

# OUTTURN

Juni 2023 Bottling List



BOTTLES AVAILABLE IN WEBSHOP

18. JUNE - 12.00 PM - WWW.SMWS.DK

# KÆRE MEDLEM

Det siges, at tiden går hurtigt når man hygger sig, hvilket bestemt holder stik her på matriklen. Foråret er nærmest fløjet afsted. Interessen for maj måned virtuelle smagninger viste sig at være meget stor, så Terje har fået blod på tanden – og vigtigst af alt, en super god ide.

For første gang nogensinde har vi flasker nok fra et destilleri, hvor alle aftapningerne er destilleret på samme dato, til at vi kan lave en super nørdet vertikalsmagning. Det drejer sig om 6 aftapninger fra destilleri nummer 63, hvor de alle er 19 år gamle – og alle med en rigtig "sommerprofil". Det er ikke et destilleri vi kender meget til i øvrigt, så det skal der rådes bod på.

Du kan allerede nu bestille sættet på smws.dk under smagninger, og du får alle 6 dramme i en pakke for blot 225 kroner. Har du lyst til at deltage i en liveudgave, så foregår det den 28. juni kl 19.30 – men du kan også sagtens nyde drammene på en terasse i løbet af sommeren hvis ikke det lige passer.

Hvis du deltager på de kommende Casual Days kan du med fordel bestille sæætet nu til afhentning, så har vi det med ud til dig ganske fragtfrit.

Juni måneds Outturn kan du smage på de kommende Casual Days, og består denne gang af 7 spritnye aftapninger plus 2 Premiums der tidligere kun har været serveret ved særlige lejligheder. Derudover finder vi lidt ekstra aftapninger som ikke tidligere har være med rundt i hele landet, så der vil stadig være 12 dramme at vælge imellem.

Sæt også kryds i kalenderen den 15. og 16. september, hvor vi laver en helt særlig udgave af The Gathering i Vejle. 40 år med SMWS skal bestemt fejres.

Til slut kan jeg oplyse, at alle datoerne for efterårets Casual Days nu er at finde bagerst i dette blad.

Vi ses lige om lidt...

Med venlig hilsen Thomas Korsgaard



LITTLE DRAM ON The prairie

SPICY & SWEET

Cask No. 140.12

**DKK 895** 



CASK	French Oak Barrique / 2. Fill Port Barrique
DATE DISTILLED	10-May-2017
AGE	4 years
STRENGTH	62,0%
REGION	Texas
OUTTURN DK	35 bottles

After one year in a French oak barrique which previously contained Baby Blue Corn Whiskey, this whisky was transferred into a second-fill port barrique. The nose holds definite port, plum jam, toffee apples, cherries and raspberry jam tarts as well as funky rum, raisins, molasses, Demerara and new leather. The palate, initially chalky, radiates warm cinnamon and chilli spice, before settling to toffee, sweet bourbon, toasted coconut and vanilla ice-cream, with leather and tobacco to finish. The reduced nose finds walnut oil, pine resin, sauna wood and fruity, spicy Christmas aromas. The palate now delivers buttery pancakes, honey, stewed fruit, Golden Virginia, hickory, chicory and sour cherry – remarkable.

IT'S ALL ABOUT THE JOURNEY

DEEP, RICH & DRIED FRUITS

Cask No. 44.158

**DKK 1.100** 



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	31-May-2005
AGE	16 years
STRENGTH	58,8%
REGION	Speyside
OUTTURN DK	24 bottles

One panellist envisaged a mechanic in his oily overalls eating a croissant, while another cleaned his well-used and well-loved walking boots after a full day's hike. On the palate we had porridge with more than a drop of whisky and PX sherry, while we dipped marzipan into sherry cask-aged beer. After the addition of water, we lit a cigar and poured a glass of cloudy cider, reflecting on the dusty, hard and painful path taken that day and started to philosophise on finding purpose in solitude – the journey is the reward. Following 14 years in an exbourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

EXCEEDINGLY EXQUISITE

# **OLD & DIGNIFIED**

Cask No. 38.34

**DKK 2.675** 





# **OLD & DIGNIFIED**

Cask No. 42.76

**DKK 2.475** 



CASK	2. Fill Barrel
DATE DISTILLED	26-July-1996
AGE	25 years
STRENGTH	50,6%
REGION	Speyside
OUTTURN DK	22 bottles

At first nosing the panel noted such aromas as manuka honey, sandalwood, foam sweeties, lemon balm and overripe yellow fruits. A beautiful and exquisitely mature profile we all agreed. Further notes of apple blossom, scone mix and fennel seeds were all detected. With water we got heather flowers, mossy tree bark, flower pollens, sun lotion and crystallised citrus fruits. In time a firmer waxy tone developed. In the mouth it displayed soft peppery warmth, with notes of white tea, buttered toast, waxed canvass and oily cereals. Rich notes of honey, menthol tobacco and dried mango followed. Reduction brought lime jelly, heather honey, sweetheart stout, citrus marmalades and sweet yellow plums. A gorgeous dram! At 22 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.

CASK	1. Fill Hogshead
DATE DISTILLED	5-April-1995
AGE	26 years
STRENGTH	53,0%
REGION	Highland
OUTTURN DK	21 bottles

The nose neat had that sense of calmness and elegance which is simply irresistible. There was chamois leather, ginger sponge cake, cinder toffee, baked apples plus hints of hazelnuts, figs, nutmeg and exotic wood – the list could go on and on! On the palate, rich, mellow and smooth, gentle, refined and sublime. We had to go exotic here, like roasted nectarines with labneh, herbs and honey - a combination that simply cannot fail to please. The tiniest drop of water, if you wish, and you will be rewarded with the scent of heather, bergamot and candied brazil nuts while to taste Samai salted plantain chips.





TOBACCO-TINNED FISH

**OILY & COASTAL** 

Cask No. 93.190

**DKK 795** 



CASK	1. Fill Barrel
DATE DISTILLED	11-September-2013
AGE	8 years
STRENGTH	59,8%
REGION	Campbeltown
OUTTURN DK	30 bottles

Familiar maritime aromas of a sea breeze over a ship's decking merged with salted caramel, liquorice ice cream and crème fraîche. Salty flavours continued on to the palate with fresh oysters on a Japanese seaweed salad, while star anise and scorched scones joined angelica root, juniper berries and cumin seeds in hazelnut oil. Adding water heightened the seaside elements as we now stood beside a beach bonfire piled high with burning gorse, eating pickled anchovies topped with lemon zest. The taste now exemplified smoked mackerel and dry salt on an old pier before scorched biscuits blended with tree bark and tea leaves in an old sailor's tobacco tin.



Cask No. 4.307

**DKK 775** 



CASK	1. Fill Barrel
DATE DISTILLED	18-February-2010
AGE	11 years
STRENGTH	62,5%
REGION	Highland
OUTTURN DK	60 bottles

A familiar but always beautiful aroma that we agreed now seems very specific to these stocks. Clear impressions of distant, aromatic seashores and coastlines. Along with gauze, lemon peel, lanolin, steel wool and oily tool box rags. Some flints and coal scuttles too. Water brought out fresh sandalwood, green olives, beach sand and hints of peppermint and pickling brine. The palate was surprisingly big: full of thick, briny and oily peat. Also soft medicines, herbal extracts and smoked olive oil. Reduction brought ginger wine, seawater, aniseed, pasta water and thick heathery peat. At 7 years of age we combined selected casks from this distillery. We then returned that single malt into a variety of different casks to develop further - this is one of those casks. Originally from bourbon hogsheads, married in this 1st fill barrel.

# COGNITIVE DISTILLANCE

# **PEATED**

Cask No. 53.380

**DKK 795** 



CASK	Refill Hogshead
DATE DISTILLED	16-November-2010
AGE	10 years
STRENGTH	57,3%
REGION	Islay
OUTTURN DK	42 bottles

A wonderfully evocative nose greeted the panel, one brimming with sharp lemon juice, carbolic wash acidity, men's deodorant, suncream and shrimp flash-frying in hot oil. Some preserved lemons in brine, pickled onion crisps, bath bombs and malt vinegar on chips. Water brought out pork fat, putty, seawater, anthracite embers, bog myrtle and wet beach pebbles. In the mouth, there were capers, tartar sauce, duck fat, animal furs, sheep wool, olive brine and pickling juices. A dirty martini garnished with steel wool and creosote. Reduction brought coal tar soap, sandalwood, German Rauchbier, oyster juices, motor oil, sage and onion stuffing, smoked herbs and wet seaweed.

AN ENIGMA WRAPPED IN TEASING SMOKE

# **PEATED**

CASK NO. 66.209

**DKK 795** 



CASK	2. Fill Barrel
DATE DISTILLED	21-November-2008
AGE	12 years
STRENGTH	60,0%
REGION	Highland
OUTTURN DK	36 bottles

An enigma teasingly wrapped in smoke; the nose offered roasted parsnips and smoked venison, smoky blue cheese and pears poached in that 'love it or hate it' Islay distillate served on porridge. The sweeter than expected palate gave us heather honey and orange travel sweets, smoke in spades and a kick of heat, partially soothed by glacier mints. The reduced nose suggested compost in the potting shed, dried heather and lavender, sweet potato pie with beef gravy, lemon juice, ash and smoke. The palate became softer and more lightly smoked – honey-glazed ham, lime mayo, white grapes and plum skins all appeared.



# NGLE MALT SCOTCH WHISKY

# **MAVERICK**

# **SMALL BATCH SINGLE MALT**

# **DKK 795**

CASK	Bourbon Hogsheads and Spanish oak PX & Oloroso
DATE DISTILLED	21-June-2010
AGE	12 years
STRENGTH	50,0%
REGION	Scotland
OUTTURN DK	60 bottles

The definition of a maverick is an unorthodox or independent-minded person. In 1983, Pip Hills founded The Scotch Malt Whisky Society based on an idea that everyone said wouldn't work. Pip wanted to bottle whisky straight from the cask, unadulterated, because it retained maximum flavour. And he was right: people loved it, and the Society was born. He was a maverick in its truest form.

This expression is a celebration of the iconic sherry cask. For its creation, we selected some bourbon hogsheads of Speyside single malt. We moved the whisky to a selection of oloroso and Pedro Ximenez-seasoned hogsheads, all made from Spanish oak, for varying length of additional maturation; between two and three and a half years. We then blended the casks together to create this dark and rewarding dram.

The aromas of freshly waxed, natural marble floors, mosaics and terrazzo tiles were followed by a fruity scent from apricots, peaches and plums, before a cup of Assam tea and fig, apple and raisin bread pudding joined the party. On the palate, we found American-style blueberry and banana pancakes with lemon juice and maple syrup, as well as cardamom and orange-spiced rhubarb on top of fluffy French toast. Following dilution we discovered dark chocolate, marshmallows and a sherry mango trifle. To taste, a traditional 'blood & sand' cocktail, named after a 1922 film about a Spanish matador, using equal parts of Scotch, sweet vermouth, cherry liqueur and orange juice.

Our bespoke Maverick artwork was created by Glasgow-based artist and graphic designer Andy Rogerson. This unique bottling is part of The Scotch Malt Whisky Society's 40th anniversary celebrations.



### **NÆSTE CASUAL DAYS 2023**

Dato: 2. juni 2023
Tid: 19.00 – 22.00
Sted: Hotel Crope i Grey

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 CASUAL DAYS 2023**

Dato: 18. august, 10. november, 1. december

Tid: 19.00 – 22.00 Sted: **Hotel Crone i Grenaa** 

Dato: 18. august, 27. oktober, 21. december

Tid: 19.00 - 00.00

Sted: ToRVEhallerne i Vejle

Dato: 18. august, 27. oktober

Tid: **19.00 – 22.00** 

Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 19. august, 4. november, 2. december

Tid: **12.00 -15.00** 

Sted: Mig og Ølsnedkeren i Aarhus

Dato: 26. august, 11. november, 16. december

Tid: **12.00 – 15.00** 

Sted: Basement Beer Bar i Aalborg

Dato: 2. september, 28. oktober, 9. december

Tid: **12.00 – 16.00**Sted: **Kareten i København:** 

Dato: **Afventer datoer...** Tid: **14.00 – 17.00** 

Sted: **Dronning Louise i Esbjerg** 

### **KOMMENDE BEGIVENHEDER**

Dato:

Dato:

Begivenhed: Virtuel vertikal smagning med destilleri

nummer 63 28. juni 2023

Begivenhed: The Gathering – 40th Anniverssary i Vejle

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

