



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

December 2016 Bottling List



PURE HYGGE

BOTTLES AVAILABLE IN WEBSHOP:
THURSDAY DECEMBER 22ND - 4.00 PM - WWW.SMWS.DK

YOUNG & SPRITELY

CASK No. 73.78

ZINGY, EFFERVESCENT AND INTRIGUING

The nose – zingy, effervescent and intriguing – had melon, grape and raspberry prosecco, plus occasional touches of polished wood. The palate offered lively bramble, blackcurrant and salted pineapple, then toffee apple, cinnamon Danish and Walnut Whip sweetness, all finely balanced by cask-derived flavours of liquorice, nutmeg and clove. The reduced nose combined runny honey and chocolate mint cracknel with toasted coconut and a jenga tower of fresh staves. Eminently drinkable, the palate now gave us lip-smacking ice-olly and raisiny sweetness over a pleasantly tingling, spicy, oaky under-structure. A lively, clean, spicy fruit symphony.

Drinking tip: A summery, uplifting dram.

14 YEARS		24-September-2001	
VARNISHED PINE	REFILL BUTT		DK 36 BOTTLES
57,6%		775,-	

SWEET, FRUITY & MELLOW

CASK No. 35.162

ROMANTIC INSPIRATION

A wonderful and well balanced scent of old rose combined with peach and violet as well as perfumed woody aromas set us up for a very romantic journey. In candlelight we shared sherry trifle with layers of sponge fingers, fresh raspberries and raspberry jam, custard and cream and topped with toasted almonds, as well as a stollen wreath with dark rum and lemon marzipan. A drop of water moved us to a different place and time; orange blossom season in Seville and on the palate we were clinking glasses filled with Vintage Champagne whilst watching a tropical sunset over the ocean.

Drinking tip: When I fall asleep I dream of you

21 YEARS		17-November-1994	
BURNISHED COPPER CREAM EYESHADOW	1. FILL TOASTED OAK HOGSHEAD		DK 24 BOTTLES
54,5%		950,-	

SWEET, FRUITY & MELLOW

CASK No. 41.86

CAKES IN THE KITCHEN

It was a great day in the kitchen, the smell of baking bread was thick in the air and the cinnamon swirls and maple and pecan danish were fresh from the oven. Pears were poaching in Armagnac on the stove alongside a pan of hot milk and honey. Reaching into the antique wardrobe I grabbed a tin of golden syrup to go with the baked apple tart that sat cooling on the table. The air carried the scent of the flowers that were growing in the hanging baskets outside the back door. Having spent 11 years in ex-Bourbon this was transferred to a virgin oak hogshead for the remainder of its maturation.

Drinking tip: Drink when getting creative in the kitchen.

11 YEARS		25-August-2004	
GOLDEN SYRUP	VIRGIN OAK HOGSHEAD, HEAVY TOAST/MEDIUM CHAR		DK 36 BOTTLES
56,7%		725,-	

SWEET, FRUITY & MELLOW

CASK No. 50.89

SWEET SENSUALITY

The nose gave us tobacco and toasted coconut – one panellist mentioned fruits in syrup – another went more sensual – mango and coconut oil body butter; then someone else applied restraint with ‘granny’s lavender potpourri in an antique wooden dresser’. The palate was sweet and tasty – brown sugar meringues, Tunnock’s Snowballs and English coconut madeleines – also lots of intense dark fruits, wine gums and plum brandy – the woodiness came through as the taste of raspberry jam pips and cigar boxes. The reduced nose added Wagon Wheels and a visit to pick your own strawberry fields. The palate now found Manuka honey and Pavlova.

Drinking tip: A dram to enjoy while leisurely preparing for a special night out.



26 YEARS		26-January-1990	
RICH PINEAPPLE GOLD	2. FILL BARREL	DK 24 BOTTLES	
59,0%		1.200,-	

SPICY & SWEET

CASK No. 36.117

A WEDDING SCENE

To the ever-romantic panel, the nose stirred up a wedding scene – wedding cake, flower posies, Parma violets for favours and pineapple humps for afters – then the bride went off to make strawberry jam and the groom had a sneaky cigar. The reduced nose seemed spikier – was it the spice (nutmeg, cinnamon, anise) of married life or the flinty spark of contention? The palate had lovely chocolate and walnut cake sweetness, ice lolly sticks, black pepper on strawberries and leather in the finish. The reduced palate achieved a successful marriage of the barley sweetness and the tannins and spice of the wood.

Drinking tip: This would stand up to a cigar – whether at a wedding or not.



15 YEARS		25-August-2000	
BRIGHT GOLD	REFILL BARREL	DK 24 BOTTLES	
62,4%		625,-	

SPICY & SWEET

CASK No. 44.73

LONG LIVE THE DIFFERENCE

The very first comment nosing this one neat was ‘weird but wonderful’ and this ran through as a common thread through all the stages. The aromas mentioned were speckled candy eggs with a sweet marzipan centre, bonfire toffee and pomegranate & pistachio Turkish delight. The taste neat followed seamlessly; almond-filled tarts studded with brandy soaked prunes and smoked wood pigeon on a salad paysanne. With the addition of water, oranges studded with cloves in an Amsterdam coffee shop and on the palate, roasted beef tenderloin in a rosemary, chocolate and wine sauce with the sweet/salty finish of a slice of Capicola.

Drinking tip: Doing something different each day

25 YEARS		13-August-1990	
MANZANILLA SHERRY	REFILL HOGSHEAD	DK 30 BOTTLES	
52,0%		1.100,-	

SPICY & SWEET

CASK No. 64.85

SULTRY SWEET SPICY SENSATION

Give this one time, if left in the glass for a little while it will reward you greatly. Lemon and ginger shortbread to start as well as almond flour brownies moving swiftly on to fresh-cut daffodils and chopped parsley before finishing with eucalyptus essential oil. Dark and sensual on the palate neat like a Moroccan spiced coffee with cardamom and black pepper and to eat we got served coconut and lime pies. Diluted, we moved into a rack house in Kentucky - Bourbon vanilla and cinnamon whilst on the taste we absolutely loved the sultry, sweet and spicy sensation!

Drinking tip: For those hot summer nights and cold winter evenings



12 YEARS		26-May-2004	
OLD GOLD TRUMPET	1. FILL BARREL	DK 24 BOTTLES	
58,9%		575,-	

SPICY & DRY

CASK No. 7.150

IN PERFECT HARMONY

Sweet and fruity aromas on the nose neat; white chocolate banana brownies, apricots, yellow plums and nougat glaze with acacia honey; all of this combined with a whiff of fresh mint and pine needles - perfect harmony. On the palate; plenty of oak but at the same time crystallised oranges, dried honey banana chips and honey roasted peanuts as well as fresh tangerines and guava gave it what appeared like an effortless balance. A drop of water and more nougat, runny honey and sweet pineapple cubes on the nose and the taste ridiculously smooth with a light spicy finish.

Drinking tip: After, or instead of, a Yoga class

24 YEARS		10-April-1992	
GOLDEN BROWN	REFILL HOGSHEAD	DK 30 BOTTLES	
51,1%		1.075,-	

SPICY & DRY

CASK No. 46.47

MEXICAN BREAKFAST

We started off with a Mexican breakfast; chilli tomato stew with onions, garlic and bay leaves, fried eggs and cheese all wrapped in lightly fried corn tortillas and our 'huevos rancheros' was ready. In the taste we added fresh coriander leaves, ginger and turmeric and a semi- sweet hot chilli sauce. With a drop of water, we remembered what we drank last night before we went to bed, a clove-y, gingery and cinnamon-y liqueur called Becherovka, which when combined with hot water, lemon and honey made a hot toddy and right at the finish we added a splash of Fernet Branca.

Drinking tip: With a late brunch



14 YEARS		31-May-2002	
AZTEC GOLD	1. FILL PEDRO XIMENEZ BUTT	DK 36 BOTTLES	
59,8%		850,-	

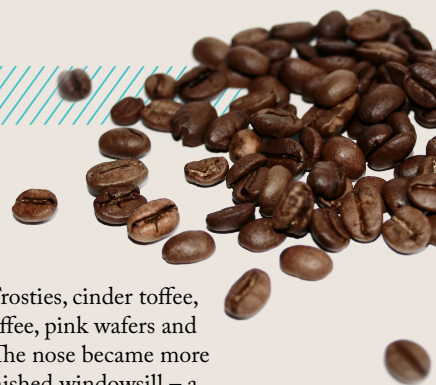
LIGHT & DELICATE

CASK No. G6.4

A TREASURE CHEST OF SWEET DELIGHTS

We sniffed – and were rewarded with a treasure chest of caramel cupcakes, Jaffa cakes, Gold Bars, Frosties, cinder toffee, lemon and orange blossom – also hints of polished pine. The palate was 'light but right' – banana toffee, pink wafers and buttery shortbread – we also picked up warming notes of ginger snaps and spiced bourbon punch. The nose became more delicate with water – maple syrup and Toffees accompanied a picture of a vase of flowers on a varnished windowsill – a grassy flower-meadow outside. The reduced palate was sweet and easy-drinking, with white chocolate and ripe figs – an attractive dessert of a dram.

Drinking tip: To accompany dessert – or petits fours.



35 YEARS		3-December-1980	
OLD ROLLED GOLD	REFILL HOGSHEAD	DK 19 BOTTLES	
47,9%		1.150,-	

LIGHTLY PEATED

CASK No. 3.281

FINELY BALANCED

A fascinating sweet smoke greeted the Panel, honey-smoked chicken with sweet chilli sauce or an oolong smoked duck breast before we washed it all down with an American cream soda and then finished with poached pears Belle Helene. The taste neat was sweet perfumed peat smoke and a spicy tannic heat, combined with phenolic, tarry and tobacco flavours, all individually extremely powerful, but in combination well balanced like an egg on a needle point. Water transported us into a wigwam with an open fire place drying magic mushrooms and eating smoked jerk chicken wings with a spicy honey-tamarind glaze.

Drinking tip: Whilst practising the gymnastics' needle

18 YEARS		25-September-1997	
HONEYCOMB GOLD	REFILL SHERRY BUTT	DK 36 BOTTLES	
54,9%		950,-	

PEATED

CASK No. 10.100

PIRATE SHIPS ARE BURNING

The smoke put panellists into a trance, where they imagined sandy beaches with bonfires and barbeques – crispy bacon, pork crackling, salty prawns and bananas with dark chocolate cooked in foil. On the palate, that smoke was incredibly active, lively and substantial – sweet smoke, salt and chilli heat – we got pineapple on gammon and sake chasers. The second nosing was deeply satisfying – we were enjoying bacon rolls, langoustines and Black Forest gateau on a beach, while pirate ships burned off-shore. The palate now had honey-glazed gammon, salted caramels and more sea-salty sweetness than you would find at a mermaid children's party.

Drinking tip: Chilling out with a beach barbeque – or watching Pirates of the Caribbean.

9 YEARS		1-December-2006	
PULVERISED PLATINUM PLATE	REFILL HOGSHEAD	DK 30 BOTTLES	
61,6%		750,-	



PEATED

CASK No. 29.199

EUREKA MOMENT

A surprisingly tame nose greeted the Panel, like a pick 'n' mix with acid drops, jelly beans, barley sugar, flying saucers, sherbet straws, aniseed balls and bubble-gum millions with someone also dipping a quill into an ink well. On the palate neat; quite punchy, plenty of smoke, salt, liquorice and pepper with a maritime/lemony tang in the finish. A drop of water and still not much in the way of smoke on the nose; antiseptic cream, UV marker pens and refilling a long nozzle gas firelighter. Flavour of smoke still very much apparent but now more in terms of burning heather and burnt toast with salted butter.

Drinking tip: Overcoming a writer's block when text messaging or tweeting

16 YEARS		1-July-1999	
SHORTBREAD	REFILL BARREL	DK 24 BOTTLES	
58,6%		1.150,-	

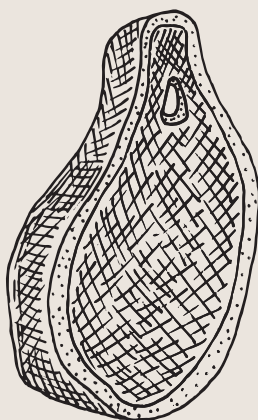
THE FOOD

SPIS GODT INDEN CASUAL DAY

Roastbeef, Stegte kartofler, Årstidens grønt,
Sky- og peberrodssauce. Serveret med en øl.

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

190,-



Kalvecuvette, hjemmepisket Bearnaise,
håndskårne pommes frites. Ris á la mande til
dessert, med mandelgave.

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

235,-

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,-

MEDLEMSSKAB
UDEN MEDLEMSPAKKE

550,-

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.

EVENTS

CASUAL DAYS

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

Dato: 7. december 2016
Tid: kl. 19.00 - 22.00
Sted: Hagges Musikpub i Tønder

Dato: 14. december 2016, 25. januar 2017, 22. marts 2017,
7. juni 2017
Tid: kl. 19.00 - 22.00
Sted: Vin & Vin Bar i Viborg

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

Dato: 21. december 2016, 3. februar 2017 (SMWS festival),
31. marts 2017, 9. juni 2017
Tid: kl. 19.30 - 01.00
Sted: Torvehallerne i Vejle

Dato: 10. december 2016, 21. januar 2017, 1. april 2017,
10. juni 2017
Tid: kl. 14.00 - 19.00 (Foreløbig de kommende 2,
tidspunkter følger på de efterfølgende)
Sted: Lidkoeb WhiskyBar i København

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

SMAGNINGER

SMWS FESTIVAL

Dato: 3. og 4. februar 2017
Sted: ToRVEhallerne i Vejle

AMBASSADORS CHOICE TASTING

Dato: 7. januar 2017 - kl. 14.00
Sted: Highlanders Bar in Aarhus

Contact Highlanders Bar for tickets and availability

VI UDDELER 2 GRATIS BILLETTER PER MEDLEM TIL FØLGENDE KONCERT I TORVEHALLERNE I VEJLE:

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

SMWS FESTIVAL 3 & 4 FEBRUAR 2017



MASTERCLASSES MED JOHN MCCHEYNE OG JIM DAVIS

COGNAC MASTERCLASS MED TERJE THESBJERG

MINISMAGNINGER, HIGHLAND PARK, GRAIN OG BOURBON

WHISKYQUIZ - HAR DU DET BEDSTE HOLD?

FLERE HUNDREDE FORSKELLIGE SMAGSPRØVER PÅ SINGLE CASK WHISKY

CASUAL FRIDAY

UNDERHOLDNING LØRDAG AFTEN

KØB BILLETTER:

PÅ SMWS.DK

ELLER VED AT SENDE EN MAIL TIL TKO@SMWS.DK

ALLE ER VELKOMNE!