



Outturn

December 2020 Bottling List



**BOTTLES AVAILABLE IN WEBSHOP
SATURDAY 5. DECEMBER - AFTER THE VIRTUAL TASTING
WWW.SMWS.DK**

KÆRE MEDLEM

Den søde juletid er over os, og håbet om en social julestund sammen i december bliver desværre heller ikke mulig i år. Med den nylige forlængelse af et forsamlingsforbud ved arrangementer med mere end 10 deltagere, er det ikke muligt at mødes ansigt til ansigt.

Året 2020 har på mange måder vendt op og ned på den hverdag vi alle kender, og her i Vejle har vi blandt andet brugt tiden på at blive klogere på hvordan vi kan gøre SMWS til en endnu federe forening at være medlem af. Vi har lagt en plan for nogle nye tiltag, krydret med mange af de velkendte temaer, så der vil i fremtiden blive flere aktiviteter at kunne deltage i. Det kræver dog at vi får overstået pandemien først, men der er heldigvis mange positive tegn i horisonten på at det får en ende. Når det sker, lægger vi hele planen frem.

Skal vi så slet ikke SMWS hygge i december? Jo – det skal vi helt bestemt! Vi har planlagt to virtuelle events inden juleferien rammer os. Vi har fundet 9 dugfriske aftapninger, der tilsammen udgør december måneds Outturn. Vi skal blandt andet smage to nye lére i SMWS-regi. 146.1 der kommer fra England, og A7.1 der med 30 år på bagen er et meget spændende bekendtskab.

De 9 aftapninger kan I nyde sammen med os live, lørdag den 5. december kl. 15.00 – og er du interesseret i at smage, og evt. følge strabadserne på Facebook – så kan du allerede nu bestille de 9 dramme til casual pris: nemlig 295 gode danske kroner.

Trænger du til at få skuldrene helt ned inden julen sætter ind, så vil Terje og jeg iføre os en nissehue, torsdag den 17. december kl. 20.00 – og nyde lidt julegodter med jer. Vi har været så heldige at få fingrene i et lille parti af 3 forskellige aftapninger i særklasse. Har du lyst til at smage med, kan du ligeledes nu bestille et sæt af disse tre for 200 kroner. Hvilke dramme det drejer sig om, kan du se til sidst i dette Outturn.

Bestiller I sammen med andre, kvitterer vi med at betale fragten – så bestiller I sæt for 950 kroner eller derover – så er fragten gratis. Hvis systemet ikke selv tilbyder det – så vælger I blot afhentning, og skriver fri fragt i kommentarfeltet – så sørger vi for at beløbet stemmer på kontoudtoget.

Det var ordene for nu – vi håber at du endnu engang har lyst til at bidrage i den virtuelle verden. Julehilsenen gemmer vi til den 17. december.

Med venlig hilsen
Thomas Korsgaard



ORANGUDRAM

SPICY & SWEET

CASK NO. 146.1
DKK 825



| | |
|----------------|------------------|
| CASK | 1. Fill Barrique |
| DATE DISTILLED | 13-February-2016 |
| AGE | 4 years |
| STRENGTH | 62,4% |
| REGION | England |
| OUTTURN DK | 18 bottles |

The nose was sweet and fruity with vanilla and fudge joining honeydew melon, baked oranges and mango while toasted pine nuts and macadamias merged with roses and apple blossom. The palate delivered a big hit of spice with a balanced sweetness that suggested nut chocolate, vanilla sponge cake and icing sugar. A dash of water released fennel, tarragon and sage with accentuated candied orange, marmalade and kumquat plus creamy textures of butter and croissants. Ripe mangoes and satsumas followed on the palate with liquorice and chocolate orange before hints of camphor and spearmint rounded out the finish.

RAW SUNFLOWER HONEY

SPICY & DRY

CASK NO. 138.7
DKK 975



| | |
|----------------|------------------|
| CASK | Refill Barrel |
| DATE DISTILLED | 31-December-2010 |
| AGE | 9 years |
| STRENGTH | 55,6% |
| REGION | Taiwan |
| OUTTURN DK | 24 bottles |

The heady combination of wild rose bushes and tropical fruits next to vanilla pods, marshmallows and Turkish delight made us all eager to take a sip. Thick and mouth-coating like rich golden set raw sunflower honey having that distinctive floral taste combined with pineapple and passion fruit. This was followed by sweet and sour marinated dried apricots. Water added on the nose a rustic old-fashioned apple pie and barley candy, a favourite Victorian treat, while on the palate we experienced that fascinating bittersweet combination as in a cocktail using Campari, limoncello liqueur and orange juice for that little citrus freshness.



RUSTIC WITH A SPICE KICK

JUICY, OAK & VANILLA

CASK NO. 9.182

DKK 875



| | |
|----------------|-------------------|
| CASK | 1. Fill Barrel |
| DATE DISTILLED | 11-September-2003 |
| AGE | 16 years |
| STRENGTH | 55,4% |
| REGION | Speyside |
| OUTTURN DK | 24 bottles |

The nose is fresh, light, grassy and floral, like a spring meadow – clover honey, vanilla, candied angelica, fondant icing – also some tree sap, sandalwood and teak. On the palate there are sweet notes – honey on oak, strawberry ice-cream and sugar-coated fennel seeds, but also peeled twigs, hay, candied ginger, black tea and liquorice on the finish. The reduced nose combines sweetness with spice – brown sugar, sultanas, toffee, glacé cherries, Oddfellows sweets, rhubarb, ginger jam and white pepper. The palate is bittersweet now – bitter lemons, vanilla pods in caster sugar; and then wood, menthol and pepper give it a spice kick in the tail.

VARNISHED CRUMPETS

JUICY, OAK & VANILLA

CASK NO. 41.136

DKK 725



| | |
|----------------|-----------------|
| CASK | Refill Hogshead |
| DATE DISTILLED | 10-June-2008 |
| AGE | 12 years |
| STRENGTH | 55,4% |
| REGION | Speyside |
| OUTTURN DK | 30 bottles |

The panel discovered a rather more punchy and fulsome example of this stalwart make. Lots of old varnish, buttered crumpets, hand lotion, talcum powder, white flowers, stone fruits, plum jam, hessian, white asparagus and some sweeter notes of desiccated coconut, Jaffa cakes and dark chocolate. Water brought out millionaire shortbread, rum truffles, soft leather tobacco pouch and toasted fennel seed. In the mouth we found hibiscus tea, lemon bonbons, children's cough medicine, pipe tobacco, herbal bitters, Battenberg cake and almond ice cream. With reduction, we noted Madeira cake, lemon cordial, five-spice, hessian and pain au chocolat - a wee medical hint in the aftertaste.

MUTINY ON THE BOUNTY

OILY & COASTAL

CASK NO. 46.103
DKK 725



| | |
|----------------|----------------|
| CASK | 1. Fill Barrel |
| DATE DISTILLED | 25-June-2008 |
| AGE | 12 years |
| STRENGTH | 58,7% |
| REGION | Speyside |
| OUTTURN DK | 30 bottles |

Was there an intriguing/surprising scent of smoke lingering in the background, maybe a distant hickory smoke house or a cooperage charring the inside of oak casks? On the palate we had heavily burnt toast with gooseberry and elderflower jelly as well as white hot dog buns, without the sausage but with plenty of ketchup! A drop of water and we found ourselves below deck on a big old sailing ship where the captain removed, from a well-travelled sea chest, an antique dusty map and rolled it out on the table while offering us homemade bounty bars and sea salt vanilla caramels.

SEA SALT ON CHESTNUTS

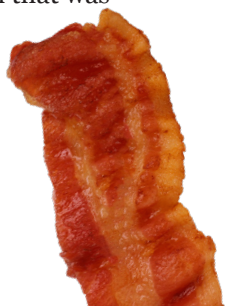
LIGHTLY PEATED

CASK NO. 93.144
DKK 975



| | |
|----------------|----------------|
| CASK | 2. Fill Barrel |
| DATE DISTILLED | 6-May-2002 |
| AGE | 17 years |
| STRENGTH | 56,3% |
| REGION | Campbeltown |
| OUTTURN DK | 30 bottles |

A rich profusion of delights embraced smoky bacon and honey with roasted chestnuts and toasted pine nuts on a bed of warm cereals and roasted sweet potato. Medicinal notes danced around a central mound of ash and charcoal as treacle drizzled down from above. Then fruity notes emerged that combined baked pineapple with orange skin and lemon drizzle cake. Water shifted the focus towards medicinal and coastal flavours as clean bandages lay strewn over seaweed and rock pools. Roast vegetables now appeared from the oven, glazed with honey, tarragon and thyme. Hints of pipe tobacco, liquorice and nutmeg merged on a finish that was dry, clean and laden with sea salt.



FRUITCAKE 'ISLAY-STYLE'

PEATED

CASK NO. 53.336
DKK 775



| | |
|----------------|-------------------------------|
| CASK | Ex-Bourbon / 1. Fill Barrique |
| DATE DISTILLED | 7-March-2012 |
| AGE | 8 years |
| STRENGTH | 60,7% |
| REGION | Islay |
| OUTTURN DK | 42 bottles |

Initially - smoked Tabasco sauce and burnt salted caramel but with time we had cold smoked salmon on a piece of heavily toasted bread with a sweet and spicy horseradish dressing. On the palate - a barrage of dry smoke, hot and peppery but at the same time with the sweetness of a honey glaze - what an experience! Diluted; we used oily sweet and heavily smoked orange peel to make an Old Fashioned cocktail with a difference and on the palate now, succulent sweet peat smoke like dark fruits having been soaked in peaty whisky for months. After six years in an ex-bourbon hogshead we transferred this whisky into a first-fill shaved, toasted and re-charred barrique.

SPICE CANNON

SINGLE CASK SPIRITS

CASK NO.
Blended Batch 10
DKK 575



| | |
|----------------|---------------------|
| CASK | Oloroso & PX Sherry |
| DATE DISTILLED | 17-June-2009 |
| AGE | 10 years |
| STRENGTH | 50,0% |
| REGION | Blended Malt |
| OUTTURN DK | 60 bottles |

This latest small batch expression draws from a complex selection of casks. It includes whiskies from Speyside & the Highlands, matured in Oloroso & Pedro Ximenez sherry casks coopered from both Spanish & American oak. There is an element of bourbon cask maturation too, but this component was extra-matured in sherry casks prior to blending. The combination reveals a rich dram, with sweet, nutty & spicy qualities. Bottled at 50% ABV for optimal balance.

Freshly baked apple pie arrived with a heavy dusting of cinnamon and nutmeg, while the dark intentions of demerara coated walnuts and macadamias bathed in a spicy fruitcake mix. Then a burst of oils from singed orange skin introduced marmalade and black cherries as we ventured into a palate of rich spice. Marzipan and almonds now merged with dark chocolate as raisins and liquorice complimented hazelnut liqueur in hot cocoa. A dash of water opened a big butt of sherry infused fruit that combined oxidised apples and pears with rhubarb crumble and sultanas. Chocolate truffles and praline gathered around ginger bread on the finish before leaving us with pink grapefruit and cloves.

A PEASANT'S DELIGHT

SINGLE CASK SPIRITS

CASK NO. A7.1

DKK 1.275



| | |
|----------------|---------------------------------------|
| CASK | Armagnac Barrel |
| DATE DISTILLED | Vintage 1989 |
| AGE | Vintage 1989 |
| STRENGTH | 48,4% |
| REGION | Tenarèze Armagnac – Baco & Ugni Blanc |
| OUTTURN DK | 18 bottles |

A beautiful and generous nose brimming with golden syrup, caramelised brown sugars, olive oil, sweet pastries, mille-feuille and precious nectars. In time there are hints of caraway, wild mint and mandarin liqueurs. Wonderful freshness and vivid complexity. The careful addition of water brings out notes of young calvados, mineral oil, a savoury spiciness and various dark fruits such as golden sultanas and fig tar tatin. The mouth is richly textured with immediate notes of treacle sponge, pear eau de vie, aged muscat wine and spicy quince jelly. Citrus rinds, rye bread and expensive Manhattan cocktails. Reduction unveils greengages, honey eau de vie, lime oils, wee tropical touches and a fragrant jasmine aspect.

VIRTUEL STREAMING, TORSDAG DEN 17. DECEMBER KL. 20.00

PRISEN FOR 2CL AF HVER FLASKE ER 200 KRONER.

A DESERT ISLAND DR(E) AM

JUICY, OAK & VANILLA

CASK NO. 35.275



| | |
|----------------|--------------------------|
| CASK | 1. Fill Toasted Hogshead |
| DATE DISTILLED | 24-November-1994 |
| AGE | 25 years |
| STRENGTH | 59,6% |
| REGION | Speyside |

“Spectacular opulence, irresistible, luscious luxury and a simple wow” were just a few of the ‘useful’ descriptors from the Panel members. A classic French loaf, pain d’épices, full of warm, comforting aromas thanks to the generous amount of honey and mixed spices (ginger, nutmeg, cinnamon, mace and cloves) in the bread’s batter. The taste neat had a fiery temper with plenty of exotic wood spiciness but at the same time that deep rich sweetness of a steaming cup of camomile, honey and vanilla herbal tea. A drop of water and it turned very juicy and very fruity – a desert island dr(e) am! Final comment “goddammit it is good”!

LUST FOR MUST

OLD & DIGNIFIED

CASK NO. 38.29



| | |
|----------------|----------------|
| CASK | 2. Fill Barrel |
| DATE DISTILLED | 11-July-1994 |
| AGE | 25 years |
| STRENGTH | 53,2% |
| REGION | Speyside |

This one is not strictly a single cask, being part of a consolidated parcel we acquired. However, it’s undoubtedly unique and seriously delicious, so we had to share it with you! The nose immediately bursts with waxes, old oily rags, wine cellar must, furniture polish, linseed oil, hessian and gloopy fruit salad juices. Then things like rhubarb crumble, vanilla essence, stewed damsons, honeycomb and posh custard! Reduction brought all manner of complexities. Things like smoked olive oil, aged Calvados, vapour rubs, cough sweets, white stone fruits, yellow plums, marshmallow snowballs, rosewater and kumquat. The complexity is maintained on the palate, an abundance of manuka honey, spiced aged mead, soot, waxes, pollens, dried wild flowers, chopped dark fruits and then smoked herbs and pickled walnut. With water it all crystallises around scented waxes, flowers, aged Gewürztraminer, sandalwood, citronella candles, hawthorn and lime pith. Totally spellbinding old Speyside whisky.

BLACKADDER'S COSMIC TARDIS

LIGHTLY PEATED

CASK NO. 93.143



| | |
|----------------|----------------|
| CASK | Refill Barrel |
| DATE DISTILLED | 1-October-1991 |
| AGE | 28 years |
| STRENGTH | 55,9% |
| REGION | Campbeltown |

The nose was furrowed with a dissonant mish mash of fresh salinity and pickled onion crisps. Funky young calvados, pear cordial, baked goat cheese, lanolin, bandages drizzled with seawater, smoked pinecones, frying bacon and mineral salts. A distillate like no other! Reduction offered banana liqueur, mandarin jelly, vapour rubs, lemon thyme, herbal cough medicines and dried seaweed. Superbly unique, fragrant and complex. Undiluted, the mouth was very medical and full of light, salty and nervy peat smoke. Gently tarry, antiseptic, syrupy and extremely herbal and rather fatty. Wonderfully mineral, funky and vibrant. Water brought a whole spectrum of complex flavours: heather flowers, carbolic soaps, fragrant oily peat, herbal waxes, spicy pork scratchings, smoked fennel, malt vinegar, chip fat, newspaper ash and ramen broth. Majestic and totally unique!

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 lighting is warm and dramatic, highlighting the textures of the glass and the liquid. The background is dark and out of focus, showing a person's arm in a grey sweater.

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100DKK discount on a bottle of whisky!*