresh seaweed and the gusty wind carried aromas of smoked fish, prawns and other seafood from the nearby pier. Clambering on to the pier we tried the food which had an intriguing sweet, salty and lightly smoky flavour that we found hard to describe so let's get poetic – 'a sweet kiss from a smoking mermaid'. A tiny drop of water and fresh menthol sweetness combined with the lovely delicate smokiness of a Swedish midsummer bonfire on the beach with plenty of dancing and singing, to celebrate the longest day of the year as well as life and love.

TEXAS BBQ BRISKET

PEATED

CASK NO. 16.46
DKK 675



CASK	Re-Charred Hogshead
DATE DISTILLED	4-July-2013
AGE	6 years
STRENGTH	64,9%
REGION	Highland
OUTTURN DK	30 bottles

A pungent, burnt and slightly medicinal note combined with a deep, dark and visceral smoke made this quite an experience to nose neat. That theme was carried on almost seamlessly on the palate. Hot, smoky, fierce and fiery but this was only one part of the story as there was also a creamy, syrupy mouthfeel with a fragrant, sweet and nutty flavour like a freshly brewed astragalus root tea. After dilution we barbecued meat on rusty grill grates as we eventually all sat down for a delicious meal of barbecue brisket seasoned with malt vinegar, Dijon mustard and Tabasco sauce – Texan style!

MOLOTOV WELLINGTONS

PEATED

CASK NO. 53.334
DKK 875



CASK	Refill Hogshead
DATE DISTILLED	18-July-2006
AGE	13 years
STRENGTH	58,0%
REGION	Islay
OUTTURN DK	36 bottles

Instantly there's a big hit of mercurochrome, germoline and petrol. Smoked dried pineapple doused in ointments, seawater and olive oil. Black olive tapenade, sweet ash, lime zest, oyster sauce and raw lemon juice. A big bucket of disinfectant. Water lures out peppered mackerel, fishing wellies, limeade, midge repellent and citronella candles with creel nets and a farmy funk of sheep wool and aged mutton. The palate is mahoosive. Lots of fish sauce, tar, herbal toothpaste, Madagascan vanilla, salted almonds and fruit salad. Salted fish sloshing about in brine. With water there's seared scallops, TCP, subtle wafting peat smoke and sour cherry beer.

SPICY LASSI

SINGLE CASK SPIRITS

CASK NO. A4.6

DKK 800



CASK	Gascon Black Oak
DATE DISTILLED	Vintage 2004
AGE	Vintage 2004
STRENGTH	52,7%
REGION	Armagnac (France)
OUTTURN DK	24 bottles

The aromas painted a picture for us. A new hand-carved wooden quail sat upon a freshly polished table, finished with a coating of beeswax. The room was filled with an intense perfume, floral and heady, elderflower and orange blossom. There was a small china plate with a pyramid stack of high quality marzipan coated in dark chocolate. To taste, tart cranberries, juicy blueberries and a mango lassi (Indian mango smoothie with yogurt, cardamom, lime and honey). The spice in the lassi was augmented by candied fennel seeds and sweetened liquorice. Where would a touch of water lead us? Effervescence in the form of orange “PEZ” sweets, chalk dust or dry ice at the theatre, physalis, crunchy bars and dark butterscotch. The taste reminded us of Werther’s Originals, white grape juice (again slightly effervescent) and crème brûlée. The finish was like an Old Fashioned cocktail with a side of dried apricots. One for bourbon lovers!

BLACK OAK

SINGLE CASK SPIRITS

Blended Batch 9

DKK 575



CASK	Refill Armagnac Barrels
DATE DISTILLED	26-October-2011
AGE	8 years
STRENGTH	50,0%
REGION	Speyside
OUTTURN DK	48 bottles

We believe that there is a symbiotic relationship between all Society spirits. This is realised through the sharing of casks to develop complex flavours and aromas. In the creation of this small batch single malt, we made use of some armagnac barrels fashioned from Gascon black oak (Society no’s A6.1 and A7.1) to further develop the fruity flavours of the whisky and add a French oak counterpoint to the American oak influence of first fill bourbon barrels. The result is an estery, sweet and spicy concoction, with perfumed notes and a silky texture. Hugely hospitable aromas embraced oaky and toasty notes before a wave of sweetness delivered white chocolate on sponge cake. The soft fruits of apricots, banana and ripe pears mingled with heartwarming spice as ginger cake and pink peppercorns arrived. On the palate we found crumbled walnuts, hazelnuts and chocolate-covered Brazil nuts along with croissants, apple strudel and pain au chocolat. With water came an aromatic deluge of fragrant pears, orange blossom and apple orchards framed by chamomile tea and madeira cake. Milk chocolate-covered gingerbread fused with cinnamon, nutmeg and allspice while caramel slowly filtered into black tea on the finish.

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: 18.00 – 22.00
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: 5. December 2020
Tid: kl. 12.00 - 15.00
Sted: Basement Beer Bar i Aalborg

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

Dato: 17. December 2020
Tid: kl. 18.00 – 22.00
Sted: ToRVEhallerne i Vejle

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

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

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

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

Tilmelding til casual days på smws.dk

EVENTS CALENDAR

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
Mejlgade 12
8000 Aarhus C

ToRVEhallerne
Fiskergade 2-8
7100 Vejle

Dronning Louise
Torvet 19
6700 Esbjerg

Basement Beer Bar
Løkkegade 18
9000 Aalborg

PARTNER RESTAURANTER

Restaurant Ø
Vestergade 31
6792 Rømø

KARETEN I KØBENHAVN:

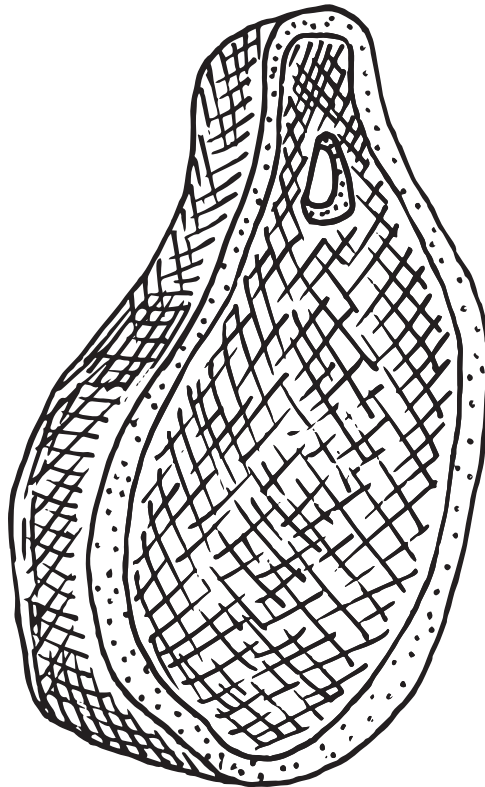
Frokost tilbud i forbindelse med Casual
Day den 24. oktober.

3 stykker smørrebrød inkl en øl.

Pris: 120 kroner.

Tilbuddet skal forudbestilles, og serveres kl
12.00

Bestilles ved at sende en mail til:
tko@smws.dk.



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!*