



OUTTURN

April 2024 Bottling List



**BOLD AND
BALANCED**
EXPLORING FLAVOUR DYNAMICS

**BOTTLES AVAILABLE IN WEBSHOP
SUNDAY 28. APRIL - 12.00 PM - WWW.SMWS.DK**

KÆRE MEDLEM

Med et forår der forhåbentligt banker på døren, er det hermed blevet tid til årets første omgang af casual days rundt i skønne Danmark. Inde i bladet finder du 8 nye aftapninger, samt et par stykker fra de tidligere måneder af året, såfremt du ikke har haft mulighed for at smage dem.

Billetterne til casual days har været til salg et stykke tid, og du finder dem det sædvanlige sted på smws.dk under smagninger.

Samme sted finder du muligheden for at være med, når Terje og Thomas smager på alle aftapningerne til de skotske festivaler i maj. Det hele bliver streamet direkte ad 2 omgange fra Vejle, og da der er hele 12 dramme i sættet er det sikkert også godt nok. Vi kan endnu ikke afsløre pakkens indhold, men der er noget virkelig guf imellem. Der er kun et begrænset antal flasker til rådighed.

Vi håber at du har lyst til at være med. Sættene kan bestilles til afhentning på casual days, eller sendes fragtfrit uden omdeling ved køb af mindst 2 sæt, eller i kombination med køb af en flaske.

Til slut kan jeg afsløre at vi pønser på noget nyt, torsdag aften til SMWS Festival 2025. Vi holder en pause med Burns Night, men introducerer i stedet en aften med casual dining & pubquizzes. En aften med dæmpet musik, lidt godt at spise og drikke, samt lidt forskellige quizzes med våde præmier til.

Billetterne til denne aften, samt de øvrige messebilletter sættes til salg, tirsdag den 2. april kl. 19.00.

På snarligt gensyn,

Med venlig hilsen
Thomas Korsgaard



A FIASCO OF WINE WITH SANDY COOKIES

SPICY & DRY

CASK NO. 13.107

DKK 795



CASK	Ex-Bourbon / 1. Fill Barrique
DATE DISTILLED	23-April-2013
AGE	10 years
STRENGTH	59,2%
REGION	Highland
OUTTURN DK	30 bottles

We drank a glass of chianti out of typical fiasco wicker-wrapped glass bottle, bursting with resplendent black, blue and red fruits yet also fine-grained tannins and spice. On the palate we found hazelnut brittle, golden raisins and candied grapefruit peel, plus padron peppers in the finish. After reduction, a slice of marzipan cake with pears poached in red wine was followed by miso caramel ice cream. To taste there were praline flapjacks and sablé-style shortbread. After five years in a bourbon barrel, we transferred this whisky into a first fill barrique from a privately owned small bodega, now in its ninth generation, that focuses exclusively on the Pedro Ximénez grape.

FRUITFUL MELLIFLUOSITY

DEEP, RICH & DRIED FRUITS

CASK NO. 6.72

DKK 1.100



CASK	Ex-Bourbon / 1. Fill PX and Oloroso Sherry
DATE DISTILLED	29-August-2006
AGE	17 years
STRENGTH	56,9%
REGION	Highland
OUTTURN DK	36 bottles

The starting note for this small batch was two bourbon hogsheads of single malt Scotch whisky. At 13 years of age one cask was transferred to a first fill Spanish oak oloroso hogshead, and the other to a first fill American oak PX hogshead. The casks were then married together before bottling. The nose majored on an array of fruits (banana, glacé cherries, sultanas, orange peel, lemon bonbons) bound together with the mellifluous sweetness of fudge, honeycomb and butterscotch. The palate also had fruits and sweets (toffee, peach cobbler, strawberries, plums, rhubarb), with some earthier notes punching through – candied almonds, sea salt dark chocolate, cinnamon, ginger and nutmeg.



ORGANISED ARTISTRY

DEEP, RICH & DRIED FRUITS

CASK NO. 11.46

DKK 695



CASK	Ex-Bourbon / 2. Fill Oloroso Hogshead
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DATE DISTILLED	26-September-2014
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AGE	8 years
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STRENGTH	56,7%
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REGION	Highland
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OUTTURN DK	36 bottles
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We first enjoyed a hot buttered almond croissant, dunked in toffee sauce and encrusted with freeze-dried cranberry and blackberry. The palate matched the nose, but with a considerable base note of wood sap and milled oak timber with a layer of lightly beechwood-smoked blackcurrant jam on top. Mint followed. Water brought a leather satchel full of toffee, blackberry jam, a wedge of grapefruit and a splash of peach iced tea. After four years in an ex-bourbon hogshead, we transferred this to a second fill oloroso hogshead for the remainder of its maturation.

THE SEVEN DEADLY HOISINS

DEEP, RICH & DRIED FRUITS

CASK NO. 36.199

DKK 950



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
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DATE DISTILLED	22-August-2006
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AGE	15 years
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STRENGTH	58,1%
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REGION	Speyside
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OUTTURN DK	36 bottles
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Hazelnut oil and maple syrup oozed over roasted chestnuts served on a platter of caramel wafers, while toasted pine nuts suggested oloroso sherry and tawny port. The palate opened into an abyss of chocolate-coated brazil nuts, panna cotta and raisins soaked in dark rum. Fruity notes now arrived with fig jam, bramble compote and blueberry pancakes topped with muscovado sugar. Water opened the aromas into truffles, herbal liqueur and apple pickle, with lovely spices from cloves, nutmeg and cinnamon. Divine nut oil textures remained throughout, joined by avocado and coconut oil on the finish alongside marzipan and devilishly tasty hoisin sauce. This spent 13 years in a bourbon hogshead before being transferred to a Spanish oak oloroso hogshead.



A MEANINGFUL JOURNEY

DEEP, RICH & DRIED FRUITS

CASK NO. 41.168

DKK 950



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	21-August-2007
AGE	15 years
STRENGTH	56,4%
REGION	Speyside
OUTTURN DK	30 bottles

The nose – pilgrims on dusty roads to El Rocío: wooden wagons, leather harness, sun-warmed pine trees, pipe tobacco and men’s cologne, nutty pastries and chestnuts dipped in acacia honey. The palate – evening falls: a cigar and a glass of sweet sherry wine at sunset; cinnamon rolls, toasted pistachios, jamon with melon and grilled padron peppers. Water brought plum pie, apricot, candied orange and leather trousers in a humidor to the nose – and stewed damsons, lemon, and a bitter/ fruity/herby Italian apéritif to the palate; finishing with currywurst and beef jerky. After 12 years in ex-bourbon wood this was introduced to a first fill Spanish oak oloroso hogshead.

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.



CHORIZO INFERNO

PEATED

CASK NO. 10.255

DKK 875



CASK	Ex-Bourbon / 2. Fill PX Hogshead
DATE DISTILLED	17-October-2013
AGE	9 years
STRENGTH	58,6%
REGION	Islay
OUTTURN DK	30 bottles

An antique sea chest made the perfect dinner table beside a peat bog. We got the barbecue coals smouldering and listened to shrimps and honey-glazed pork chops sizzle over the flames. Flames licked the tongue also, with an inferno of hot sauce and sticky smoked molasses. Water was surely required. Now the peat and barbecue smoke filtered through sphagnum moss before merging with fine ash and tar stuck to sweet toffee. The heat was tamed to reveal chorizo sausage served in a hot cross bun with kelp seaweed, tobacco leaves and a glass of salty manzanilla sherry. After five years in an ex-bourbon hogshead this was transferred to a Pedro Ximénez second fill hogshead.

F1 RACETRACK BARBECUE

PEATED

CASK NO. 66.245

DKK 995



CASK	Ex-Bourbon / 1. Fill Oloroso Hogshead
DATE DISTILLED	23-July-2007
AGE	15 years
STRENGTH	58,3%
REGION	Highland
OUTTURN DK	24 bottles

After 12 years in ex-bourbon wood, we introduced this to a first fill Spanish oak oloroso hogshead. The nose had sherry and peat smoke, maple syrup, balsamic and charred wood; then Fiorentina steak cooked over charcoal. The powerful palate had good sweetness (cherry cola syrup, sticky toffee pudding, ice cream) linked with an after-dinner cigar box and leather armchair moment. The reduced nose evoked barbecue smells at a formula one racetrack followed by plums cooked with muscovado and cloves. The palate still had undeniable sherry, plus bacon rolls served on waxed wood and a dry finish of cigar ash, bitter chocolate and charred pastry.



POTTED SHRIMP AND SMOKED SALMON TERRINE

PEATED

CASK NO. 137.20

DKK 895



CASK	2nd Fill Barrel
DATE DISTILLED	25-October-2012
AGE	9 years
STRENGTH	60,9%
REGION	England
OUTTURN DK	24 bottles

Plenty of smoke on the nose – honey-glazed spare ribs and smouldering lemon thyme-poached chicken with harissa, while in the background the scent of sweet cigar ash. A lovely texture on the palate, like a potted shrimp and smoked salmon terrine accompanied by a moreish farmhouse cider. After reduction, we ate sardines on burnt toast with a squirt of lemon alongside a vigorous aroma of muscle rub and tea tree oil. To taste, barbecued roasted lemon sole in a salted butter sauce and crushed roots with walnut and mace butter. Following 10 months in a new oak charred barrel, this whisky was transferred into a second fill ex-bourbon barrel.

DO YOU FEEL LUCKY, PUNK?

SINGLE CASK SPIRITS

CASK NO. B5.19

DKK 795



CASK	1. Fill Barrel
DATE DISTILLED	22-March-2016
AGE	7 years
STRENGTH	63,3%
REGION	Tennessee
OUTTURN DK	30 bottles

The defiant aromas of cinnamon potpourri and intense incense gave chase to dried slices of apple and banana sweets, leading us into an alleyway lined with lychee-scented gewürztraminer wine and hibiscus tea. Backed into a corner, a tussle began between vivid vanilla, red chillies and sponge cake cooked in a V8 engine. Backup arrived with a dash of water, as elderflowers, tutti frutti ice cream and gooseberries came to the rescue. Then it was straight behind bars for pineapple, passion fruit and soft, juicy mango, before being judged by a jury of glacé cherries, popcorn and cream cheese frosting.



NÆSTE CASUAL DAYS 2024

Dato: 12. april 2024
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 13. april 2024
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: 13. april 2024
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 19. april 2024
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 20. april 2024
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 26. april 2024
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 27. april 2024
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

KOMMENDE CASUAL DAYS 2024

Dato: 7. juni 2024
Tid: 19.00 – 22.00
Sted: Badehotellet Grenaa Strand

Dato: 8. juni, 31. august, 9. november 2024
Tid: 12.00 – 16.00
Sted: Kareten i København:

Dato: 1. juni 2024
Tid: 14.00 – 17.00
Sted: Dronning Louise i Esbjerg

Dato: 7. juni 2024
Tid: 19.00 – 22.00
Sted: Odense, Klostervej 28 E, 5000 Odense C

Dato: 15. juni, 17. august 2. november, 7. december 2024
Tid: 12.00 – 15.00
Sted: Mig og Ølsnedkeren i Aarhus

Dato: 7. juni, 16. august, 25. oktober, 20. december 2024
Tid: 19.00 – 00.00
Sted: ToRVEhallerne i Vejle

Dato: 1. juni, 24. august, 26. oktober, 14. december 2024
Tid: 12.00 – 15.00
Sted: Basement Beer Bar i Aalborg

KOMMENDE BEGIVENHEDER

Begivenhed: Virtuel Smagning – Maj Outturn Part 1
Dato: 1. maj 2024

Begivenhed: Virtuel Smagning – Maj Outturn Part 2
Dato: 22. maj 2024

Begivenhed: Whisky & Food på Kareten I København
Dato: 30. august 2024

Begivenhed: Whisky & Food på Kareten i København
Dato: 8. november 2024

Begivenhed: SMWS Festival i Vejle
Dato: 29. Januar – 1. februar 2025

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

Badehotellet Grenaa Strand
Havneplads 1
8500 Grenaa

Partner Restauranter

Restaurant Ø
Vestergade 31
6792 Rømmø



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.