



OUTTURN

April 2023 Bottling List



**EASTER
MAGIC**

**BOTTLES AVAILABLE IN WEBSHOP
SUNDAY 30. APRIL - 12.00 PM - WWW.SMWS.DK**

KÆRE MEDLEM

Det er blevet tid til årets første landsdækkende Casual Days. Vi starter i Vejle i ugen efter påskeferien, og kommer derefter rundt til jer alle som vi plejer.

I sidste måned havde vi fundet 6 spændende aftapninger til marts Outturnet, og selvom de smager rigtig godt, så har vi stadig mange flasker tilbage. Vi tænker at det måske skyldes at du som medlem ikke har haft mulighed for at smage dem først, så det råder vi bod på nu.

De 6 aftapninger fra marts Outturnet, bliver nemlig gentaget i april Outturnet, sammen med nogle spritnye aftapninger – og så kan de alle smages på de kommende Casual Days.

Vender vi blikket mod maj måned, så står den på traditionel vis i de skotske festivalers tegn. I den forbindelse vil der blive et par små virtuelle begivenheder, hvor du kan sidde derhjemme i ro og mag og smage med.

Sæt allerede nu kryds i kalenderen, onsdag den 10. maj smager vi på 4 aftapninger fra Speyside, Highland og Lowland, og torsdag den 25. maj smager vi på 4 aftapninger fra Islay og Campbeltown.

Sættet findes allerede nu under smagninger, så der vil være mulighed for levering på de kommende Casual Days ganske fragtfrit.

Vi glæder os til at skyde foråret i gang – på glædeligt gensyn i sidste halvdel af april.

Med venlig hilsen
Thomas Korsgaard



WHIN WHIN SITUATION

SPICY & SWEET

CASK NO. 73.138

DKK 795



CASK	1. Fill Barrel
DATE DISTILLED	25-March-2011
AGE	10 years
STRENGTH	62,4%
REGION	Speyside
OUTTURN DK	30 bottles

We encountered an enticing nose of strawberry tarts, vanilla custard, banana toffee and rum and raisin ice-cream. The palate was juicy and floral, with creamy toffee, banana split and honey mead; the finish left tingles of cinnamon, clove and chilli chocolate. The reduced nose was a summer breeze over a hillside of gorse and a picnic of yum yums, coffee cake and party rings. Somehow the warmth behind the sweetness became more apparent on the reduced palate – sugar-coated fennel seeds, mint humbugs and barley sugars with a chilli coating; ginger and white pepper added to the heat on the lasting finish.

JUGGLING ORANGES IN A HUMIDOR

DEEP, RICH & DRIED FRUITS

CASK NO. 36.193

DKK 850



CASK	Ex-bourbon / 1. Fill American PX Hogshead
DATE DISTILLED	11-February-2010
AGE	12 years
STRENGTH	57,2%
REGION	Speyside
OUTTURN DK	36 bottles

After nine years in ex-bourbon wood, we transferred this into a first fill American oak PX hogshead. The nose combined three-fruit marmalade tartness with earthier rewards (golden sultanas, apricot jam, stewed plums, figs in brandy). The palate progressed from blood orange and vanilla ice cream to dark chocolate and thick-cut marmalade on burnt toast, before finishing with leather, tobacco and hot toddy with cinnamon and clove. The reduced nose had cherry vanilla cola, toffee apples, exotic woods (sandalwood, teak) and hints of a humidior. The palate remained chewy and mouth-coating, with flavours of gingerbread and candied orange dipped in dark chocolate, and cheeky spices warming the finish.

LOSE YOURSELF BY THE FIRE

DEEP, RICH & DRIED FRUITS

CASK NO. 46.137

DKK 950



CASK	Ex-bourbon / 1. Fill American Oloroso Hogshead
DATE DISTILLED	14-March-2007
AGE	15 years
STRENGTH	58,0%
REGION	Speyside
OUTTURN DK	36 bottles

At first we found notes of pencil shavings and medicinal herbs, then potpourri, sandalwood, paprika and scented hardwood resins. The cask was clearly dominant here, but with water ... there was more complexity and elegance, bringing notes of mineral oils, date molasses, figs in syrup and natural tar extract. Still quite a “big” dram. The palate when neat displayed a warm rush of oak spices, black tea tannins, balsamic glaze, boiled lime sweets and tea tree oil. With water we noted a generous slice of Iberico ham, treacle sponge cake, pomegranate syrup and winter mulling spices. This was matured for 12 years in a bourbon hogshead before being transferred to a first fill Spanish oak oloroso hogshead.

DALI-ESQUE BODEGA LANDSCAPE

DEEP, RICH & DRIED FRUITS

CASK NO. 95.66

DKK 950



CASK	Ex-bourbon / 1. Fill American PX Hogshead
DATE DISTILLED	16-January-2006
AGE	16 years
STRENGTH	55,6%
REGION	Speyside
OUTTURN DK	30 bottles

After 13 years in ex-bourbon wood, we transferred this into a first-fill American oak PX hogshead. On the nose, red apple and walnut morph into cherries, raisins and prunes, eventually resembling a Dali-esque landscape where treacle melts over a bodega. The palate develops prunes, dates and figs, accompanied by croissants smeared with Nutella. The reduced nose finds chocolate-coated raisins and sultanas, browned butter and caramelised sugar – citric notes also emerge (orange blossom, blood orange). The reduced palate is a lip-smacking assortment of berries and fruits (bramble, cassis, raspberry ripple, cherry jam, plum and grape) with a dry finish of allspice and mace.

TROPICAL TOOTHPASTE

JUICY, OAK & VANILLA

CASK NO. 26.206

DKK 795



CASK	1. Fill Barrel
DATE DISTILLED	23-October-2012
AGE	9 years
STRENGTH	61,6%
REGION	Highland
OUTTURN DK	30 bottles

A burst of tropical fruit and juicy melon collided with salted caramel and the menthol breeze of cough sweets. The palate too was tropical and juicy with ripe mango, pineapple and grapefruit while minty white chocolate mingled with liquorice sweets. Water unveiled a more maritime temperament of minerals, sand and seashells mixed with lemon, pine sap and wisps of smoke over sourdough bread and leather. Flavours retained their juicy refrain as candied orange peel merged with golden sultanas. The menthol had become a more spicy peppermint alongside white pepper, cinnamon and golden syrup to finish.



FRENCH OAK ROLLERCOASTER

JUICY, OAK & VANILLA

CASK NO. 100.35

DKK 775



CASK	Ex-Bourbon / Refill Toasted French Oak Barrique
DATE DISTILLED	28-October-2010
AGE	11 years
STRENGTH	60,6%
REGION	Speyside
OUTTURN DK	30 bottles

A rather dizzying aroma that incorporated balsamic onions, ruby port glaze, red liquorice, aniseed, lemon cough drops, lanolin and cherry bakewell tart. Also wee notes of mango lassi and posh strawberry jam. With water we found coffee with caramel sauce along with quite surreal aromas of tarragon bernaise, eucalyptus balm, red fruit teas and winter mulling spices. Unusual, but a lot of fun. In the mouth we got hessian, blackcurrant jam, wine gums, aniseed distillate and herbal teas. Some honey and pear cider too. With water we found orange travel sweets, blood orange marmalade, BBQ sauce on burnt brisket ends and things like balsamic vinegar sorbet and dried mushroom powder. Matured for 7 years in a bourbon hogshead before transfer to a refill toasted French oak barrique.



NO VIKINGS NEED APPLY

OILY & COASTAL

CASK NO. 4.315

DKK 850



CASK	1. Fill Barrel
DATE DISTILLED	28-January-2008
AGE	13 years
STRENGTH	61,4%
REGION	Highland
OUTTURN DK	36 bottles

The initial aroma suggested flapjacks, blueberry muffin and Bakewells but all wrapped up in whiffs of ashy smoke and wet rigging. Wind-lashed harbours, pebble beaches, sand and seaweed crackers. Reduction offered us wintergreen and other medicinal herbs. Citrus scented candles, lime oil, creel nets and crushed aspirin. The palate displayed an easy, silky mouthfeel with notes of smoked limoncello, seawater, olives in pickling brine, sardines in olive oil and iodine drops. With water we got hessian, throat lozenges, Bonjella, aniseed and hints of camphor. At 9 years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

POETRY IN A GLASS

PEATED

CASK NO. 53.400

DKK 825



CASK	Refill Hogshead
DATE DISTILLED	27-April-2011
AGE	10 years
STRENGTH	58,3%
REGION	Islay
OUTTURN DK	36 bottles

This nose took us places – one to the Islay shore (breakers, beach bonfire ash, cooked prawns), another to Tsukiji fish market, Tokyo (7.00am, sushi and sake breakfast). The palate delivered a belch of hickory smoke, burning twigs and licking a coal shovel; also grilled langoustines and crusty bread, mango, pear and lemon acidity. On the reduced nose we found grilled pineapple with honey and chilli, crab meat with balsamic dressing, white jelly babies, Victoria sponge and cigar smoke. The palate now lulled us to a land of dark chilli chocolate, barbecued lobster and hotdogs and blissful contemplation – poetry in a glass.



SKINNY DIPPING IN SURSTRÖMMING

PEATED

CASK NO. 151.3

DKK 1.100



CASK	1. Fill Barrel
DATE DISTILLED	15-January-2010
AGE	12 years
STRENGTH	48,5%
REGION	Sweden
OUTTURN DK	42 bottles

A big and expressive nose that brimmed with grubby coal smoke, herbal bitters and savoury smoked fish. Also herby pork sausages, charred bacon and burnt heather with hints of antiseptic cream and carbolic soap. The waft of a freshly creosoted fence. With water we noted gooseberries, elderflower, burning gorse and various varieties of smoked fish and rollmop herring. The neat palate showed a big initial slick of extra virgin olive oil, smoked almonds, campfire on a beach and seawater. Reduction brought out savoury hickory smoke, charcuterie, a waxy mouthfeel and punchy medicinal tones.

STILL CRAZY AFTER ALL THESE YEARS

SINGLE CASK SPIRITS

CASK NO. R7.4

DKK 1.100



CASK	Refill Barrel
DATE DISTILLED	30-September-2000
AGE	21 years
STRENGTH	54,7%
REGION	Jamaica
OUTTURN DK	24 bottles

An abundance, or even better an explosion, of esters centring mainly on strawberries either dowsed in vinegar or petrol with further aromas being marker pens, pear drops and peppermint oil, crazy! Absolutely huge neat like downing a woo-woo cocktail, made with cherry and peach flavoured vodka, lime juice, strawberry puree, cranberry juice and garnished with cherry laces. Add in mulled cider mince pies, rum stewed rhubarb and you've got the picture. Water and time can tame it somewhat, if that's what you want, with sweeter notes of wagon wheel biscuits and pineapple wine being joined on the palate by peanut butter, teak oil and firefighters.

NÆSTE CASUAL DAYS 2023

Dato: 14. april 2023
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 14. april 2023
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 15. april 2023
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: 15. april 2023
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 22. april 2023
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 28. april 2023
Tid: 19.00 – 22.00
Sted: Hotel Crone i Grenaa

Dato: 29. april 2023
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

KOMMENDE CASUAL DAYS 2023

Dato: 2. juni 2023
Tid: 19.00 – 22.00
Sted: Hotel Crone i Grenaa

Dato: 3. juni 2023
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 9. juni 2023
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 9. juni 2023
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 10. juni 2023
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: 17. juni 2023
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 17. juni 2023
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

KOMMENDE BEGIVENHEDER

Begivenhed: Virtuel smagning Festival flasker fra Speyside, Highland og Lowland
Dato: 10. maj 2023

Begivenhed: Virtuel smagning Festival flasker fra Islay og Campbeltown
Dato: 25. maj 20

Begivenhed: The Gathering – 40th Anniverssary i Vejle
Dato: 15. og 16. September 2023

Begivenhed: SMWS Festival
Dato: 31. Januar – 4. februar 2024

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.