

OUTTURN

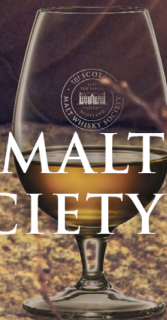
February 2016 Bottling List

QUIET TIME IS SMWS TIME

12 new single
casks to
tempt your nose



THE SCOTCH MALT
WHISKY SOCIETY



• Available from Feb 07. - 10.00 in webshop •

Engineer's work-bench in a boatyard

Cask No. **3.251**

DKK 850,-

The nose had reasonable sweetness (toffee, golden syrup, marzipan, **sugared almonds**) some savoury suggestions (cooked crab, **roast duck with plum sauce**) and 'an engineer's work-bench in a boatyard'. The palate, at natural strength, conveyed burnt sticks and over-done fruit cake, **sticky gingerbread**, teasing smoke and **hints of soot and ash**. The reduced nose leaped about from **crushed shells and coal sacks** to spiced stewed plums, figs and **orange fruit cake**, with a slight suggestion of rubber (those **old tyres** that dangle from **harbour walls**). Water improved the taste, in our opinion – **Terry's chocolate orange**, sticky toffee pudding, butterscotch, Demerara and clove.

Drinking tip: To enjoy, while sitting in the sun, watching scenes of harbour life.

Colour: **Deep blood orange gold**

Date distilled: **27-Sep-97**

Flavour profile: **Lightly peated**

Age: **17**

Cask: **Refill Butt**

Strength: **55,4%**

DK 30 btl

Relaxing in a quiet study

Cask No. **28.29**

DKK 680,-

We imagined a study – **leather writing pad** on an old desk – sherbet lemons, apple Chewits, **lemon bonbons** and mint humbugs lay on the desk, while a **vase of freesias** sat on a newly unwrapped **Casio keyboard**. Water turned the sweets into **Moffat toffees**, mint éclairs and **vanilla fairy cakes** in Tupperware boxes – **lemon candles** replaced the freesias. The palate tasted extremely sweet (**nougat, candy cigarettes**, marshmallows, burnt toffee, **Christmas cake icing**), but with an interesting **woody, spicy heat**. The reduced palate retained golden syrup and **Victoria sponge sweetness**, but seemed fruitier – lemon zest, apple sours, peaches and raspberry Creamola Foam.

Drinking tip: Before dinner; before dancing – or just relaxing in the study – it's versatile.

Colour: **Sunshine gold**

Date distilled: **24-Mar-05**

Flavour profile: **Sweet, fruity & mellow**

Age: **10**

Cask: **Refill Barrel**

Strength: **55,5%**

DK 18 btl

A couple of classic icons

Cask No. **31.31**

DKK 995,-

Oven roasted potato chips with malt vinegar, flamed grilled crisps and chutney next to toffee waffles and dark Jamaican gingerbread made this a real talking point on the nose neat. Big and spicy on the palate; Bloody Mary with Worcester sauce, Tabasco, salt and pepper and garnished with a celery stalk, smoked almonds on the side. Diluted the celery was now thinly sliced, add chopped apples, red grapes, slightly toasted walnuts served on a bed of fresh lettuce and we had a Waldorf salad. The taste was now sweet and refreshing like ice cold sugar cane juice with a dash of lime.

Drinking tip: Undust that vinyl from Fred Astaire

Colour: **Fresh pressed apple juice**

Date distilled: **19-Apr-89**

Flavour profile: **Spicy & sweet**

Age: **26**

Cask: **Refill Hogshead**

Strength: **55,9%**

DK 24 btl

Mellifluous, tinglifying and dignified

Cask No. **37.68**

DKK 1.000,-

The nose offered **honey on porridge** and charming old wood infused with delightful **sweetness, saltiness and spice** (old-fashioned sweetie shops, spice cabinets, **old sea chests**) – also coconut and lemon grass. The palate was **fabulously sweet** – spun sugar, runny honey, **brown sugar meringues** and golden syrup, with raspberries, **dark cherries and blueberries** and a good dash of **ginger from the wood**. The reduced nose shifted to **dried mango**, fig, rhubarb rock and **black grape skins**, with Chantilly cream on ginger cake. The palate now gave us Charentais melon, banana, **spiced poached pears**, chocolate, cherry, coconut and tobacco – **mellifluous, tinglifying and dignified**.

Drinking tip: For contemplative moments, reminiscing and listening to gentle music.

Colour: **Bronze with henna highlights**

Date distilled: **26-May-87**

Flavour profile: **Old & dignified**

Age: **28**

Cask: **Refill Hogshead**

Strength: **58,3%**

DK 16 btl

Holiday in a heavenly hotel

Cask No. **39.117**

DKK 970,-

On the nose, initial nail polish remover quickly gave way to dried fruit compote (raisins, figs, prunes), mango, dark chocolate Bounty bars and something straight from the oven (upside-down pineapple cake, baked Alaska with rum and raisin ice-cream). The neat palate had good texture and fascinating complexity – the cask had bestowed crushed nuts and intense toasted oak, plus mellow honey sweetness and a fabulous assortment of mouth-watering tropical fruits. The reduced nose took us pool-side in a heavenly hotel in the Caribbean – cocktails, manicure, fresh towels, trade winds... The palate was now sugar-coated pastries, exquisite fruit salad, Demerara and tobacco strands.

Drinking tip: Swingin' in de hammock, maan.

Colour: **Sun set in amber**

Date distilled: **29-Oct-90**

Flavour profile: **Sweet, fruity & mellow**

Age: **25**

Cask: **Refill Hogshead**

Strength: **46,7%**

DK 18 btl

Invigorating and Inspiring

Cask No. **44.71**

DKK 695,-

The nose neat calmed our minds and immediately created a Zen like ambience. Descriptors of resins, cloves, musky, wood and the earthy scent of opening the door of an old fashioned dunnage warehouse drew us in and we took the first sip. Now very different; candied ginger spice to start then, surprisingly, snowballing to a chilli heat which left us all very much invigorated. Water released a bouquet of freesias; a combination of freshness and sweetness without being sickly and that slight hint of pepper. The taste was now all about being sweet and spicy in perfect harmony.

Drinking tip: For those meditative moments

Colour: **Dorset cider**

Date distilled: **9-Jun-04**

Flavour profile: **Spicy & sweet**

Age: **11**

Cask: **Refill Barrel**

Strength: **58,6%**

DK 18 btl

Artists and antique shops

Cask No. **63.34**

DKK 970,-

Imagine an old shop full of well-polished antique furniture and cigar boxes muddled in with emulsion paint and starch. There were baked apples and pears in a basement then warm sponge cake, jammy dodgers, extra strong mints and ripe melon. The taste was delicate with coconut orange macaroons, mango coulis and expensive dark chocolate, then treacle tart, butter toffee and walnuts. Water revealed more elegance with ink stained leather desks, old sandal wood pencil cases, animal pelts and dusty books in the attic. Our artist paused for hot orange juice with jaffa cakes, cream buns and rye bread with apricot jam.

Drinking tip: Demands and rewards patience

Colour: **Mr T's gold**

Date distilled: **28-Nov-89**

Flavour profile: **Old & dignified**

Age: **25**

Cask: **Refill Barrel**

Strength: **45,4%**

DK 12 btl

Morning after the night before.....

Cask No. **66.78**

DKK 695,-

Instant time travel back to student flats the morning after. Toothpaste and tar. Remnants of tequila, salt and old tobacco. Hazy memories of Greek island holidays eating stir fried rocket, kale and bok choy with white fish crusted with salsa verde. Chalk and creosote: how did that happen? Action breakfast. Sausages cooking on a grill with brown sauce, side of salt and vinegar crisps, and dark chocolate gingers. Clean up operation. Get rid of charcoal briquettes and salty, dirty wood. Putty for broken windows, Swarfega and camphor balls. Time to relax. Dusty corn chips. Smoky Bloody Mary. Done (in).

Drinking tip: LOVE/HATE

Colour: **Close the curtains pale**

Date distilled: **17-Nov-03**

Flavour profile: **Peated**

Age: **11**

Cask: **Refill Barrel**

Strength: **61,0%**

DK 24 btl

Curious and intriguing

Cask No. **71.41**

DKK 825,-

A curious and intriguing nose – we found spiced toffee apples, roasted chestnuts, figs, fudge and old wood (cigarette boxes?); a mixture of treacle and Olbas Oil, some rich sherry and a matchbox. The neat taste had tongue-numbing menthol and eucalyptus and made us think of figs, sherry, burnt toffee, honey-roast parsnips and beetroot crisps; old tea chests and erasers. The reduced nose got dried flowers on a lavender polished table, old leather chests, hazelnuts and menthol cigarettes. The reduced palate had pleasant woodiness, some acceptable earthiness (roasted sweet potato, walnuts, hay) and candy floss sweetness (including chewing the stick).

Drinking tip: A dram for debating with friends, or as a reward after walking over burning coals.

Colour: **Mahogany**

Date distilled: **26-Mar-98**

Flavour profile: **Deep, rich & dried fruits**

Age: **17**

Cask: **Refill Gorda**

Strength: **56,9%**

DK 36 btl

A scene from Madeira

Cask No. **73.71**

DKK 745,-

The nose suggested sweet treats spread out on a wooden table – vanilla tablet, walnut fudge, coconut macaroons, custard creams and Garibaldi biscuits. The palate started out with mouth-flooding sweetness (apple strudel, raisins, dates and prunes) but then a spicy ginger, chilli heat kicked in – and seemed to out-last the sweetness. The reduced nose conjured up a scene from Madeira – painted boats on a pebble beach, old deck-chairs, honey cake and lemonade, with a flower market not far away. The palate now showed its lighter side, with cinnamon swirls and maple and pecan Danish pastries – but still enough to sustain our interest.

Drinking tip: Ideally, with high tea at Reid's Hotel in Funchal.

Colour: **Van Gogh's indulgence**

Date distilled: **24-Sep-01**

Flavour profile: **Spicy & sweet**

Age: **14**

Cask: **Refill Butt**

Strength: **55,6%**

DK 18 btl

Licking the wooden spoon

Cask No. **121.88**

DKK 760,-

Enticing, inviting, warm, rich and like 'walking barefoot on hot sand' were the initial comments nosing neat. Descriptors given; **hot crumpets with runny honey**, waffles with golden syrup and buttered popcorn. The taste had the rich sweetness of a **chocolate éclair sprinkled with nutmeg** whilst in the finish, surprisingly dry. Water added aromas of **wood and spice**, a well-used wooden rolling pin as well as **warm hot cross buns** with a slightly waxy mouthfeel of a chamois leather cloth. The overall effect is now **charming, innocent and very moreish** – don't we all like licking the wooden spoon after making cakes?

Drinking tip: A quickie whenever the opportunity arises

Colour: **Straw Gold**

Date distilled: **20-Apr-00**

Flavour profile: **Juicy, oak & vanilla**

Age: **15**

Cask: **Refill Hogshead**

Strength: **53,8%**

DK 12 btl

Treacle buns in a sawmill

Cask No. **B3.3**

DKK 850,-

The nose engulfed us with **drifts of molasses** and thuds of wood (**toasted oak, cinnamon**) summarised by one comment – 'Treacle buns in a sawmill'; brighter colours in the rainbow of sweetness included honey, **raspberry pop-tarts** and banana loaf. Adding water magically drew out the bakery element (**Danish pastries** with apricot jam and cherry, croissant with marmalade) and the aromatics (**Christmas spice Yankee candles**, pot-pourri, pumpkin pie). The palate, unsurprisingly, was **hugely sweet** (vanilla pod sugar, foamy bananas, corn candies, blueberry muffins, **pancakes smothered in boysenberry syrup**) but all neatly balanced by grape pip and **dried cranberry** tartness and warming **wood-derived spices**.

Drinking tip: With an all day breakfast, which, of course, must include pancakes

Colour: **Mahogany**

Date distilled: **7-Nov-12**

Flavour profile: **Spicy & sweet**

Age: **2**

Cask: **New charred oak**

Strength: **54,3%**

DK 12 btl

Nectar Céleste

Cask No. **C1**

DKK 975,-

The nose neat had a magical intensity; wood smouldering through a magnifying glass, a soldering iron, a burning incense stick, campfire banana splits as well as curled-up treacle scones. The taste offered a pleasant heat with a tingly spiciness of cinnamon and aniseed combined with the creamy freshness of rum & raisin and elderflower & ginger ice cream. A drop of water released herbal/menthol aromas and we were transported into a warehouse on a hot day sharing 'la part des anges'. Sweet and spicy right on the tip of the tongue and a wonderfully dry, slightly bitter chocolate finish – Celestial!

Drinking tip: Try neat and then add a drop of water and wait

Colour: **Deep glowing amber**

Date distilled: **X0**

Flavour profile: **Spicy & sweet**

Age: **X0**

Cask: **French Oak Barrel**

Strength: **48,6%**

DK 30 btl

Marmite X0

Cask No. **R3.5**

DKK 605,-

After the initial soapy Fairy original washing up liquid start we get various fishy aromas of grilled mackerel, salmon sushi, tuna sashimi and dolphin ('not a dolphin'). Carrying on in the oriental theme, spring roll, sweet potato tempura but also spring onions, chives, Vegemite and Marmite X0. Ouch!!! Only for the brave to taste neat. Adding water, Chai spiced milk tea, rye bread with butter, spicy caraway seeds but also sweet, vinegary and salty like Rollmops. Much more approachable now on the palate, sweet dumplings and a thick crusted slightly burned blue cheese and onion chutney pizza covered with olives and anchovies. This most peculiar rum comes from the Caribbean island believed to be the home of the oldest rum distillery from 1703.

Drinking tip: With Japanese or Italian food

Colour: **Mystically lucid green gold**

Date distilled: **1-Jan-02**

Age: **11**

Strength: **74,8%**

Cask: **Refill Sherry Butt**

DK 24 btl

Casual days:

Lørdag den 23. januar:

på The Wharf i Aalborg – kl. 12.00 – 15.00

Fredag den 5. februar:

i ToRVEhallerne i Vejle – kl. 19.30 – 02.00

Lørdag den 6. februar:

på Highlanders Bar i Aarhus – kl. 14.00 – 17.00

Lørdag den 6. februar:

på Lidkoeb i København – kl. 16.00 – 19.00

Tilmelding inkl. Navn på evt. gæst til: tko@smws.dk

Minismagning:

På vores Partner Bar "The Wharf" i Aalborg

afholdes der minismagning, Torsdag den 31. marts kl. 19.00.

Der smages 6 dramme i hyggelige omgivelser i Aalborg.

Billetter kan købes i webshoppen.

EKSKLUSIV SMAGNING AF 26 MALTS

Lørdag den 16. april kl. 12.00 i ToRVEhallerne i Vejle.

I 2004 fik en forfatter, der tidligere var med til at skrive historien om de 26 bogstaver en ide og kontaktede SMWS der var med på at gøre ide til virkelighed. Resultatet blev at 26 whisky fade blev nøje udvalgt af SMWS, og for hvert fade blev der dannet et makkerpar, bestående af en forfatter og en kunstner. Hvert par skulle nu henholdsvis formulere smagsindtryk, og designe en label, der illustrerede hvad parret fik ud af at smage på fadet.

Resultatet blev 50 komplette sæt, hvoraf der i dag, så vidt vides, kun eksisterer en 5-6 stykker. Et af disse sæt danner rammen om en af de største begivenheder i den danske afdeling af The Scotch Malt Whisky Societys historie.

Der serveres 1½ cl af hver af de legendariske 26 malts. Selve smagningen foregår i 4 heats med 3 indlagte pauser, hvor der serveres noget spiseligt. Dagen afsluttes med en middag inklusiv en øl, og en ganske særlig dram.

Der sættes 26 billetter til salg fredag den 29 januar kl. 12.00

PRISEN PR. BILLET ER 2.600,-



Visit: www.smws.dk