



**THE SCOTCH MALT
WHISKY SOCIETY**

ESTD THE VAULTS, LEITH, SCOTLAND

OUTTURN

August 2018 Bottling List



BOLD DISCOVERIES

BOTTLES AVAILABLE IN WEBSHOP

19. AUGUST - 12.00 AM - WWW.SMWS.DK

KÆRE MEDLEM

Skolernes sommerferie er ved at gå på hæld, og det betyder for de fleste medlemmers vedkommende at de er ved at være tilbage i deres vante gænge. Den gode nyhed er så, at Casual Days igen er nært forestående. Faktisk vender vi tilbage her i august, og foran dig har du alle de nye flasker I kan smage der. Så få straks skudt en mail afsted til tko@smws.dk såfremt du har planer om at deltage.

Der er desværre sket en dobbeltbooking i København den 18 august, hvilket betyder at vi denne gang skal sidde i restauranten – og udendørs (så krydser vi fingre for at det gode vejr holder lidt endnu). Det skal nok blive godt – det plejer det jo :)

Som bekendt fylder SMWS 35 år her i efteråret, og det bliver blandt andet fejret ved en smagning i Edinburgh, som man har mulighed for at deltage i – hjemmefra. I skrivende stund kendes hverken pris eller dato – men det bliver enten den 17 eller den 24 september, så hold øje med webshoppen. Når man køber en billet, får man tilsendt et tasting kit med 5 dramme, så man kan nyde dem sammen med resten af verden.

Nu vi er ved smagninger, så vil vi i Vejle gøre endnu mere for at skabe et rigtigt members room, og det betyder at vi gennem året tilbyder nogle små smagninger her i Vejle. Vi håber at tiltaget kan få nogen til at tage turen herved – det skal nok være det værd! Du kan se hvilke smagninger der allerede nu er planlagt på smws.dk, under shop – smagninger.

SMWS Festival 2019, der afholdes i Vejle i den første weekend i februar, er også så småt ved at være på plads. Der vil som sædvanligt være en masse spændende smagninger og mange andre oplevelser i vente. Denne gang vil festivalen strække sig over hele fredagen samt hele lørdagen – og for de virkelig hardcore fans, så kickstarter vi såmænd festivalen allerede torsdag aften med en casual day på februar outturnet. Billetter til selve festivalen er allerede nu til salg, og resten af programmet forventes sat til salg i starten af oktober.

På vegne af hele ambassadør teamet,

På snarligt gensyn
Thomas Korsgaard



SWEET, FRUITY & MELLOW



CASK No. 9.146

SWEET, SLIGHTLY SPICED MEAD

A lovely inviting nose neat of sultanas, fudge, treacle toffee, Bakewell tarts and stewed peaches and apricots greeted the Panel. A juicy sweet oak taste at first on the tip of our tongues before luscious sweet slightly spicy sack mead made it a mouth-filling, fully flavoured intense but balanced experience. With the slightest drop of water aromas of red fruits, cherry, cranberry and plums appeared whilst on the palate toasted crumpets and warm spiced berries with yoghurt and honey. After twenty-one years in an ex-bourbon hogshead we transferred this whisky into a virgin oak hogshead with a heavy toast and a medium char.



| | | |
|------------------------------------------|----------------------|----------------------|
| 22 YEARS | <i>25-April-1995</i> | |
| EX-BOURBON / HTMC VIRGIN HOGSHEAD | | DK 24 BOTTLES |
| <i>52,3%</i> | <i>Speyside Spey</i> | 1.000,- |

SWEET, FRUITY & MELLOW

CASK No. G10.15

POWERFUL FINESSE

The Panel was greeted by an inviting warm, sweet, cosy aroma of caramel baked apples with dried fruit, ginger and honey, banoffee pie and rum baba with Bourbon vanilla cream. On the palate neat a melange of sweet flavours like fudge, toffee and butterscotch as well as a tingling, mouth-filling, gently spiced fruity Moroccan couscous using harissa paste. A drop of water, if you wish, and the scent turned a little more fragrant, floral and herbaceous with the taste now like the powerful finesse of a wine from Alsace striking that perfect balance between being sweet and dry at the same time.



| | | |
|-----------------------|------------------------|----------------------|
| 29 YEARS | <i>15-June-1988</i> | |
| 2. FILL BARREL | | DK 30 BOTTLES |
| <i>58,8%</i> | <i>Lowland / Grain</i> | 1.175,- |

SPICY & SWEET

CASK No. 5.66

TOFFEE AND TURF

Following the trails of aroma led us along paths of lush grass encapsulating the pure freshness of green vegetation that occasionally took a detour to tomato plants in a greenhouse. A sweet layer of toffee and fudge floated above a creamy undercurrent of melted butter whilst a waft of pineapple squash introduced soft fruit. The addition of water kicked into the air a puff of dry dust, perhaps from sun-baked flowerbeds as it mingled with the floral bouquet of sweetly scented flowers. The palate delivered an invigorating dash of chilli spice that interchanged with peppermint to create a tension between hot and cold. Green bell pepper revisited a crisp vibrancy that was balanced by vanilla custard before finishing with paprika sprinkled over new wood.



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|-----------------------|------------------------|----------------------|
| 15 YEARS | <i>16-January-2003</i> | |
| 1. FILL BARREL | | DK 30 BOTTLES |
| <i>55,0%</i> | <i>Lowland</i> | 825,- |

SPICY & SWEET



CASK No. 35.204

A SQUIRREL'S DREAM

The aromas possessed a vivacious exuberance that danced on clouds of orange oil and hot sand. Sticky treacle tart mixed with coffee dregs before leaping headfirst into an entire world of nut based delights as hazelnuts, walnuts, brazil nuts and roasted chestnuts cascaded around us like a squirrel's fantasy. The palate carried the dried spices of garam masala and turmeric with fresh ginger to give a pleasing yet bold tingle. Sweeter notes arose with orange chocolate cake and marmalade with more nuts; this time drizzled with maple syrup. The finish was an expression of pure indulgence as apple crumble with slightly singed edges meandered along a smooth path alongside sultanas and sweet tobacco. After spending 15 years in an ex-oloroso butt this was transferred to a new oak puncheon for the remainder of its maturation.



| | | |
|--------------------------------------------|------------------------|----------------------|
| 16 YEARS | <i>17-May-2001</i> | |
| EX-OLOROSO BUTT / HTMC NEW OAK PUNCHEON | | DK 36 BOTTLES |
| 58,9% | <i>Speyside Lossie</i> | 775,- |

SPICY & DRY

CASK No. 13.56

THE DARK SIDE OF THE MELON

Green aromas of ripe melon and freshly cut grass advanced towards the floral feelings of marigold, clover and spice-laden frankincense. Suggestions of cedar beckoned a woody tone that teased with sweet cereals and bread dough to conceal a palate that deployed an altogether darker strategy. The first sip conveyed fresh ginger and a viscous texture that coated the tongue like thick oil. Citrus skin provided a lift towards ice cream cones dipped in muscovado sugar before we headed into unlit territory. The spiciness of mince pie mix blended with bitter chocolate and thick cut marmalade on rye bread before a woody finish gave way to tobacco in a soft leather pouch.



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|----------------|--------------------------|----------------------|
| 9 YEARS | <i>29-May-2008</i> | |
| REFILL BARREL | | DK 24 BOTTLES |
| 60,7% | <i>Highland Northern</i> | 675,- |

SPICY & DRY

CASK No. 135.5

INTRIGUING? CAPTIVATING? FASCINATING!

A warm, sweet, earthy aroma of quality potting soil using peat, bark and recycled mushroom compost was soon joined by the scent of a brand new Mackintosh raincoat and sweet gooseberry pickle – intriguing? It certainly intrigued us! To taste, like spicy savoury basmati rice with cloves, cinnamon, cardamom and curry powder as well as peas, sweetcorn and sliced almonds – captivating? When we added water we were brewing a Chinese chrysanthemum flower-based infused tea and drinking cactus juice liqueur (tequila, triple sec. and herbs) as well as kummel (liqueur flavoured with caraway seed, cumin and fennel) - fascinating!



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|-----------------|--------------------------|----------------------|
| 17 YEARS | <i>28-July-2000</i> | |
| 2. FILL BARREL | | DK 18 BOTTLES |
| 56,0% | <i>Highland Southern</i> | 825,- |



OLD & DIGNIFIED



CASK No. 7.199

SELF-PERPETUATING PERFECTION

Unsure exactly where the dram either started or concluded we found ourselves spinning in a whirlpool of complexity. Dandelion and burdock merged with liquorice and vanilla pods in rippleless layers as Turkish delight became shrouded by milk chocolate. Suggestions of darkness introduced prunes, fig rolls and cinnamon swirls whilst creamy viscosity encased creme catalan and honey on custard. A gentle swirl of plum tart on an old oak stave moved towards gooseberry and ginger jam to maintain a lively vigour before ending back where we started with liquorice and vanilla pods. After spending 25 years in an ex-bourbon hogshead this was transferred to a 1st fill ex-pedro ximinez hogshead for the remainder of its maturation.



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|-----------------------------------------|------------------------|----------------------|
| 27 YEARS | <i>15-June-1990</i> | |
| EX-BOURBON / 1. FILL PX HOGSHEAD | | DK 30 BOTTLES |
| <i>52,3%</i> | <i>Speyside Lossie</i> | 1.350,- |

JUICY, OAK & VANILLA

CASK No. 58.22

SWEET SCENTS AND TANGY SPICE

Aromas teased the nose with sweetly scented aromatics that ventured through delicately perfumed rose petals, potpourri and dusty talcum powder. Light fruit notes followed closely, combining orange oil with zesty pineapple tarts before turning to sticky jelly sweets. A waft of milk chocolate carried us onto the palate with waves of Belgian waffles and pink wafers wrapped by the warming tingle of crystallised ginger. A cool breeze of mint leaves and eucalyptus drifted over dry pinewood whilst water released spicier dimensions, incorporating garam masala and cloves with the tangy finish of candied lime peel and marmalade.



| | | |
|-----------------------|-------------------------|----------------------|
| 11 YEARS | <i>21-August-2006</i> | |
| 2. FILL BARREL | | DK 24 BOTTLES |
| <i>56,3%</i> | <i>Speyside Deveron</i> | 725,- |



OILY & COASTAL

CASK No. 10.151

REMINDER OF THE SEA

We imagined having a plate of oysters covered in a squeeze of lemon, a Champagne-vinegar mignonette and freshly grated horseradish by the side. However, before we tucked in, we had a cilantro-infused sweet, spicy and salty jalapeno Margarita cocktail - a truly refreshing and invigorating invitation. Diluted, more maritime, more coastal on the nose, honey sweetened sugar kelp crisps as well as spaghetti alle vongole (with clams), whilst on the palate a sweet-spicy-salty freshly cut juicy pineapple and a frozen daiquiri that Hemingway so rhapsodically described as “looking like the sea where the waves fall away from the bow of a ship when she is doing thirty knots”.




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|----------------------|-----------------------|----------------------|
| 11 YEARS | <i>6-October-2006</i> | |
| REFILL BARREL | | DK 30 BOTTLES |
| <i>60,3%</i> | <i>Islay</i> | 825,- |

OILY & COASTAL

CASK No. 42.35

SALTED MALTED CHOCOLATE CUPCAKES

Initially like a 'fresh-from-the-sea' shellfish platter with sweet shrimps, briny clams, white crab meat and succulent scallops. With time, sweet chocolate candies in the form of marine shellfish, coconut balls and cherry kernel oil made this a really complex nose worth discovering. The taste neat surprised us with plenty of heat, wasabi and sweet pepper & onion relish as we reached for the water. Maritime aromas of an old sea chest, sea salted popcorn and sugar kelp appeared whilst on the palate now it was more approachable. A salty dog cocktail served with a bowl of Bombay mix snacks and salted malted chocolate cupcakes.


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|----------------|------------------------|-------------------------------------------------------------------------------------|
| 9 YEARS | <i>25-June-2008</i> |  |
| REFILL BARREL | | DK 30 BOTTLES |
| <i>62,0%</i> | <i>Highland Island</i> | 700,- |

LIGHTLY PEATED

CASK No. 4.238

SURRENDER YOUR SOUL

An incredibly seductive scent of sweet cigar smoke, plum and madeira marzipan chocolates, pan-seared scallops with lemon, fragrant mango and apple chutney and lightly smoked sardines in extra virgin olive oil. An explosion of sweet smoke on the palate at first, before grilled smoked eel in a sweet glaze made out of soy sauce, mirin and caster sugar appeared next to spicy coconut curry chickpeas with lemongrass and sweet basil. With water an Italian seafood salad; gently cooked and marinated shrimp, squid, scallops and mussels with lemon juice, olive oil and a subtle seasoning of spices and sea salt flakes. The taste was now irresistible, sublime sweet, smoky and salty lemon toffee popcorn.


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|------------------------------|------------------------|---------------------------------------------------------------------------------------|
| 15 YEARS | <i>20-August-2001</i> |  |
| EX-SHERRY REFILL SHERRY BUTT | | DK 54 BOTTLES |
| <i>59,7%</i> | <i>Highland Island</i> | 900,- |

LIGHTLY PEATED

CASK No. 66.116

OLAF BAGS HIS THIRD BOAR

We found ourselves on a farm with a gorse bush smouldering nearby. Many aromas of bonfire, wax jackets, hessian, coal dust, earth, damp sack cloth, barley sugar, malt bins and kiln floors. Then hay, dung, damp stables and suggestions of German hunting schnapps. Some animalistic meatiness such as smoked bacon lurks within. With reduction we find black olive tapenade, parsley, lemon rind, wet rocks, glycerine and then brambles, crushed ferns, gauze, deep heat, elastoplasts and cinnamon gum. The palate is bold and sweepingly muscular with buttery cereals and wet grains alongside horse sweat, motor oil, graphite, brandy snaps, mustard powder and emphatic notes of farmyard, grass and pepper. Water brings smoking charcoal, grilled rabbit, dough twists, herb butter and freshly shot wild boar!

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|-----------------|-------------------------|---------------------------------------------------------------------------------------|
| 10 YEARS | <i>15-May-2007</i> |  |
| REFILL BARREL | | DK 24 BOTTLES |
| <i>61,0%</i> | <i>Highland Eastern</i> | 725,- |

CASK No. A3.3

AUTUMNAL UNIVERSITY BONFIRE

Deceptively pale and interesting, this youthful student of flavour portrays many a trait of campus life. Wooden refectory tables, laden with ripe green and citrus fruit are placed down wind of the autumnal bonfires. The main course of toasty baked bananas with is served with a satisfying drizzle of toffee caramel. This light, gentle and remarkably soft, yet satisfying repast is brought to a close by gentle soft drying tannins.



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|-----------------|---------------------|---------------|
| VINTAGE 1997 | <i>Vintage 1997</i> | |
| ARMAGNAC BARREL | | DK 30 BOTTLES |
| 51,7% | <i>Bas Armagnac</i> | 1.000,- |

CASK No. R2.6

BANANA FLAMBÉE

On the nose neat we got served a vanilla bean cream Frappuccino with a dash of peach syrup as well as a warm raspberry compote banana bread muffin. Lots of banana flavours to taste; baked banana chips, banana flambé split with rum-pineapple caramel and spiced banana fritters. With some water initially a whiff of petrolic/engine oil with a touch of wood glue and varnish which quickly faded into the background allowing a crème Brulee flambé to take centre stage. On the palate now candyfloss, strawberry liqueur trifle as well as coconut tapioca with pineapple, mango and lime – truly heaven for the sweet-toothed!



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|---------------|--------------------|---------------|
| 14 YEARS | <i>1-June-2003</i> | |
| REFILL BARREL | | DK 30 BOTTLES |
| 51,3% | <i>Guyana</i> | 850,- |



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!*

NÆSTE CASUAL DAYS 2018

Dronning Louise i Esbjerg: 14.00 – 17.00
25. August 2018

Ryans i Odense: 19.00 -22.00
16. August 2018

Kareten i København: 14.00 – 18.00
18. August 2018

Hagges Musik Pub i Tønder: 19.00 – 22.00
15. August 2018

ToRVEhallerne i Vejle: 19.00 – 01.00
17. August 2018

Highlanders Bar i Aarhus: 14.00 -17.00
25. August 2018

Basement Beer Bar i Aalborg: 12.00 – 15.00
1. September 2018

BESTILLING TIL: TKO@SMWS.DK

CASUAL DAYS I 2018

Dato: 27. Oktober 2018, 8. December 2018
Tid: kl. 12.00 - 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 30. Oktober 2018, 11. December 2018
Tid: kl. 19.00 - 22.00
Sted: Hagges Musikpub i Tønder

Dato: 25. Oktober 2018, 12. December 2018
Tid: kl. 19.00 - 22.00
Sted: Ryans i Odense

Dato: 13. Oktober 2018, 15. December 2018
Tid: 14.00 -17.00
Sted: Highlanders Bar i Aarhus

Dato: 12. Oktober 2018, 20. December 2018
Tid: kl. 19.00 – 01.00
Sted: ToRVEhallerne i Vejle

Dato: 27. Oktober 2018, 22. December 2018
Tid: 14.00 – 18.00
Sted: Kareten i København

Dato: 13. Oktober 2018, 15. December 2018
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Tilmelding med navn på evt. gæst som altid til: TKO@SMWS.DK

EVENTS CALENDAR

SMWS FESTIVAL

Dato: 1. og 2. februar 2019
Sted: ToRVEhallerne i Vejle

TASTINGS

5 DRAMS & A BURGER

Date: 6th September
Time: 18.00
Place: ToRVEhallerne Vejle
Tickets available at smws.dk

DISTILLERY VISIT: GLEN MORAY

Date: 18th September
Time: 18.00
Place: ToRVEhallerne Vejle
Tickets available at smws.dk

FOOD AND WHISKY

Date: 28nd September
Time: 18.30
Place: Kryb I ly Kro Fredericia
Contact Kryb I ly Kro for tickets

AUTUMN FLAVOURS

Date: 2nd October
Time: 18.00
Place: ToRVEhallerne Vejle
Tickets available at smws.dk

**THE OLDER, THE BETTER:
REVISITING MEMORIES**

Date: 18nd October
Time: 18.00
Place: ToRVEhallerne Vejle
Tickets available at smws.dk

DISTILLERY VISIT: LONGMORN

Date: 8th November
Time: 18.00
Place: ToRVEhallerne Vejle
Tickets available at smws.dk

DEEP, RICH & DRIED FRUITS

Date: 8th November
Time: 18.00
Place: ToRVEhallerne Vejle
Tickets available at smws.dk

GLOBALE PARTNERBARER

Highlanders Bar
Mindebrogade 5
8000 Aarhus C

ToRVEhallerne
Fiskergade 2-8
7100 Vejle

Dronning Louise
Torvet 19
6700 Esbjerg

PARTNER RESTAURANTER

Kryb i ly kro
Kolding landevej 160
7000 Fredericia

Madtilbud i forbindelse med august måneds casual days. Madtilbuddet skal bestilles senest 3 dage før den pågældende casual day, og dette gøres ved at sende en mail til: TKO@SMWS.DK

Bemærk: Tilbuddet gælder kun ved forudbestilling.

KARETEN I KØBENHAVN:

Bøf Stroganoff med pommes frites eller mos

169,-

TORVEHALLERNE I VEJLE:

Herregårdsbøf m. ærter franchise, hjemmepisket bearnaise og fritter

150,-

