



Outturn

June 2022 Bottling List



A TASTE OF SUMMER

Get ready to celebrate cocktail season with exotic flavours and colourful characters, we're turning up the heat with our summer solstice selection of new cask bottlings.

**BOTTLES AVAILABLE IN WEBSHOP
SUNDAY 19. JUNE - 12.00 PM - WWW.SMWS.DK**

KÆRE MEDLEM

Sommerferien banker så småt på i det fjerne, og dermed er det tid til sidste omgang inden da. Juni måned byder på et brag af spændende flasker, og du kan smage dem alle sammen på juni måneds casual days.

Tilmeldingen har været åben et stykke tid, men du har stadig mulighed for at booke en plads på smws.dk under smagninger. Vi håber naturligvis på at møde så mange af jer som muligt til en sommerdram eller to. Hvad der skal smages på kan du læse om på de følgende sider.

På næstsidste side i dette Outturn, kan du i øvrigt se alle casual days datoerne for resten af 2022.

Der skal også lyde en stor tak for interessen i at deltage i vores 10-års jubilæums fejring til september. Der er stadig plads til flere, både til jubilæumsmiddagen og smagningen fredag aften, samt til den fantastiske mulighed for at deltage om lørdagen, hvor du kan møde flere af de danske producenter af whisky, samt smage på deres produkter.

Billetter til ovenstående events i forbindelse med 10-års jubilæet finder du ligeledes på smws.dk under smagninger.

På gensyn i det danske sommerland om ganske kort tid.

Med venlig hilsen
Thomas Korsgaard



BRIMMING WITH FRUITY BOOTY

SWEET, FRUITY & MELLOW

CASK NO. 63.95

DKK 950



CASK	1. Fill Barrel
DATE DISTILLED	9-May-2002
AGE	19 years
STRENGTH	50,5%
REGION	Speyside
OUTTURN DK	30 bottles

The nose is brimming with fruity booty – pear drops, pineapple liqueur, apple sherbet and lemon peel – also some coconut oil, pine sap and wild flowers. The palate suggests foamy shrimps, toffee and plums, heather ale with a hoppy grapefruit zing, floral Armagnac, and Turkish delight with pistachio. The reduced nose still majors on fruit – poached pears, stone fruits, banana bread and orange Jaffa cakes – but includes polished wooden furniture and autumn leaves. Now the palate gives a waxy, chalky mouthfeel with flavours of rhubarb crumble, banana chips, honey, and pineapple – the finish brings hessian, charred wood, and mint to mind.

FLOWER POWER

SPICY & SWEET

CASK NO. 39.239

DKK 1.150



CASK	1. Fill Hogshead
DATE DISTILLED	1-June-2000
AGE	21 years
STRENGTH	54,5%
REGION	Speyside
OUTTURN DK	31 bottles

Our immediate impressions of the neat nose included tangerines, muddled fresh herbs, olive oil, peach stones and exotic flowers in a tropical greenhouse. Fresh, vivid and with a breezy, summery vibe about it. Water brought firmer notes of freshly baked pastry, apricot preserve, butter icing and flower honey. The neat palate was superb: exotic, concentrated and showing great maturity with wee notes of herbal teas, papaya and melon. Reduction brought more delicate sweetness, notes of millionaire shortbread, mineral oils and dried flowers.



CARVED AND CRAFTED

SPICY & DRY

CASK NO. 41.146

DKK 895



CASK	Ex-Bourbon / 2. Fill Oloroso Hogshead
DATE DISTILLED	9-March-2006
AGE	15 years
STRENGTH	59,5%
REGION	Speyside
OUTTURN DK	36 bottles

We imagined a wood carver unrolling a leather pouch with all the tools ready to start a new project. On the palate there was plenty of fragrant wood flavours combined with autumn harvest baked apples with raisins, walnuts and cinnamon. After the addition of water, the scent of freshly baked rye bread combined with conkers and conifer cones made for a sweetish, herbaceous bouquet. The taste was that of Turkish oil cake once again with walnuts and raisins as well as pogaca a type of bread which is baked in ashes before being finished in the oven. Following thirteen years in an ex-bourbon hogshead, we transferred this whisky into a 2nd fill Oloroso hogshead.

MARMALADE MATURED COGNAC

DEEP, RICH & DRIED FRUITS

CASK NO. 35.310

DKK 1.100



CASK	Ex-Oloroso Butt / 1. Fill Heavy Char Puncheon
DATE DISTILLED	17-May-2001
AGE	20 years
STRENGTH	57,8%
REGION	Speyside
OUTTURN DK	42 bottles

Complex aromas merged marmalade, tinned fruit salad and fruit loaf with black tea, aged cognac and bees wax on toasted oak. The palate was rich and complex with sherry notes mixing with cranberries, almonds, hazelnuts while hints of matchbox joined sticky caramel. Water accentuated the cognac aromas but now with figs, walnuts and Christmas pudding. Then layers of herbs and chocolate covered ripe banana, melon and oak tannins with a hint of wood polish. Tannins continued onto the palate to be joined by orange peel, cranberry sauce and cola before warming spices and espresso coffee combined with cask char, roast venison and match sticks. After spending 17 years in an ex-oloroso butt this was transferred to a heavily charred first fill puncheon for the remainder of its maturation.



DISCOVER THE SOUTH

DEEP, RICH & DRIED FRUITS

CASK NO. 66.214

DKK 895



CASK	Ex-Bourbon / 1. Fill PX Hogshead
DATE DISTILLED	23-July-2007
AGE	14 years
STRENGTH	59,4%
REGION	Highland
OUTTURN DK	48 bottles

Imagine sitting on the veranda of a neoclassical mansion set in the American South with your grandparents smoking pipes and telling you stories from the past. The sun was setting over the fields as the smell from the cooking reached you of burnt butter, walnut, and date-stuffed chicken breasts. To drink there was bramble wine and Vino de Naranja, orange wine from Andalucía matured in oak casks with additional bitter orange peel making the taste sweet, with notes of coffee, toffee, sultanas, and oranges. Following twelve years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill # 3 charred hogshead.

AN INTRICATE FINESSE

LIGHT & DELICATE

CASK NO. 44.148

DKK 950



CASK	2. Fill Barrel
DATE DISTILLED	9-June-2004
AGE	17 years
STRENGTH	53,5%
REGION	Speyside
OUTTURN DK	30 bottles

We got transported miraculously to the 'Land of the rising sun' where we were introduced to the growing and styling of a Bonsai white pine tree as well as to Japanese swordsmithing of a katana. A steely, chalky flavour with notes of flint and slate emerged before we were taken by surprise with the arrival of sweet and juicy red gooseberries as well as a kumquat wasabi vinaigrette. With water we made an Origami flower bouquet using faux greenery and florist foam and, most unusual for this make, on the palate now best described like a Riesling 'feinherb' Auslese wine from the Mosel, bold yet with an intricate delicate finesse.



SILKY, MILKY, FRUITY BOOTY

JUICY, OAK & VANILLA

CASK NO. 26.193

DKK 795



CASK	1. Fill Barrel
DATE DISTILLED	8-February-2011
AGE	10 years
STRENGTH	59,6%
REGION	Highland
OUTTURN DK	36 bottles

The nose started off with gorse flowers, apples and pears, apricot jam, pineapple and tropical fruit squash; then turned creamier – white chocolate, vanilla and honey with some crushed shell minerality. The palate was fabulously juicy – soor plooms, green apples, lime, quince, melon, cherry and strawberry laces – but also flumps and cookie dough sweetness and ginger to finish. The reduced nose covered familiar ground – elderflower, dried mango and kumquat, then toasted oak, honeycomb chocolate, clotted cream and milky coffee. The palate was a silky delight of lychee, mandarin and coconut cocktails, golden syrup on crushed hazelnuts, ginger and a squeeze of lemon.

MEXICAN MIXED PEBBLES

OILY & COASTAL

CASK NO. 10.229

DKK 895



CASK	2. Fill Hogshead
DATE DISTILLED	22-October-2008
AGE	12 years
STRENGTH	61,6%
REGION	Islay
OUTTURN DK	42 bottles

A coastal scene developed in our mind as we sat, early morning, in front of our cottage with a steaming mug of coffee listening to the relaxing sound of the waves as they reached the pebbled beach shoreline. The sun started to warm up the air and we got ourselves granola with smoked oats, dried fruits and dark chocolate. As the nights were still cold, following breakfast, we got the black traditional coal scuttle from the living room and filled it to the brim for use later that day. By now it was time for elevenses with a cup of sweet and creamy brown sugar milk tea accompanied by Mexican style melon balls with chilli, salt and lime.

A PROPER BBQ DRAM

LIGHTLY PEATED

CASK NO. 4.304

DKK 1.175



CASK	Ex-Bourbon / 1. Fill PX STR Barrique
DATE DISTILLED	18-January-2005
AGE	16 years
STRENGTH	58,3%
REGION	Highland
OUTTURN DK	41 bottles

We imagined carrying peat slabs in a wicker basket across heathery moorland as we took a break and shared a robust intense red wine (100% Grenache) out of a leather Bota curved wineskin. Bursting with cherry and black fruit flavours and tempered with smoky notes of spice and pepper - a proper BBQ dram! Following reduction, the scent was what we imagined a Spanish style rum that was matured in ex-smoky Islay whisky barrels would smell like, sweet but also plenty of smoke from roast lamb. After fourteen years in an ex-bourbon hogshead, we transferred this whisky into a shaved, toasted and re-charred 1st fill PX barrique.

SWASH, BUCKLE AND SPICE!

PEATED

CASK NO. 42.70

DKK 875



CASK	Refill Hogshead
DATE DISTILLED	29-March-2007
AGE	14 years
STRENGTH	56,7%
REGION	Highland
OUTTURN DK	48 bottles

Mezcal! Exclaimed the panel. Seriously sharp, ester-tinged peat smoke. Then dunder, natural tar, rubber fishing wellies, camphor, dirty boiler smoke and roof pitch. A big, rollicking, swaggering peat monster. Water brought out warm kiln air, drifting peat smoke, black olive tapenade made with smoked olive oil, chalky medicines and herbal toothpaste. The neat palate showed an wonderful initial blast of mentholated peat smoke, then preserved lemons bobbing in brine, oily sheep wool, kelp and bonfire ashes. With water we got pure medicines, seawater, iodine, tar, salt cured venison and smoked fennel. Superb!

SWEET SMOKED LOBSTER, SEA PURSLANE AND SAMPHIRE

PEATED

CASK NO. 53.395

DKK 850



CASK	Refill Hogshead
DATE DISTILLED	12-November-2009
AGE	11 years
STRENGTH	56,4%
REGION	Islay
OUTTURN DK	36 bottles

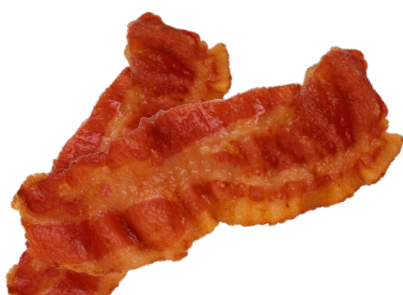
Plenty of smoke right from the start - smoked sweet paprika, smoked bacon, smoked salmon rillettes served with crispy, crunchy, vinegary and salty cornichons. On the palate neat truly an experience with an explosion of flavours we compared to sweet smoked lobster with sea purslane and samphire. Water added the fresh minty scent of eucalyptus, but the smoke was soon back with burning watermelons as we prepared a German cucumber-dill salad with a difference, a sweet, smoky and salty Thousand Island dressing. To taste tea-smoked duck breast with pears and blueberry jus and that lovely meandering sweet smoke in the long finish.

HAM SMOOTHIE

HEAVILY PEATED

CASK NO. 16.57

DKK 775



CASK	Re-Charred Hogshead
DATE DISTILLED	16-December-2009
AGE	11 years
STRENGTH	62,0%
REGION	Highland
OUTTURN DK	36 bottles

The nose was superbly punchy and full of hot pink peppercorns at first. Then shoe polish, pin-sharp smokiness, cured bacon and game meats. Dense sheep wool oils, burning newspaper and charred wood embers. Water brought heavier wood notes such as hot charcoals and burning pine cones. Then black olives, camphor, natural tar and silage. The mouth was initially riddled with anchovy paste and umami broths. Lemon juice on hot kippers, burnt brisket ends, piri piri sauce, pickled ginger and smoked German rauchbier. Water brought the peat front and centre and made the smoke more silky and rich. Also we noted herbal cough medicines, bacon jam, root beer and more smoked dark beers.

NÆSTE CASUAL DAYS

Dato: 18. juni 2022
Tid: kl. 12.00 - 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 4. juni 2022
Tid: 12.00 - 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 10. juni 2022
Tid: kl. 19.00 - 00.00
Sted: ToRVEhallerne i Vejle

Dato: 11. juni 2022
Tid: 13.00 - 17.00
Sted: Karetten i København

Dato: 18. juni 2022
Tid: 14.00 - 17.00
Sted: Dronning Louise i Esbjerg

Dato: 14. juni 2022
Tid: 18.00 - 21.00
Sted: Tønder

Dato: 10. juni 2022
Tid: 19.00 - 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Tilmelding til casual days på smws.dk

CASUAL DAYS ANDET HALVÅR 2022

Dato: 27. august, 12. november, 17. december
Tid: kl. 12.00 - 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 20. august, 5. november, 3. december
Tid: 12.00 - 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 19. august, 11. november, 22. december
Tid: kl. 19.00 - 00.00
Sted: ToRVEhallerne i Vejle

Dato: 3. september, 29. oktober, 10. december 2022
Tid: 12.00 - 16.00
Sted: Karetten i København

Dato: 27. august, 5. november, 3. december
Tid: 14.00 - 17.00
Sted: Dronning Louise i Esbjerg

Dato: 26. august, 4. november, 9. december
Tid: 19.00 - 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

KOMMENDE BEGIVENHEDER

Begivenhed: 10 års Jubilæums fejring
Dato: 16 & 17. September 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

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.