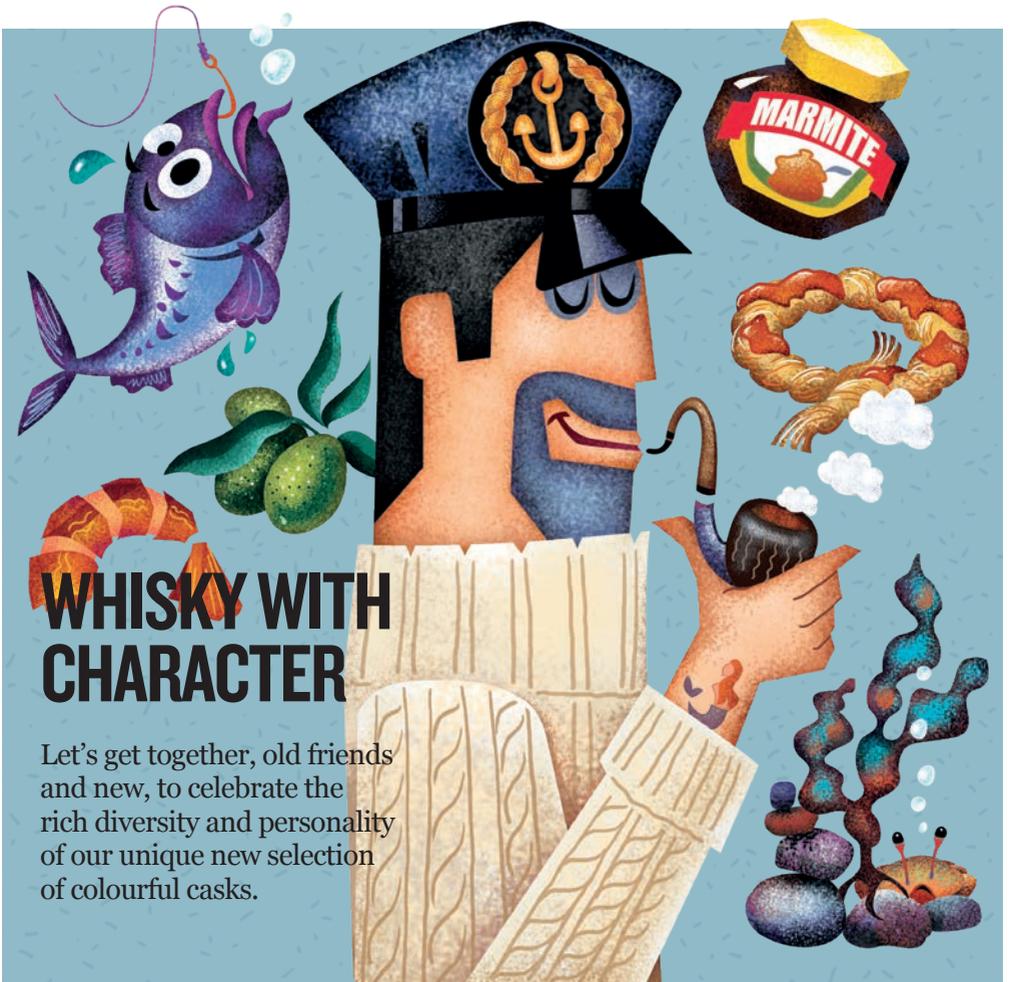




# Outturn

May 2019  
*SMWS Switzerland*



## WHISKY WITH CHARACTER

Let's get together, old friends and new, to celebrate the rich diversity and personality of our unique new selection of colourful casks.



# SPIRIT OF CELEBRATION

Welcome to May – a month to celebrate for whisky lovers wherever you are, and whether you're able to travel to one of the festivals we're going to be at this year. The SMWS is holding a variety of events and tastings for members at the **Spirit of Speyside Festival**, at the **Campbeltown Malts Festival** for the first time and of course the **Islay Festival** at the end of the month.

We have selected some awesome casks for our celebratory festival bottlings, and we have made sure to represent most of our 12 flavour profiles across this month's Outturn – so there really is a bottling for everyone, whatever character you are looking for.

However, it is not all about our celebratory festival bottlings. Dig into this expansive Outturn and you can find some other gems such as Cask No. **1.209: Waxing a hot woodsman**, a Spicy & Dry Speyside from a great refill barrel, which is herbal and fresh, at the same time spicy and earthy with smoked paprika, strawberry jelly, pine extract, hardwood resins, hot workshop wood shavings and much more.

Cask No. **38.24: Princes Street Gardens in summer** is a beautiful Sweet, Fruity & Mellow

summer-time dram from this closed Speyside distillery, perfect for a sunny May day with grassy notes, roses, flower beds, ice-cream vans and pastry wagons laden with donuts and churros.

And for a big Peated Highlander, check out Cask No. **16.36: Roasted pineapples and rejuvenated road surfaces** from a re-charred hogshead – crack it open when it's barbecue time to savour its aromas of roasting whole pineapples with black pepper and rum as well as chestnuts on the side of the freshly tarmacked road.

Whatever style of whisky you prefer; there is something for everyone here and online with a complete range of flavour profiles and loads of different cask types. Therefore, even if you are not travelling to any festivals this month, set up a tasting with your pals and let the whiskies transport you to another time and place.

Cheers,

Patric Lutz

# SPECIAL EVENTS

## **25 YEARS OF THE SCOTCH MALT WHISKY SOCIETY IN SWITZERLAND**

We will be celebrating this at our September tastings: firstly with a 20-year-old single cask, which was filled exclusively for Switzerland and, secondly, by including a now-rare Islay Whisky which we have so few bottles of that it will only be available at the tastings. Perhaps there will be the odd extra highlight here and there too: details to follow in the August issue of Outturn.

## **2 JULY 2019 | 5-10 PM SOCIAL GATHERING IN THE HISTORIC MUSEUM BLUMENSTEIN IN SOLOTHURN**

An important aspect of membership of the Scotch Malt Whisky Society is exchange and social contact with other like-minded individuals. Lots of our tastings provide opportunities of this kind but this occasion will be a more relaxed affair. A quintessential summer party in the historic Museum Blumenstein.

The Caledonian Lions will provide a musical backdrop for the occasion with the sounds of Scottish and Irish folk music. We will be providing a small high-quality buffet for your culinary wellbeing and you will be able to taste present-day and older whiskies, as well as other society spirits.

For this event, as for the tastings, please purchase tickets from the online shop or order them by email or telephone. The price of CHF 45.– includes the following:

- Musical entertainment provided by the Caledonian Lions
- Cold buffet incl. water

The whiskies will be charged separately. This means that everyone can try whatever they want to and, of course, companions who do not drink whisky are also more than welcome to attend.

# OLD FASHIONED – IN PARTNERSHIP WITH TEMPEST BREWERY

**BAT.5**  
**CHF 77.–**



The Old Fashioned is one of the most important classic cocktails. First referred to as the Whiskey Cocktail in the 19th century, and later as the Old Fashioned Whiskey Cocktail, this short drink still largely corresponds to the form of the “cocktail” in its original definition, i.e. it consists of a spirit, sugar, water or ice, and cocktail bitters.

Tempest Brewing Co., located on the Scottish border, wanted to brew a beer that reflects the flavours of a classic Old Fashioned cocktail; so they got whisky barrels used by the Scotch Malt Whisky Society for their beer.

This double IPA (India Pale Ale) was then stored in these barrels for three months before being bottled as Old Fashioned.

At this point the barrels came back to the Society again and were refilled with whisky, which until then had been stored in ex-Bourbon barrels. After 14 months, the marriage of these IPA Cask Finishes with whisky from ex-Sherry casks took place in order to accentuate the aromas of orange peel and spiciness.

It is the 5th edition of the Society’s Small Batch Series, and what else could it have been called but Old Fashioned.

<b>REGION</b>	<i>Blended Malt</i>
<b>CASK TYPE</b>	<i>1st fill barrels &amp; hogsheads</i>
<b>WOOD</b>	<i>Ex-IPA, bourbon and sherry</i>
<b>AGE</b>	<i>11 years</i>
<b>ABV</b>	<i>50.0 %</i>

The nose possesses a welcoming warmth that combines chocolate, coconut, blood oranges and herbal barley sugar travel sweets. In time, cherry lozenges, candied orange and dusty sweet marshmallows are added to the mix. The palate is outrageously coconutty, with orange Muscat syrup poured on luxurious vanilla ice cream. Beautifully mouth-coating. A touch of water lightens the experience and accentuates a hoppy grapefruit note, which is complimented by fruit salad with cream and over-ripe peaches. The palate is now fruity, thick and syrupy, with chocolate shavings, almonds, marzipan, stem ginger, buttered pancakes and scones.

# WHATEVER FLOATS YOUR BOAT

YOUNG & SPRITELY

CASK NO. 12.18

CHF 84.-



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>174 bottles</i>
ABV	<i>60.4%</i>

A sweet fruity aroma of ripe apples or grapes was soon followed by a warm apricot-cranberry sauce, as well as quince and rosewater jelly. Lively, sparkly and fizzy neat with plenty of freshly grated ginger spice, balanced by the sweetness of a Belgium dark chocolate almond praline. When we added a little water, the scent was more like pieces of cherry soaked in Kirsch whilst on the palate it had turned into a completely different experience. Now thick and creamy like vanilla custard sauce and strawberry blancmange, and in the finish a 'brioche à tête' with a rosewater glaze and a sprinkling of crispy freeze-dried raspberries.

# BUTTERY BAKED BANANAS

SWEET, FRUITY & MELLOW

CASK NO. 135.13

CHF 135.-



REGION	<i>Highland</i>
CASK TYPE	<i>2nd fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>17 years</i>
YEAR	<i>2000</i>
OUTTURN	<i>247 bottles</i>
ABV	<i>55.8%</i>

We were warmly greeted by a merry gang of cereals and soft fruits that quickly organised themselves into a selection of sweet butter pastries and apple pie topped with cinnamon. Delicious fruit trifle and baked banana with melted milk chocolate brought gentle waves that dipped into green malt, digestive biscuits and geranium flowers. However it was vivid coconut husk that persisted throughout. Onto the palate and we became shrouded in cinnamon and nutmeg with vanilla honey and dried rings of apple. Herbal notes teased with fennel seeds, liquorice stick and orange cocktail bitters on lime jelly. A delicate jasmine fragrance emerged from maple syrup on a finish of peanuts and salted cashews with a generous dose of oak.

# PRINCES STREET GARDENS IN SUMMER

SWEET, FRUITY & MELLOW

CASK NO. 38.24  
CHF 460.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>26 years</i>
YEAR	<i>1992</i>
OUTTURN	<i>270 bottles</i>
ABV	<i>51.2 %</i>

The nose takes you to Princes Street Gardens in the summer – grass, roses, flower beds, ice-cream vans and pastry wagons laden with donuts, Danishes and churros; also perfumed sweets (sherbet straws, blackcurrant, lemon, apple). The palate is delicious – tropical fruits (custard apple, monstera, Charentais melon), vanilla slices and dark chocolate digestive biscuits – all balanced by subtle back-tastes of wood and clean leather. The reduced nose is even fresher, with a dominant flavour of perfumed pear. The palate has that je ne sais quoi of age – oak, putty, Gewurtztraminer and Hoegaarden against the marshmallow, coconut, cocoa and biscuit of luxury Rocky Road.

# WHITE CHOCOLATE BENEATH THE FRUIT TREES

SPICY & SWEET

CASK NO. 41.96  
CHF 89.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>11 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>181 bottles</i>
ABV	<i>58.9 %</i>

We sat in the garden breaking open a bar of white chocolate and enjoyed the fragrant aromas from the nearby heather and fresh linen drying on the washing line. A fruity scent passed by from a tree of juicy red apples, some of which had fallen to the ground and were slightly bruised. Pouring a cup of jasmine tea we began to tuck into gooseberry fool (crushed fruits in whipped cream), fresh apricots and dried slices of banana. Reaching into a soft leather bag we pulled out a packet of chewy fudge and proceeded to dip them in wasabi for a lively and invigorating end to our afternoon.

# WHO ATE ALL THE PIES?

SPICY & SWEET

CASK NO. 44.96

CHF 108.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill barrique</i>
WOOD	<i>Charred red wine</i>
AGE	<i>14 years</i>
YEAR	<i>2003</i>
OUTTURN	<i>237 bottles</i>
ABV	<i>59.7%</i>

The panel initially noted a boisterous mix of key lime pie, aged riesling, walnut oil, coconut milk, vanilla cream and wax. Then some banoffee pie, earth and milk chocolate with a wee slice of lemon cheesecake. Wonderfully textured and layered complexity we thought. With water there was marzipan, mineral oil, pencil shavings, botrytis and a musky hessian note. The arrival in the mouth was wax in texture with orange marmalade, brown sugar, ripe pineapple, exotic hardwoods, vase water and paprika. A little water added grapefruit skins, aged rum and dry flowers. Transferred at 14 years of age into a first fill charred red wine barrique from a refill bourbon hogshead.

# WAXING A HOT WOODSMAN

SPICY & DRY

CASK NO. 1.209

CHF 88.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>7 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>242 bottles</i>
ABV	<i>64.9%</i>

Herbal toothpaste and cough medicine strike first. A great big battering ram of aroma right up the schnozz. Then it's coconut, lime oils, lemon bonbons, camphor, English mustard powder, dry earth, aged pinot noir, liquorice and fennel seeds. A good slug of water brings out smoked paprika, strawberry jelly, pine extract, hardwood resins, hot workshop wood shavings, graphite oil, spicy bourbon cocktails, charred wood and butterscotch drizzled red liquorice. The palate is hugely spicy, full of fruity chilli heat, black coffee, old rum, strong mojitos, new leather, crushed mint, tiger balm, chamomile, black tea, cherry throat sweets and mulling spices. H2O reveals cherryade, toasted pink marshmallows, cola cubes, a strong dark n stormy and buttermints. Mental!

## A ROSE & HERB GARDEN

SPICY & DRY

CASK NO. 41.113

CHF 90.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>11 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>147 bottles</i>
ABV	<i>59.5%</i>

It felt like we were wandering through a rose & herb garden noticing the fresh roses blossoming with the early morning dew still on their petals, the dawn chorus in full song and an aroma of mint, oregano and rosemary mingling with the evocative scent of the roses. An electrifying spiciness on the palate neat like munching on a handful of wasabi peas and warm caramelised peas with clove Zabaglione. With water, like cloudy apple and pear juice on the nose whilst to taste creamed dried sweet corn with onion and chives and in the finish a perfect dry Martini with a dash of orange bitters.

## JAM TODAY!

SPICY & DRY

CASK NO. 35.191

CHF 89.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Ex-Moscatel</i>
AGE	<i>12 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>252 bottles</i>
ABV	<i>60.1%</i>

The nose had dollops of plum jam, apricot Danish, pomegranate and red berries; also red cola, pink wafers, cinder toffee and hints of tobacco. It seemed spicier with water (ginger, clove, cumin, nutmeg) but still delivered stollen bread, fairy cake and Jammy Dodger sweetness. The neat palate had a fascinating mouth-effect – powerful volcanic heat, yet menthol coolness at the same time, with flavours of mango chutney, gooseberry, toffee, leather, tobacco leaf and musk. The reduced palate was considerably calmer – sweet and fruity (plum jam, cherries) with dry oak, leather and caramelised onions – unusual and intriguing but without doubt an enjoyable dram.

# HERBAL JAZZ WHISKY

JUICY, OAK & VANILLA

CASK NO. 112.34

CHF 93.-



REGION	<i>Highland</i>
CASK TYPE	<i>2nd fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>10 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>???? bottles</i>
ABV	<i>59.7%</i>

A fresh and vibrant nose of wet shoreline, dandelion and burdock, sea greens, white chocolate and lamp oil greeted the Panel. We also noted black tea, strap leather, hay loft and horse stable. With water we added runny honey, banana bread, fermenting pineapple funk and sandalwood. To taste this one showed lush green fruits, apple jam, caraway, camphor, toasted marshmallows, smoked grains and lemon resin. With little peeps of tropical fruit in the background. Reduction gave us mint leaves, cinnamon swirls, peaches and toffee bonbons. With time we also found garden fruits, toasted oatmeal, bergamot and gooseberry jam.

# DRAMBLETOWN LOCH

OILY & COASTAL

CASK NO. 93.99

CHF 120.-



REGION	<i>Campbeltown</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>15 years</i>
YEAR	<i>2003</i>
OUTTURN	<i>274 bottles</i>
ABV	<i>55.3%</i>

The panel felt as though we were tucking into a bacon wrapped venison haunch on a pier at first with these combinations of medical, meaty and farmyard qualities. Notes of black olives in brine, cider washed cheese wheel, quince chutney and syrupy peat oils. With water we found grilled tuna, snuff, tobacco, fresh leather shoes, smoked mussels, bonfire smoke, an antique writing dresser and a hearty dose of sea air. Pure Campbeltown! In the mouth we found salt water, old medicine, aged muscat wine, fruit pastilles, vapour rub, shellfish and lemon balm. With reduction we found lemon cocktail bitters, cherry bakewell, ash-rolled goat's cheese, pineapple juice, peat embers, sea salt, barley smoking in an active kiln and mouthwash.

## AGED GRACEFULLY

OLD & DIGNIFIED

CASK NO. G6.7  
CHF 245.-



REGION	<i>Lowland</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>37 years</i>
YEAR	<i>1980</i>
OUTTURN	<i>163 bottles</i>
ABV	<i>46.8 %</i>

The Panel were surprised to discover an unusually rich and robust nose that incorporated beeswax furniture polish, airfix glue, milk chocolate, soot, cinnamon buns, dunnage, wood polish, lemon oil and various herbs. A real sense of good ageing was on display we felt. With water there emerged truffle oil, wild garlic, paraffin wax, spicy Italian sausage, old tool boxes, brake fluid and spiced Marmite. The mouth was faintly smouldering in character with fennel seeds, honeycomb, sack cloth, hessian, liquorice and black jack chews. Reduction brought chamois leather covered with icing sugar, Gewurtztraminer eau de vie, star fruit, citrons, aged cigar boxes and faint whiffs of lapsang souchong.

## DARKNESS OF THE EDGE OF BROWN

OLD & DIGNIFIED

CASK NO. 50.108  
CHF 360.-



REGION	<i>Lowland</i>
CASK TYPE	<i>2nd fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>28 years</i>
YEAR	<i>1990</i>
OUTTURN	<i>95 bottles</i>
ABV	<i>56.6 %</i>

A wonderful aroma, redolent with spiced honey, fruit chutneys, animal hide, apricot jam, golden syrup, green pepper, soft waxes, foie gras on toast, shortbread, jasmine tea and orchard blossom. With water it continues on old medicines, rosewater, Turkish Delight, ancient dessert wines, mineral oils, aged Loire Chenin Blanc, white truffle, earl grey tea, strawberry wine and glazed fruits. The mouth is rich and syrupy as expected. Pear liqueur, tart tatin, apple compote, fruit oils, kiwi, guava, melon and star fruit. Hints of rancio with lemon oils, tiger balm and herbal resins. A little water and we get more old sweet wine qualities like vintage sauternes and plum wine. Then dried mango, pineapple syrups, cloves, orange oils, tarragon, cocktail bitters and camphor. The finish is full of polished oak, amaretti biscuit and fragrant waxes.

## AN ENJOYABLE CURIOSITY

LIGHTLY PEATED

CASK NO. 108.14

CHF 85.-



<b>REGION</b>	<i>Speyside</i>
<b>CASK TYPE</b>	<i>2nd fill barrel</i>
<b>WOOD</b>	<i>Ex-Bourbon</i>
<b>AGE</b>	<i>7 years</i>
<b>YEAR</b>	<i>2011</i>
<b>OUTTURN</b>	<i>217 bottles</i>
<b>ABV</b>	<i>66.2 %</i>

This is a rarity – the nose has very little hint of smoke – vanilla-scented candles and patchouli incense – apart from that we got chalky sweets, powder puff, cocoa, white pepper and Victory V's. We did get gentle smoke, embers and ash on the palate – also gummy bears, pot-pourri, chocolate, liquorice and Trebor mints – quite an enigma. The reduced nose had lime marmalade, root beer, Germoloene, toasted marshmallows, kiln timbers and a coalman's leather apron. The palate – nutty, cereal and honey sweetness balanced by smoke, burnt sticks and clinker ash. A very enjoyable curiosity, out-performing quite a few older peated drams from Speyside.

## AN ORKNEY BEEKEEPER'S DRAM

LIGHTLY PEATED

CASK NO. 4.252

CHF 103.-



<b>REGION</b>	<i>Highland</i>
<b>CASK TYPE</b>	<i>Refill hogshead</i>
<b>WOOD</b>	<i>Ex-Bourbon</i>
<b>AGE</b>	<i>12 years</i>
<b>YEAR</b>	<i>2006</i>
<b>OUTTURN</b>	<i>261 bottles</i>
<b>ABV</b>	<i>61.3 %</i>

The nose evokes the Orkney islands – distant hill-burn of heather and gorse, a fisherman's flower garden (marigold, nasturtium), the sea nearby – and hints of barbecued prawns and scallops and cold-smoked cod roe. The big chewy palate has charcoaled driftwood, slightly burnt maple-pecan pastries and heather honey; also peppered mackerel and salted roast pork and a good after-glow of embers. The reduced nose picks up various things (from bandages, coal-tar and soot to dried flowers, lemon puffs and vanilla) but the strong combination of honey and smoke suggests a busy Orkney beekeeper. The palate now – honey, toffee, liquorice root, ash and smoke.

# ROASTED PINEAPPLES AND REJUVENATED ROAD SURFACES

PEATED

CASK NO. 16.36

CHF 85.–



REGION	<i>Highland</i>
CASK TYPE	<i>Hogshead</i>
WOOD	<i>Re-charred</i>
AGE	<i>7 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>325 bottles</i>
ABV	<i>59.9%</i>

Imagine roasting whole pineapples with black pepper and rum as well as chestnuts on the side of the road which is being repaired by laying fresh tarmac. The taste neat was like that pineapple, sweet and juicy, but at the same time sooty and heavily charred, practically scorched! Water changed the equation somewhat; we felt we were cooking with a variety of different kind of seaweed getting salty, sweet, and smoky as well as herbal (herbes de Provence) aromas. On the palate a complete transformation as we got served honey glazed smoked ham, salted chocolate almond toffees and a glass of smoky sweet Vermouth.

## THE FINE PRINT

### ORDERS

We are happy to accept orders by telephone, fax, email or via our online shop. Phone calls in the course of commercial transactions may be recorded.

### DELIVERY

Deliveries will be carried out via Swiss Post's parcel service. The mailing costs are CHF 8.– for Economy (standard), CHF 10.– for Priority and CHF 20.– for Swiss-Express "Moon". No mailing costs will be charged on orders over CHF 400.– (mailing by Economy).

### COMPLAINTS

Damaged goods must be returned to the post office immediately, or no later than within 7 days, and the appropriate damage report must be filled in at the post office

### EXCHANGES/RETURNS

Your order is binding. As a rule, ordered goods can neither be exchanged nor returned with the exception of goods that have sustained damage in transit, or incorrect deliveries.

### PRICES

Unless otherwise stated, the prices specified by us (by telephone, in price lists, by email or in the online shop) should always be understood as being in Swiss francs including statutory VAT (VAT No. CHE-249.623.143 TVA). Price information should always be understood as referring to the specified package (in most cases, per bottle). We explicitly reserve the right to change our prices and offers, as well as delivery options.

# GREAT FUN

PEATED

CASK NO. 66.128  
CHF 103.-



REGION	<i>Highland</i>
CASK TYPE	<i>1st fill barrique</i>
WOOD	<i>Charred red wine</i>
AGE	<i>12 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>229 bottles</i>
ABV	<i>57.6%</i>

The nose – sweet peat reek, bandages, earthy; plums soaked in brandy, burnt toast with marmalade and jam. The taste – earthy, deep, woody – syrup of figs, aniseed, liquorice; venison with juniper, dark chocolate, fruits of the forest, redcurrant, leather and pears poached in wine. The reduced nose – Savlon and Euthymol, woollen socks on an Aga, venison goulash, banana toffee and smoke. The reduced palate – chewy and substantial – toffee apple rolled in embers, pickled ginger and blood orange – lots going on and great fun. After 11 years in a bourbon hoggie we moved this into a first-fill charred red wine barrique.

# TEA-SMOKED SALMON

PEATED

CASK NO. 10.176  
CHF 118.-



REGION	<i>Islay</i>
CASK TYPE	<i>2nd fill hogshead</i>
WOOD	<i>Ex-Oloroso</i>
AGE	<i>11 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>266 bottles</i>
ABV	<i>59.2%</i>

Usually one finishes with fireworks but here we started with them but at the same time somewhere nearby pork tenderloin with maple and walnut figs and red onions was roasting. On the palate, after an initial peat fire ignited we had tea-smoked (soy, ginger and a cilantro marinade) salmon. With water we made sweet cured streaky bacon hash with cabbage served with a nutty herb pesto which we washed down with a German Rauchbier (ham- and bacon-like note, rich, slightly sweet but semi-dry in the finish). After nine years in an ex-bourbon hogshead we transferred this whisky into a second fill Spanish oak ex-Oloroso hogshead.

# BESSIE THROTTLES A KIPPER

OLD & DIGNIFIED

CASK NO. 29.259

CHF 315.-



REGION	<i>Islay</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Ex-Oloroso</i>
AGE	<i>21 years</i>
YEAR	<i>1996</i>
OUTTURN	<i>252 bottles</i>
ABV	<i>50.2 %</i>

The initial aroma is beautifully medical, the definition of precision and grace in a whisky. Beyond there are cider apples, wild strawberries, glimmers of passionfruit, iodine tablets, mercurochrome, pineapple jelly, oil paint and putty. Aromatically majestic stuff! Water gives toasted hazelnuts, gorse flowers, brasso and wood polish. Balsamic glaze and a touch of frying pancetta linger in the background with a kippery smokiness. The palate is glossy with peat oils, assorted citrus peels, tea tree oil, tiger balm, a delicate sootiness, black tea, lime oil and a touch of damp chalk. A saline minerality holds everything together with compelling poise. With dilution the palate becomes beautifully saline with notes of black olives in brine, chopped parsley, raw iodine, a lick of antiseptic and limestone. A genuine showstopper. Matured for 19 years in a bourbon hogshead before transfer to a 1st fill oloroso hogshead.

# SMOKY, MALTY MINERALITY

LIGHTLY PEATED

CASK NO. 53.284

CHF 115.-



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>282 bottles</i>
ABV	<i>59.8 %</i>

Imagine a flattering sweet peat smoke which was immediately apparent then add some oysters and scallops cooked on an open fire as well as winter waves sending their iodine rich scent into the salty, misty air and you should get the picture. On the palate neat salty almonds, tangy lemon and lime zest floated in a tide of a 'smoky malty minerality'. With water a little more phenolic at first (petrol and diesel fumes), but soon turning sweeter with roasted marshmallows, and to taste a lightly smoked tuna salad with sweet relish, sweet corn niblets, mayonnaise and honeyed mustard.

# EVENTS

DATE	TIME	CITY	LOCATION
Tuesday, July 2nd	17:00 – 22:00	Solothurn	<b>Social Gathering</b> Historisches Museum Blumenstein, Blumensteinweg 12

# TASTINGS

TIMES  
TASTINGS  
19:00 TO 22:00

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	CITY	LOCATION
Thursday, May 16th	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, May 17th	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, May 22nd	<b>St. Gallen</b>	Militärkantine, Kreuzbleicheweg 2
Thursday, May 23rd	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Friday, June 7th	<b>Lausanne</b>	La Ferme du Désert, Chemin Pierrefleur 74
Wednesday, September 18th	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, September 19th	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, September 20th	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Saturday, September 21st	<b>Lausanne</b>	La Ferme du Désert, Chemin Pierrefleur 74
Friday, September 27th	<b>Triesen/FL</b>	Telser Distillery, Dorfstrasse 67
Wednesday, November 6th	<b>St. Gallen</b>	Militärkantine, Kreuzbleicheweg 2
Friday, November 8th	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, November 13th	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, November 14th	<b>Triesen/FL</b>	Telser Distillery, Dorfstrasse 67
Friday, November 15th	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, December 5th	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, December 6th	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Thursday, December 12th	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, December 13th	<b>Lausanne</b>	La Ferme du Désert, Chemin Pierrefleur 74
Saturday, December 14th	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14

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.

25  
YEARS



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**SMWS Switzerland llc**

Route des Monnaies 19, 1660 Château-d'Oex  
Switzerland

**T +41 62 849 97 40 | [SMWS@SMWS.CH](mailto:SMWS@SMWS.CH)**

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