



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

October 2016 Bottling List

4 YEARS OF ART

BOTTLES AVAILABLE IN WEBSHOP:

SATURDAY OCTOBER 15TH - 8.00 PM - WWW.SMWS.DK

SWEET, FRUITY & MELLOW

CASK No. 37.81

ORANGE TURMERIC MARGARITA

A perfumed aroma leaped out of the glass and combined with fruity cinnamon apple rings as well as the delicate smoke from maple wood chips making this a multi-faceted experience. The taste neat was somewhat different; bitter sweet like a slightly unripe Granny Smith apple. The nose with water had a wonderful summery feel; minty with a hint of herb like cranberry Pimm's and the palate now wonderfully juicy sweet, even a whiff of smoke like an orange turmeric margarita. After 12 years in an ex-bourbon hogshead, we transferred this whisky directly into a Sauternes cask for the remainder of its maturation

Drinking tip: Changes completely when adding water.

13 YEARS		1-October-2002
CHAMPAGNE	2ND FILL SAUTERNES HOGSHEAD	DK 24 BOTTLES
56,6%		775,-

SWEET, FRUITY & MELLOW

CASK No. 84.20

FRESH AND FLORAL - GREEN AND WHITE

The nose was fresh and floral – transporting us to garden centres or the grounds of stately homes (grass, pines, flowers, old-fashioned deck chairs) – also green apple, gooseberry and kiwi. The palate had a mouth-puckering tartness (gooseberry flan, kiwi cranachan, grapefruit, lemon, lime) but with pleasant balancing sweetness; that sweetness was also at times spicy, like Thai sweet chilli crisps. With water, the nose delivered coriander leaf freshness and hints of caraway seed. The palate developed more syrupy sweetness than before, but we thought it still had good individuality and personality – we reported coconut ice, pan drops and elderflower and gooseberry posset.

Drinking tip: A gardening dram – or at least a cure for hay fever



14 YEARS		4-October-2001
GREENY GOLD	2ND FILL SAUTERNES HOGSHEAD	DK 24 BOTTLES
55,2%		775,-

SWEET, FRUITY & MELLOW

CASK No. C1.2

DEEP AS THE FOUNTAINS OF SLEEP

The nose was initially sweet – meringues, madeleines and plum jam, then deepening to fig jam, dark marmalade and Agen prunes from Perigord; later still we found oiled wood, waxed jackets, tobacco leaf and leather, but much later, it had unexpectedly brightened to orange sherbet. The palate was also sweet at the start – butterscotch and fudge – but once again, the flavours deepened – to syrup of figs, salted caramel, black-jack chews (liquorice and blackcurrant) beurre noisette, children's cough syrup and Pedro Ximenez; there was also an interesting spicy kick of sweet but tannic oak and coltsfoot that tingled our tonsils and tickled our gills.

Drinking tip: After dinner – and it absolutely doesn't need water.



XO		
STRAWBERRY BRUNETTE	FRENCH OAK BARREL	DK 36 BOTTLES
48,2%		1.050,-

SWEET, FRUITY & MELLOW

CASK No. 7.143

BOILED SWEETS AND BRANDY BUTTER

Oh what a nose! Gentle bourbon notes, lemon, boiled sweets and brandy butter. Vanilla greeted us and introduced a leathery note (a quality belt?), a slice of malt loaf, and honey drizzled apple pastries. Curiously, one panellist found Darjeeling tea, rice cakes, green leaves and delicate cucumber. Water brought abundant sweetness; peaches and cream, candy canes, rhubarb crumble, custard, ripe melon and creamy rice pudding. Plenty to keep us interested! The diluted taste was fresh and floral. "Linen in the garden?", "Cut grass on a sunny day?", "Sweet herbal nori seaweed?" We all agreed indeed...

Drinking tip: Outside, sunshine, enjoy!



23 YEARS		4-May-1993	
LEMON HONEY	REFILL HOGSHEAD	DK 30 BOTTLES	
53,7%		975,-	

SPICY & SWEET

CASK No. 9.113

CHILLI LIME POPCORN

We found ourselves sitting on the grass in a glade of a pine forest enjoying dark chocolate-dipped cherries, caramelized pineapple with chocolate nougat ice cream and raspberry sauce. On the palate at first plenty of five spice and curry powder soon followed by banana French toast consisting of smoked bacon, chilli labneh and tamarind caramel. Water brought out more intense aromas of spice with a hint of herbs. Whilst on the taste now a dry woodiness to begin with; soon replaced by sweetness with the tangy aftertaste of chilli lime popcorn making it a comforting but at the same time slightly challenging experience.

Drinking tip: Watching your favourite series on TV



20 YEARS		23-April-1996	
FOOLS' GOLD	REFILL HOGSHEAD	DK 24 BOTTLES	
60,8%		900,-	

DEEP, RICH & DRIED FRUITS

CASK No. 35.155

CELLO, NOT PICCOLO

The rich, deep nose has few top notes — cello, not piccolo; cinder toffee, fruit cake, prunes, treacle, oiled cedar and polished leather – also something sweet and creamy, like vanilla yoghurt or maple cream. If the nose hinted at sherry, the palate shouts it – massive sweet sherry (almost Pedro Ximenez), maple candies, liquorice and earthy wood notes – like chewing pine cones or biting a skateboard. Flavours rumble in the mouth like boulders on the bed of a rushing river. Water brings the nose to softer sweet treats (marzipan, honeyed apricots, chocolate Turkish Delight). The palate now receives Demerara, persimmon and Marrakesh spice.

Drinking tip: After dinner digestif

15 YEARS		17-May-2001	
COPPER GOLD	2ND FILL OLOROSO BUTT	DK 36 BOTTLES	
58,8%		800,-	

SPICY & SWEET

CASK No. 85.42

PUT YOUR FEET UP

On the nose neat it was dark, dense and sweet like a mocha cake with balsamic strawberry whipped cream filling, chocolate icing and topped with crunchy toasted hazelnuts. A lot less sweet on the palate, still dark and sticky but now more like a prune and date cake or spicy oven-roasted plums seasoned with cloves and allspice and toasted almonds sprinkled on top. Water released bitter orange, liquorice, chocolate covered prunes and a touch of wax. A lot more herbal now to taste like a Jagertee; strong black tea, red wine, plum brandy, over-proof dark rum and plenty of spices.

Drinking tip: When you get home after a long day out and about

16 YEARS		8-September-1999
ROE DEAR	REFILL SHERRY BUTT	DK 30 BOTTLES
57,9%		825,-

SPICY & DRY

CASK No. 46.43

IF I WERE A CARPENTER

The nose is a balanced marriage between a sweet lady (maple pecan Danish, stroopwafel, caramel wafer) and a well-muscled carpenter (oiled wood, putty, charred staves). The palate perpetuates this pairing – cinder toffee, fruit cake, bourbon biscuits, sweet sherry and chocolate-coated raisins matching nutty, woody spice (ginger, clove, nutmeg). With water, the lady takes the upper hand – so more sweet and less heat; butterscotch and chocolate orange sweetness pleases the tongue, while the gentle spices and black-jacks slyly tease the finish.

Drinking tip: To help soothe the soul after a marital tiff

14 YEARS		31-May-2002
NICE WHISKY COLOUR	2ND FILL OLOROSO BUTT	DK 30 BOTTLES
58,5%		775,-

FLAVOUR PROFILED SPICY DUO: 85.42 + 46.43

1.400,-

Also available separately

OLD & DIGNIFIED

CASK No. 7.137

HEAVENLY HARMONY

The nose was as balanced as a ballet dancer – papaya, jasmine, menthol, Cologne, Neapolitan ice-cream, assorted chocolates and a leather tobacco pouch – ‘sheer class!’ The unreduced palate was a heavenly harmony of citrus and berry fruits with chocolate and spun caramel sweetness, musky perfume, macadamia, scented wood and tobacco – an enticement of forbidden pleasures. The reduced nose found leather seats in a new expensive car, dark plums and hints of mint. The palate was now sweet, fruity and juicy, but with tobacco and wood resonances dancing elegantly on our tongues afterwards – luscious, vibrant and satisfying; very little reached the spittoons!

Drinking tip: For special moments

24 YEARS		10-April-1992
INTENSE GINGER GOLD	REFILL HOGSHEAD	DK 36 BOTTLES
54,6%		1.025,-



OLD & DIGNIFIED

CASK No. 76.129

A REAL PEACH

This had all the hallmarks of a well-aged, well-integrated and well-balanced dram. Plenty of delicate wood spice, honey roasted peanuts, candied walnuts but also juicy like red-fleshed Indian blood peaches, sweet nectarines and vanilla bean maple syrup –superb! Starts a little dry on the palate; but a lovely texture with cinnamon, bitter chocolate, oranges, grapefruits and back to the Indian blood peaches we also found on the nose. A drop of water and the elegant fragrance of bougainvillea and magnolia appeared next to all the aromas we had discovered neat and on the taste liquorice, mixed spice and a zesty lime finish

Drinking tip: Your search did bear fruit and you found this gem

28 YEARS		22-September-1987	
9 CARAT YELLOW GOLD	REFILL HOGSHEAD	DK 36 BOTTLES	
55,4%		1.250,-	

LIGHTLY PEATED

CASK No. 29.189

JUMPING FOR JOY

Imagine the scene; you have just finished a little DIY and applied putty to replace a glass pane in a window and now you are sitting in a chair outside the cottage looking out to sea which is unusually calm, tranquil and serene - you feel good and take a sip. It was juicy, mouth-watering, the clouds broke and the sun came out and warmed your soul. You added a drop of water and an upcoming breeze carried the smell of drying seaweed on the rocks and the scent of delicate perfumed smoke – was there a mermaid just jumping for joy out of the water?.

Drinking tip: Because you deserve

21 YEARS		4-April-1996	
GOLDEN SAND	REFILL BARREL	DK 24 BOTTLES	
57%		1.350,-	

PEATED

CASK No. 3.285

FUN ON THE BEACH

Our noses were greeted by that old familiar character of perfumed floral smoke – a beach scene unfolded – some were playing beach cricket with limes and barrel staves instead of bats and balls; someone was squeezing lemons over salted prawns; others just sat idly by sipping margaritas and wearing Jo Malone's lime, basil and mandarin perfume. The palate had the same DNA – an exquisite balance between sweet and smoky, salty and citric – flavours of herb and pepper-crusted barbecued fish, rocket and feta salad, peppermint, ash, salted liquorice, lemon and lime – a delight for all the senses and a gift to the imagination.

Drinking tip: To accompany beach games or any other frivolous pursuit.

20 YEARS		27-March-1996	
SAND IN THE SHALLOWS	REFILL HOGSHEAD	DK 24 BOTTLES	
53,3%		925,-	

LIGHTLY PEATED

CASK No. 3.275

SUCH A PERFECT DAY

The sun glistened off ripples in the rock pool with molluscs, barnacles and dried seaweed clingy to its edges. The lazy sound of the waves against the shingly beach echoed off the chalk cliffs behind us, speckled with large rocks of flint. We sat down amongst the salt dusted pebbles and opened our lunch of smoked oysters with roasted shallots and quality sherry vinegar, lobster meat on rocket, sweet smoked venison and glazed duck with hoisin sauce. Pouring a little peat-smoked lemon and lime over the lobster we looked forward to the creamy sweetness of Key lime pie for afters.

Drinking tip: A summer's day at the beach

20 YEARS		15-April-1996	
GOLDEN SUNSHINE	REFILL HOGSHEAD	DK 24 BOTTLES	
54,3%		925,-	

PEATED

CASK No. 10.97

CH-CH-CH-CHANGES

Elegant perfumed sweet peat smoke at first, like a mild bodied cigar, cinder toffee and roasted monkey nuts followed by plenty of fruits; strawberry, gooseberry and pineapple. Lots of smoke on the palate, but the smoke ch-ch-ch-changed, from elegant sweet to almost bone dry and we were left with a salty/peppery tingling on the tongue. Water released fresh oysters served the old fashioned way with lemon juice and a splash of Tabasco. Slurping them we realised that some oysters came 'natural' but others had an Asian twist with the balanced sweet, salty and sour flavours of a Thai dressings.

Drinking tip: On a pier overlooking the Paps of Jura

9 YEARS		1-December-2006	
MUSCADET WINE	REFILL HOGSHEAD	DK 32 BOTTLES	
60,8%		725,-	

HEAVILY PEATED

CASK No. 29.187

BEACH HUTS, BOATYARDS AND FERRIES

On the nose we found some sweetness (donuts, chocolate-coated nuts, fondant creams) but it was really all about smoke, Savlon, muscle rub, dried seaweed, tarry driftwood and new tarmac roads. The palate was a sweetness and smoke sensation – 'Takes no prisoners!' said one panellist, but we agreed it was mouth-drawing and delicious – spicy smoke, charcoal, hot ash, sugar-coated fennel seeds, liquorice, absinth and dark chocolate. The reduced nose evoked creosoted beach huts, boatyards and Calmac ferries. The palate was now gum-smackingly salty, sweet, smoky and sharp – industrial smoke, aniseed gobstoppers and lavender, with rosemary, sea-salt and coal on the finish.

Drinking tip: Hip flask on a ferry to Islay – essence of the Hebrides

20 YEARS		4-April-1995	
TRANSPARENT BRASSY GOLD	REFILL BARREL	DK 24 BOTTLES	
56,7%		1.300,-	

FLAVOUR PROFILED PEATY TRIO: 3.275 + 10.97 + 29.187

2.650,-

Also available seperately

CASK No. 35.167

ART COLLECTION NO. 1

Wow, we all opened the doors of a traditional style dunnage warehouse and enjoyed having our fair share of what is destined for the angels. Otherwise, rich custard crème, marzipan, stewed fruits, ginger biscuits and Jamaica cake. How about boozy jam for breakfast - blood orange and Bourbon marmalade on scones with clotted cream! Combine this with various wood spices in perfect balance and you get – pure indulgence! With a drop of water we got luxury barrel aged Bourbon vanilla extract and Triple sec, an orange flavoured liqueur made from the dried peel of bitter and sweet oranges and the taste, simply sublime!

Drinking tip: Only when you have time to give it your undivided attention

29 YEARS		19-June-1986	
DEEP AMBER	REFILL HOGSHEAD		DK 198 BOTTLES
55,9%		1.975,-	

FREDAG DEN 14. OKTOBER KL. 19.30, HOLDER VI FERNISERING I TORVEHALLERNE.
VI FÅR BESØG AF JACOB RANTZAU, DER HAR MALET KUNSTVÆRKET DER ER
GENGIVET PÅ ETIKETTEN TIL 35.167.

DET VIL VÆRE MULIGT AT KØBE FLASKERNE DENNE AFTEN, OG RESTEN VIL
EFTERFØLGENDE BLIVE SAT TIL SALG I WEBSHOPPEN, SAMMEN MED RESTEN
AF OKTOBER MÅNEDS OUTTURN, LØRDAG DEN 15. OKTOBER KL. 20.00.

VI HÅBER AT SÅ MANGE SOM MULIGT HAR LYST TIL AT KOMME FORBI OG HILSE PÅ
JACOB, SAMT SMAGE PÅ DENNE HELT FANTASTISKE AFTAPNING.

VELKOMSTPAKKE

KØB ET MEDLEMSSKAB OG FÅ:

1 medlemspakke, indeholdende 3 * 10 cl cask strength whisky (flasker kan være forskellige fra de viste på billedet)

Adgang til eksklusive membership rooms blandt andet i Vejle, Danmark – London – Edinburgh mv.

Det prisvindende magasin Unfiltered, der udkommer 4 gange årligt

Mulighed for at købe de unikke aftapninger

Adgang til 6 årlige casual days, hvor de nye aftapninger præsenteres.



MEDLEMSSKAB MED MEDLEMSPAKKE

950,-

ANBEFAL EN VEN, OG MODTAG 100 KRONER I RABAT PÅ DIT NÆSTE FLASKEKØB.

Det eneste du skal gøre, er at bede din ven om at skrive dit navn i emnefeltet ved bestilling af et medlemskab, så fratrækker vi 100 kr. næste gang du selv bestiller i webshoppen.

MEDLEMSSKAB UDEN MEDLEMSPAKKE

550,-

CASUAL DAYS

Dato: 1. oktober 2016, 10. december 2016,
21. januar 2017, 1. april 2017, 10. juni 2017
Tid: kl. 12.00 - 15.00
Sted: The Wharf i Aalborg

Dato: 12. oktober 2016
Tid: kl. 19.00 - 22.00
Sted: Haggies Pub i Tønder

Dato: 13. oktober 2016
Tid: kl. 19.00 - 22.00
Sted: Vin & Vin Bar i Viborg

Dato: 15. oktober 2016, 17. december 2016,
25. marts 2017, 3. juni 2017
Tid: 14.00 - 17.00
Sted: Highlanders Bar i Aarhus

Dato: 14. oktober 2016, 21. december 2016,
3. februar 2017, 31. marts 2017, 9. juni 2017
Tid: kl. 19.30 - 01.00
Sted: Torvehallerne i Vejle

Dato: 5. oktober 2016
Tid: 19.00 - 22.00
Sted: Ejerslykkeskolen - Odense

Dato: 1. oktober 2016, 10. december 2016,
21. januar 2017, 1. april 2017, 10. juni 2017
Sted: Lidkoeb WhiskyBar i København

Husk tilmelding, med navn på evt. gæst fra gang til gang
til: TKO@SMWS.DK

SMAGNINGER

EKSKLUSIV MACALLAN SMAGNING

Dato: 17. september 2016 - kl. 19.00
Sted: ToRVEhallerne i Vejle

795,-

CLOSED DISTILLERIES SMAGNING

Dato: 27. oktober 2016 - kl. 19.00
Sted: Lidkoeb i København

1.195,-

INFORMATION OG BILLETTER TIL
SMAGNINGER KAN FINDES PÅ SMWS.DK
UNDER KATEGORIEN SMAGNINGER

VI UDDELER 2 GRATIS BILLETTER PER MEDLEM, TIL
EN AF FØLGENDE KONCERTER I TORVEHALLERNE I
VEJLE:

30. september 2016 – Hit med 80'erne
16. december 2016 – Die Herren – Weltklasse U2

Bestilling af billetter kan gøres ved at sende en mail til
TKO@SMWS.DK

PARTNER BARER

Lidkoeb WhiskyBar
Vesterbrogade 72B
1620 København V

Charlies Bar
Pilestræde 33
1112 København

Kruts Karport
Øster Farimagsgade 12
2100 København Ø

Highlanders Bar
Mindebrogade 5
8000 Aarhus C

Vin & Vin Bar
Nytov 9
8800 Viborg

The Wharf
Borgergade 16
9000 Aalborg

PARTNER RESTAURANT

Restaurant Unico
Ny Moesgårdsvej 50
8270 Højbjerg

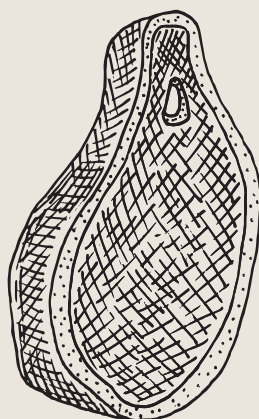
THE FOOD

SPIS GODT INDEN CASUAL DAY

Til Casual Day på Highlanders Bar i Aarhus den 15. oktober, kan der forudbestilles Haggis, med Mash potato, Whisky cream & mustard sauce.

Bestilling kan ske ved at sende en mail til TKO@SMWS.DK

120,-



Til Casual Day i TorVEhallerne i Vejle, den 14. oktober, tilbydes medlemmerne i Bistecca, Italian Bistro and Steak, kl 18.00: Lamb Chops, Salsa di pomodoro maccheroni parmigiano

Bestilling af bord kan ske ved at sende en mail til TKO@SMWS.DK

225,-
