



THE SCOTCH MALT  
WHISKY SOCIETY

ESTD THE VAULTS, LEITH, SCOTLAND

# OUTTURN

*July 2018 Bottling List*



  
**CHARLIE  
MACLEAN  
35TH  
ANNIVERSARY  
COLLECTION**

DISTINGUISHED CHARACTERS

BOTTLES AVAILABLE IN WEBSHOP  
25. JUNE - 12.00 AM - [WWW.SMWS.DK](http://WWW.SMWS.DK)

## KÆRE MEDLEM

Tak for jeres enorme opbakning ved juni måneds Casual Days. Rigtig mange medlemmer trodsede varmen, og smagte på juni måneds Outturn.

Her på tærsklen til den forestående sommerferie, er det mig en stor glæde at kunne præsentere juli måneds Outturn. Flaskerne sættes til salg mandag den 25. juni, kl. 12.00 - så kan I stadig nå at få en sommerdram pakket i kufferten :)

Juli måneds Outturn, indeholder først og fremmest en håndfuld flasker, specielt håndplukket af Charles Maclean, der også har skrevet smagsnoterne til alle aftapningerne. Charles Maclean er et mangeårigt medlem af Tasting Panel i Edinburgh, og dette Outturn er derfor dedikeret til ham.

Juli måneds Outturn indeholder også 10 spændende Duo pakker fra hele bag kataloget, idet vi sædvanen tro trænger til at få gjort lidt plads på hylderne, inden efterårets flasker leveres. Der er tale om nogle virkelig gode besparelser, og vi sender naturligvis fragtfrit ved køb af mindst 2 flasker.

I ugerne 27-29 kan leveringen være lidt ujævn, idet vi holder lidt ferie på skift, men vi skal gøre alt hvad vi kan for at få flaskerne afsted så hurtigt som muligt.

Efter sommerferien har jeg mere nyt om fejringen af SMWS 35-års jubilæum. Der er flere spændende ting under opsejling :)

Med disse ord, vil jeg gerne benytte lejligheden til at ønske alle medlemmer, og jeres familier, en rigtig god sommerferie og på gensyn rundt i landet til august.

På snarligt gensyn  
Thomas Korsgaard



YOUNG & SPRITELY



**CASK No. 88.10**

COMPLETE SWEET TREAT

The nose is a complete sweet treat – fudge, carnation milk, Toffees, Walnut Whip, butterscotch and banana split. The palate gives more of the same – soft fondant-filled chocolate crème egg, Battenberg cake and peanut brittle – light oak on the finish – totally uplifting and positive mood-inducing. The reduced nose causes one to imagine wood shavings on a chocolate cake. The palate is still an amazing mix of chocolate nutty sweetness (Ferrero Rocher) with little echoes of tingly wood spice on the finish. An all-purpose dram – equally suitable for armchair relaxation or dancing on a mountain top.



|                |               |                  |
|----------------|---------------|------------------|
| <b>8 YEARS</b> |               | 27-November-2008 |
| REFILL BARREL  |               | DK 24 BOTTLES    |
| 53,5%          | Speyside Spey | 675,-            |

YOUNG & SPRITELY

**CASK No. 93.92**

FRUIT PIE IN A CLEANING CUPBOARD

The initial nose suggests oiled wood and fresh-made donuts on waxed paper – maybe some Dabitoft fabric cleaner – then Dolly Mixtures, sugared apple turnovers and a twist of lemon. The palate is sweet, fruity and warming, with good viscosity – apple and sultana pie flavoured with cinnamon and clove – even some chilli on the after-taste. With water, we return to the cleaning cupboard momentarily, before rediscovering confectionery (spearmint chews, Refreshers). The palate gets golden syrup, banana and orange – and a citric, salty combo like salted sherbet lemons or lemon squeezed on oysters (served on slate); the finish produces humbugs and hot-cross buns.



|                 |             |               |
|-----------------|-------------|---------------|
| <b>12 YEARS</b> |             | 21-March-2005 |
| 1. FILL BARREL  |             | DK 24 BOTTLES |
| 57,7%           | Campbeltown | 800,-         |

DEEP, RICH & DRIED FRUITS

**CASK No. 50.100**

FARMER'S FAVOURITE

Rich and fruity. Juicy top notes of bruised apple, scrumpy cider and (after a while) orange peel, with rural, hay-loft notes in the background and a suggestion of tractor shed or carpentry workshop. Water softens the nose and enhances the 'carpentry' element with hardwood sawdust. The taste is lightly sweet, fruity and mouth-drying, with some pepper in the short finish.



|                 |         |                 |
|-----------------|---------|-----------------|
| <b>28 YEARS</b> |         | 26-January-1990 |
| REFILL BARREL   |         | DK 42 BOTTLES   |
| 55,1%           | Lowland | 1.475,-         |

SPICY & DRY



**CASK No. 68.16**

**PLEASINGLY PRECOCIOUS**

A pleasingly precocious dram – deep copper gold to the eye and a joy to sniff – rich tiffin, fruit cake, Crunchie bars, orange zest, Jaffa cakes and polished furniture. The palate has some peppery spice, but is mainly mellifluously sweet – dark caramel, rum and raisin fudge and Anton Berg luxurious chocolates. Water opens up the nose to sanded wood, compressed dried dates, coffee and lemon drizzle cake – and it sweetens the palate (dark honey, toasted coconut, booze-soaked sultanas) though now you can also find hints of oak and teasingly numbing spice (nutmeg, clove) – a fabulous dram for the age.



|                            |                          |                        |
|----------------------------|--------------------------|------------------------|
| <b>8 YEARS</b>             |                          | <i>19-October-2009</i> |
| <b>RE-CHARRED HOGSHEAD</b> |                          | <b>DK 24 BOTTLES</b>   |
| <i>59,4%</i>               | <i>Highland Southern</i> | <b>675,-</b>           |

DEEP, RICH & DRIED FRUITS

**CASK No. 2.108**

**‘THE KING O’ MALTS’**

Gold with copper lights. A complex aroma, at once fruity (Soor Ploom sweets, hard pears, dried orange peel), faintly vinous (an empty dry sherry decanter) and nose-drying (a dusty desk drawer). A drop of water enhances the sweeter elements in the aroma and introduces suggestions of barley sugar and orange-flavoured boiled sweets, but still on a dry base (river bank mud). The texture is oily, the taste sweet throughout, with traces of tablet and some gingery spice in the fragrant finish.



|                           |                      |                       |
|---------------------------|----------------------|-----------------------|
| <b>10 YEARS</b>           |                      | <i>16-August-2007</i> |
| <b>REFILL SHERRY BUTT</b> |                      | <b>DK 42 BOTTLES</b>  |
| <i>60,9%</i>              | <i>Speyside Spey</i> | <b>775,-</b>          |



**LIVELY SUMMER TRIO: 68.16 + 88.10 + 93.92**  
**OUTTURN DK: 18 TRIO PACKS**  
**FOR 1.700,-**



## SUMMER DUO PACK 1

### 28.33 - TEMPTATION TO THE DARK SIDE

The nose offered us Jaffa cakes, orange muscat and marmalade, sherry-soaked trifle sponge and roasted chestnut kernels, with an intriguing hint of Barbour jackets. The palate was big and intense – singed wood, over-done Garibaldis and now the shells of the roasted chestnuts – also crystallised orange, leather and maybe duck à l'orange. The reduced nose brought Pedro Ximenez, cough mixture and a burning hay-barn before turning back to marmalade and suggestions of vanilla. The palate was now rich, sweet and very dark – molasses, aniseed, figs and dates, with some tobacco, camphor and teriyaki beef on the finish; umbrageous, ebonized and fuliginous.

### 53.244 - VANILLA CHIMNEY STACKS

An abundance of delightfully sweet and light aromas enticed us into a world of tinned fruit cocktail syrup, roasted chestnuts and custard tarts with singed pastry edges. Delicate smoke came through like a vanilla chimneystack and the final remains of a beach bonfire being quenched by salty sea waves. The palate was juicy and big with sweet barbeque smoke and bramble jam mixed with honey roast peanuts. Sooty dust joined sticky cough sweets and liquorice on a platter carved from salt infused driftwood. Becoming even sweeter with water it carried a nutty appeal until the end with fine wood tannins, soft leather and smoked German beer on the finish.

**SUMMER DUO PACK 1: 28.33 + 53.244**

**SKARP SOMMER PRIS: 950,-**

**SPAR 325,-**

## SUMMER DUO PACK 2

### 7.167 - CHOCOLATE PRALINES IN AN OAK BOX

The distinctive woody whiff of old dunnage warehouse opened the doors for suggestions of soft fudge, nougat, toffee and dark chocolate pralines. Fruit followed with roasted peach and demerara sugar, overripe strawberries, gooseberries and rum soaked cherries before rich notes evolved of bitter chilli chocolate, freshly ground coffee, tobacco and spiced orange chocolate covered marzipan. The extended finish combined perfumed talcum powder with Chantilly cream and a varnished cricket bat. After spending 25 years in an ex-Bourbon hogshead, this was transferred into a first fill American oak Pedro Ximenez hogshead for the remainder of its maturation.

### 7.174 - PERFECT CLIMAX

The nose got one panellist all romantic – he imagined a new (whisky-drinking) wife – perfume, silk dress, wedding cake, leather bag – the others found it fresh and exciting in different ways – toffee apple, cherries, chocolate and ice-cream. The palate was so sweetly perfumed, with passion-fruit, blossom honey, fruit punch and perfumed leather trousers, that even the old farts started thinking romantic thoughts. The reduced nose found us all imagining honeymoons in Hemingway's Havana – coconut tanning oil, piña colada, flowers, beaches, trade winds. We tasted it and the full moon rose, ensuring the perfect climax to a wonderful romantic night.

**SUMMER DUO PACK 2: 7.167 + 7.174**

**SKARP SOMMER PRIS: 1.800,-**

**SPAR 500,-**

## SUMMER DUO PACK 3

### C2.1 - EXQUISITELY POLISHED

“Simply exquisite”, one panellist announced with a wide grin. Fruity ripe apples and pears mixed with fresh mint, eucalyptus oil and sage with a dusty backdrop of dry earth in the sunshine. There was a perfumed musk like a freshly washed damp woolly jumper on the washing line and geranium that blended with wax furniture polish and scented hand soap. Then sweet cedar wood, melted butter on crumpets and spicy cinnamon stick providing comforting warmth. Water released lighter notes of cider vinegar, marzipan, putty and scented wax candles on the dry yet juicy finish.

### C5.1 - A TAPESTRY OF FLAVOURS

With a gentle yet warm welcome we took our time to acquaint ourselves with the delicate tapestry of flavours. White chocolate, under ripe banana and apple and rhubarb crumble with vanilla custard were gently woven together with salted caramel, digestive biscuits, rye cracker bread and a spicy hint of white pepper. Threads of white roses, vanilla pods and dried lavender danced with spray furniture polish, scented hand cream and under ripe honeydew melon. The sweetness of honey roast parsnips was balanced by dried grass that continued into the long finish that was dry and juicy with a tingle of crushed black pepper.

**SUMMER DUO PACK 3: C2.1 + C5.1**

**SKARP SOMMER PRIS: 1.600,-**

**SPAR 325,-**

## SUMMER DUO PACK 4

### R8.1 - SNEAKING A TOT INTO WOODWORK CLASS

I can imagine If I had snuck rum into my woodwork class. This would be it. Medium body, and initial aromas of citrus oils followed by the green apples with a hint of cocoa from my packed lunch box. As we were in the woodwork room, the sweet dusty dry sawdust notes were ever present. I could smell the marker pen that the teacher used on the white board as well tobacco and a touch of smoke, he was a heavy smoker. The finish was dry cacao which lingered like a naughty child on detention.

### R8.2 - THE HUNT MASTER BEFORE LUNCH

This was the sixth rum that we had tasted on a cold day in January. “It was like a grown-up version of Jagermeister”, said one Panel member. “Yes, and I also get that fresh magic marker pen”, said another. The third Panel member highlighted the old woody notes, with liquorice, tobacco leaf and cedar wood. They all agreed that the taste was initially sweet and spicy but quickly evaporated like the angel share of rum from a barrel in Nicaragua. And once water was added, it reminded them of ‘orange marmalade, with a hint of buttered caramel and toffee’. A nice way to finish the first tasting session before lunch.

**SUMMER DUO PACK 4: R8.1 + R8.2**

**SKARP SOMMER PRIS: 1.600,-**

**SPAR 325,-**

## SUMMER DUO PACK 5

### 10.137 - BEACH BONFIRE COCKTAIL HOUR

We immediately found ourselves sitting around a beach bonfire as twigs and charred driftwood crackled and split in the flames. The flickering glow illuminated the seashells that lay scattered on the sandy beach and reflected off the rock pools and onto the chalk cliffs behind us. We optimistically spread honey with fennel seeds onto toast that had been burnt in the flames during a moment of absent-mindedness largely due to the arrival of margaritas with plenty of salt and lime. We began to serve the cherry pie, now slightly smoked but served with a generous quantity of thick cream. On the breeze came a spicy note of garam masala with mango chutney that seemed to create a perfect balance with the wonderful aromas of the fire. After spending nine years in an ex-bourbon hogshead this was transferred to a 2nd fill hogshead for the remainder of its maturation.

### 10.140 - TASTE BUD-STIMULATING SMOKE

We imagined a bonfire barbeque on a pebble beach – aromatic, taste bud-stimulating smoke drifting over rock-pools – hot steaming stones and hickory chips provoked a sense of anticipation, as it seemed a magnificent feast was being prepared for us – prawns, langoustines, scallops and lobster – all sizzling on the charcoal heat. We couldn't wait – but this dram kept us amused – tasting of smoke and liquorice, sweet and salty popcorn, teriyaki shrimp and lemon squeezed over grilled tuna steaks – intensely tasty – and with a drop of water, exceedingly more-ish. After 9 years in ex-bourbon wood we transferred this into a first-fill Moscatel hogshead.

**SUMMER DUO PACK 5: 10.137 + 10.140**

**SKARP SOMMER PRIS: 1.050,-**

**SPAR 400,-**

## SUMMER DUO PACK 6

### 4.232 - ALL THE FUN OF THE FAIR

We found this untypical and unusual – the nose evoked seaside funfairs – candy floss, hot-dogs, popcorn and donuts; seashells, seaweed and sand dunes – also sea breezes carrying hints of axel grease and diesel motors – maybe someone selling grilled scallops and tiger prawns. The palate was hot and sharp – charred sticks, ash and smoke from a costal croft; char-grilled tuna and sweet and sour duck on the menu. The reduced nose had roasted chestnuts and dark chocolate Brazils, singed orange peel, burning straw and honey-glazed barbecued pork. The reduced palate found earthy, mouth-numbing spices (ginger, nutmeg, liquorice, clove) and honey on burnt toast.

### 66.111 - A GENIAL GENIE OF SWEET SMOKE

The nose offers sweet peat reek – some nougat and candy, but mainly tar, charred wood, black bun, treacle, liquorice and blackcurrant and Van Nelle halfware shag in a leather pouch. The palate is a genial genie of sweet smoke– treacle scones, liquorice imps, cinder toffee, nicotine tar and balsamic on seared scallops; the finish – dry, ashy and eternal. The reduced nose finds burnt pastry, singed orange peel, coltsfoot rock, tarragon, burning bings and a vanilla ice-lolly melting before an autumn bonfire. The palate is sweeter, but with roasted chestnuts and fennel, pepper and salt: a bothy dram – medicine for the soul.

**SUMMER DUO PACK 6: 4.232 + 66.111**

**SKARP SOMMER PRIS: 1.100,-**

**SPAR 475,-**

## SUMMER DUO PACK 7

### 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-lolly and raisiny sweetness over a pleasantly tingling, spicy, oaky under-structure. A lively, clean, spicy fruit symphony.

### 73.92 - SPICED QUINCE APPLE COMPOTE

Fruity aromas of apricots, plums and damsons to start with, followed by honeycomb ice cream and tarte tatin before sweet tobacco and a mild coconut based Thai curry arrived. The taste neat had thick fluffy pancakes topped with streaky smoky bacon and maple syrup beside a strong, slightly bitter, Jamaican Blue Mountain coffee. Adding a drop of water we collected apples in a wooden crate before we enjoyed a slice of crusty farmhouse bread with spiced quince apple compote. After 13 years in an ex-bourbon barrel, we transferred this whisky directly into a custom made new oak barrel for the remainder of its maturation.

**SUMMER DUO PACK 7: 73.78 + 73.92**

**SKARP SOMMER PRIS: : 1.000,-**

**SPAR 525,-**

## SUMMER DUO PACK 8

### 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.

### G15.1 - LEAD US TO TEMPTATION

With a gentle introduction and mild manner we became acquainted with juicy mirabelle plums, fresh strawberries and sweet cherries. Cream covered banoffee pie guided the way towards richer notes of caramel, ground coffee and the sweet nuttiness of hazelnut spread. On encountering the palate we were delighted to find pink wafer biscuits, baked apple rings and dark chocolate with chilli but also fragrant violets and spicy ginger cake. A unity with water enhanced the floral feel with a definite deliverance of lavender and soft pear. The finish was sweet and juicy with the tingle of salted popcorn and the spicy prickle of Szechuan peppers.

**SUMMER DUO PACK 8: G9.3 + G15.1**

**SKARP SOMMER PRIS: 975,-**

**SPAR 450,-**



## SUMMER DUO PACK 9

### 37.89 - A COSY SLIPPER SIPPER

It was time to sit back and relax in a world of gloriously comforting aromas. Muscovado sugar and melted butter combined with cloves, cinnamon and nutmeg whilst on an open fire we roasted sweet chestnuts. Then figs, dates and porcini mushrooms came to the fore with a fruit zing of blood oranges, blackcurrant sweets and spiced rhubarb and ginger tart. The sweetness turned towards toffee and fudge with a suggestion of heather honey and sweet Malaga wine before finishing with old wood and dark chocolate. After spending 17 years in an ex-Bourbon hogshead it was transferred to a 1st fill French oak hogshead for the remainder of its maturation.

### 37.92 - STEM GINGER IN SYRUP

The nose neat had the sweet dimension of lemon bonbons, wine gums, fruit candies and pineapple cubes but at the same time the scent of freshly crushed mint leaves, heather and roses. On the palate, initially hot and fruity with plenty of spice, turning into creamy soft vanilla nougat and in the finish, chopped stem ginger in syrup over cinnamon ice cream. Water released the scent of a delicate floral rose perfume combined with the rich sweet aroma of a flaky crisp honey baklava. On the taste now creamy rhubarb and ginger crème Brulee served with mini mint chocolate brownies.

**SUMMER DUO PACK 9: 37.89 + 37.92**

**SKARP SOMMER PRIS: : 1.100,-**

**SPAR 400,-**

## SUMMER DUO PACK 10

### 44.81 - MAXIMUM MELODY

Hessian sacks lay about in a seemingly random order. Some contained perfumed dried flowers such as rose, lavender, jasmine and carnation. Others were filled with spicy cinnamon, nutmeg and also dried coconut and sweet vanilla. We were convinced there was also a heavy amount of incense and fragrant soap present. We noticed wooden barrels containing sticky toffee, figs in syrup and delicious coco powder. There were many fruits - sultanas, lemons, mango and papaya to name but a few. A sweet aroma wafted by from a stall selling very boozy trifle, pear and raisin crumble and cherry pie with vanilla ice cream drizzled with maple syrup. The heady combination of flavours created a harmonious marriage that was easy on the senses and music to the nose. After 13 years in an ex-bourbon hogshead this was transferred to a virgin oak hogshead for the remainder of its maturation.

### 60.27 - A TRULY UNFORGETTABLE EXPERIENCE

We noticed at first the bright amber colour which was followed by a vibrant Amontillado Sherry-like aroma of toasted hazelnuts, almonds, cinnamon and ginger but with an additional pinch of paprika powder. Big, powerful on the palate neat, it literally took our breath away and we needed a few seconds to regain control of mind and body – there was not so much in terms of actual flavours than an overall sensation. Water added notes of spiced orange pickle and Sherry vinegar, whilst to taste now orange marmalade on rye bread accompanied by a spiced 'Calvados Delicious Sour' cocktail. This was a most unusual experience and certainly not for the fainthearted.

**SUMMER DUO PACK 10: 44.81 + 60.27**

**SKARP SOMMER PRIS: 1000,-**

**SPAR 400,-**

A close-up, low-angle shot of a person's hands pouring whisky from a clear glass decanter into a lowball glass filled with ice cubes. The scene is dimly lit, with warm, golden light highlighting the whisky and the person's hands. The person is wearing a dark sweater over a collared shirt. The background is dark and out of focus, showing a wooden table and a leather bag.

**WOULD YOU LIKE  
TO BUY THE SAME  
WHISKY FOR LESS?**

*Invite your friend to join the society and receive  
100DKK discount on a bottle of whisky!*