



OUTTURN

February 2024 Bottling List



TASTING PANEL
NOBODY DOES IT BETTER

BOTTLES AVAILABLE IN WEBSHOP
TUESDAY 6. FEBRUARY - 12.00 PM - WWW.SMWS.DK

KÆRE MEDLEM

Vinteren har siden nytår for alvor gjort sit indtog i Danmark. Nogle vil sikkert mene at Januar har følt en smule længere end den ellers plejer – men nu er vi der næsten. Om ganske få dage venter den største SMWS begivenhed i Danmark: The danish SMWS Festival 2024.

Der er mange mennesker involveret i sådan en Festival, og alle er i gang med grundige forberedelser. Det gælder også køkkenerne i Torvehallerne. Så hermed en bøn til alle der ønsker buffeten til frokost om at bestille dette, senest mandag den 29. januar kl. 12.00.

Vi har rekord mange deltagere til årets Festival, men vi har heldigvis plads til flere endnu. Der er stadig ledige billetter til nogle dage, og ligeledes plads på nogle rigtig spændende smagninger. Tag et kig på smws.dk under Festival – og så håber jeg at vi ses. Whisky smager ganske enkelt bedre i gode venners selskab.

I dette Outturn kan du se de flasker vi åbner onsdag den 31. januar til årets første Casual day. Der vil også være lidt nye Premium og Vaults Collection aftapninger at smage på – men dem lader vi være en overraskelse – der skal også være lidt at glæde sig til.

Her til slut har vi endnu en overraskelse i ærmet: Torsdag den 1. februar afsløres, i forbindelse med smagningen ”The danish Art Collection”, den absolut sidste aftapning i serien. Motivet er malet af Michael Kvium, som vil være til stede sammen med Jacob Rantazu. Der er ikke mange flasker til salg, da en stor mængde var fordampet over de 33 år i fadet.

Eventuelle overskydende flasker fra Festivalen vil blive sat til salg, tirsdag den 6. februar kl. 12.00.

Med disse ord, vil jeg på hele Festival Teamet ønske god fornøjelse med læsningen, og på gensyn til nogle rigtig festlige dage.

Med venlig hilsen
Thomas Korsgaard



WANDERING WESTWARD

SPICY & SWEET

CASK NO. 78.57

DKK 795



CASK	1. Fill Barrel
DATE DISTILLED	3-September-2009
AGE	12 years
STRENGTH	62,4%
REGION	Highland
OUTTURN DK	30 bottles

A lovely initial nose that suggested to us olive oil mixed with flower honey, rich, textural and wonderfully inviting with further notes of soft waxes, mineral oils, menthol resins and dried exotic fruit chunks. Reduction brought out barley sugars, orange and coriander marmalade, toasted fennel seed and bergamot. The mouth was naturally sweet and oily in texture. Many notes of pollens, fruit curds, lime sweets, hessian, apples baked in calvados, flower honey and vanilla custard. With water we got heather ales, malt loaf, exotic fruit teas, hardwood resins, soft wood spices and cough mixtures.

RAISIN TOFFEE JAM

DEEP, RICH & DRIED FRUITS

CASK NO. 2.138

DKK 1.050



CASK	1. Fill Oloroso Butt
DATE DISTILLED	15-March-2007
AGE	16 years
STRENGTH	55,0%
REGION	Speyside
OUTTURN DK	42 bottles

Forget tea and biscuits, we were dunking madeira cake in red wine and tearing open a waxed paper bag full of raisins. To the palate, our wee afternoon repast was ultimately jammy, with black cherries and sticky brown sugar melting together with mulling spices, dark chocolate and spiced orange segments. Adding water, and toffee popcorn burst forward, joining fudge and a volcano of orange fondant and grape must. The palate was now reminiscent of sherry flor, cherry wood, Chanterais melon and churros dipped in caramel.



THE MIDNIGHT MOOD

DEEP, RICH & DRIED FRUITS

CASK NO. 37.137

DKK 1.150



CASK	Ex-Bourbon / 1. Fill STR Oloroso Barrique
DATE DISTILLED	5-November-2003
AGE	18 years
STRENGTH	57,9%
REGION	Speyside
OUTTURN DK	39 bottles

At first nosing we detected pocket-melted chocolate bars, before blackcurrant jam, fig paste, date molasses and walnut wine. Further nosing suggested almond brittle, caffè latte and dark chocolate with sea salt. Reduction brought meatier tones of oxtail soup, treacle, herbal ointments and old waxed canvas. The mouth opened with red fruit teas, jammy strawberry wines, honey-roasted root vegetables and darker notes of aniseed, liquorice and black coffee, and impressions of some gloopy game meat stew. Water brought cherry cough sweets, bouillon powder, cloves, sultanas, five spice and boozy black forest gâteau. Matured in a bourbon hogshead for 15 years before being transferred to a first fill STR barrique.

FELIZ NAVIDAD

DEEP, RICH & DRIED FRUITS

CASK NO. 121.105

DKK 795



CASK	1. Fill Sherry Butt
DATE DISTILLED	12-December-2014
AGE	8 years
STRENGTH	61,9%
REGION	Highland
OUTTURN DK	36 bottles

Basking in a warm breeze from Iberia, we nosed pastel de nata with cinnamon, packets of raisins and slices of caña de lomo served with fig jam. The palate contained lovely dusky sweetness – cocoa powder and dark chocolate, dandelion and burdock (or artisan cola), and yeast extract and chilli jam smeared on rye crackers. Adding water, our noses found dried apricots, pork sausage with fennel seeds and a central thrust of chocolate and orange (chocolate chews, marmalade, chocolate orange). The palate retained its mouth-coating texture and now suggested flavours of apple wine, caraway seed and balsamic glaze drizzled over ripe figs.



MALT LOAF AND VANILLA FROSTING

JUICY, OAK & VANILLA

CASK NO. 60.33

DKK 795



CASK	2. Fill Barrel
DATE DISTILLED	29-January-2013
AGE	10 years
STRENGTH	61,0%
REGION	Highland
OUTTURN DK	36 bottles

Full of cakes, from Dundee to the Caribbean, with ginger and cherries joining malt loaf and vanilla frosting. Citrus was also present on the nose, as was panettone. To the palate, we found sticky butterscotch pudding spiked with rum punch, black grapes glazed with honey and crushed hazelnuts. Water introduced tinned pineapples, oak wood shavings and aromatic bitters to the nose, while the palate retained its core malt loaf flavour and gained that honey characteristic for additional mouthfeel.

DOGS, TIGERS AND CRABS

PEATED

CASK NO. 66.212

DKK 795



CASK	2. Fill Barrel
DATE DISTILLED	21-November-2008
AGE	12 years
STRENGTH	59,3%
REGION	Highland
OUTTURN DK	36 bottles

Our noses picked up Germolene and Tiger Balm, prawn shells and crab claws in bonfire embers, Turkish delight and sherbet lemons and Frazzles dipped in motor oil. Our palate descriptors included fly cemeteries, liquorice, tobacco strands, char-grilled peppers and roasted chestnuts; beer and salted pretzels – a lovely sweet and smoky combo. The reduced nose made us think of roofing pitch, Van Nelle Halfzware Shag, leather goods stalls in Andalucía and toffee apples dropped in ash. The palate now – hickory-smoked hotdogs with English mustard, fruit pastilles and lemon zest, sweet rice paper and an aftertaste of coffee grinds, tobacco and ash.



CROSSING THE EVENT HORIZON

PEATED

CASK NO. 93.177

DKK 695



CASK	1. Fill Barrel
DATE DISTILLED	7-March-2013
AGE	8 years
STRENGTH	58,6%
REGION	Campbeltown
OUTTURN DK	30 bottles

As expected with this now notorious make, the nose was dominated by such things as spiced pork scratchings, frazzled bacon rind, iodine drops, hessian, cured duck meat and venison salami. Add to that Barbour grease, roof pitch, silage and olives doused in petrol and brine. Some water brought sheep wool and mutton stock, cooking oils, chip fat, aniseed, eucalyptus and muddy farmyards. The palate was initially full of raw seawater and sardines marinating in olive oil. Then lemon juice, mechanical oils, smoked black olives, heather ales, sarsaparilla and more smoky bacon vibes. Reduction gave the impression of lemons charring on a BBQ, mentholated pineapples and tarry rope. Some pickled ginger marinating in rock pools with added mercurochrome. The list went on...

A COAL SCUTTLE OF JAM AND TREACLE

PEATED

CASK NO. 149.7

DKK 895



CASK	1. Fill Butt
DATE DISTILLED	19-September-2015
AGE	7 years
STRENGTH	61,7%
REGION	Highland
OUTTURN DK	30 bottles

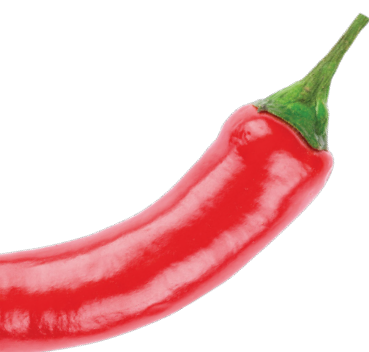
Thick and syrupy Pedro Ximénez sherry, infused with fragrant smoke, oozed over toasted peanuts and red berry fruits on a thick slab of sugary toffee. The palate was a compounded conglomerate of tinned fruit, blood oranges and dried herbs, swirling together in an old coal scuttle and topped with cinnamon, ginger and ash. Adding water only released further treacle, toffee and honey, still in a dusty old coal scuttle but now with dried flowers and lemon zest. The palate had somewhat softened, however, now embracing peat-smoked flapjacks, dark berry jam and roasted peaches with sprigs of thyme, and the light sweetness of mead on the finish.

A BOLD SMOKY AFFOGATO

HEAVILY PEATED

CASK NO. 53.465

DKK 1.100



CASK	Ex-Bourbon / 1. Fill PX Hogshead
DATE DISTILLED	27-May-2008
AGE	15 years
STRENGTH	56,9%
REGION	Islay
OUTTURN DK	36 bottles

Boom! Oh, my goodness – what a punch of sherry-soaked smoke! Had someone lit a peat incense stick and then waved it about? These were just some of the comments nosing neat. A big, powerful beast on the palate, yet beautifully balanced. We got peppered mackerels in a smoky balsamic dressing and cardamom-spiced prawns. Water added mussels in white wine with chillies, heavily charred prawns, lobster tails and singed salty bacon. The taste was still full of smoky delight, with a decadent coffee dessert called affogato but this time not made with Italian liqueur but an Islay dram. Following 11 years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak PX hogshead.

RUMBLE IN THE CRUMBLE

SCS

CASK NO. RW1.12

DKK 795



CASK	New Oak Barrel
DATE DISTILLED	9-October-2018
AGE	4 Years
STRENGTH	61,6%
REGION	Chicago
OUTTURN DK	24 bottles

Life-affirming aromas of varnish and wood polish merged into aromatic cough lozenges stored in a freshly buffed antique brass box. The tongue tingled too, as crumbly sherbet sweets dried to a spicy sortie into cinnamon. With a few drops of water came velvety notes of soft ghee and chewy mints. The cinnamon had now amalgamated with apple sauce and a topping of vanilla and fudge. Armagnac was absorbed by brioche, like a boozy sponge, and sweet dessert apples bubbled alongside juicy pears and blackberries on a hot crumble flavoured with even more cinnamon.

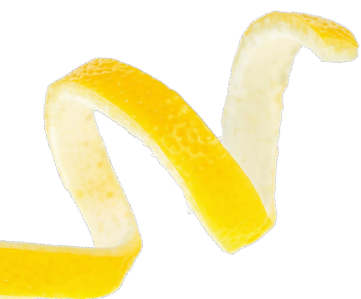


PINE FOREST IN THE SNOW

SCS

CASK NO. GN7.1

DKK 675



CASK	2. Fill Barrel
DATE DISTILLED	10-November-2021
AGE	1 Year
STRENGTH	50,2%
REGION	England
OUTTURN DK	42 bottles

After a brief mineral or petrolic note at the start, the nose developed a fresher experience, like running through a pine forest. After that, we detected cinnamon, pepper and cloves, powder puff and talc. Those spice notes sweetened on the palate, resembling old-school Scottish mixed aromatic hard candy, with ginger, cinnamon and clove. The freshness also remained – but this time evoking sherbet lemons, rosemary and apple, with an effervescent finish, reminiscent of bellini cocktails or tequila slammers. The reduced nose settled to the ozone-fresh feel of pine trees in the snow, while the palate now had grapefruit and orange oil, camphor, star anise and a throat-comforting herbal tea including licorice root, slippery elm bark and orange peel.

NÆSTE CASUAL DAYS 2024

Dato: 31. januar 2024 (SMWS Festival 2024)
Tid: 18.00 – 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 ØIsnedkeren 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

GLOBALER PARTNERBARER

Mig & ØIsnedkeren
Mejlgade 12
8000 Aarhus C

ToRVEhallerne
Fiskergade 2-8
7100 Vejle

Dronning Louise
Torvet 19
6700 Esbjerg

Basement Beer Bar
Løkkegade 18
9000 Aalborg

Fær 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 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.