

Outturn

December 2021 Bottling List



KÆRE MEDLEM

Julemåneden rykker tættere og tættere på, og det betyder at det er tid til at nyde den sidste omgang gode dramme sammen på Casual Days rundt om i landet. Hvad vi skal smage på, kan du læse meget mere om i dette Outturn. Vi håber på at vi får mulighed for at ønske god jul til så mange som muligt.

For at deltage køber du blot en billet på smws.dk under smagninger, til netop den Casual Day du gerne vil deltage i. Du er velkommen til at medbringe en gæst, og du køber således også blot en billet til vedkommende. Billetterne er til salg nu.

Planen er at få fastlagt Casual Days for første halvår 2022 hurtigst muligt, således at datoerne kan blive meldt ud i januar Outturnet.

En af flaskerne i Outturnet ved vi af erfaring er meget eftertragtet, og vi har derfor denne gang besluttet at det mest retfærdige er at trække lod blandt medlemmerne der deltager på Casual Days. Vi gemmer flasker så alle kan smage, og fordeler resten af flaskerne forholdsmæssigt ud fra hvor mange medlemmer der deltager på de respektive lokationer. Alle medlemmer har forlods et lod i hatten, og bliver man trukket ud skal man ikke købe en flaske – men vil få tilbudt at købe en.

Husk også på at det stadig er muligt at score en flaske whisky, såfremt du kender en der er interesseret i at melde sig ind i SMWS. Såfremt vedkommende melder sig ind via hjemmesiden, så mind vedkommende om at skrive i bemærkningsfeltet at det er dig der har anbefalet – så har jeg nemlig også styr på det :)

Skulle der være nogen spørgsmål, ris eller ros, så er du velkommen til at kontakte mig på: tko@smws.dk

På snarligt gensyn, vi glæder os til at julehygge med jer alle sammen og god fornøjelse med læsningen.

Med venlig hilsen Thomas Korsgaard



SPRING IS IN THE AIR

SWEET, FRUITY & MELLOW

CASK NO. 9.217

DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	11-September-2003
AGE	17 years
STRENGTH	56,2%
REGION	Speyside
OUTTURN DK	26 bottles

The nose is a welcome waft of fragrant spring air—golden syrup, mashed banana, barley sugars, honey, fresh linen, flowers and lemon furniture polish on varnished oak. The palate's main message is sweet lemon – lemon drizzle cake, sherbet lemons and lemon curd, with additional rainbow drops and meringues; the lingering finish has tobacco strands, ginger biscuits, chilli chocolate and liquorice sweets. Leafy notes hit the reduced nose – dandelions, nettles, basil, lemongrass and black tea. The palate now combines iced gem, foamy banana and almond croissant sweetness with hints of apricot, orange, juniper and quinine – memories of Thai curry to finish.



CASK	1. Fill Barrel
DATE DISTILLED	9-May-2002
AGE	19 years
STRENGTH	53,8%
REGION	Speyside
OUTTURN DK	40 bottles

A very elegant nose of freshly baked strawberry jelly and vanilla cream brioche doughnuts with lilac flavoured sugar, smelling like a bush full of the prettiest purple lilacs. Delicate, sweet and fruity on the palate reminded us of a sweet liqueur made from tiny red 'vineyard peaches' in the Mosel region which we added into a Bellini-type champagne cocktail – delicious! Water added wild violet plants with their heart-shaped leaves and purple-blue flowers usually appearing during the first warm days of the year, while to taste a selection of silky Marc de Champagne truffles coated in creamy milk chocolate and finished with a dusting of icing sugar.



CASK	1. Fill Barrel
DATE DISTILLED	28-August-2001
AGE	19 years
STRENGTH	58,0%
REGION	Highland
OUTTURN DK	24 bottles

The panel found this one to be typically bright, grassy, citric and overflowing with aromas of freshly malted barley, malt extract, hop syrup and notes of various freshly pulled bitter ales. Some waxes and subtle mineral notes in the background too. Reduction brought firmer notes of hessian, heather flowers, fabrics and crumbled chalk. The neat palate was very sweet and buttery, lots of yellow and crystallised exotic fruits. In time we also noted mead, boiled lime sweets, citrus curds and dried papaya. With water we found bitter lemon, dried herbs, exotic fruit teas, wildflowers, gorse and lanolin. Typically brilliant as this distillery usually is.

COCKLE-WARMING MOGWAI

SPICY & SWEET

CASK NO. 28.68

DKK 675



CASK	1. Fill Hogshead
DATE DISTILLED	5-November-2010
AGE	10 years
STRENGTH	57,9%
REGION	Highland
OUTTURN DK	42 bottles

The nose starts with honeysuckle and honey, syrup sponge, Maltesers and bourbon biscuits; then woodier notes appear – sawdust, cinnamon, toasted coconut and tree bark. The neat palate is unexpectedly feisty – a desultory slap of vanilla and chocolate; then ginger, oak, leather and cigarette butt heat warm the cockles. Tame and cute again on the reduced nose – biscuit tin assortment, chocolate Revels, fresh cut flowers and grass, rhubarb rock and jam donuts. The reduced palate still has intense ginger, quince and oak tannins but it recovers some of its sweet party ring and Swiss roll cuteness – a Mogwai of a dram.

TITILLATING TONGUE DANCER

SPICY & SWEET

CASK NO. 46.115 **DKK 700**





CASK	1. Fill Barrel
DATE DISTILLED	3-February-2009
AGE	12 years
STRENGTH	59,8%
REGION	Speyside
OUTTURN DK	30 bottles

The nose balanced sweetness, spice and nutty wood – vanilla panacotta, Black Forest gateau, toffee apples, chocolate Brazils and cinnamon buns; hints of black pepper, sandalwood and pencil boxes. The neat palate was a tongue dancer – Turkish delight, chocolate and coconut gave way to cherries and Haribos, then finally nutmeg, anise and oak. On the reduced nose we encountered watermelon sweets, foamy shrimps and white chocolate; hay barns, macadamias and pipe tobacco. On the palate now, dark chocolate with cherry pieces, flambéed banana, nut brittle and sweet coconut – the finish found coffee beans and cocoa powder, lemon peel and spiced stewed fruits.

STICKY HERBAL PANACEA

SPICY & DRY

CASK NO. 78.46

DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	3-September-2009
AGE	11 years
STRENGTH	64,0%
REGION	Highland
OUTTURN DK	43 bottles

Apples, pears and tropical fruits arrived with a textured coating of beeswax and nut oil before cinnamon spice, dried apricots and singed raisins suggested the presence of Barbados rum. In contrast the palate was abundant with herbs, cloves and red liquorice, giving an almost cough syrup stickiness with hints of blackcurrant jelly. A dash of water released plenty of toasted oak, coffee and cocoa with lavender, cumin and frankincense. Tangy fruit returned but now with orange marmalade, gooseberry tart and fresh cranberries. Orange continued onto the palate to be joined by red apples, grapefruit and plenty of herbs. Fennel seeds and star anise combined with bitter chocolate and lasted long into the finish with cask char and soy sauce.

PAST GLORIES

DEEP, RICH & DRIED FRUITS

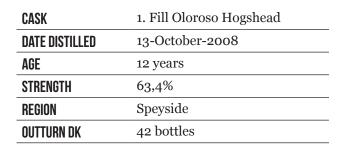
CASK NO. 24.159

DKK 875

Note: Casual Day Ballot

Vi gemmer flasker så alle kan smage, og trækker derefter lod om de resterende flasker blandt medlemmerne på de respektive Casual Days. Allokering bliver forholdsmæssigt afstemt ud fra antal deltagere.





A powerhouse aroma full of beef jerky spiced with black pepper, blood orange squeezed over burnt brisket ends, cranberry reduction, venison salami, herbal cough medicines, natural tar and juniper. With water we found plums baked with green chartreuse, walnuts toasted in oil, caraway, mincemeat, petrichor and dank, leathery dunnage. The palate was full-on and fantastically deep with spiced fig chutney, metal polish, beef stock, smoked dark chocolate, mole sauce, spiced marzipan, walnut oil and cinnamon bark. Reduction brought balsamic reduction drizzled over raspberries, maraschino juices, cured game meats, bitter chocolate and red liquorice. At ten years of age, we combined selected American oak oloroso butts from this distillery into a variety of different casks. This first fill Spanish oloroso hogshead is one of those casks.

RED ALERT

DEEP, RICH & DRIED FRUITS

CASK NO. 64.123

DKK 850



Ex-Bourbon / 1. Fill Por Barrique	t A
13-September-2006	
14 years	EX.
53,6%	A STATE
Speyside	
36 bottles	
	13-September-2006 14 years 53,6% Speyside

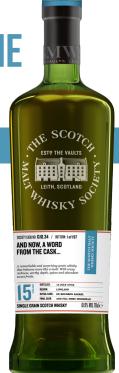
The initial nose was full of bright red fruits, concentrated jams, strawberry granita, mint leaf and limoncello. We also noted dried cranberries, sweet red liquorice and red fruit teas. Red, red, red, basically. And Tizer! With water we got bitter blood orange marmalade with coriander seed, blue raspberry ice lolly, watermelon and wild flowers. The neat palate was rich with Cherry Bakewell, strawberry jam, pineapple chunks, almond oil and blackcurrant cassis. With reduction came new leather, Black Jack chews, toasted cupboard spices, chai tea and Madeira sponge cake. Matured for 12 years in a bourbon hogshead before transfer to a 1st fill port barrique.

AND NOW, A WORD FROM THE CASK...

JUICY, OAK & VANILLA

CASK NO. G10.34 **DKK 775**





CASK	Ex-Bourbon / 2. Fill HTMC Hogshead
DATE DISTILLED	12-July-2005
AGE	15 years
STRENGTH	61,9%
REGION	Lowland
OUTTURN DK	29 bottles

The initial aroma suggested hot cocoa with honey. Then touches of hessian, pears baked in Calvados, caramelising muscovado sugar and hot treacle full of molten marshmallows. Further notes of children's cough medicines, red liquorice and strawberry jam. Water brought a firmer edge that suggested waxed canvass, dried apple rings, candy floss, foam banana sweets, lime cordial, citrus curds and toasted marshmallow. The palate was initially very rum like, lots of rum 'n' raisin ice cream, pickled sultanas, demerara sugar, walnut oil and booze-soaked fruit salad. Reduction brought out Battenberg cake, brake fluid, pistachio nougat and green walnut liqueur. Matured in a bourbon barrel for 11 years before transfer to a 2nd fill heavy toast medium char hogshead.

TROPICAL ROASTED FRUIT TEA

OILY & COASTAL

CASK NO. 4.269

DKK 775



CASK	1. Fill Barrel
DATE DISTILLED	18-February-2010
AGE	10 years
STRENGTH	60,6%
REGION	Highland
OUTTURN DK	33 bottles

We woke up to the aroma of sweet heather honey on toast grilled over a peat fire as we stumbled bleary-eyed out of our cosy tents on the beach. We still had some sweet and salty popcorn left over from the night before which we nibbled alongside cinnamon buns with a steaming cup of roasted fruit tea (basically hot sangria). Water added buttered malted loaf, bramble jam and smoked custard to the breakfast banquet, while on the palate; sweet fruity crème brulee and buttery coconut bars emerged. In 2017 we combined selected hogsheads before returning the single malt to a variety of different casks to develop further. This is one of those casks.



CLASSIC TASTE OF COASTAL ISLAY

PEATED

CASK NO. 53.384 **DKK 825**



CASK	Refill Hogshead
DATE DISTILLED	16-November-2010
AGE	10 years
STRENGTH	60,0%
REGION	Islay
OUTTURN DK	30 bottles

The nose conjured a croft by the sea – straw, tar, oil, rocky shore and nutty smoke – inside we found egg custard tarts, smoky bacon crisps and salmon baked with lemon and rosemary. The neat palate was lively, sweet and chalky, with coal tar soap, smoked fish and tobacco; then sorrel, curry leaf and Wonton soup to finish. The reduced nose found kitchen treats indoors (green olives, cured meats, langoustines), while outside we sipped gin with lemon on the seaweedy shingle shore. The palate was now sweet and refreshing; succulent prawns on the barbeque, ice cream on the beach and juicy honeyed pears.

"DO TRY THIS AT HOME"

HEAVILY PEATED

CASK NO. 10.228

DKK 825



CASK	Ex-Bourbon / 2. Fill Oloroso Hogshead
DATE DISTILLED	17-October-2013
AGE	7 years
STRENGTH	60,2%
REGION	Islay
OUTTURN DK	60 bottles
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The sky was on fire as we barbequed marshmallows and kippers on the beach over smouldering peat slabs. We then added some petrol to the barbeque ("don't try this at home") and one of the marshmallows fell into the ashes so we picked it up, cleaned it and ate it — definitely, different and unique! We used salt water to douse the barbeque but before it finally burnt out someone threw (again "don't try this at home") paint and varnish remover onto the slabs. Not a gentle giant but a weird beast and this time we do recommend you "try this at home". After five years in an ex-bourbon hogshead, we transferred this whisky into a 2nd fill Oloroso hogshead.



NÆSTE CASUAL DAYS 2021

Basement Beer Bar i Aalborg: 12.00 – 15.00 18. December 2021

Mig og Ølsnedkeren i Aarhus: 12.00 -15.00

4. December 2021

ToRVEhallerne i Vejle: 19.00 - 00.00

22. December 2021

Kareten i København: 13.00 – 17.00

11. December 2021

Dronning Louise i Esbjerg: 14.00 - 17.00

11. December 2021

Tønder: 18.00 – 21.00 14. December 2021

Odense, Klostervej 28 E, 5000 Odense C: 19.00 - 22.00

9. December 2021

BILLET TIL CASUAL DAYS KØBES PÅ SMWS.DK

EVENTS CALENDAR

SMWS FESTIVAL 2022

Dato: 2. - 6. Februar 2022 Sted: ToRVEhallerne i Vejle

GLOBALE PARTNERBARER

Mig & Ølsnedkeren ToRVEhallerne Mejlgade 12 Fiskergade 2-8 8000 Aarhus C 7100 Vejle

Dronning Louise Basement Beer Bar Torvet 19 Løkkegade 18 6700 Esbjerg 9000 Aalborg

PARTNER RESTAURANTER

Restaurant Ø Vestergade 31 6792 Rømø

