

Outturn

April 2021 Bottling List



BOTTLES AVAILABLE IN WEBSHOP
SATURDAY 17. APRIL - AFTER THE TASTING
WWW.SMWS.DK

KÆRE MEDLEM

Kalenderen siger nu april, og det er dermed præcis et år siden vi holdt den første virtuelle Outturn smagning. April måned i år bliver ligeledes efter samme model.

Hvilke 11 aftapninger vi skal smage på, kan du glæde dig til her i bladet, og sættet kan allerede nu bestilles på smws.dk. Vi streamer hele Outturnet her fra Vejle, lørdag den 17. april kl. 14.00, og håber naturligvis på at du har lyst til at være med endnu engang.

Der er denne gang flere spændende numre med som vi ikke har set i lang tid. Derudover tæller Outturnet også den længe ventede Bourbon fra Arkansas samt den første Rye vi har haft i Danmark. Det skal nok blive interessant at smage.

Sættet koster 345 kroner, og du får fri fragt hvis du bestiller en flaske sammen med sættet, eller ved bestilling af mindst 2 sæt.

Vi har ventet længe på det, men der er heldigvis små tegn på at en mere normal hverdag kommer nærmere. Det betyder også at vi nu er påbegyndt planlægningen af efterårets Casual Days med opstart i august måned. Vi forventer at kunne præsentere hele planen i næste Outturn til maj.

Det har været et langt sejt træk for alle, det er der ingen tvivl om. Vi er super stolte og glade for støtten i denne vanskelige tid – og vi glæder os til at se jer i den virkelige verden, forhåbentligt inden for en overskuelig fremtid.

Med håbet om en lys april, ønskes du god fornøjelse med læsningen og på gensyn, i første omgang på skærmen den 17. april.

Med venlig hilsen Thomas Korsgaard



HERBS ON THE WINDOWSILL

SWEET, FRUITY & MELLOW

CASK NO. 63.70

DKK 675



CASK	2. Fill Barrel	
DATE DISTILLED	24-October-20	12
AGE	8 years	
STRENGTH	61,1%	
REGION	Speyside	
OUTTURN DK	24 bottles	

We entered a spring-cleaned barn with immaculately groomed horses, shiny saddles and an antique Victorian carriage. We also got a lovely sweet aroma of pineapple, toffee, rose water and Turkish delight. On the palate neat, pineapple slices were grilled with a buttery brown sugar cinnamon glaze as we had a glass of Galliano, an Italian sweet vanilla-anise flavoured liqueur. After a drop of water, we were potting herbs on the windowsill with the bright sunshine coming through while we enjoyed, in a goblet, a Berliner-style Weisse served with sweet woodruff syrup - refreshing, floral and herbal with a delicate sweetness.



SPICY & SWEET

CASK NO. 18.31

DKK 775





CASK	Ex-Bourbon / 1. Fill Rye Hogshead
DATE DISTILLED	18-September-2007
AGE	13 years
STRENGTH	55,9%
REGION	Speyside
OUTTURN DK	36 bottles

Buttery biscuits and custard tarts arrived with an impressive amount of fruit that combined mangos, banana chips and satsumas with fragrant honeysuckle and waxy textures. On the palate, a burst of red apples, poached pears and soft plums joined crumbly shortbread sprinkled with ginger, dry roasted almonds and just a suggestion of cocoa powder. With a small dash of water came coconut milk with the accentuated fragrance of cherry blossom, jasmine and buttercups in the sunshine. Fruity flavours now embraced bramble and apricot jam on Battenberg cake with vanilla icing. Orange peel brought a fresh zing as cinnamon spice joined bananas flambeed in spiced rum. After spending 11 years in an ex-bourbon hogshead this was transferred into a 1st fill ex-rye hogshead for the remainder of its maturation.



CASK	Ex-Bourbon / 2. Fill Barrique
DATE DISTILLED	28-October-2010
AGE	10 years
STRENGTH	60,6%
REGION	Highland
OUTTURN DK	42 bottles

Cut grass and hay mixed with toffee apples in a hessian sack as cinnamon dusted scones arrived for cream tea and a glass of port. On the tongue, a barrage of heat fired warning shots across the senses but guickly followed with a fusillade of extreme sweetness as treacle, candyfloss and maple syrup landed onto blackcurrants, mango and lychee. Water turned things a touch more floral and earthy with orchard blossom, Turkish delight and chamomile tea joining marmalade and damp wood. Deeper aromas of tobacco in tea chests and moss-covered logs followed onto the palate with charred oak and mushrooms on a forest floor. After spending six years in an ex-bourbon hogshead this was transferred to a second fill charred red wine barrique for the remainder of its maturation.

GETTING HIGH ON YOUR OWN SUPPLY

SPICY & DRY

CASK NO. 77.69

DKK 750



CASK	Refill Hogshead
DATE DISTILLED	7-April-2009
AGE	11 years
STRENGTH	58,0%
REGION	Highland
OUTTURN DK	30 bottles

To start we got vanilla custard pies fresh from the bakers. Then coconut-covered chocolate snowballs, some canvas cloth, baking parchments and an even balance between sweetness and earthiness. Honey, dewy grass and a hint of shaving cream. Reduction gave us banana bread, water crackers spread with salty butter, felt tip market pens and lemongrass. The palate bubbled with limoncello, barley sugars, olive oil, lime curd, marzipan, fresh spring vegetables and a leather pouch of loose tobacco. Water added more peachy fruitiness, more marzipan, rosehip tea, cherry throat lozenges, ginger biscuits lemon barley water sloshed on a tweed jacket.





CASK	Oloroso Butt / 1. Fill PX Butt
DATE DISTILLED	30-January-2007
AGE	13 years
STRENGTH	59,1%
REGION	Highland
OUTTURN DK	36 bottles

Wonderful, can you smell the coffee – those freshly ground beans now in your mug. It triggered all sorts of good feelings and memories like making Christmas cookies with your mum and being allowed to lick the bowl. On the palate juicy sultanas, salty flavours of Macadamia nuts, warm walnut and raisin bread, cinnamon custard and buttery shortbread pastry dough. Water opened it up with sumptuous rosewater in sherry and hot buttered crumpets while to taste chocolate pots with dried orange peel and five-spice – chocolate and spice what a great partnership! After eleven years in a refill Oloroso butt, we transferred this whisky into a 1st fill PX Sherry butt.



16 YEARS	1. Fill Barrel
DATE DISTILLED	22-September-1992
AGE	28 years
STRENGTH	55,2%
REGION	Lowland
OUTTURN DK	24 bottles

The nose opened with overripe yellow plums, sweet orange wines, mineral oil, drying paints and American jellybeans. Then candied citrus peels, artificial fruit cordials and mixed confectionery from a warm sweet shop. Also hints of cider vinegar, wood polish and plums macerating in sugar. Water brought dunnage warehouse must, creme brûlée, malt loaf, bike chain oil and caraway. Some creamed coconut, strawberries and pina colada. The palate opened with a subtle earthiness and tobacco leaf. Then plunged deep into milk bottle sweeties, tinned custard, doughnut batter, caramelising brown sugar, sponge cake and soft herbal cough medicines. Water gave us coconut cream, pineapple syrup, dried tarragon, toasted pistachios, crispy chicken skin and lush rummy sweetness.

BRINGS A SHEEN TO THE GLASS

JUICY, OAK & VANILLA

CASK NO. 7.254

DKK 875





CASK	1. Fill Barrel
DATE DISTILLED	17-November-2003
AGE	16 years
STRENGTH	56,6%
REGION	Speyside
OUTTURN DK	36 bottles

One panellist made full use of the pick 'n' mix sweet counter filling his bag with fizzy apple snakes, cherry lips, foamy bananas and fried eggs and while he was at it, let's have a vanilla custard slice to round it all off. On the palate we had a watermelon smoothie, finger limes, shortbread and a refreshing frozen berry and coconut cheesecake. Water added an earthy vibe, like walking through a botanical garden or a fruit market on Madeira as we sat down for a break and popped open a bottle of slightly sparkling, frizzante, Lambrusco wine; fruity flavours paired with an elegant acidity.

PINEAPPLES AHOY

OILY & COASTAL

CASK NO. 10.204

DKK 975



16 YEARS	Refill Barrel
DATE DISTILLED	25-May-2005
AGE	15 years
STRENGTH	56,8%
REGION	Islay
OUTTURN DK	30 bottles

The perfumed nose encapsulated a sweet fragrance that mingled with dried herbs and light nut oils while a strong maritime influence washed up dried seaweed, seashells on sandcastles and the sea breeze against crumbling chalk cliffs. Amid a wave of spice on the palate came bursts of tropical fruit as pineapples in a fruit salad merged with bananas and vanilla cream served at the end of a barnacle-covered pier. With water came a combination of brazil nuts, walnuts and roasted chestnuts dipped in salt while dried pineapples mixed with rum and raisin fudge. Hints of meringue and apricot jam joined creamy oysters and fishing nets before we finished with black olives, cloves and lime skin.

SMOKE AND SMIRR

PEATED

CASK NO. 53.357

DKK 825





CASK	Refill Hogshead
DATE DISTILLED	12-November-2009
AGE	10 years
STRENGTH	56,7%
REGION	Islay
OUTTURN DK	30 bottles

Sweet juicy langoustines were being grilled on a hickory wood fire on the beach and while we waited we spooned up spicy, creamy bisque with freshly baked sourdough bread. On the palate neat surprisingly mellow with wisps of lavender smoke and tea tree oil, while in the finish finely diced chillies in a barbeque glaze with aniseed. Water added the smell of a smoke infused damp jumper which reminded us of George Campbell Hay's poem 'The Smoky Smirr O Rain' (smirr being Scottish for fine, drifting rain). The taste was that of a smoky fruits de mer platter followed by sea-buckthorn meringue with sorbet and shortbread – very pleasing indeed.

HALLOWEEN NIGHT AT THE RODEO

SINGLE CASK SPIRITS

CASK NO. B3.7

DKK 775



CASK	New Oak Barrel
DATE DISTILLED	19-June-2015
AGE	4 years
STRENGTH	58,7%
REGION	Arkansas
OUTTURN DK	42 bottles

The nose evoked root beer and corn candies at Halloween, leather chairs in a cigar-scented room, pit-barbecued hog, vanilla and brown sugar. The palate was tannic and sweet - leather, liquorice root, Lapsang Souchong and polished wood against barbecued bananas, toffee apples at the fairground, bubble gum, sarsaparilla, cherry cola and pecan pie. With water the nose discovered Christmas pudding and brandy butter, molasses, brown sugar and red laces - and taking out your wallet at the rodeo saloon bar. The palate gave us maple-roasted gammon, pumpkin pie and toffee, with leather tobacco pouches, cigar boxes, cinnamon, allspice and cloves reverberating in the finish. The mashbill was 82% Arkansas corn, 9% Arkansas wheat & 9% malted barley.





CASK	Refill Hogshead
DATE DISTILLED	31-March-2015
AGE	4 Years
STRENGTH	56,4%
REGION	New York
OUTTURN DK	42 bottles

This Rye has been matured in an Applejack barrel. It benefits from time in the glass to develop the aromas. Notes of spiced apple chutney, calvados and overripe fruits give way to cherries, berries, cloves and cinnamon. A hot, fruity and dry explosion of taste suggests old-fashioned apple pie, cloves and vanilla pods with a hint of fresh herbs. Adding water brings out more herbal and fresh aromas. There's lemon, mint, a hint of aniseed, cola and woody spices. It's spicy, sweet and smooth to taste with herbs, hints of charred wood, menthol and cloudy cider. The drying finish is a decent length with gentle tannin. The mashbill is 72% rye, 16% corn and 12% malted barley.

