



OUTTURN

December 2023 Bottling List



BOTTLES AVAILABLE IN WEBSHOP FRIDAY 22. DECEMBER - 10.00 AM - WWW.SMWS.DK

KÆRE MEDLEM

Årets mørkeste måned banker på, og det er dermed blevet tid til den sidste runde af hyggelige stunder i hinandens selskab. Vi inviterer til jule casual days i det ganske land, og glæder os til at se jer alle sammen endnu engang.

Du booker som sædvanligt en billet på smws.dk under smagninger, og her finder du ligeledes en nytårskur til blot 175 kroner. Terje & Thomas skyder det nye år ind online, lørdag den 6. januar kl 14.00, og du kan også være med. Du har tilmed mulighed for at spare fragten hvis du køber det til levering på de kommende casual days.

Kigger vi en smule længere frem, så nærmer årets helt store SMWS begivenhed sig også med hastige skridt, nemlig Festivalen i uge 5. Der er stadig ledige smagninger alle dage, så det er ikke for sent at være med. Det er en fantastisk begivenhed, fyldt med gode dramme, og vigtigst af alt - verdens bedste selskab.

Butikken i Vejle er lukket fra den 22. december og åbner igen onsdag den 3. januar, hvor eventuelle bestillinger henover julen bliver afsendt herfra.

På gensyn til december, og ses vi ikke, ønskes du og din familie en rigtig god jul, og tak for året der efterhånden er ved at være gået.

Med venlig hilsen Thomas Korsgaard



TIME FOR A SPRING CLEAN

SPICY & SWEET

CASK NO. 73.141

DKK 795



| CASK | 1. Fill Barrel |
|----------------|-----------------|
| DATE DISTILLED | 17-October-2011 |
| AGE | 10 years |
| STRENGTH | 58,3% |
| REGION | Speyside |
| OUTTURN DK | 30 bottles |

A fresh minty aroma gave us the impression of a spring-cleaned room with a bouquet of white roses as the centre piece. The palate was therefore no surprise as being 'clean as a whistle', with extra strong mints as well as Kendal mint cake before we made a bit of a mess eating salt and vinegar crisps to then wash it all down with a Jamaican sorrel drink. Following reduction, the bouquet of flowers consisted of white chrysanths and green foliage as we enjoyed a classic, totally crowd-pleasing dessert of banoffee pie made with a thick caramel sauce on a buttery biscuit base before we finished with olive oil popcorn.

PICKLED CHARISMA

DEEP, RICH & DRIED FRUITS

CASK NO. 36.195

DKK 895



| Ex-Bourbon / 1. Fill Oloroso Hogshead |
|--|
| 8-June-2009 |
| 13 years |
| 53,4% |
| Speyside |
| 42 bottles |
| |

A robustly aromatic and spicy initial nose greeted the panel. Cupboard seasoning spices, paprika, peach schnapps and liquorice, along with pencil graphite, tea tree oil, sultana and dried mint. We also noted some wood resins, oiled leather and sugar caramelising in a skillet. Water brought out red liquorice, spiced strawberry wine, fig rolls and umami paste. The neat palate opened with leather and treacle, ahead of bitter cocoa nibs, dried herbs, chai tea, waxed canvas, dried orange peels, lanolin and aged VORS sherry. Reduction brought notes of clove oil, chopped dates, fruity muesli, juniper in venison gravy, wood char and some intriguing pickle notes, like fruit chutney and brown sauce. Matured for ten years in a bourbon hogshead before being transferred to a first fill Spanish oak oloroso hogshead.



CHRISTMAS IN JAMAICA

DEEP, RICH & DRIED FRUITS

CASK NO. 55.88

DKK 995





| CASK | Ex-Bourbon / 1. Fill Oloroso Hogshead |
|----------------|--|
| DATE DISTILLED | 21-September-2007 |
| AGE | 15 years |
| STRENGTH | 54,0% |
| REGION | Highland |
| OUTTURN DK | 36 bottles |

The nose was sweet and toasty — roasted nuts, cherry jam on burnt toast, egg custard tart and spiced cola, with hints of leather and charred wood. The palate had golden syrup and sherry trifle sweetness, coconut, cranberry and Christmas spices; finishing with dark chocolate, chilli and dry wood. The reduced nose discovered tea chests, molasses, burnt fruit cake raisins, smouldering embers and a shoeshine in a wooden corridor. The heat dissipated on the reduced palate, giving dried apricots, Jamaican gingerbread, cherry sweets and candy floss sticks. After 12 years in ex-bourbon wood we finished this in a first fill Spanish oak oloroso hogshead.

NAAN'S COAL SCUTTLE

DEEP, RICH & DRIED FRUITS

CASK NO. 78.71

DKK 795



| CASK | 2. Fill Oloroso Butt |
|----------------|----------------------|
| DATE DISTILLED | 5-November-2013 |
| AGE | 9 years |
| STRENGTH | 66,8% |
| REGION | Highland |
| OUTTURN DK | 36 bottles |

A slab of toffee was being consumed by the soot from a volcanic eruption, joined by smouldering hay bales and a new first aid kit. The palate was sooty, buttery, rich and served to us from within a medicine cabinet. Water introduced Madras spices, poppy seeds, pecan pie and walnuts to the nose, with the palate now a warm naan bread smothered in toffee sauce and topped with coal dust.



JAM ON A NEW LEATHER SHOE

DEEP, RICH & DRIED FRUITS

CASK NO. 155.4

DKK 875





| CASK | 1. Fill PX Hogshead |
|----------------|---------------------|
| DATE DISTILLED | 20-May-2019 |
| AGE | 3 years |
| STRENGTH | 57,6% |
| REGION | Israel |
| OUTTURN DK | 30 bottles |

A sticky pulp of cranberries, plums and oranges was boiled with strawberries in a clay pot to create a rich jam seasoned with thyme, bergamot and a few flaked almonds. Complex earthy notes ventured on to the palate too, but now with a delightful peach pastry drizzled with honey and a sprinkle of ground nutmeg and mace. Water took complexity to a new level. Boot polish on new leather shoes found its place beside tobacco, wood oil and a generous glass of cider brandy. Heavy oak provided a strong framework within which we discovered rum and raisin fudge, fruit jelly sweets and madeira cake adorned with glacé cherries.

TOBACCO-WRAPPED TOFFEE

JUICY, OAK & VANILLA

CASK NO. 10.248

DKK 1.150



| CASK | 1. Fill Barrel |
|----------------|----------------|
| DATE DISTILLED | 6-October-2006 |
| AGE | 16 years |
| STRENGTH | 60,5% |
| REGION | Islay |
| OUTTURN DK | 30 bottles |

Through our noses, we witnessed warm toffee being rolled in Virginia tobacco: sweet, leathery, musty and leafy. Dried cherries then joined vanilla custard, roasted chestnuts and heather honey. We found Thai papaya salad on the palate, along with dense homemade strawberry jam, burnt toast and cinnamon. Water enhanced the honey and introduced a light menthol and freshly cut grass on the nose. The palate was energised by the water, adding a luxurious, sweet chili spice and red apple dipped in ginger syrup.

AVAST YE SMOKY APRICOTS

OILY & COASTAL

CASK NO. 4.382

DKK 895





| CASK | Ex-Bourbon / 1. Fill Barrel |
|----------------|-----------------------------|
| DATE DISTILLED | 27-January-2011 |
| AGE | 12 years |
| STRENGTH | 62,8% |
| REGION | Highland |
| OUTTURN DK | 30 bottles |

We took to the seas in a freshly varnished boat, loading up our nostrils next to a slow cooker brimming with beef stifado. The palate was earthy sweet, with smoked apricots, elderflower cordial and fruitcake. Introducing water transformed the nose, now displaying malt extract, mead, tea tree and orange wine. The palate had become sweet and oily, warming too, with almonds and raw peat being dunked in coastal rock pools. At six 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.

THIS SHOULD BE A CRISP FLAVOUR!

PEATED

CASK NO. 53.417

DKK 875



| CASK | Refill Hogshead |
|----------------|-----------------|
| DATE DISTILLED | 27-April-2011 |
| AGE | 10 years |
| STRENGTH | 56,9% |
| REGION | Islay |
| OUTTURN DK | 36 bottles |

A bright and extremely pure nose full of mineral and bath salts, seawater, grapefruit juice, lemon juice drizzled on a shucked oyster and a pristine and crisp peat smoke. Yet more brilliance from this great workhorse Islay distillery. Water brought us notes of coal tar soap, sardines drizzled with smoked olive oil and anthracite embers. The mouth opened with petrol, sweetish peat smoke, pickling brine, salty Dutch liquorice and pickled onion crisps. The heat of mustard oil and smoked sea salt in the background. Water brought subtler notes of preserved lemons in brine, black olive tapenade and iodine drops. Some greener touches such as crushed parsley and dried seaweed in the finish.



SMOKE DEVILS AND TIPSY ANGELS

PEATED

CASK NO. 156.2

DKK 875





| CASK | 2. Fill Barrel |
|----------------|-----------------|
| DATE DISTILLED | 11-October-2017 |
| AGE | 5 years |
| STRENGTH | 61,0% |
| REGION | Lowland |
| OUTTURN DK | 24 bottles |

Like walking into a kiln – the atmosphere swirled with smoke devils – while we also found marshmallows, sherbet lemons, a first aid box and salt-encrusted ships' timbers. To taste, the smoke was nutty, lively and abundant, with fruit and juice-flavoured mini candy chews, dark chocolate, cherry chewing gum and brazil nuts. But holding it too long on the tongue might not be advised (unless you have a prosthetic tongue). Water sweetened and tamed it – the nose found floral perfumes, brine, next-day barbecue gloves and lemon drizzle cake. The palate moved from smoke devils to tipsy angels – still some light industrial notes, but also dark chocolate and hazelnut confectionery, vanilla, lemon peel, juniper and walnut.

CHILLI CHERRY COTTON CANDY

SINGLE CASK SPIRITS

CASK NO. B7.8

DKK 795



| CASK | New Oak Barrel |
|----------------|------------------|
| DATE DISTILLED | 11-November-2015 |
| AGE | 6 years |
| STRENGTH | 57,2% |
| REGION | Indiana |
| OUTTURN DK | 24 bottles |

Cinnamon spiced raspberry soufflé combined with a classic mint julep cocktail was a very promising opening gambit. On the palate a tight battle between sweetness (macarons and dolly mixtures) and spiciness (ginger and cayenne pepper) whereas the judgement was a unanimous draw. Following the addition of water, we had leather chairs and freshly polished furniture with cherry cotton candy popcorn while to taste carrot cake with cream cheese buttercream and a spicy caramel rum sauce. The mash bill for this bourbon consists of 60% corn, 36% rye and 4% malted barley, matured in a #4 char new oak barrel with #2 char heads.



NÆSTE CASUAL DAYS 2023

 Dato:
 1. december 2023

 Tid:
 19.00 – 22.00

 Sted:
 Hotel Grenå Strand

Dato: **2. december 2023** Tid: **14.00 – 17.00**

Sted: **Dronning Louise i Esbjerg**

Dato: 2. december 2023 Tid: 12.00 -15.00

Sted: Mig og Ølsnedkeren i Aarhus

Dato: 9. december 2023
Tid: 12.00 - 16.00
Study Karpeton i Kabandary

Sted: Kareten i København:

Dato: **16. december 2023** Tid: **12.00 – 15.00**

Sted: Basement Beer Bar i Aalborg

 Dato:
 21. december 2023

 Tid:
 19.00 – 00.00

 Sted:
 ToRVEhallerne i Vejle

KOMMENDE CASUAL DAYS 2024

Dato: 12. april 2024, 7. juni 2024

Tid: **19.00 – 22.00**Sted: **Hotel Grenå Strand**

Dato: 13. april 2024, 8. juni 2024

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

Dato: 13. april 2024, 1. juni 2024

Tid: **14.00 – 17.00**

Sted: Dronning Louise i Esbjerg

Dato: 19. april 2024, 7. juni 2024

Tid: 19.00 - 22.00

Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 20. april 2024, 15. juni 2024

Tid: **12.00 -15.00**

Sted: Mig og Ølsnedkeren i Aarhus

Dato: 26. april 2024, 7. juni 2024

Tid: 19.00 - 00.00

Sted: ToRVEhallerne i Vejle

Dato: 27. april 2024, 1. juni 2024

Tid: **12.00 – 15.00**

Sted: Basement Beer Bar i Aalborg

KOMMENDE BEGIVENHEDER

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

