



Outturn

Oktober/November 2022 Bottling List



EERIE-SISTIBLE DRAMS

All treats and no tricks this October. Explore the tasty trinity of beer and curry pairings alongside our devilishly good selection of new whiskies.

**BOTTLES AVAILABLE IN WEBSHOP
SUNDAY 13. NOVEMBE - 12.00 PM - WWW.SMWS.DK**

KÆRE MEDLEM

10-års jubilæet blev fejret med maner. Det var et par herlige dage, og der skal endnu engang lyde en stor tak til alle der bidrog, og deltog. Vi vender frygteligt tilbage næste år i september, hvor vi fejrer The Gathering og en særlig 40 års SMWS-jubilæums fejring.

Smagningerne til næste års SMWS Festival gik online den 30. september, og der er stadig rigtig gode smagninger med ledige pladser, hvis du skulle have lyst til at være med. Det er ganske enkelt blevet DEN landsdækkende begivenhed, hvor medlemmer mødes fra nær og fjern.

I dette Outturn finder du 9 nye og spændende aftapninger, som du har mulighed for at smage på de kommende Casual Days. Vi har derudover nogle ekstra flasker med som du også kan (gen)smage. Situationen lige nu er den, at vi det sidste halve år har frigivet langt flere flasker end vi sælger på Casual Days. Vi tager derfor en kort pause med de "store" releases så vi kan følge med igen. På denne måde kan vi sikre at vi kommer godt og sikkert gennem de næste par måneder.

Skulle du bo i nærheden af København, eller har lyst til en lille udflugt, så holder jeg en smagning på Karetten den 28. oktober. Programmet er indtil videre hemmeligt – der skal jo også være plads til overraskelser.

I uge 42 holder vi efterårsferie, men Simon er i Torvehallerne. Skulle du kigge forbi butikken, kan du derfor blot spørge efter ham i receptionen i dagtimerne (09.00 – 14.30).

Jeg glæder mig til at se dig på en af de kommende Casual Days.

Med venlig hilsen
Thomas Korsgaard



PAPAYA AND POACHED PEACHES

SWEET, FRUITY & MELLOW

CASK NO. 95.58

DKK 895



CASK	Ex-Bourbon / 2. Fill Port Barrique
DATE DISTILLED	16-January-2006
AGE	15 years
STRENGTH	59,1%
REGION	Speyside
OUTTURN DK	36 bottles

Like liquid sunshine, golden aromas of sweet sultanas, creme caramel and egg custard tarts dusted with cinnamon joined quince jelly on a charcuterie board. The palate was abundant with soft fruits, custard remained but now alongside baked apples, apricot jam and peaches and pears poached in red wine. Adding water delivered us to a tropical beach with hot sand, dried papaya and smoked beef jerky. Soft peaches returned on the palate to compliment gooseberry fool, citrus groves and a hint of coal tar on the finish. After spending 13 years in an ex-bourbon hogshead this was transferred to a 2nd fill port barrique for the remainder of its maturation.

UMAMI-RICH SWEETNESS

DEEP, RICH & DRIED FRUITS

CASK NO. 10.238

DKK 895



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	22-October-2008
AGE	13 years
STRENGTH	60,4%
REGION	Islay
OUTTURN DK	42 bottles

A delightful neat nose of chocolate-coated Brazil nuts, caramel popcorn, melted salted butter and a bar of milk chocolate with sea salt flakes. Unctuous on the palate, honey and pistachio parfait with hazelnut praline mixed with chocolate-swirl cinnamon marshmallows. Following reduction, we found soft sea salt pretzels and thinly sliced Black Forest ham next to the aromas of salted caramel, toasted coconut and glacé cherries. To taste, sweet like a fly cemetery and prune juice but additionally that brimming, savoury umami flavour of a miso soup. Following 10 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.



HELLENISTIC ALCHEMY

DEEP, RICH & DRIED FRUITS

CASK NO. 36.187

DKK 795



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	8-June-2009
AGE	12 years
STRENGTH	56,5%
REGION	Speyside
OUTTURN DK	42 bottles

On the nose neat we got powdered sugar on treacle tart, chocolate soil mixed with Greek natural yoghurt and marmalade on a slice of rye bread. We were then served venison with a cranberry wine sauce prepared with Dijon mustard, coarsely ground pepper, beef broth and apple jelly. The addition of water added aromas of red onion chutney, venison carpaccio, charred steak and Greek lamb stew while we enjoyed a Greek sweet liqueur seasoned with mastic, a resin with a slightly cedar-like flavour aptly called Mastika, as a digestive. Following ten years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill Spanish oak Oloroso hogshead.

SLAPPED BY A SLAB OF FRUITCAKE

DEEP, RICH & DRIED FRUITS

CASK NO. 96.38

DKK 895



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	30-October-2008
AGE	13 years
STRENGTH	58,6%
REGION	Highland
OUTTURN DK	36 bottles

An unctuous amalgamation of heavy fruitcake, cocoa nibs and marmalade on toasted malt loaf mixed with creamy butter and plum and apple chutney. Like the fruitcake, the palate was heavy and rich. Mince pies and black bun (pastry-covered fruit loaf) joined ginger, cinnamon and singed raisins alongside oak staves dipped in brandy and honey. More fragrant aromas emerged with water of creme caramel, tangy orange and sandalwood with more bitter citrus notes suggesting old fashioned cocktails served with mint chocolate cookies and fudge. Chocolate now melted on the palate as zesty marmalade returned, bringing with it a bundle of herbs and a pleasingly dry finish.



A FISTFUL OF BANANAS

JUICY, OAK & VANILLA

CASK NO. 152.3

DKK 875



CASK	1. Fill Barrel
DATE DISTILLED	11-September-2011
AGE	10 years
STRENGTH	65,2%
REGION	Canada
OUTTURN DK	36 bottles

The saloon doors burst open and in strode the satsuma sheriff accompanied by a posse of papaya, dried banana and the cocoa nib kid. The oaky aromas of the vanilla-infused bar merged with the strawberry trifle stained grass and dry hay of the floor. The palate exploded in a crossfire of chillies and ginger as brazil nut bullets ricocheted off honey and dried herbs, turning oranges into a mash of marmalade amidst a haze of cigar smoke. A good dousing of water brought everyone back to their senses with the sweet perfumes of ylang-ylang, geranium and chamomile with hot cross buns and custard served with wild-west strawberries. The palate was now a jovial dance of peaches, ginger biscuits and cherry cake dusted with nutmeg.

MAGICAL MEDICINE

OILY & COASTAL

CASK NO. 23.80

DKK 995



CASK	1. Fill Barrel
DATE DISTILLED	8-May-2008
AGE	13 years
STRENGTH	58,9%
REGION	Islay
OUTTURN DK	48 bottles

The panel agreed this one was a textbook example of this cult Islay distillery's modern era. The neat nose showed an abundance of medicinal herbs, seawater cut with olive oil, wintergreen, lanolin and cough drops. We also noted a lovely fruity waxiness, mineral oils and some background exotic fruits. With water we found salted butter, freshly chopped chives, ink, medical ointments and herbal teas. A full-on, wonderfully charismatic nose. The palate when neat showed a wonderfully medicinal profile, with emphatic coastal freshness, herbs, waxes, salted honey and a nice balance between mentholated and umami qualities. With reduction the texture became thicker and fatter. Some crisp green fruit acidity, coal dust, lemon rind and grapefruit. Outstanding, big personality whisky.



POST-SAUNA SEAFOOD PLATTER

LIGHTLY PEATED

CASK NO. 3.340

DKK 1.275



CASK	2. Fill Hogshead
DATE DISTILLED	16-February-2004
AGE	18 years
STRENGTH	57,9%
REGION	Islay
OUTTURN DK	36 bottles

This rather delicate nose had us tumbling out of a sauna to enjoy a feast of langoustines and smoked lobster with rye bread, marie rose dipping sauce and lemon wedges. On the palate, that characteristic perfumed smoke seduced us with potpourri and rosewater, melon, pineapple and cloudy apple juice; the finish had charcoal and mint, hints of rancio and blowing smoke rings from herbal cigarettes. The reduced nose was a fresh, breezy coastal walk, amply rewarded with gravadlax and custard doughnuts. The palate now gave us heather, orange peel, cola and quince jelly, with cask char and pink peppercorns to finish.

GOING UP IN SMOKE

PEATED

CASK NO. 16.68

DKK 695



CASK	Re-Charred Hogshead
DATE DISTILLED	28-May-2013
AGE	8 years
STRENGTH	63,0%
REGION	Highland
OUTTURN DK	30 bottles

The first impression was that of chicken liver pate served with heavily burnt Melba toast and salted dark chocolate almond toffee. On the palate it was a caffe corretto consisting of a 'hardcore espresso' with a shot of sambuca. After reduction with water everything seemed to be going up in smoke as lobster creels, sea ropes, tarmac, heather, casks and emulsion paint appeared while on the palate things calmed down, well a bit anyway. Initially sweet smoked salty liquorice which eventually relaxed into a braai spiced salt beef brisket with capers, gherkins and smoked mayonnaise.



P.R.E.C.I.S.I.O.N

PEATED

CASK NO. 53.399

DKK 825



CASK Refill Hogshead

DATE DISTILLED 27-April-2011

AGE 10 years

STRENGTH 58,9%

REGION Islay

OUTTURN DK 36 bottles

A typically excellent initial aroma of fragrant beach bonfire smoke, wood embers, citrus curds, iodine, sandalwood and bath salts. Fresh, pin-sharp, coastal and brilliant. Water brought soft coastal herbal notes, white flowers, dried seaweed and miso paste. In the mouth we got antiseptic, petrol, aged dry Riesling, pancetta frying on a hot cast iron skillet and TCP. With water came ash-rolled exotic fruit chunks, savoury game meats, smoked malt vinegar, dried herbs and iodine with a wonderfully pure, crisp, peat smoke-infused finish. Yet another reminder of why we adore this distillery.

NÆSTE CASUAL DAYS 2022

Dato: 29. oktober 2022
Tid: 12.00 – 16.00
Sted: Kareten i København

Dato: 4. november 2022
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 5. november 2022
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 5. november 2022
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 11. november 2022
Tid: kl. 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 12. november 2022
Tid: kl. 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

KOMMENDE CASUAL DAYS 2022

Dato: 3. december
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 3. december
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 9. december
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 10. december 2022
Tid: 12.00 – 16.00
Sted: Kareten i København

Dato: 17. december
Tid: kl. 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 22. december
Tid: kl. 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

KOMMENDE BEGIVENHEDER

Begivenhed: Smagning på Kareten
Dato: 28. Oktober 2022

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



MEDLEMSKAMPAGNE

Kunne du tænke dig en flaske single cask whisky fra SMWS ganske gratis?

Ingen problem – det eneste du skal gøre, er at få en af dine whisky interesserede venner til at melde sig ind i SMWS Denmark.

Indmeldelse kan ske i butikken eller via smws.dk. Husk at få din ven til at notere at det er på anbefaling af dig, så vi ved hvem vi skal gemme en flaske til.