



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

September 2017 Bottling List

Webshop Exclusive



HEARTY BRUNCH

BOTTLES AVAILABLE IN WEBSHOP

18. SEPTEMBER - 12.00 AM - WWW.SMWS.DK

YOUNG & SPRITELY

CASK No. 96.10

LIVELY AS A SQUIRREL

The nose had definite cereal notes (fresh grist, hay bales) with pleasant toffee and apple pie sweetness and some lime marmalade, cherry liqueur and floral pot-pourri perfume. The palate was bright, zesty and appealing – sherbet, fizzy sweets, brown sugar and chilli flakes, with a soft leather and bourbon kick in the finish. The reduced nose evoked hedgerows in summer-time, lemon and lime, mint and white pepper. The palate, with water, remained playful and lively as a caffeinated squirrel – effervescent orange vitamin C drink, strawberry and lemon sweets and some bittersweet and spicy notes in the reasonably long finish. A pick-me-up dram.

Drinking tip: Ikke angivet

9 YEARS		<i>20-June-2007</i>	
IKKE ANGIVET	REFILL BARREL	DK 24 BOTTLES	
<i>59,2%</i>		650,-	

SPICY & SWEET

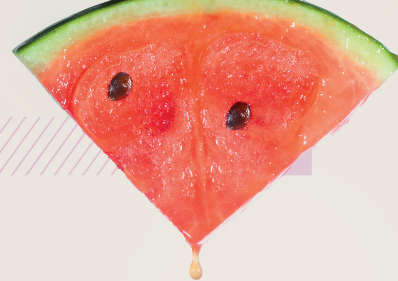
CASK No. 133.1

SPEAKEASY SNEAKY PEEKY

We found the nose fruity (apple orchard at pressing time, pineapple, lemon, cherry, marmalade) and woody – (cigar boxes, cricket bats in a church) – yet attractive, clean and elegant. The palate had lovely Jaffa cake, marshmallow and tea-cake sweetness, plus lots of spice – coconut curry, Peshwari naan, Liquorice Allsorts, nutmeg and clove. The reduced nose was a sneaky peek into a speakeasy – lacquered wood, floral perfume, cigar smoke and booze. The palate now slipped over like coffee and walnut ice-cream or hot chocolate – we also found Russian caramels and jammy dodgers and a sweet anise and liquorice finish. Intensely interesting.

Drinking tip: While watching American gangster movies.

5 YEARS		<i>3-October-2011</i>	
BRONZED GOLD	VIRGIN OAK BARREL, HEAVY CHAR	DK 6 BOTTLES	
<i>57,1%</i>		950,-	



JUICY, OAK & VANILLA



CASK No. G9.3

FRUIT, SPICE AND ALL THINGS NICE

First impressions swung heavily towards creamy vanilla and fine powdery sawdust with a sprinkling of cinnamon and nutmeg spice. After a few deep breaths light citrus, milk chocolate and oily walnuts announced their arrival before developing into intriguing peppermint freshness. The palate delivered a punch of intense sweetness as it danced across brown sugar, mango and chocolate orange with the definite shadow of Caribbean rum. Water accentuated the citrus side with a lemon sherbet zing and a much softer and delicate approach on the palate that lead to a satisfying finish of dark chocolate, apple pie and candied orange.

Drinking tip: A general purpose dram for all occasions and celebrations.

16 YEARS		<i>25-July-2000</i>	
INCA GOLD	2. FILL BARREL	DK 24 BOTTLES	
62,6%		725,-	

PEATED

CASK No. 29.219

HEAVENLY SWEETNESS AND DEMONIC SMOKE

The old shipyard housed the remains of a wrecked boat and was littered with tarry ropes, old fishnets and fisherman's wax jackets. We sat on some empty fish boxes and chewed on salted caramel and honey nut brittle. Distant smoke wafted across the seashell-covered floor combining the sweet aromas of toasted marshmallows, charred pineapple rings and sticky glaze barbecued ribs with the pungent perfume of thick peat smoke. The duality of heavenly sweetness and demonic smoke continued with sweet chocolate, sugared peanuts and lobster meat with burning hedgerows, liquorice, sea salt and teriyaki sauce to finish.

Drinking tip: Whilst sitting on a rocky headland.

21 YEARS		<i>4-April-1995</i>	
POLISHED SPIRITS SAFE	REFILL BARREL	DK 12 BOTTLES	
57,0%		1.350,-	

SCS - OTHER SPIRIT

CASK No. R6.1

CARIBBEAN SPICE AT THE RACES

It's a hot afternoon at race day in Barbados. We can smell moist hay in the air and a spiciness that reminds us of a Rum Bloody Mary. Someone in the stands lights up a cigar with their Zippo and the blend of lighter fuel and smoke wafts across our noses. On the palate, there's scorched leather and rubber saddle on the back of a thoroughbred, kicking up dust as it gallops on the dusty track, ending up in your mouth like a mist of sandalwood.

Drinking tip: Neat at room temperature to release the warm spices.

14 YEARS		<i>31-October-2002</i>	
IKKE ANGIVET	REFILL BARREL	DK 15 BOTTLES	
57,6%		850,-	



MAX 1 PER MEMBER



CASK No. 29.226

SEASIDE SURPRISE

The Danish Art Collection no 2

We were sweetly welcomed by freshly baked apple and sultana crumble, dusted with cinnamon and nutmeg and covered with butterscotch sauce. Then the heady notes of Tokaji dessert wine integrated with nut brittle and the marzipan of battenberg cake to produce a most irresistible concoction. A medicinal note entered from the sidelines like pungent camphor smeared onto staves of new oak. Water released a profusion of salmon-smoking, lobster-cracking, driftwood-gathering maritime antics, all with a great abundance of fresh seaweed. The texture was oily and viscous like melted butter in preparation for frying sweet shallots. A harmonious finish carried a flinty and mineralic edge with sweet smoke and sticky tar on seaside wood.

Drinking tip: Ikke angivet

18 YEARS	<i>25-March-1999</i>
REFILL OLOROSO BUTT	
IKKE ANGIVET	1.575,-
<i>56,8%</i>	DK 210 BOTTLES