



Outturn

October / November 2021 Bottling List



TAKE OUR TASTY TRINITY TOUR

Tuck-in to a taste explosion as we explore the tasty trinity of beer and curry alongside our mouth-watering selection of new whiskies and Flavour Profiles.

BOTTLES AVAILABLE IN WEBSHOP

SUNDAY 14. NOVEMBER - 19.00 PM - WWW.SMWS.DK

KÆRE MEDLEM

Efteråret banker nu kraftigt på døren, og det er således tid til at nyde hinandens selskab på de kommende Casual Days.

Der er hele 14 nye aftapninger i vente, og derudover kommer vi med en særlig velkomstdram denne gang. Det er en fadprøve, som du har mulighed for at beskrive med egne ord, der sammen med de øvrige medlemmers noter kommer til at danne grundlag for de officielle smagsnoter. Flasken udgives på The Gathering der afholdes september 2022 – meget mere om dette næste år. Du er også velkommen til at foreslå et navn – og bliver det valgt vinder du en flaske af aftapningen når den frigives.

Ønsker du at deltage på Casual Days i oktober og november, køber du blot en billet på smws.dk til det respektive sted du ønsker at deltage. Det er stadig gratis at deltage, idet du udover din velkomstdram får udleveret 3 poletter ved ankomsten. Du er velkommen til at invitere en gæst med til begivenheden, i så fald køber du blot en billet ligeså til vedkommende. Vi glæder os til at se jer igen.

Det er også i aften, den 8. oktober kl. 19.00, at der vil blive sat billetter til salg til gæster på Festivalen. Husk at gæsten også skal have en festivalbillet for at kunne deltage.

Vi får 40 stk. julekalendere hjem til november, og de vil blive sat til salg når de er vel ankommet – der kommer et særskilt nyhedsbrev ud herom til den tid.

Husk også at vi fortsætter med at belønne vore trofaste medlemmer med god whisky hvis du skaffer et nyt medlem. Bed vedkommende om at skrive dit navn i bemærkningsfeltet på bestillingen, så kvitterer vi med en flaske single cask whisky.

Som altid, skulle der være nogen spørgsmål, stort som småt, så er du velkommen til at kontakte mig på: tko@smws.dk

På gensyn rundt i landet til de kommende Casual Days.

Med venlig hilsen
Thomas Korsgaard



MOROCCAN SHIKHA

SWEET, FRUITY & MELLOW

CASK NO. 5.80
DKK 975



CASK	1. Fill Barrel
DATE DISTILLED	16-January-2003
AGE	18 years
STRENGTH	55,7%
REGION	Lowland
OUTTURN DK	36 bottles

A lovely, minty fresh, green aroma reminded us of eucalyptus, ivy and an Indian rubber plant. This was soon followed by the scent of pineapple upside-down cake, mango coulis as well as warm croissants with melted butter and marmalade. On the palate neat, we got grapefruit slices sprinkled with Demerara sugar, marzipan with plum jam soaked in bourbon and runny honey. Water added a floral aroma of honeysuckle before a lime posset with raspberries and caramelised hazelnut clusters appeared. A thick mouthfeel like tucking into a Pavlova with Chantilly cream and a variety of tropical fresh fruits while in the finish Moroccan sliced oranges with cinnamon dancing shikha.

SEVENTH 'SWEET FRUIT' HEAVEN

SWEET, FRUITY & MELLOW

CASK NO. 7.264
DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	17-November-2003
AGE	17 years
STRENGTH	55,8%
REGION	Speyside
OUTTURN DK	36 bottles

Tropical tutti-frutti; Amarena cherries, mango Alfonso, passion fruit and papaya was soon followed by lemon, honey, cinnamon as well as vanilla marshmallows. On the palate a sweet citric note caught our attention before we were back in seventh sweet fruit heaven with a pineapple carpaccio, juicy pineapple slices, fresh vanilla ice cream and blueberries. A drop of water and a floral lavender freshness emerged beside (given a bit of time) plums, pain au chocolate and a cup of orange pekoe tea. To taste, a lovely limey zestiness combined with fizzy orange soda, marshmallow bubble tea and shortbread covered in coconut whipped cream.



THE LIGHT GETS IN

SWEET, FRUITY & MELLOW

CASK NO. 26.181

DKK 750



CASK	1. Fill Barrel
DATE DISTILLED	16-October-2013
AGE	7 years
STRENGTH	63,5%
REGION	Highland
OUTTURN DK	30 bottles

Classical, easy and extremely inviting we thought. The initial nose was full of gorse flower, salted crackers and ready salted crisps. Then sea greens, vase water, sunflower oil, heather flowers, light minerality, beach pebbles, hops and sandalwood. Reduction brought white jellybeans, cream soda, aged Riesling, cider apples, bergamot and green banana. A wee touch of grapefruit acidity keeps things fresh. The palate was superbly sweet and concentrated. Bubble-gum flavoured wax! Fruity muesli, dried apricots, almond oil, orgeat syrup, rosewater, lychee, hessians and pineapple jelly. Reduction brought tropical fruit teas, bay leaf, jasmine, light ointments, hessian, citrus piths and white stone fruits. Lush!

PERFECTLY PRICKLY

SPICY & SWEET

CASK NO. 80.23

DKK 575



CASK	1. Fill Hogshead
DATE DISTILLED	16-January-2012
AGE	9 years
STRENGTH	58,6%
REGION	Speyside
OUTTURN DK	30 bottles

We prepared a porridge with sultanas, raisins, cranberry and apple as well as a blackberry and basil fool. On the palate, we tucked into a mango, date and macadamia pudding with brandy custard and sweet and sour plums using tamarind, Chinese five spice, sugar and honey. When we added water a hot buttered croissant with apricot jam appeared before we got flaked almonds, rhubarb and custard crunch as well as hot cross buns and Bramley apple bake. The taste was now pleasantly warm, thick and still lively like a nettle tea with mellow hints of lemon and rounded off by aromatic liquorice.

FOOTLOOSE AND FANCY-FREE

SPICY & SWEET

CASK NO. 105.34
DKK 575



CASK	2. Fill Barrel
DATE DISTILLED	3-April-2012
AGE	8 years
STRENGTH	66,4%
REGION	Speyside
OUTTURN DK	36 bottles

We were sitting in a tea room surrounded by a flower shop and we ordered jam doughnuts, apple crumble and flapjacks. On the palate, one of us drank zingy old-fashioned cloudy lemonade, while another had herbal chamomile tea hot toddy infused with lemon verbena and rhubarb as well as spiced honey syrup. After we added some water we moved to a barn café with hay bales and palates for seating and tables and after a sip from our malted chocolate milkshake plus a couple of Parkin cakes we decided to hit the rustic dance floor and perform a line dance – everybody got footloose!

LEMON GROVES IN THE SUN

SPICY & DRY

CASK NO. 113.49
DKK 725



CASK	1. Fill Barrel
DATE DISTILLED	29-September-2009
AGE	11 years
STRENGTH	62,4%
REGION	Speyside
OUTTURN DK	30 bottles

The nose was bright and sunny; lemon, toffee, candy floss, meadow flowers and freshly oiled pine with nutmeg on custard and cinnamon rolls. The palate was crisp and dry, perfumed, warming and lively – zingy lemon curd, orange oil, poached pears with clove, liquorice, pencil shavings, pickled ginger and wasabi. The reduced nose continued with that sweet, perfumed citrus – grapefruit, kumquats and sun-lit lemon groves; additional hints of mustard powder and crushed aspirin. The palate was initially juicy, fruity and sweet, with jam-filled sponge and lime squeezed over watermelon – then a dry finish – Lemsip, oak chips, nutmeg on cocoa and nicotine tar.



BLACKBERRYING IN THE WOOD

DEEP, RICH & DRIED FRUITS

CASK NO. 35.297
DKK 875



CASK	Ex-Bourbon / 1. Fill STR seasoned PX Barrique
DATE DISTILLED	13-March-2007
AGE	14 years
STRENGTH	53,8%
REGION	Speyside
OUTTURN DK	36 bottles

The scent of toasted rye bread, marinated figs and serrano ham next to melon balls in Port wine greeted the Panel. Sweet and silky on the palate neat, like a handful of sun-dried raisins, poached pears in spiced red wine and a moist ginger sponge cake. Water added cherry liqueur dark chocolates and roasted pistachio and chocolate covered Turkish delight. To drink we had a classic bramble cocktail, bursting with berry flavours, a dash of spiced crème de mure and a subtle citrus twist. After 12 years in an ex-bourbon hogshead, we transferred this whisky into a first fill shaved, toasted and re-charred seasoned PX sherry barrique.

HIGHBALL DILUTING JUICE

JUICY, OAK & VANILLA

CASK NO. 39.215
DKK 750



CASK	1. Fill Barrel
DATE DISTILLED	31-August-2009
AGE	11 years
STRENGTH	56,2%
REGION	Speyside
OUTTURN DK	30 bottles



A juicy and easy sweetness at first with notes of milk bottle sweets, candy floss and pink marshmallows all on display. Then we got coconut water, gorse flower, potpourri, meadow flowers and flying saucers without the sherbet. Reduction brought white chocolate mice, honey and lemon lozenges, starched linens, old custard creams smashed up in a metal biscuit tin and warm potting sheds. The palate showed peach schnapps, heather honey, new world IPA, lime zest, light herbal teas, ginger biscuits and barley sugars. Water brought crab apples, green plums, star fruits, kiwi, pine needles, white jellybeans and shilling ales. Some vanilla cream in the aftertaste.

MUSSELS IN THE ENGINE ROOM

OILY & COASTAL

CASK NO. 93.169
DKK 975



CASK	Refill Hogshead
DATE DISTILLED	20-February-2004
AGE	17 years
STRENGTH	54,6%
REGION	Campbeltown
OUTTURN DK	30 bottles

Aromas steadily evolved into a crescendo of lobster pots, seaweed on seashells and creosote bound to green olives, burnt rhubarb crumble and Lapsang souchong tea. Burnt heather emerged in a plume of bonfire smoke and kippers while seafood sizzled on a barbecue and we sipped on oloroso sherry. With water the sherry turned to Fino with a salty tang to compliment the thick grease of a fishing trawler's engine room and sticky tar that combined with coal dust and syrupy cough medicine. Finally bacon cohabited with smoked oysters, mussels and herby sausages while a drizzle of sesame oil splashed onto salted liquorice, peppered mackerel and burnt toffee.

THOR'S SLAMMER

PEATED

CASK NO. 4.287
DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	29-October-2009
AGE	11 years
STRENGTH	62,8%
REGION	Highland
OUTTURN DK	53 bottles

We noted an elegant mix of crystallised and smoked lemon peels at first. Then shoe polish, new leather, burning hay bales and puffer smoke drifting over rock pools. Also some dental floss, crab sticks, herbal cough medicines and bandages dipped in seawater. Reduction brought pure brine, fresh sea air, pickled lemons, gauze, chilli-infused salami, capers in brine and burning cow sheds. The palate opened with hot smoked salmon slathered in horseradish, black pepper, pure iodine, camphor and roof pitch. With water we found it becoming highly petrolic, mineral and umami. Anchovies in olive oil, soy sauce and mercurochrome. At eight years of age, we combined selected hogsheads from the same distillery into a variety of different casks. This first fill bourbon barrel is one of those casks.

SMOKED BLUE SPIRULINA SMOOTHIE

PEATED

CASK NO. 10.223

DKK 825



CASK	Ex-Bourbon / 2. Fill Oloroso Hogshead
DATE DISTILLED	17-October-2013
AGE	7 years
STRENGTH	60,7%
REGION	Islay
OUTTURN DK	42 bottles

Burnt raisins, treacle tarts and smoked olive oil were the more straightforward descriptors before we had a 'smoky blue spirulina smoothie' and a malted loaf toasted 'to hell and back'. The palate had plenty for the smoke lover; smoked duck carnitas with rich plums and pickles as a canape followed by scallops dusted with smoked paprika and then quickly seared in butter and bacon drippings. After adding water, hot ash and tar before some got a slightly dirty oily petrolic smoke while others threw slices of pineapple on a barbeque before we all enjoyed crispy maple bacon pancakes. After four years in an ex-bourbon hogshead, we transferred this whisky into a second fill oloroso hogshead.

GRUBBILY MAGNETIC

PEATED

CASK NO. 16.55

DKK 750



CASK	Re-Charred Hogshead
DATE DISTILLED	25-November-2010
AGE	10 years
STRENGTH	60,9%
REGION	Highland
OUTTURN DK	42 bottles

Our noses found sweetness (golden syrup, barley sugars, foamy shrimps), then smouldering campfires, hotdogs, spiced fruit punch and smoke drifting from the Battle of Trafalgar (one panellist was there). The palate served us charred steak with tarragon and rocket, chilli prawns on wooden chopsticks and burnt raisin fruit cake; possibly also inner tubes, chimney scrapings and chewing tobacco. The reduced nose again had sweetness (coconut macaroons, Caramac, jammy dodgers), pine wood crackling in a wood-burning stove, cigarette smoke and Dubbin on leather hiking boots. The reduced palate was still slightly grubby, but with magnetic quality – Eccles cakes, apple strudel, peperami and humidors.

SWEET SPOT

PEATED

CASK NO. 42.66

DKK 775



CASK	Refill Hogshead
DATE DISTILLED	29-March-2007
AGE	14 years
STRENGTH	57,1%
REGION	Highland
OUTTURN DK	65 bottles

We cleaned a window while smoking a cigarette and getting more than a whiff from the fish and chip shop on the opposite side of the street. “Hot but pleasant, if you like this sort of thing”! Well, we stubbed out our sweet menthol cigarette in a very full ashtray and had some smoked jelly babies before eating deep fried oysters. A little water and refreshed we went back to work, greased axels against rust and knocked-in a new cricket bat (toe, edges and sweet spot) with a wooden mallet using raw linseed oil. Then we had dinner; chip shop (from the one opposite) chips, plenty of oil and vinegar and a beer battered cod.

PORT ASKAIG MEETS SANLÚCAR

HEAVILY PEATED

CASK NO. 53.364

DKK 875



CASK	Refill Hogshead
DATE DISTILLED	12-November-2009
AGE	10 years
STRENGTH	57,9%
REGION	Islay
OUTTURN DK	35 bottles

A typical tropical day on Islay sitting on the beach late afternoon blowing up a beach ball with a peat fired barbecue roasting pineapple slices, peaches and marshmallows. Sharp, clean and clear, that typical gun-flint taste as we uncorked and poured a bottle of chilled Sauvignon Blanc wine called Pouilly-Fumé. After a splash of water we needed, due to a small accident, the first aid kit for some disinfectant. All done and we could relax again, this time with a refreshing long drink called ‘Smoke on Blonde’ – Manzanilla and Amontillado Sherry (both from Sanlúcar de Barrameda), spiced pineapple liqueur, orange bitters, fresh cut pineapple chunks and a very liberal dash of smoky whisky.



NÆSTE CASUAL DAYS 2021

Basement Beer Bar i Aalborg: 12.00 – 15.00
30. Oktober 2021

Mig og Ølsnedkeren i Aarhus: 12.00 -15.00
6. November 2021

ToRVEhallerne i Vejle: 19.00 – 00.00
29. Oktober 2021

Kareten i København: 13.00 – 17.00
13. November 2021

Dronning Louise i Esbjerg: 14.00 – 17.00
30. Oktober 2021

Tønder: 18.00 – 21.00
2. November 2021

Odense, Klostervej 28 E, 5000 Odense C: 19.00 - 22.00
6. November 2021

BILLET TIL CASUAL DAYS KØBES PÅ SMWS.DK

CASUAL DAYS I 2021

Dato: 18. December 2021
Tid: kl. 12.00 - 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 4. December 2021
Tid: 12.00 -15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 22. December 2021
Tid: kl. 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 11. December 2021
Tid: 13.00 – 17.00
Sted: Kareten i København

Dato: 11. December 2021
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 14. December 2021
Tid: 18.00 - 21.00
Sted: Tønder

Dato: 9. December 2021
Tid: 19.00 - 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Tilmelding til casual days på smws.dk

EVENTS CALENDAR

SMWS FESTIVAL 2022

Dato: 2. - 6. Februar 2022
Sted: ToRVEhallerne i Vejle

GLOBALE PARTNERBARER

Mig & Ølsnedkeren Mejlgade 12 8000 Aarhus C	ToRVEhallerne Fiskergade 2-8 7100 Vejle
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Dronning Louise Torvet 19 6700 Esbjerg	Basement Beer Bar Løkkegade 18 9000 Aalborg
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PARTNER RESTAURANTER

Restaurant Ø
Vestergade 31
6792 Rømø



MEDLEMSKAMPAGNE

Kunne du tænke dig en flaske single cask whisky fra SMWS ganske gratis?

Ingen problem – det eneste du skal gøre, er at få en af dine whisky interesserede venner til at melde sig ind i SMWS Denmark.

Indmeldelse kan ske i butikken eller via smws.dk. Husk at få din ven til at notere at det er på anbefaling af dig, så vi ved hvem vi skal gemme en flaske til.