



# Outturn

February 2019  
*SMWS Switzerland*



## A SENSORY REVELATION

Quench your thirst for knowledge and new discoveries, our colourful collection of single casks is a revelation for the senses.



# THIRST FOR KNOWLEDGE

I'm sitting in the control room at Mortlach distillery on Speyside, getting to charge its 'Wee Witchie' still and watching a little cartoon witch fly on her broomstick across the screen in front of me. Okay, the distillery's senior operator Matthew Desmond is at my side, making sure I don't press the wrong button or do anything disastrous. But as a result of my visit, I'll never think of Mortlach in the same way again – every time I try a dram from that particular distillery I'll be reminded of my visit, and my small part in the production process.

It's amazing how a distillery experience can increase your connection, passion and understanding of whisky. I was fortunate to undergo the 'Art of Whisky Making' course at Ballindalloch, a relatively new distillery but with a traditional manual approach to production. If you want to get in depth with whisky it doesn't get any more impressive than touching the raw materials with your own hands and having a seasoned pro giving you the benefit of their years of experience. Distillery experiences come in all shapes and sizes, and that's part of their appeal – like the variety of whisky they produce each one has its own character. I visited the space-age new Macallan distillery for a hi-tech tour with the Unfiltered team, ahead of the feature in this month's magazine. As you can see from our story, it's unlike anywhere else in Scotland, and as likely to attract fans of architecture and design as whisky

– but will be on the bucket list for admirers of distillery 24.

It will be a while before we taste the results of the distillery's new stills, but this Outturn we have a treat with Cask No. 24.132: Engaging warmth. The bottling is 16-years-old and instead of the sherry casks the distillery is known for, it was matured in super high-quality first-fill bourbon wood. As a result, you can see the distillery's identity in a different light – but it's definitely there, and it's outstanding.

It's not only distillery visits that have contributed to my understanding and connection with our whiskies. Going back to the origin of the cask and then sampling the matured whisky from the latest Outturn makes you realise why we do what we do, and why it's worth waiting all this time for the whisky to come of age. Gaining your own insights into every step of the process can only add to your appreciation of whisky and help you to enjoy it even more. As well as seeking out exceptional whiskies, we hope to be able to provide some enlightenment along the way.

Cheers,



Euan Campbell, *SMWS Spirits Manager*

## A BIG TROPICAL ADVENTURE

YOUNG & SPRITELY

CASK NO. 39.167

CHF 85.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>8 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>243 bottles</i>
ABV	<i>56.5%</i>

Layers of exotic fruit became entangled in a jungle of sweet fragrance as we chopped our way through the perfumed wilderness. Pink rose and jasmine exposed a path that led us to lychee and papaya dressed with a squeeze of fresh lime juice. Ripe banana and pear progressed to pineapple and freshly peeled satsuma, before being coated by sweet pastry to form apple tarts. The palate carried a chewy mouthfeel like strawberry sweets and Turkish delight that dipped into hot and juicy realms. A green freshness transpired like apple skin mixed with cardamom pods and sweetened to ripe orange. Grapefruit and green wood encased the finish with the mouth-numbing feel of cloves.

## WAXY FOR SHORE

YOUNG & SPRITELY

CASK NO. 26.122

CHF 89.-



REGION	<i>Highland</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>7 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>235 bottles</i>
ABV	<i>59.3%</i>

Fruit jellies jump out at first. Followed by pineapple flavoured jelly babies, icing sugar, juicy fruit bubblegum and pine resin. The expected waxiness hovers in the background. Sweetness abounds to a surprising degree. Water dries things out a little and brings notes of earth, wildflowers, minerals and a bolder waxiness. The palate continues this theme of jellied sweetness. Lots of fruit syrups, tropical fruit juices, some Seagreens and coastal vigour. Also wax jackets, gorse, rapeseed oil and touches of hummus. With reduction there is a more intense waxiness, joined by soot, iron filings, camphor and lemon oils. Quite fabulous!

# BLOSSOM FALLING ONTO SPONGE CAKE

YOUNG & SPRITELY

CASK NO. 123.26

CHF 89.-



REGION	<i>Highland</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>9 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>216 bottles</i>
ABV	<i>61.2 %</i>

The nose began with a stroll through the orchard as blossom fell from the trees and white roses bloomed in the hedgerows. Delicate fruit notes of peach, apricot and cherry stood alone but later become enveloped by butter pastry to form shortbread and apple pie. Banana bread sat comfortably beside a hot cup of Earl Grey tea and a slice of vanilla sponge cake. The palate came dressed with spice as chilli, cloves and ginger pricked the tongue before cooling into a menthol breeze. Banana flavouring returned and joined ripe melon with a drizzle of honey before finishing sweet on a bed of white chocolate.

# A FRUITY FOOL

SWEET, FRUITY & MELLOW

CASK NO. 112.28

CHF 95.-



REGION	<i>Highland</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>15 years</i>
YEAR	<i>2002</i>
OUTTURN	<i>263 bottles</i>
ABV	<i>52.4 %</i>

A warm invitingly sweet aroma of banana bread cake with butterscotch icing was followed by vanilla scones with strawberry cream as well as blackcurrant jam and red fruit coulis. On the palate neat gooseberry yoghurt fool and mint chocolate chip cookies as well as orange and Earl Grey iced tea with mint syrup. With water initially a whiff of linseed oil and new glossy magazines soon superseded by German cinnamon star cookies (Zimtsterne) and banana pancakes with hazelnut mascarpone crème. To taste, sweet and creamy like Portuguese custard tarts (Pastel de nata) or crème caramel with Marsala-baked pears.

## STAVING OFF THE BLUES

SPICY & SWEET

CASK NO. G10.18

CHF 85.-



REGION	<i>Lowland</i>
CASK TYPE	<i>2nd fill barrique</i>
WOOD	<i>French Oak Finish</i>
AGE	<i>12 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>222 bottles</i>
ABV	<i>60.6 %</i>

An alluringly deep colour noted the panel on this dram which brims with the meatiness of a caramelised steak. Before notes of burnt toffee, charred wood, hoisin sauce and vanilla essence emerge. A warm crème brûlée, fresh pipe tobacco and a rum-heavy mojito all make themselves heard. Water changes it to a rum and bourbon cocktail – a slosh of a fine Manhattan. The mouth is full of red fruits, acrylic paints, caramelised dark fruits, figs, strawberry syrup and burnt apricots. Water again loosens some notes of aged bourbon, plum wine and roasted pineapple. Transferred at 11 years of age to a coarse-grained French oak cask.

## DELICATESSENS AND OLD LIBRARIES

SPICY & SWEET

CASK NO. 77.47

CHF 89.-



REGION	<i>Highland</i>
CASK TYPE	<i>2nd fill hogshead</i>
WOOD	<i>French Oak Finish</i>
AGE	<i>10 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>215 bottles</i>
ABV	<i>59.2 %</i>

The nose gave us dried flowers in wicker baskets, russet apples, apricot Danish and barley sugars; brandy-soaked Christmas cake, orange muscat and sweet ginger. The palate was 'toothsome' and 'very enjoyable' – but with spicy warmth and woody weight behind it – honeyed figs, crystallised ginger and suggestions of Chartreuse and Glühwein. The reduced nose was aromatic and evocative – straw around strawberries, cinder toffee, fig rolls, treacle tart, delicatessens and old libraries. The palate developed plump sultanas, marzipan, brandy snaps and rum-soaked raisins; walnut shells and liquorice on the finish. After 9 years in a refill bourbon cask, we transferred this into fine-grain French oak.

# 21ST CENTURY SPEYSIDE PIZZAZZ

SPICY & SWEET

CASK NO. 58.26

CHF 94.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>13 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>190 bottles</i>
ABV	<i>56.8%</i>

The Panel found curious notes of Fry's Creams, a lady's wardrobe and freshly trampled wheat fields at first. This opened up swiftly to include perfumed oak, lemon blossom, marzipan and pink marshmallow. Water revealed strawberry chocolate liqueurs, hibiscus, jasmine tea and a scoop of raspberry ripple ice cream (with wafer). The palate was full of lemon and ginger tea with notes of hot toddy, red lace sweeties, cocktail bitters, lavender oil and nutmeg. Reduction gave us fruit jelly sweeties, lime curd, melon balls, roasted parsnips with rosemary and a wee drizzle of linseed oil.

# ENGAGING WARMTH

SPICY & SWEET

CASK NO. 24.132

CHF 249.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>16 years</i>
YEAR	<i>2002</i>
OUTTURN	<i>227 bottles</i>
ABV	<i>58.4%</i>

Sweetness hits the nose first – honeyed Baklava, puff candy and rainbow drops; then comes tangerine, red apple, raspberry and cloudy lemonade, followed by spring flowers, laurel hedge and hints of pepper. The palate is also sweet (jelly beans, Battenberg cake), with some tangy orange zest and kiwi and a really spicy finish (pepper, chilli chocolate, aniseed gobstoppers). The reduced nose presents an even more attractive perfumed sweetness (petits fours, mango, melon balls, Berwick Cockles, Oddfellows sweets), while the reduced palate has engaging sweet and spicy warmth – pastries and cakes straight from the oven; clove rock, ginger snaps and sugary espresso dregs.

# BANGING

SPICY & SWEET

CASK NO. 10.157

CHF 115.-



REGION	<i>Islay</i>
CASK TYPE	<i>Refill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>12 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>190 bottles</i>
ABV	<i>60.1 %</i>

Shy it was not as it offered a complex concoction of seashells and rock pools with vanilla custard, walnuts and permutations of peppermint. We felt the hefty punch from a French 75, made with burnt sugar and a sprig of mint. Singed herbs and juniper berries carried through to a palate that tingled like sweet chilli sauce before settling on butterscotch and cherry pie. A refreshing wave of lemon and gooseberry coulis appeared post water with floral tones of violet liqueur and a hint of green tea. A soft sweetness remained as marshmallows and meringue merged with white chocolate mice and followed onto a finish of strong tea, liquorice and suggestions of fennel.

# A WELL-PERFUMED WEE BRUTE

SPICY & DRY

CASK NO. 36.152

CHF 95.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill butt</i>
WOOD	<i>Ex-Oloroso</i>
AGE	<i>11 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>521 bottles</i>
ABV	<i>58.9 %</i>

A garden scented perfume noted the panel at first. Followed by jasmine tea, beef stock cubes, bay leaf and a good quality VSOP Armagnac. The sense of old wood on a hot day. Water gives up warm cinnamon, an un-struck matchstick and a sweet and savoury balance – like a rich cranberry gravy. A green and floral scent lingers in the background, like daffodils in full bloom. In the mouth it arrives cleanly with a syrupy texture and flavours of madeira wine, dunnage and rosewater. A heady, intoxicating and dense dram. A touch of water and it reveals liquorice, burnt orange cake and a drying lychee aspect.



# ROCKY ROAD SPICE FREAKOUT

SPICY & DRY

CASK NO. 96.22

CHF 89.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Ex-Pedro Ximenez</i>
AGE	<i>9 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>278 bottles</i>
ABV	<i>59.1 %</i>

The Panel noted oak polish, leather slippers, old cigar humidors and wood spices at first. Followed swiftly by many herbal qualities such as marjoram, thyme and cough syrup. Then rye bread and blood oranges as well. Reduction brought honeysuckle, gorse, strawberry laces, hessian and charred wood. The palate was equally robust with sawdust, strap leather, biltong and sweet, overripe stone fruits. With water this morphed into brandy snaps, milk chocolate and marshmallows, with rum and raisin, soot and hint of roasted butternut squash. Previously in a bourbon hogshead for 7 years.

# SPEYGERMEISTER

DEEP, RICH & DRIED FRUITS

CASK NO. 76.139

CHF 115.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Ex-Pedro Ximenez</i>
AGE	<i>15 years</i>
YEAR	<i>2002</i>
OUTTURN	<i>266 bottles</i>
ABV	<i>56.5 %</i>

The panel found this immediately earthy and organic with plum chutney, spicy wood, honey cake, molasses, pomegranate syrup, menthol sweets, lemon butter and pear liqueur. A little water revealed Jägermeister, flapjacks, flambeed raisins, throat sweets, orange bitters, lemon oil, blossom, coriander marmalade and coal hearths. On the palate there was charred pineapple with herbal sweetness and some summer fruit barley water. Also notes of grape must, aged riesling, wax, mineral oil and dried tarragon. Reduction gave deeper tannin, malt loaf, honey comb, cinnamon buns, lanolin, paraffin wax, rosewater and earl grey tea. Matured for 13 years in a bourbon hogshead before being transferred to a first fill PX sherry hogshead for the remainder of its maturation.

# THE INNER LIGHT

OLD & DIGNIFIED

CASK NO. 46.68

CHF 199.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>25 years</i>
YEAR	<i>1992</i>
OUTTURN	<i>288 bottles</i>
ABV	<i>53.9%</i>

A luscious and inviting aroma of green fruit syrups, wax polish, incense, stone fruits and wildflowers. Underneath there is an earthy streak and a silky note of honey infused porridge. Water gives more floral aspects, blackcurrant compote, pecan, banana, marzipan, cherry liqueur, boot polish and mandarin with a few touches of dried herbs and honeycomb. The palate begins with manuka honey, tea tree oil, Darjeeling tea and lemon cake. A few drops of clove oil and some poppy seeds as well. With water there's dark chocolate, ginger and bark. A wee kumquat and some marmalade on rye bread leads us into a long and moreish finish.

# ICE-CREAM PARLOUR SUNDÆ

JUICY, OAK & VANILLA

CASK NO. 35.221

CHF 89.-



REGION	<i>Speyside</i>
CASK TYPE	<i>2nd fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>10 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>224 bottles</i>
ABV	<i>58.9%</i>

The nose is attractively optimistic – spring meadows, vanilla, custard creams, beeswax – imagine enjoying a fancy sundae in an ice-cream parlour (maybe on new wood tables). Sweet fruitiness hits the palate – marshmallow, meringue, rum baba, dried apple, papaya and pineapple – but it has to arm-wrestle with mouth-flooding heat – fresh pineapple sprinkled with salt and chilli; liquorice and aniseed on the finish. The reduced nose is fresher – laundry, lemon and lime sorbet, raspberries in a wooden bowl, paint, putty and jasmine tea. The palate loses its fire – poached pear, white grape and banana cheesecake; the finish now floral and herbal with liquorice allsorts.

## PURE COZINESS

JUICY, OAK & VANILLA

CASK NO. 112.33

CHF 115.–



REGION	<i>Highland</i>
CASK TYPE	<i>2nd fill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>17 years</i>
YEAR	<i>2001</i>
OUTTURN	<i>291 bottles</i>
ABV	<i>55.8 %</i>

On the nose neat like a toasted rye bread with plenty of salted butter, coarse cut bitter orange peel and a hot mug of vanilla spiced herbal tea – pure coziness. Warm, sweet and spicy on the palate; patchouli pure essential oil, juicy orange gummy bears and with a very unusual finish of bitter *Arbutus* honey (strawberry tree). With water, a creamy sweet aroma of pineapple chunks in fruit juice as well as vanilla poached pears. To taste, now well balanced; fruity, floral and herbal combined with mellow vanilla notes which tone down the warm and spicy wood flavours and this made it a truly relaxing treat.

## WISH YOU WERE HERE

OILY & COASTAL

CASK NO. 10.161

CHF 110.–



REGION	<i>Islay</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>10 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>244 bottles</i>
ABV	<i>61.1 %</i>

We felt transported to ‘singing sands’ on the west coast of Scotland and as we walked along the beach with the familiar sound to every step we made, the salty sea air gently blowing into our faces, we spot the occasional seal popping his head curiously out of the water – it was goodbye to care. A little lively on the tongue – imagine frolicking otters having plenty of fun. Diluted we spot an old abandoned boat amongst the kelp stems washed ashore and on the palate now very different – herbal, oily and salty but at the same time as sweet as those long summer days in Scotland.

## HOSPITAL FACEHUGGER

LIGHTLY PEATED

CASK NO. 93.98

CHF 99.-



REGION	<i>Campbeltown</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>10 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>222 bottles</i>
ABV	<i>58.2 %</i>

The purest expression of bandages ever found in whisky form! A braw and raw hospital clogging up each nostril. Slowly unfolds smoked baby oil, savoury cheese rind, pink peppercorns and a rather feisty cinnamon burn. Water brings a fragrant, almost herbal, restrained smokiness. Touches of kippers, zingly seafood sauce and an intense maritime impression. The mouth is just lashings of embrocations, sea water, oyster sauce, tarry brine, gentian and salty old rope. A Campbeltonian brute! Reduction gives smoked plum sauce, wet beach pebbles, crab meat and mercurochrome. A delicious, fascinating and lumbering old salt monster.

## EMANATING PETRICHOR

LIGHTLY PEATED

CASK NO. 4.248

CHF 105.-



REGION	<i>Highland</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>13 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>301 bottles</i>
ABV	<i>58.2 %</i>

We were greeted with comforting scents of subtle peat, damp grains and petrichor. A walk around the farm on a drizzly and misty day. There was also a hint of seafood (fruits de mer). The taste was sweet and floral (heather and hard candy), the smoky element was now herbal and one panelist was reminded of old-fashioned cough medicine. A few drops of water transported us to Orkney. We were in a farmyard kitchen roasting carrots in honey, then breathing in sea air during a walk along the coast. A more rounded mouthfeel with water, with sweet cereal coming to the fore.

## 'HIGHLY A-MUSING'

PEATED

CASK NO. 122.23

CHF 89.-



REGION	<i>Highland</i>
CASK TYPE	<i>2nd fill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>7 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>301 bottles</i>
ABV	<i>57.7%</i>

The first nose had the sweet smokiness of honey-cured bacon and curried smoked salmon cubes, followed by liquorice and the light medicinal smell of muscle rub. On the palate a ferocious attack of sweet perfumed smoke but, taking into account the age, all fairly well balanced and quite satisfying in a mysterious way. With water, like a salt and oil body scrub enriched with Dead Sea minerals, sweet almond oil and a snuffed out perfumed candle. To taste, a very sweet start before charcoal-grilled spiced pork herb sausages arrived and a lengthy slightly bitter finish.

## PREPARATION FOR SKINNY DIPPING

PEATED

CASK NO. 53.270

CHF 99.-



REGION	<i>Islay</i>
CASK TYPE	<i>2nd fill hogshead</i>
WOOD	<i>Heavy-toast/medium-char</i>
AGE	<i>7 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>296 bottles</i>
ABV	<i>60.9%</i>

The nose has nutty smoke (roasted chestnuts, toasted coconut), burning leaves, coal embers, tarry ropes, creosoted fence posts and roast parsnips. The intense palate leaves impressions of swirling smoke and burning coal in the mouth; liquorice imps, sage, singed orange peel, brandy snaps, rock pools, coal tar and char; the finish links dry sauna wood and dark chocolate containing sea salt and caramel pieces. The reduced nose is a road worker's wheelbarrow full of beach pebbles. The palate – totally satisfying, lip-smacking and galvanising – one to prepare you for battle or going skinny dipping! Transferred from an ex-bourbon hogshead after 6 years.

# BURNING BRAMBLE BUSH

PEATED

CASK NO. 53.264

CHF 115.–



REGION	<i>Islay</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>11 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>291 bottles</i>
ABV	<i>55.9 %</i>

The nose neat was like a shortcrust pastry pear tart with a smoky almond frangipane filling, baked to a golden brown colour (that's the tart, not the whisky!) alongside some ever so lightly herbal, waxy and tarry notes – in fact very clean overall. The taste neat was like a burning bramble bush with plenty of smoke and the flames seeming to touch the sky. When we added water aromas of Big Red (cinnamon-flavoured chewing gum), creosote, thyme roasted walnuts and fisherman's rope appeared whilst on the palate; a smoked Piña Colada enjoyed on the teak deck of a luxury yacht.

# BLOOD ORANGE SORBET

SINGLE CASK SPIRITS

CASK NO. C5.3

CHF 250.–



REGION	<i>Cognac Grande Champagne</i>
CASK TYPE	<i>Cognac barrel</i>
WOOD	<i>French oak</i>
YEAR	<i>1995</i>
OUTTURN	<i>515 bottles</i>
ABV	<i>42.6 %</i>

Immediately inviting, the nose promised to treat us well. Vanilla studded whipped cream, jammy figs, chalky marshmallows and fragrant potpourri. One imagined ripe mangos nestled in a pile of new tennis balls! On the palate, a luxurious velvety texture greeted us, moving to deep notes of brown sugary coffee cups and strawberry sauce over clotted cream ice cream. A little drop of aqua emphasised the fruity notes in the form of blood orange sorbet, custard creams, and maybe lavender shortbread. There was a refined “polished antique” note in there too. Very gentle in the mouth, with the chalky sweetness of Edinburgh rock, some orange blossom finishing on an oatly gingery slice of parkin cake.

# A CUP O' KINDNESS

## SINGLE CASK SPIRITS

CASK NO. A4-5  
CHF 99.-



REGION	<i>Bas Armagnac</i>
CASK TYPE	<i>Armagnac barrel</i>
WOOD	<i>Gascon black oak</i>
YEAR	<i>2005</i>
OUTTURN	<i>488 bottles</i>
ABV	<i>47.9%</i>

The nose gives a warm embrace like an old acquaintance. There are blood orange madeleines covered with desiccated coconut and freshly cut figs on the side. Then a fizzy quality reminiscent of citrus sherbet and Love Heart fruit sweets, with the depth of cherry liqueur and chocolate bitters. One panellist was reminded of fine antiques and silverware (Brasso, beeswax). The taste brings rich vanilla pods, Madeira cake, Jamaica ginger cake spread with marmalade. The antique furniture theme continues with hazelnut oil, chocolatey tobacco and nutmeg. Water see us taking a walk in Edinburgh's Botanic Gardens. A farmhouse table offers banana bread, satsumas, rice pudding with strawberry jam and lime marmalade on buttered toast. There is also a waxy note as fragrant candles flicker. The taste is now refreshing, with peach and apricot yogurt, watermelon and honey, tropical diluting juice and a mouthful of lemon sponge cake. Burns himself might have called it a 'right gude-willie waught' – or a hearty drink taken in goodwill.

## TASTINGS

At our tastings 5 whiskies will be presented. Some of them might have appeared in the Outturn, some might be surprises. We will also serve you bread and cheese. You will then have the

opportunity to buy drams of other whiskies from the currently available range and purchase bottles.

Price per person CHF 60.-.

DATE	TIME	CITY	LOCATION
11.04.2019	19:00 – 22:00	<b>Basel</b>	<i>Zunftsaal im Schmiedenhof, Rümelinsplatz</i>
12.04.2019	19:00 – 22:00	<b>Zurich</b>	<i>Zentrum Karl der Grosse, Kirchgasse 14</i>
13.04.2019	19:00 – 22:00	<b>Bern</b>	<i>Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79</i>
10.05.2019	19:00 – 22:00	<b>Bern</b>	<i>Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79</i>
16.05.2019	19:00 – 22:00	<b>Zurich</b>	<i>Zentrum Karl der Grosse, Kirchgasse 14</i>
17.05.2019	19:00 – 22:00	<b>Basel</b>	<i>Zunftsaal im Schmiedenhof, Rümelinsplatz</i>

RESERVATIONS  
ARE REQUIRED  
FOR ALL EVENTS

Please buy your ticket online, by phone or email. Places are guaranteed only when paid. We cannot accept cancellations; however, if there is a waiting list,

we will try to find another member to take your place. We reserve the right to cancel an event if participation is insufficient. Participants at tastings must be at least 18 years of age. Members can buy tickets for and bring guests along.



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