



# Outturn

**August 2019**  
*SMWS Switzerland*



## WHISKY CHASERS

Flavour hunters rejoice, we're exploring the pleasures of whisky and beer matching. Enjoy fizzy new heights with our new collection of casks and pairing recommendations.



# A GAME OF TWO 'HAUF'S'

The second half of the year has already begun, and for most, the summer holidays are already nearing their end. The current edition of Outturn is intended to provide you with a wee bit of variety and, hopefully, to offer you a couple of new discoveries.

**Cask 46.79: Chocolate, Cream and malted Bali** is ideally suited to a “Hauf’n’Hauf” experiment. If you ever order this in Scotland, you’ll be given a whisky and half a pint of beer. Test this out with a couple of the countless local speciality beers and discover your own combination of perfect harmony. If you feel like it, you can even share your discoveries with the other members via our Facebook page; I’d be delighted if you did.

And to conclude, we’ll be crossing the big

pond: **Cask 140.3: Nik nak woody wack** was distilled in Texas and finished in a first-fill ex-bourbon cask. It therefore has been assigned to the “juicy, oak and vanilla” flavour profile.

Besides our 17 new releases, there are more than 50 other bottlings in our webshop.

So, I hope you all have fun rummaging around and discovering, and I’m already looking forward to the tastings in September.

Yours,

Patric Lutz

# 25 YEARS OF THE SCOTCH MALT WHISKY SOCIETY IN SWITZERLAND

As already mentioned in the last edition of Outturn, we will be celebrating the 25th anniversary of the Scotch Malt Whisky Society in Switzerland during the September tastings. To this end, we have engaged Olaf Meier, who is certainly still a household name for most of our members. He will select the whiskies for the guided tasting beforehand which, to mark the occasion, will all be novelties, and he will also provide a commentary over the course of each evening.

In any case, one part of the tasting will be **Cask 66.156**, exclusively bottled for us. Anticipation being the better part of pleasure, here you will find all the information about this bottling. We will, however, only start selling bottles at the tastings, from the 18th to the 21st of September. From the 22nd of September, bottles will be available in our online shop.

As an additional treat we will receive 12 bottles of **Cask 33.137: Campfire marshmallows on singed sticks**. This whisky, from one of the worldwide best-known distilleries on Islay, will only be available for tasting; no bottles will be sold. What some find so captivating about this distillery, others can't stand at all; which is why everyone who would like to do so can buy a dram of it in addition to the whiskies provided for the tastings.

## YE OLDE HIGHLAND TROPICAL FRUIT MINES

LIGHTLY PEATED

CASK NO. 66.156  
CHF 169.-



REGION	<i>Highland</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>20 years</i>
YEAR	<i>1998</i>
OUTTURN	<i>224 bottles</i>
ABV	<i>51.9 %</i>

We were delighted by the abundantly fruity aroma of this one. Salted banana, peanuts, dried pineapple and preserved lemons were followed by mint humbugs, lamb tagine, salmon gravadlax, lemon thyme, horse stable and menthol tobacco. With a little reduction we found white wine spritzer, camphor, lamp oil, smouldering coal embers, jasmine tea, fruit loops, lychee jam, iron filings and an old hay loft. On the palate we got tropical fruit scented wax, pink grapefruit, clay, cinnamon bark, heather honey, ash-rolled goat's cheese, fig compote and fresh rhubarb. Water added dried tarragon, milk chocolate, tar resin, pears baked in calvados, kiln air, smouldering grist and a kippery finish.



## CHOCOLATE, CREAM AND MALTED BALI

SWEET, FRUITY & MELLOW

CASK NO. 46.79

CHF 139.-

<b>REGION</b>	<i>Speyside</i>
<b>CASK TYPE</b>	<i>2nd fill hogshead</i>
<b>WOOD</b>	<i>Toasted Cask Finish</i>
<b>AGE</b>	<i>21 years</i>
<b>YEAR</b>	<i>1997</i>
<b>OUTTURN</b>	<i>231 bottles</i>
<b>ABV</b>	<i>55.6%</i>

A hedonistic profusion of dried tropical fruit crashed onto the beach amidst coconuts, brazil nuts and dark chocolate that had melted onto the golden sand. Bobbing in the tide we spied an old tea chest packed with jars of golden syrup and tobacco whilst on the warm breeze came the evocative aromas of ground coffee beans and vanilla pods. We were sipping mugs of hot chocolate, lavishly adorned with cream and a dusting of cocoa powder that paired very nicely with the ginger and rhubarb crumble that was drizzled with custard. Through the creamy and velvety textures more tropical fruit appeared as banana, guava and ripe melon combined on layers of banoffee pie and toasted pine nuts. Finally a sprig of mint brought a fresh sensation that merged with apricot yoghurt and pineapple dipped in dark chocolate on the lasting finish. After spending 18 years in an ex-bourbon hogshead this was transferred to a toasted 2nd fill hogshead for the remainder of its maturation.

## CALM AND RELAXING

SWEET, FRUITY & MELLOW

CASK NO. 37.109

CHF 99.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>14 years</i>
YEAR	<i>2003</i>
OUTTURN	<i>258 bottles</i>
ABV	<i>59.4%</i>

Brewing a chamomile, lemon and honey tea, we then added cinnamon-toasted pumpkin seeds to our coconut clusters cereal before grating ginger and orange rinds. A sweet herbal flavour greeted us on the palate neat; stevia, tarragon, sweet basil and cicely and then we 'dressed-up' hot dogs with a sweet chilli sauce by adding honey, red wine vinegar and cocoa powder. With a drop of water it turned into a traditional hot toddy with honey and lemon whilst to taste orange oil, lemon balm and a ginger, carrot and melon juice made us all feel rather laid-back.

## IN THE ABSENCE OF CONVENTION

SWEET, FRUITY & MELLOW

CASK NO. 5.70

CHF 129.-



REGION	<i>Lowland</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Ex-Oloroso Finish</i>
AGE	<i>18 years</i>
YEAR	<i>2000</i>
OUTTURN	<i>232 bottles</i>
ABV	<i>56.3%</i>

The first sniff took us straight to aged riesling wine with a delightfully oily hue. On the second inspection we discovered pineau des charentes, and further to that armagnac. 'Is this whisky?' we thought as calvados now erupted from the glass. Then more familiar notes of roasted chestnuts and dark chocolate emerged alongside apples, sultanas and cinnamon stick. The palate carried a sticky thickness as dried figs joined Black Forest gateau. With water we wandered into aged cider and cherry liqueur with a warm slice of tarte tatin and a dollop of apple chutney. Then oily walnuts continued through to a finish that was heavy with dried orange and coconut. After spending 15 years in an ex-bourbon hogshead this was transferred to a 1st fill oloroso hogshead for the remainder of its maturation.

# TASTEFUL EROTICISM

YOUNG & SPRITELY

CASK NO. 48.108

CHF 69.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>8 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>318 bottles</i>
ABV	<i>60.1%</i>

All on grappa and cut grass to begin. Then toasted seeds, raw barley, chalk, crushed aspirin and turmeric. Delicate notes of quinine, soft waxes, canvas and sheep wool add complexity. Water brings out old ink wells, fabric, long-cupboarded linen, white flowers, tea tree oil, eucalyptus resin, vase water and carnations. The palate displays a tropical edge at first with notes of white jelly beans, clove oil, honeydew melon, rapeseed oil, mineral aspects, aged Loire chenin blanc, green pepper and mustard powder. Add water and out comes sweet lemon barley water, passion fruit, scone mix, lemon jelly, sweet wort, baking soda and a fizzy yeasty note. Some peppery notes in the finish along with tree bark and earth.

# DANCING A DUET

SPICY & DRY

CASK NO. 59.57

CHF 77.-



REGION	<i>Highland</i>
CASK TYPE	<i>New oak hogshead</i>
WOOD	<i>Heavy char #4+ Finish</i>
AGE	<i>10 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>320 bottles</i>
ABV	<i>55.1%</i>

Rich, aromatic, luscious and fragrant were only a few of the adjectives being tossed around the room followed swiftly by descriptors of walnut and hazelnut oil, polished antique oak furniture, fig blackberry jam and spicy caramel shortbread. The taste was that of ginger chocolate cookies and balsamic-glazed carrots. With water very 'liqueur-like' aromas of Galliano and Chambord were followed by dark chocolate and Tia Maria parfait but now with a medium dry finish of wild herbs such as anise, juniper, rosemary and myrtle. After nine years in an ex-bourbon hogshead we transferred this whisky into a heavy charred new oak hogshead.

# HAUF 'N' HAUF FEST

This month, we're all about the joys of pairing a Society whisky with a beer, and celebrating the enhanced enjoyment that we can get by matching one with the other. Find your perfect hauf'n'hauf combination from each of our 12 flavour profiles.

## ESTER FEST:

### YOUNG & SPRITELY & WHEAT BEER

Savour the complementary estery flavours of bananas and pineapples from the wheat beer with a feisty young bourbon-matured dram

## FULL & FUNKY:

### SWEET, FRUITY & MELLOW & BELGIAN KRIEK LAMBIC

Pair the funky flavours of a fermented lambic brew from Belgium with the full-on fruity notes from this flavour profile

## LIGHT & LOVELY:

### SPICY & SWEET & PALE ALE

Easy-drinking and lightly hopped pale ale is the perfect counterpoint for the whisky's prickly spiciness

## THIRST SLAKER:

### SPICY & DRY & LAGER

Quench your summer thirst with a lower strength lager paired with the strong aromas of our Spicy & Dry drams

## FOR ALL SAISONS:

### DEEP, RICH & DARK FRUITS & BELGIAN SAISON

A bold pairing of fruity, spicy Belgian saison beer with this deep and indulgent flavour profile

## DARK & DARING:

### OLD & DIGNIFIED & DUNKEL

Savour our oldest and most distinguished drams along with a smooth, malty dark German lager, to complement the whisky without overwhelming it

## ENTRY LEVEL:

### LIGHT & DELICATE & PILSNER

Waken up your palate with a Light & Delicate dram alongside a refreshing, hoppy pilsner

## SWEET DREAMS:

### JUICY, OAK & VANILLA & IPA

The whisky's refreshing sweetness brings the best out of a more bitter and hoppy Indian Pale Ale

## SUMMERY SEASIDE:

### OILY & COASTAL & CITRUS BEER

Explore how a sharp citrusy beer cuts through the oily mouthfeel and marine notes from this flavour profile

## DARK AND SMOKY:

### LIGHTLY PEATED & STOUT

A deep, rich stout with a creamy head that's light on the hops allows a Lightly Peated dram to shine

## THE DOUBLE P:

### PEATED & PORTER

Dive into a robust pairing of higher strength dark porter with a good blast of peaty goodness

## FULL SHILLING:

### HEAVILY PEATED & 80/- HEAVY BEER

A full-flavoured old school combination with an 80 shilling that's lighter on the hops and heavier on cereal to stand up to our most heavily peated drams



## THERE WILL BE BLOOD ORANGE

DEEP, RICH & DRIED FRUITS

CASK NO. 41.121

CHF 89.-



REGION	<i>Speyside</i>
CASK TYPE	<i>2nd fill barrique</i>
WOOD	<i>Medium charred French Oak Finish</i>
AGE	<i>14 years</i>
YEAR	<i>2004</i>
OUTTURN	<i>247 bottles</i>
ABV	<i>58.9%</i>

A deep, rosy colour is suitably followed by aromas of rosewater, strawberry jam, Turkish delight, retsina pine wine, molten bubblegum, chocolate orange, spiced fig jam, prune eau de vie and a big note of blood orange. With a splash of water there's hessian, milk chocolate, old wine cellars, boal madeira, vanilla sponge, coconut creme brulee, creme caramel, buttermints, pear liqueur and praline. The palate opens on cough medicine, raspberry liqueur, gin and tonic sorbet, pecan pie, tutti frutti, herbal ointments, pastis, liquorice, key lime pie and posh custard. With reduction there's dark fruit-studded muesli, toffee sauce, apple turnover, motor oil, old cracked leather, polished wood, mineral oil and marzipan. Matured for 12 years in bourbon hogshead before transfer to a medium charred, fine grained 2nd fill French oak barrique.

## HAVE SOME MADEIRA MY DEAR

DEEP, RICH & DRIED FRUITS

CASK NO. 112.47

CHF 89.-



REGION	<i>Highland</i>
CASK TYPE	<i>2nd fill hogshead</i>
WOOD	<i>Ex-Madeira</i>
AGE	<i>11 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>284 bottles</i>
ABV	<i>57.1%</i>

Very quiet, almost shy at the beginning, but then layer upon layer of deep aromas appeared; spicy molasses-ginger cookies, succulent prunes, rum and raisin truffles, and honey glazed walnuts. On the palate we were transported to the 'Garden Isle' – subtropical climate, exotic and colourful flora, volcanic soil and enjoyed the perfect aperitif, a glass of Sercial fortified wine. A drop of water and sugar roasted almonds, honey roasted peanuts as well as treacle toffee, flapjacks and black Madeira figs. We then tasted the famous Madeira cake now with well-aged Boal Madeira wine, medium rich palate of dried fruits, full bodied and a good balance between the acidity and sweetness.



# ROLLING IN FRUIT BLOSSOM

SPICY & SWEET

CASK NO. 91.24

CHF 79.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>9 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>215 bottles</i>
ABV	<i>59.8%</i>

An abundance of rose petals rained down and covered a juicy selection of tropical fruit that fused pineapple, mango and banana. A selection of freshly cut flowers brought a perfumed bouquet that touched on heady notes akin to hairspray and boozy fruit punch. Fresh ginger then tingled on the tongue but was soon joined by clementines and sliced red apple before honey was served on rye bread. With water we discovered sandalwood and green sapwood that became balanced by apricot and ginger marmalade on toast. Floral notes of orange blossom and poached pears then merged into cherry liqueur and a zingy glass of grapefruit juice. A sprinkling of sugar cane gave a final layer of sweetness that seamlessly faded into dry wood on the finish.

# FRESH AND SMOOTH

JUICY, OAK & VANILLA

CASK NO. 85.55

CHF 77.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>10 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>207 bottles</i>
ABV	<i>61.0%</i>

An all-encompassing nose found us all fully engaged from the word go – lime tree blossom, chamomile oil, primroses, sweet coconut and vanilla popcorn and the fresh bread aroma of some Champagne as a result of the autolysis (when the wine is in contact with the lees). So let's pop the bottle – sweet and sparkling green grape juice, green tea with lemon and a refreshing barrel-aged dry Riesling. Diluted we got aromas of honeysuckle, juice peaches, as well as creamy, zesty key lime pie which was duly followed on the palate by sweet ripe peaches, honeydew melon and lemon verbena vanilla slices.



## NIK NAK WOODY WHACK

JUICY, OAK & VANILLA

CASK NO. 140.3

CHF 134.-

<b>REGION</b>	<i>Texas</i>
<b>CASK TYPE</b>	<i>1st fill barrel</i>
<b>WOOD</b>	<i>Ex-Bourbon</i>
<b>AGE</b>	<i>4 years</i>
<b>YEAR</b>	<i>2014</i>
<b>OUTTURN</b>	<i>127 bottles</i>
<b>ABV</b>	<i>59.1%</i>

The nose is satisfyingly soft and unfolds like a tempting sweetie in a wrapper. Lots of warm, generously buttered corn bread. Eucalyptus chewing gum, precious hardwood resins, furniture oils, liquorice and antique oak dressers. Goes towards menthol aspects with mint tea and very light, sweet medical touches. Water brings fresh rye bread, orange oils and menthol toothpaste. To taste it is much spicier than the nose suggested. Lots of burning balsa wood, tarry embrocations, hot fennel seeds, grilled artichoke, hot smoked paprika, lemon oils and camphor. Fresh varnish and wood glue as well. After dilution there's fruit jams, lemon curd, dried thyme, sweet BBQ sauce and key lime pie. Still plenty of nibbling spice sloshing about in the depths.

# PART OF THE FURNITURE

OLD & DIGNIFIED

CASK NO. 9.167

CHF 195.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>23 years</i>
YEAR	<i>1995</i>
OUTTURN	<i>218 bottles</i>
ABV	<i>55.0%</i>

Fat, glistening, syrupy green fruits brim from the glass. Yellow herbal liqueurs, tropical fruit chunks, aged mead, citrus oils, herbal resins, roasted chestnut, old dessert wines and camphor. Water shifts things towards salted caramel, white chocolate mousse, eucalyptus oils, pine cones, cough mixtures, red liquorice, charcoal, old leather-bound books, damp sackcloth and melon sweeties. The palate opens on grape must, aged white madeira, pomegranate molasses, strawberry syrups, mango jelly, lime cordial, soft waxes, dried mint, light rancio and hessian. With a delicate drizzle of H<sub>2</sub>O there's pot pourri, barley sugar, wax, muesli, fruit jams, grapefruit pith, orange cocktail bitters and butter biscuits.

## 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.

## MILKING A COWFISH

OILY & COASTAL

CASK NO. 52.28

CHF 89.-



REGION	<i>Highland</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>11 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>231 bottles</i>
ABV	<i>59.6%</i>

A tough nose. Brutal and full on with baking soda, sourdough, fabric, linene, sea greens, lambic ales, citrus peel, raw lemon juice, sheep wool, soy sauce, smelling salts and kelp. Water softens it only slightly with notes of wild gorse, tart gooseberry, forest floor and trampled ferns. Gets animalistic with these notes of goat and cow stable. New leather and bovril. The mouth is pin sharp on green peppercorns in brine, salty lemons, saline porridge, savoury pastry, brioche, salted butter and cooling wort. Water gives lemon curd, salty popcorn, lemon thyme, beach sand, cloves, caraway, salty liquorice, sour cherries, plum sauce, five spice and miso.

## FORAGING THE FOREST FLOOR

OILY & COASTAL

CASK NO. 13.77

CHF 96.-



REGION	<i>Highland</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>12 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>174 bottles</i>
ABV	<i>59.9%</i>

Things are not as they seem. A beguiling aroma of fresh carpet, forest floor, mown lawns, trimmed privet hedges, lemon zest, bath bombs, salted bread, new shoes and freshly laundered towels. Big, emphatic and somewhat unusual. With water there's swimming pools, fragrant mineral salts, sandalwood, beach bonfire ash, dried kelp, mercurochrome and dried lavender. Some wild flowers and 80 shilling ale as well. In the mouth it's all sooty muesli, lychee syrup, icing sugar dusted over beach wood, green peppercorns in brine, sunscreen, cooking oils, leather handbags and eucalyptus toothpaste. Given time and water it reveals mustard powder, old cask staves, hot smoked paprika, tar extracts, waxed canvas and camphor.

## OUT OF LEFT FIELD

LIGHTLY PEATED

CASK NO. 29.257

CHF 259.–



REGION	<i>Islay</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Ex-Oloroso Finish</i>
AGE	<i>21 years</i>
YEAR	<i>1996</i>
OUTTURN	<i>175 bottles</i>
ABV	<i>45.8%</i>

This one is really out of left field – unexpected and unusual – but we all gave it thumbs up – the nose has fruity perfumes riding a tame wave of clean smoke – tar on a raspberry bush, fruity hookahs, salted blackcurrant, crab claws with grapefruit, waxed lemons and melissa – oh, and hospital corridors. The palate is a sharp, citric smoke bomb – the usual soot, tar, ash and liquorice co-existing with astringent fruits – salty lemon, passion-fruit, crab apples and blackcurrant; something slightly mentholic and medicinal – and then a seriously dry finish of ginger, wasabi, leather, humbugs and coltsfoot rock. Single cask samples do not always conform to the template. After 19 years in an ex-bourbon hogshead we transferred this whisky to an Oloroso hogshead for the remainder of its maturation.

## HOSPITAL JUICE

PEATED

CASK NO. 53.269

CHF 109.–



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>280 bottles</i>
ABV	<i>60.5%</i>

A crustacean-encrusted blade of raw salt and peat cuts a swathe from the top of the glass. At its edges coagulates notes of germoline, dettol, sheep wool, fresh oysters stunned with lemon juice and some limey and gravelly minerality. Water dislodges notes of blue peat smoke, smoked mussels, burnt herbs, bacon sizzling in goose fat and smoked German beer. The mouth is pure peat oils. Coal tar soap, hessian, squid ink and mercurochrome all dominate with support from crushed aspirin, TCP, beach pebbles and BBQ char. Water brings an oiliness and magnifies the viscosity. Notes of peated mead, motor oil, smoked bread and natural tar essence all emerge. A burning rosemary bush and some salted pecans in the finish.

## EXQUISITELY PLAYFUL

PEATED

CASK NO. 29.263

CHF 249.-



REGION	<i>Islay</i>
CASK TYPE	<i>2nd fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>20 years</i>
YEAR	<i>1998</i>
OUTTURN	<i>216 bottles</i>
ABV	<i>54.9%</i>

The nose takes you to a Hebridean beach – dying bonfire, wisps of wood ember smoke and ash; the machair behind – then slowly, toffee, vanilla slice and almond croissant sweetness emerges. The smoke is sweet, spicy and exquisitely playful in the mouth – aniseed Liquorice Allsorts, sugar-coated fennel seeds and humbugs, with gentle clove, nutmeg and menthol numbing. With water, the nose discovers hospital corridors and first-aid kits, vapour rub, lemon zest, tarragon and thyme – very clean, subtle smoke. The palate becomes sweeter and softer – Fisherman's Friends, blackcurrant Tunes, burnt twigs and grilled prawn shells, with an effervescent, sherbet lemon finish – fantastically moreish.

## BACK TO THE SUTURE

HEAVILY PEATED

CASK NO. 135.15

CHF 79.-



REGION	<i>Highland</i>
CASK TYPE	<i>2nd fill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>8 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>228 bottles</i>
ABV	<i>57.4%</i>

Coal in a cardboard box, head up a massive, industrial and punchy nose. Full of brake fluid, WD40, chlorine, plasters in a swimming pool, coal scuttle, gauze, mercurochrome, plasticine, TCP, hot charcoal and warm tar. With water there's ash-rolled goat cheese, lemon juice, smoked fish, cullen skink, deep heat, burning driftwood, a petrol station fourcourt, creosote, Mezcal and camphor. The mouth opens with big, herbal peat, as if the peat was not fully dried. Earthy, salty, cod liver oil, salty Greek yoghurt, carbon paper, frying bacon lardons, mustard, fishing nets, hot crab meat and pine resin. With water there's smoked ham, throat lozenges, hot kiln air, salted butter and freshly peated malt.

# 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.–.

25  
YEARS

DATE	CITY	LOCATION
Wednesday, September 17th	<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.



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