

OUTTURN

February 2023 Bottling List



BOTTLES AVAILABLE IN WEBSHOP TUESDAY 7. FEBRUARY - 12.00 PM - WWW.SMWS.DK

KÆRE MEDLEM

Februar er lige rundt om hjørnet, og det betyder som bekendt, at vi står overfor årets SMWS Festival. I dette Outturn kan du se, hvad vi skal smage på Casual dag onsdag d. 1. februar – hvor Festivalen officielt bliver skudt i gang.

Eventuelle overskydende flasker sættes til salg på smws.dk, tirsdag den 7. februar kl. 12.00.

Såfremt du ønsker at spise frokost fra buffeten i løbet af Festivalen, er det vigtigt, at du har købt billet hertil senest mandag d. 30. januar kl. 12.00.

Vi glæder os til nogle festlige dage i glade medlemmers selskab.

Med venlig hilsen Thomas Korsgaard





SWEET, FRUITY & MELLOW

CASK NO. 63.98

DKK 995



CASK	1. Fill Barrel
DATE DISTILLED	9-May-2002
AGE	19 years
STRENGTH	51,3%
REGION	Speyside
OUTTURN DK	36 bottles

Fruits of the forest, tropical fruit salad, banana toffee and a deep filled apple and sultana pie on the nose made this a real pleasure at full-strength. So did the taste, which was mouth filling, a lovely fruity sweetness of ripe mangoes and papayas as well as peach juice with a delicate, yet assured lemon whipped cream frosting. A tiny drop of water opened up a fresh coconut just collected on the beach. Next came blueberry swirls and apricot yoghurt, while on the palate fruity lychee jelly cream puffs and lychee rose cake roll about with fresh raspberries.

MERRY CHERRY SHERRY

SPICY & DRY

CASK NO. 41.149

DKK 795



CASK	Ex-Oloroso Butt / Ex-Bodega 1. Fill Oloroso Butt
DATE DISTILLED	28-June-2010
AGE	11 years
STRENGTH	57,8%
REGION	Speyside
OUTTURN DK	42 bottles

The heady aromas of currants and raisins soaked in sweet sherry joined black cherry clafoutis desserts with butterscotch sweets and ginger. Cherries continued on the palate but now with nuts, charred wood and coriander seeds coated in treacle and citrus zest. Adding water uncovered sultanas, orange segments and baked peaches with fresh almonds, marzipan and creme catalan while salty sea air blew through an open sherry bodega. Within the bodega, complex oloroso flavours of walnuts and porcini mushrooms blended with heavy and oily malt spirit before a dash of lime juice splashed onto oak spices and dry tannins. After spending 9 years in an exoloroso butt this was transferred to an ex-bodega 1st fill oloroso butt for the remainder of its maturation.



MYTHIC BEAST

DEEP, RICH & DRIED FRUITS

CASK NO. 4.332

DKK 1.675





CASK	Ex-Oloroso Butt / 1. Fill PX Sherry Butt
DATE DISTILLED	20-August-2001
AGE	20 years
STRENGTH	59,9%
REGION	Highland
OUTTURN DK	60 bottles

Big and generous aromas at first, characterised by fragrant exotic hardwoods, resinous herbs, coastal flowers, salted liquorice and singed raisins. Some sandalwood embers and cooking rum in the background too. With water we found orange oils, ginger cake, tree bark and tiger balm. A spicy and deeply layered dram. The neat palate opened with toasted walnuts and subtle, thick smokiness. Beyond which we noted things like soft fudge, pork scratchings, dark fruit jams and game salami. Water released hints of smoked sea salt, chocolate sauce, booze-soaked cherries and lapsing souchong tea. Some natural tar and scented wood smoke in the aftertaste. Matured in an Oloroso butt for 17 years before transfer to a 1st fill PX sherry butt.

ANDALUSIAN Breakfast

DEEP, RICH & DRIED FRUITS

CASK NO. 36.189

DKK 850



CASK	Ex-Bourbon / 1. Fill Custom Toasted American & European Oak
DATE DISTILLED	8-June-2009
AGE	12 years
STRENGTH	55,3%
REGION	Speyside
OUTTURN DK	36 bottles

We prepared a traditional Andalusian breakfast that consisted of tostada (a toasted bread called "pitufo" that has a crunchy exterior) with olive oil sprinkled over the top and accompanied by a cortado coffee. Initially a silky chewy texture with sweet fruitiness but this then morphed into fragrant incense smoke as well as strawberry and chilli jam. Diluted, we flambéed bananas in Cointreau and chargrilled sweet peppers, while to taste a dry Madeira called Sercial with typical flavours of walnuts, apricots and vanilla and to finish gentle tones of wood. Following ten years in an ex-bourbon hogshead, we transferred this whisky into a first fill custom toasted American (70%) and European (30%) oak hogshead with toasted heads.



WELL WORTH CHASING DOWN

DEEP, RICH & DRIED FRUITS

CASK NO. 44.155

DKK 1.100



CASK	Ex-Bourbon / 1. Fill Custom Toasted American & European Oak
DATE DISTILLED	6-November-2002
AGE	19 years
STRENGTH	56,7%
REGION	Speyside
OUTTURN DK	36 bottles

There was a lot going on nosing it neat. Leathery and slightly oily mechanical aromas joined the scent of warm banana bread, blackcurrant jam and plum wine. On the palate, we ate a venison haunch steak au poivre with sautéed potatoes and bit on a small pellet from a shotgun. Water added rum cherries and boozy cherry molasses while to taste, a dark sambuca liqueur with pungent flavours of aniseed, liqurice and black pepper emerged, with a spiced blackberry cordial in the finish. Following 17 years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill custom toasted American (70%) and European (30%) oak hogshead.

SMOKY PLUMES AND SALTED PRUNES

DEEP, RICH & DRIED FRUITS

CASK NO. 78.61

DKK 795



CASK	Ex-Oloroso-seasoned Butt / 2. Fill Ex Islay Oloroso Butt
DATE DISTILLED	5-November-2013
AGE	8 years
STRENGTH	66,9%
REGION	Highland
OUTTURN DK	48 bottles

Bold aromas embraced sultanas, raisins and prunes with a mix of tobacco, nut skins and dusty old books, while a touch of caramel peered from behind a rock. The palate was a delicious and complex amalgamation of smoked almonds, toffee and leather alongside rum and raisin fudge, salted caramel ice cream and crème caramel topped with ash. Water beckoned the smoke to come closer as plumes from a bonfire joined freshly cut peat and espresso mixed with yeast extract. Flavours now embraced peanut brittle, coconut and prunes before lavender and cough sweets directed us towards an old fashioned cocktail on the finish. Four years in an olorososeasoned butt before being transferred to a second fill oloroso butt that was previously used to mature Society bottling 3.307.



CASK	1. Fill Barrel
DATE DISTILLED	10-April-2012
AGE	9 years
STRENGTH	61,1%
REGION	Highland
OUTTURN DK	36 bottles

This rather unusual nose evoked some jolly country folk in Barbour jackets, leaning against the harbour wall, eating dressed crab and sipping gin. The palate had that somewhat characteristic waxy mouth-feel, exotic flavours of raspberry ripple, dark chocolate, orange and manuka honey, with a lovely warming after-glow of white pepper, ginger biscuits, toasted oak and pencil shavings. The reduced nose was clean and inviting – chalky sweets (Edinburgh rock, Refreshers, peppermint crumbles), rose petals and cherry liqueur. The palate now combined floral heathery notes with citric waxiness and cherry flavoured boiled sweets; finishing with humbugs, menthol and a perfumed incense aftertaste.

REMINISCING AND DAYDREAMING

OILY & COASTAL

CASK NO. 93.189

DKK 795



CASK	1. Fill Barrel
DATE DISTILLED	7-March-2013
AGE	9 years
STRENGTH	58,4%
REGION	Campbeltown
OUTTURN DK	35 bottles

Evocative harbour aromas of smoked seafood platters and samphire mingling with farmyard tractors with hints of first aid kits and funky blue cheese. Flavours were to be found in the dark corner of a tar-covered boatyard, drinking root beer and espresso coffee with brown crab meat and liquorice. Adding water encouraged a reminiscent look back to whiskies of yesteryear, with muddy farmyards, heather smoke and chalk surrounding dark chocolate and barnacles on driftwood. Scorched lemon and a tin of icing sugar-dusted hard car sweets now joined turkish delight while rosemary in chocolate lasted onto the finish alongside delightfully chalky textures.







Moky so

In celebration of the Danish SMWS Festival 2023

57.4% VOL 70de

SOCIETY CASK NO: 3.345 / OUTTURN: 1 of 255

THE SHORE OF

SINGLE MALT SCOTCH WHISKY

BY THE SHORE OF THE WIDE WORLD

PEATED

CASK NO. 3.345

DKK 1.275

CASK	2. Fill Hogshead
DATE DISTILLED	16-February-2004
AGE	18 years
STRENGTH	57,4%
REGION	Islay
OUTTURN DK	251 bottles

"Now we are talking!" someone said – as our noses led us along the shore, past lobster pots and tarry ropes, following the irresistible scent of fragrant smoke from a whisky barrel, in which salmon was hot-smoking. The taste was a celebration of smoky piña coladas and charred pineapple chunks – we were so full of joyous expletives we had to wash our mouths out with carbolic soap. Water brought to the nose nasturtiums by the seashore, peanut skins and foamy shrimp sweets. A fantastically complex palate of orange oil, violets and thyme, chalky refresher sweets and sherbet dib-dabs, with subtle peppermint to finish.

COCKTAIL OF ASH AND BRINE

PEATED

CASK NO. 42.77

DKK 825



CASK	Refill Hogshead
DATE DISTILLED	21-February-2008
AGE	13 years
STRENGTH	58,3%
REGION	Highland
OUTTURN DK	36 bottles

The nose evoked eating Frazzles on the beach with distant bonfire smoke – until the tide washed the bonfire away. On the palate, that smoke was joined by sweet heat (chilli langoustines), birch sap, cinders and a mineral lick of salt and pumice. The reduced nose seemed like a cocktail of ash and brine, with a hint of oily mackerel eaten from old newspapers next to a burning oil drum (contents of which included Abroath Smokie's tails and strings and branches of sea buckthorn). The palate turned sweeter; we identified rhubarb crumble with cinnamon and raisins and a slightly burnt pecan pie.

AN EVENING OF INDULGENCE

PEATED

CASK NO. 66.221

DKK 975





CASK	Ex-bourbon / 1. Fill American Oak PX Hogshead
DATE DISTILLED	9-March-2006
AGE	16 years
STRENGTH	59,0%
REGION	Highland
OUTTURN DK	36 bottles

We sat at a polished mahogany table, nibbling sultanas and dates, watching pencil shavings floating on root beer. After eating chilli chocolate we relaxed in the sauna (menthol crystals in the water thrown on the coals). For dinner we enjoyed roast chicken, stewed rhubarb and custard and some sweet dessert wine – sheer indulgence. After dinner – oak logs and coal smoking on the open fire; somebody threw on a sprig of heather. Before bed we had a snifter of sherry and a wash with carbolic soap. After 13 years in ex-bourbon wood we transferred this into a first-fill American oak PX hogshead.

TARRED AND PICKLED

HEAVILY PEATED

CASK NO. 53.434

DKK 945



CASK	Ex-bourbon / 1. Fill Spanish Oloroso Hogshead
DATE DISTILLED	20-February-2009
AGE	13 years
STRENGTH	58,3%
REGION	Islay
OUTTURN DK	36 bottles

We got a wealth of mentholated peat smoke at first nosing, then olive brine, pickling juices, cornichons drenched in natural tar resin and fir wood smouldering on a beach bonfire - hugely dense, aromatic and powerful. Water brought an additional layer of sweetness and added notes of burnt orange peel, autumn leaves, salted Dutch liquorice, bodega funk and game meats infused with smoked chilli. The neat palate detonated with a mass of tarry rope, iodine, camphor, barbecue sauce and bonfire embers doused in seawater. Amazing power! With water we found a sublime saltiness, plus umami richness, earthy notes, anchovy paste, Scotch bonnet chilli glaze and pickling vinegars. After maturing for 10 vears in a bourbon hogshead, we transferred this to a first fill Spanish oak oloroso hogshead.

BOOZY BANANA BREAD

SINGLE CASK SPIRITS

CASK NO. B7.2

DKK 775





CASK	#4 char new oak barrel with #2 char heads
DATE DISTILLED	29-June-2015
AGE	6 years
STRENGTH	55,8%
REGION	Indiana
OUTTURN DK	24 bottles

Pine sap, honey, dark chocolate brownies, rum and raisin fudge, toffee, roasted hazelnuts and a fruit salad sprinkled with demerara sugar were just some of the descriptors mentioned. Tasting it, we all agreed, a creamy and custard like cherry clafoutis with sweet and spicy popcorn on the side. Water added an additional potpourri of aromas; rose petals, cigar boxes, vanilla pods and fennel seeds while on the palate awaited us pistachio ice cream with prunes in Armagnac and boozy banana bread with rum-soaked sultanas awaited us. The mash bill for this bourbon consists of 75% corn, 21% rye and 4% malted barley, matured in a #4 char new oak barrel with #2 char heads.

EXPLORING NEW FRONTIERS

SINGLE CASK SPIRITS

CASK NO. RW5.3

DKK 775



CASK	#4 char new oak barrel with #2 char heads
DATE DISTILLED	16-June-2016
AGE	5 years
STRENGTH	55,5%
REGION	Indiana
OUTTURN DK	30 bottles
	lalwood, orange oil, salted caramel,

The scent of sandalwood, orange oil, salted caramel, Jamaican dark chocolate rum truffles and shisha pipe smoke made this a truly exotic experience. A tip of the tongue spiciness turned quickly into a sweet and fruity explosion with a dusting of cocoa powder and creamy vanilla fudge. Water added strawberry syrup, cinnamon swirls and lemon curd besides real fruit juice jelly candy. On the palate sweet roasted red peppers, candied almonds with a cinnamon dusting and a peach cobbler with cardamom, pistachios and honey. The mash bill for this rye whiskey consists of 95% rye and 5% malted barley, matured in a #4 char new oak barrel with #2 char heads.

NÆSTE CASUAL DAYS 2023

Dato: **1. februar 2023**Tid: **18.00 – 00.00**

Sted: **ToRVEhallerne i Vejle**

KOMMENDE CASUAL DAYS 2023

Dato: 14. april 2023, 9. juni 2023

Tid: 19.00 - 00.00

Sted: ToRVEhallerne i Vejle

Dato: 14. april 2023, 9. juni 2023

Tid: 19.00 - 22.00

Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 15. april 2023, 10. juni 2023

Tid: 12.00 - 16.00

Sted: Kareten i København:

Dato: 15. april 2023 17. juni 2023

Tid: **14.00 – 17.00**

Sted: **Dronning Louise i Esbjerg**

Dato: 22. april 2023, 3. juni 2023

Tid: **12.00 -15.00**

Sted: Mig og Ølsnedkeren i Aarhus

Dato: 28. april 2023, 2. juni 2023

Tid: **19.00 – 22.00**

Sted: Hotel Crone i Grenaa

Dato: 29. april 2023, 17. juni 2023

Tid: **12.00 – 15.00**

Sted: Basement Beer Bar i Aalborg

KOMMENDE BEGIVENHEDER

Begivenhed: SMWS Festival Dato: 1.-5. Februar 2023

GLOBALE PARTNERBARER

Mig & Ølsnedkeren Mejlgade 12 8000 Aarhus C

ToRVEhallerne Fiskergade 2-8 7100 Vejle

Dronning Louise Torvet 19 6700 Esbjerg

Basement Beer Bar Løkkegade 18 9000 Aalborg

Faer Isles Distillery Bar Fjarðarvegur 3 FO-350 Vestmanna Faroe Islands

PARTNER RESTAURANTER

Restaurant Ø Vestergade 31 6792 Rømø

