



Outturn

May 2021 Bottling List



FIND YOUR WHISKY RHYTHM

Set your pulse racing and find your whisky rhythm, we're celebrating Festival Month with our flavour and music matches.

**BOTTLES AVAILABLE IN WEBSHOP
FRIDAY 28. MAY - AFTER THE TASTING - WWW.SMWS.DK**

KÆRE MEDLEM

Så blev det tid til maj Outturnet, der denne gang var en smule forsinket. Heldigvis er alle flaskerne kommet frem, og Outturnet tæller denne gang 9 dramme, hvoraf de 6 er aftappet som en hyldest til de skotske festivaler, der for andet år i træk desværre måtte aflyses.

Har du lyst til at smage med, så kan du allerede nu bestille sættet på smws.dk til en pris af 295 kroner. Køber du sættet sammen med en flaske, eller mindst 2 sæt – så betaler vi fragten.

Jeg går i studiet med en hemmelig gæst, fredag den 28. maj klokken 19.30, hvor vi sammen smager på sagerne. Jeg håber at I har lyst til at smage med.

Når vi nu er ved det med Festivaler, så bød maj på en god nyhed i forhold til SMWS Festivalen, den 17. – 20. juni. Der er åbnet for at vi må afholde små indendørs messer med op til 500 personer, så dermed er rammen sat til at den udsatte Festival kan afholdes.

Alle der havde booket smagninger, overnatning osv til februar, har automatisk fået flyttet deres bookinger til juni. Vi glæder os til at se jer alle sammen igen.

Der vil dog være nogle små justeringer i forhold til det oprindelige program. Vi ved allerede nu, at det planlagte "sensory room" bliver gemt til en anden god gang. Det er ikke lige tiden til at pille med fingre, og stikke de samme næser ned i prøverne. Vi ved også at flere af de skotske foredragsholdere ikke kan få lov at forlade Skotland pt., så vi arbejder på at finde fulgode erstatninger for dem.

Holyrood Distillery har åbnet en dør for at de kan være med virtuelt, så det er også et spor vi følger.

De helt eksakte rammer for Festivalen melder vi ud når vi er meget tæt på kick-off, men vi skal nok lade informationsstrømmen flyde efterhånden som vi ved mere.

På gensyn den 28. maj, hvor vi også vil løfte sløret for flere spændende tiltag i juni måned.

Med venlig hilsen
Thomas Korsgaard



CHERRY POSSETS WITH FRUIT MARSHMALLOWS

SWEET, FRUITY & MELLOW

CASK NO. 9.200

DKK 975



CASK	1. Fill Barrel
DATE DISTILLED	11-September-2003
AGE	17 years
STRENGTH	52,7%
REGION	Speyside
OUTTURN DK	30 bottles

We imagined standing in the kitchen cooking sweet and sour cherries in a red wine sauce as a warm sea salt spray came through the open window. Hang on - was our neighbour cooking biriyani – chicken marinated in yogurt, chilli powder and garam masala layered with fragrant spiced basmati rice and caramelised onions? With a splash of water, the aroma of vanilla panna cotta and cherries poached in pastis next to Bircher muesli with apple juice, dried fruits, honey cinnamon and strawberries came to mind. On the palate deliciously sweet and creamy reminding us of lemon and cherry possets with fruit marshmallows, Chantilly cream and vanilla custard.

PLEASANT AFFAIR

SWEET, FRUITY & MELLOW

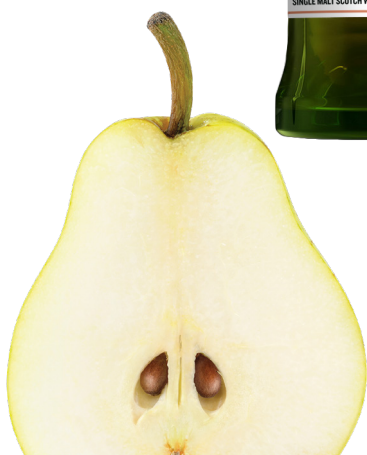
CASK NO. 108.30

DKK 725



CASK	1. Fill Barrel
DATE DISTILLED	1-February-2007
AGE	14 years
STRENGTH	59,5%
REGION	Speyside
OUTTURN DK	24 bottles

A real fresh pear aroma on the nose neat with some lemon and honey as well as the soft fragrance of white roses and white macarons made this a very pleasant affair. On the palate creamy sweet mango lassi with a dash of cardamom and ginger while in the finish subtle oak flavours. With the addition of water further aromas of orange syrup, sponge, banana custard and strawberries dipped in dark chocolate appeared. Heading off for a walk, the taste now fresh as a mountain stream as we all imagined having a full hip flask in our rucksack next to malted milk biscuits and an apricot Danish.





SWEET COQUETRY WITH WHISPERS OF OAK

SPICY & SWEET

CASK NO. 68.55

DKK 675



CASK	Recharred Hogshead
DATE DISTILLED	13-October-2011
AGE	9 years
STRENGTH	57,5%
REGION	Highland
OUTTURN DK	43 bottles

The nose teased us with coquettish sweetness – demerara, toffee, salted caramel, raisins and dark chocolate orange. Sweet on the palate too (honey, sweet vanilla), before ginger and chilli chocolate heat appeared – but throughout the whole experience the re-charred cask left ghostly whispers – dry sherry astringency, polished oak, treacle on toast and burnt wood. The reduced nose picked up candied violets and incense, banoffee ice-cream and clotted cream fudge. The palate combined that floral element with cereals, tangerines, cherry liqueurs, Earl Grey tea and rich tea biscuits – the spiciness now unmistakable pink peppercorns and still that persistent reminder of sawdust and wood.

A MEDITERRANEAN FEAST

DEEP, RICH & DRIED FRUITS

CASK NO. 44.142

DKK 850



CASK	Ex-Bourbon / Refill Moscatel Barrique
DATE DISTILLED	23-October-2006
AGE	14 years
STRENGTH	62,3%
REGION	Speyside
OUTTURN DK	30 bottles

An intriguing, almost decadent nose, balancing olive tapenade, rye bread and Jamon with sweet white wine, pear Belle Hélène, flambéed banana and custard tart. The palate was packed and stacked with flavour; quince jelly with Manchego, pineapple chunks in armagnac and balsamic on figs; the finish encompassed tobacco leaf, ginger snaps and espresso dregs. The reduced nose was a Mediterranean feast – olives and feta, melon and prosciutto, honeyed dates, orange boxes and treacle tart; the palate, a lip-smacking combination of apricot flan and limoncello with hazelnut, chocolate, oak and cheroots. After 12 years in ex-bourbon wood, we transferred this into a moscatel barrique.



SHAKE YOUR BUTT

DEEP, RICH & DRIED FRUITS

CASK NO. 63.73
DKK 825



CASK	2. Fill Oloroso Butt
DATE DISTILLED	7-October-2008
AGE	12 years
STRENGTH	62,3%
REGION	Speyside
OUTTURN DK	42 bottles

Intense and captivating aromas led us into a melody of chilli chocolate, orange marmalade and butterscotch as brazil nuts and hazelnuts crumbled on top of carrot cake. On the palate we found cloves, ginger and coffee joyfully jiggling with roasted figs and brandy butter as blackcurrants merged with dark chocolate in the corner. With water a celebration of party sparklers fizzed with cinnamon before orange sponge cake and banana loaf shook their thing with vanilla ice cream and a glass of port. Then stewed apples arrived in a salted caramel jumpsuit to dance alongside roasted bananas, cocoa nibs and pear tarts dressed with star anise and orange peel.

TIMELESS PLEASURE

JUICY, OAK & VANILLA

CASK NO. 48.126
DKK 875



CASK	1. Fill Barrel
DATE DISTILLED	7-January-2004
AGE	17 years
STRENGTH	61,3%
REGION	Speyside
OUTTURN DK	30 bottles

Plenty of goodness on the nose neat; fruit salad, apple cider, cherry coke, chocolate chip cookies, Jaffa cakes and a dark, sweet, low alcohol malt beer which is somewhat like root beer. The taste encompassed all the creamy vanilla and oak flavours like crispy choux pastry, hazelnut praline and tonka bean ice cream. A drop of water and the aroma perfectly matched the taste neat with a glass of Sauternes sweet wine, orange slices in a Champagne syrup and mead. On the palate now very moreish, plenty of umami going on, hot chocolate topped with cream and marshmallows.



DESPICABLY FRUITED PIZZA

OILY & COASTAL

CASK NO. 93.155
DKK 825



CASK	1. Fill Barrel
DATE DISTILLED	15-July-2009
AGE	11 years
STRENGTH	58,0%
REGION	Campbeltown
OUTTURN DK	30 bottles

We found an initial aroma of coffee grounds with a touch of smoke, some coconut, sweet autumnal leaf mulch and burnt toffee. Next up, crystallised sugar, toasted banana bread and stem ginger. Some coastal edge in the background like fresh prawns splashed with tabasco. Reduction gave savoury hoisin and brown sauce aromas with heather flowers, frosted bran flakes, linen paper, cardamom and milky chai tea. The neat palate was initially full of honey and vanilla, some dried mint and gentle medicinal tones with wafts of smoke. Water added brown sugar cubes, orange fruit jellies, tangy pineapple and chocolate-dipped gingers.

FISH LIQUORICE

PEATED

CASK NO. 53.369
DKK 825



CASK	Ex-Bourbon / 1. Fill STR Barrique
DATE DISTILLED	1-June-2010
AGE	10 years
STRENGTH	57,7%
REGION	Islay
OUTTURN DK	36 bottles

A funky and 'sit up straight' kind of nose greeted us initially. Butter icing on a peat log, poster paints and some kind of smoked fig syrup. Rosemary leaves singed on a barbecue, candied orange segments, iodine drops and lots of elegant pipe smoke. With water we found dark chocolate and an abundance of salted caramel sauce. Then chipotle, mouthwash, barbecued meats, burnt ends and tamarind paste. The palate was full of liqueur chocolates, malt extract, smoked eucalyptus, hoisin sauce, damp floral smoke and bags of hot pepper and spice. Reduction brought deeper and earthier tones; softer spices, aniseed balls, Pontefract liquorice cake, Fisherman's Friends, garam masala, sumac and the waft of a petrol forecourt. Matured for seven years in a bourbon hogshead before being transferred to a first fill STR barrique.

SWEET, SMOKED SALMON JERKY

HEAVILY PEATED

Small batch
Feis Ile 2021

DKK 725



CASK	2. Fill Oloroso, PX and Re-charred Hogsheads
DATE DISTILLED	17-October-2013
AGE	7 years
STRENGTH	59,6%
REGION	Islay
OUTTURN DK	90 bottles

The most bleedin' obvious first – plenty of smoke! A huge campfire on the beach using driftwood from an old wooden boat, smoked almonds, smoked salmon and roasted pears with walnuts and honey. Sensationally sweet and smoky on the palate – a beauty and a beast! Difficult to describe but here we go; char-grilled tuna with 'Brinjal Pickle', made with aubergines and traditional Indian spices followed by cinnamon caramelised apple rings. With water, crispy honey-glazed bacon and bramble jam on singed brioche. Awesome texture with that combination of sweet and smoke, balsamic glazed Cipollini onions and sweet, smoked salmon jerky. This small batch single malt was created from a combination of second fill Oloroso & PX sherry hogsheads as well as re-charred hogsheads.

NÆSTE CASUAL DAYS 2021

Basement Beer Bar i Aalborg: 12.00 – 15.00
28. August 2021

Mig og Ølsnedkeren i Aarhus: 12.00 -15.00
28. August 2021

ToRVEhallerne i Vejle:
17. Juni 2021 (SMWS Festival)

Kareten i København: 13.00 – 17.00
21. August 2021

Dronning Louise i Esbjerg: 14.00 – 17.00
28. August 2021

Tønder: 18.00 – 21.00
24. August 2021

Odense, Klostervej 28 E, 5000 Odense C
21. August 2021

BILLET TIL CASUAL DAYS KØBES PÅ SMWS.DK

CASUAL DAYS I 2021

Dato: 30. Oktober 2021, 18. December 2021
Tid: kl. 12.00 - 15.00
Sted: Basement Beer Bar i Aalborg

Dato: 6. November 2021, 4. December 2021
Tid: 12.00 -15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 20. August 2021, 29. Oktober 2021,
22. December 2021
Tid: kl. 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 13. November 2021, 11. December 2021
Tid: 13.00 – 17.00
Sted: Kareten i København

Dato: 6. November 2021, 11. December 2021
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 2. November 2021, 14. December 2021
Tid: 18.00 - 21.00
Sted: Tønder

Dato: 6. November 2021, 9. December 2021
Sted: Odense, Klostervej 28 E, 5000 Odense C

Tilmelding til casual days på smws.dk

EVENTS CALENDAR

SMWS FESTIVAL

Dato: 17. juni – 20. juni 2021, SMWS Festival
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

A close-up, low-angle shot of a hand holding a glass decanter of whisky. The decanter is partially filled with a golden liquid. In the foreground, a glass of whisky on the rocks sits on a dark surface. The lighting is warm and dramatic, highlighting the textures of the glass and the liquid. The background is dark and out of focus, showing a person's arm in a grey sweater.

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!*