



THE SCOTCH MALT
WHISKY SOCIETY

ESTD THE VAULTS, LEITH, SCOTLAND

REGION
RUMBLE



SPEYSIDE
VS
ISLAY



OUTTURN

Maj 2018 Bottling List - Web exclusive

BOTTLES AVAILABLE IN WEBSHOP
4. MAY - 11.30 AM - WWW.SMWS.DK

www.smws.com

YOUNG & SPRITELY

CASK No. 12.9

COLOURFUL CHARACTER

The associations we had on the nose neat were all connected to the colour white; chocolate, cotton candy, marshmallows but also pepper and a birch tree on a frosty autumn morning. The taste neat turned into green; chili pepper, spearmint, grapes, Indian mildly spiced coriander chutney and sautéed spinach with caramelised onions and mushrooms. When we added a drop of water yellow floral aromas appeared of a bouquet of roses, sun and cornflowers as well lemon Turkish delight. While on the palate it was like the caramelised top of a crème Brulee, honey roasted almonds and ground cinnamon, all having a kind of orangey/amber colour.

8 YEARS		29-September-2009
1. FILL BARREL		DK 12 BOTTLES
61,5%	Speyside	700,-

SWEET, FRUITY & MELLOW

CASK No. 134.1

EXOTIC RAINFOREST FRUITS

We found ourselves careering at some pace into the realms of the exotic as a profusion of tropical fruits combined with the woody humidity of a rainforest. Generous helpings of sweet mango, ripe banana and passion fruit were teased by light and floral lychee, white lily and carnation. Warming spice entered from the left with cinnamon, nutmeg and masala chai tea with a sweet earthy note that developed into new leather bound books before turning to oregano, lemongrass and camomile. A luscious and rich vein continued throughout like hot toffee, milk chocolate and thick cream and finishing in the most splendid fashion with candied orange and apricot brandy.

6 YEARS		28-February-2010
REFILL BARREL		DK 12 BOTTLES
57,9%	Goa, India	1.375,-

SPICY & DRY

CASK No. 107.13

ANDALUSIAN GAZPACHO

First we noticed the bright golden autumn reddish/brown leaf colour before the engrossing scent of an Andalusian gazpacho followed by Moroccan beef stew with figs, almonds, dried fruits, olives and plenty of red wine made us all lick our lips to try it. Big, chewy and meaty like a pot-roasted beef with prunes and balsamic vinegar served with basil and pine nuts garnished gnocchi. Water added that 'Christmassy feel' of mince pies with orange and almond pastry as well as chocolate covered raisins, whilst the taste was that of rich coffee and date walnut cake and in the finish, orange & honey glazed dry roasted macadamia nuts.



9 YEARS		26-August-2008
REFILL OLOROSO BUTT		DK 36 BOTTLES
65,0%	Speyside	725,-

DEEP, RICH & DRIED FRUITS

CASK No. 134.3

HELLO FLAVOUR

The nose began most intriguingly... lively and fruit laden yet simultaneously sticky, rich and bountiful. Juicy tropical fruits of mango, ripe pineapple and banana mingled with sugar coated cashews, sticky fig pudding and coconut panna cotta. A joy to behold as we ventured into realms of dark chocolate with black forest gateau and sweet chocolate liqueur mixed with dark cherries and raspberry marshmallow. The viscous and mysterious nature once again became lifted with the appearance of candied mint leaves and Kendal mint cake with the intense sweetness of meringue, Chantilly cream and pink wafers with creamy vanilla ice cream.

6 YEARS	31-March-2010	
REFILL BARREL	DK 6 BOTTLES	
56,9%	Goa, India	1.375,-

LIGHTLY PEATED

CASK No. 53.252

SMOKY INCARNATIONS

Thick plumes of smoke filled the nose as piles of wet leaves smouldered in the heat of the bonfire. Through the bellowing clouds came a subtle complexity that portrayed the floral spice of carnation and nasturtium with lily of the valley and sweet fennel seeds floating happily in the citric appeal of earl grey tea. With water a more maritime mood moved in as oily mackerel and sardines complemented the clean salt of glistening rock pools. The palate echoed a sweet resonance that bounced between smoked fudge and orange liqueur before being lost in a strong brew of lapsang souchong tea. A light dusting of smoked paprika balanced the finish as reverberations of new oak could be heard from the distance.



11 YEARS	18-July-2006	
REFILL HOGSHEAD	DK 42 BOTTLES	
57,8%	Islay	850,-

PEATED

CASK No. 3.299

SWEET SMOKE ON THE WATER

The bbq was in full swing, crackling as we added heather, lavender and sweet applewood to the charcoals, the smoke from which danced across the wet sands of the beach. The mussels in creamy white wine sauce and lobster bisque had already been served and we were just searing juicy scallops and king prawns with sweet chilli sauce. Pouring another glass of vintage German Riesling we prepared the smoked duck and ribs with sticky glaze to go with a fennel and cream sauce and pea and ham soup. After 20 years in an ex-Bourbon hogshead this was transferred into a 2nd fill French oak hogshead for the remainder of its maturation.



20 YEARS	27-March-1996	
EX-BOURBON / 2. FILL FRENCH OAK BARRIQUE	DK 12 BOTTLES	
54,2%	Islay	1.400,-

PEATED



CASK No. 10.146

SWEET SMOKY SUCCULENT SENSATION

A sweet, smoky and slightly medicinal spirity note right at the start which then developed into seaweed, barbecued crayfish in a garlic and herb butter as well as Scotch pancakes with smoked bacon and maple syrup. An intensely sweet and smoky sensation on the palate, images of 'licking honey off a burnt twig' and 'heavily chargrilled nectarines with a honeycomb mascarpone'. Water released the tempting smell of slow roast pork belly with crispy crackling barbecued over hickory smoked wood chips and the taste complemented, that combination of sweet rich smoked meat, succulent fat and a crisp, salty finish.

9 YEARS		<i>7-February-2008</i>
REFILL BARREL		DK 42 BOTTLES
<i>60,1%</i>	<i>Islay</i>	775,-

SCS - SINGLE CASK SPIRITS

CASK No. A4.1

ELEGANT AND INVITING

This copper coloured Baco grape Bas-Armagnac offers aromas of apple pie with caramelised sugar, gentle spices (cinnamon and cloves), dried flowers and winery freshness. Fruits develop with dark cherries and then caramelising melted butter. Hints of black tea together with tobacco, resin and a slight woody character contribute to a drying nose. The refined taste has gentle tannins and woody spices balanced with vanilla custard, prunes and apples. This turns slightly nutty with wax furniture polish. It is sweet and warming with a short and drying finish that leaves you wanting more. This small estate and vineyard was purchased by the current owners in 1990. Only eight hectares are used for making Armagnac.

VINTAGE		<i>2002</i>
GASCON BLACK OAK		DK 24 BOTTLES
<i>49,1%</i>	<i>Bas Armagnac</i>	775,-

