



Outturn

October 2019
SMWS Switzerland

FIND YOUR FLAVOUR

Be inspired by Society members and their favourite profiles and explore an exceptional collection of new casks, hand-picked for sensory adventure.



FLAVOUR AMBASSADORS

Our Society founder Pip Hills says, when you're presented with such a formidable array of bottles, where do you start? We thought we'd go out to some of your fellow members to discover what flavour profiles they love to explore – and why.

Raise a glass to the Society's Flavour Ambassadors, flying the flag for variety and celebrating a community of members that – like our whiskies – is all together unique.



YOUNG & SPRITELY

ALASDAIR KYLE

This is one that's very easy to like – and the more you try it, the more you can find within it. With or without a splash of water, it's the perfect gateway to the Society's other flavour profiles.

SWEET, FRUITY & MELLOW

GERALDINE MCELLIGOTT

Maybe I'm just not grown up enough yet for the peated flavour profiles! This is sweet and smooth, rich and substantial, with a little edge to it that leaves me feeling sophisticated.

SPICY & SWEET

GEMMA DAMEN

I love to find cinnamon, cloves and at the same time caramel and toffee in a whisky. Sometimes even on the nose you can't sense it, but when you take a sip there's a lovely sweet surprise.

SPICY & DRY

JAMES HARKINS

I'm a big fan of spicy food and slightly exotic flavours and this flavour profile always has a nice initial

hit before it mellows out on you, it's just a good schwallly!

DEEP, RICH & DRIED FRUITS

SAMSON WONG

I'm really into whisky from sherry casks, it's fruity, delicious and I love to drink it all year round, so any bottling with an orange stripe always stands out for me.

OLD & DIGNIFIED

GEORGE KAMPS

These take time and embody the process of making whisky, the patience and the risk involved, the cask and the aging and finally experiencing the final result after so many years.

LIGHT & DELICATE

LUCA CASSETTA

My tastes changed dramatically after the Society's ambassadors exposed me to different flavours, and I realised that this profile brings delicate and different flavours that can last for a long time.

JUICY, OAK & VANILLA

VIC CAMERON

I love whiskies matured in bourbon barrels, especially when they're from a first-fill cask, giving a real hammering home of vanilla and freshness.

OILY & COASTAL

RACHEL MILLOY

I find this flavour profile something that's easy to relax and chill out with, and it's a good one to offer when you're introducing other newcomers into whisky.

LIGHTLY PEATED

SUSAN NESS

These aromas evoke memories of Highland holidays, sitting by the fire, wet boots outside from hillwalking while we're cosy in the cottage at night-time.

PEATED

NORMAN CHERRY

Peated to me has a kind of subtlety, not too heavy, not too much in your face, sometimes a little bit salty, sometimes sweeter. Add tiny amounts of water until you reach the optimum level.

HEAVILY PEATED

HELEN WELCH

Fantastic smoky, buttery sweetness opened my eyes and taste buds to the pleasures of this flavour profile, and I was instantly in heaven.

Christmas is coming, and it's time to start thinking about what gifts to buy for the important people in your life. Toiletries? Socks? Another pair of slippers? They deserve better than that ...

GIFT MEMBERSHIP



As a member of the SMWS you already know the delights of being part of our all together unique group of whisky lovers. So why not share the Society experience

with your nearest and dearest by giving them the gift of membership this year?

Options start at CHF 80.– and so you can build the perfect gift for your favourite whisky lover. Add a bottle of whisky, a glass or the welcome pack to get them started on their Society journey, it's bound to be the most heart-warming and lips-smacking gift in their stocking this year – and one that keeps on giving.

TO ORDER VISIT

smws.ch/en/gift-membership

WHISKY CALENDAR 2019

Give pleasure with a variety of drams over 25 days, all aged between 8 and 37 years, and representing all 12 of the Society's taste profiles.

TO ORDER VISIT: shop.smws.ch



17 AND 18 JANUARY 2020

BURNS SUPPER



Enjoy a Scottish evening in honour of the national poet Robert Burns. Our ceremony master Robin Laing will lead you through the evening with poems and songs including a bagpipe player.

The price of CHF 110.– includes entertainment, aperitif, three-course menu with lots of “Haggis, Tatties and Neeps” (alternatives available), mineral water and coffee/tea.

BOOK YOUR TABLE NOW

shop.smws.ch



FRIDAY, 17 JANUARY 2020, 19:00

LANDHOTEL HIRSCHEN ERLINSBACH

For members the Landhotel Hirschen offers a special price to spend the night:

Accommodation in a double room
incl. breakfast for 2 persons CHF 175.–

Accommodation in a single room
incl. breakfast CHF 140.–

Hauptstrasse 125, 5015 Erlinsbach

SATURDAY, 18 JANUARY 2020, 19:00

LA TABLE DE URS HAURI BERN

Zeughausgasse 19, 3011 Bern

KISSING A RAINBOW

YOUNG & SPRITELY

CASK NO. 107.17

CHF 78.–



REGION	<i>Speyside</i>
CASK TYPE	<i>2nd fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>7 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>247 bottles</i>
ABV	<i>62.3%</i>

Golden rays of sunshine reflected through fine droplets of elderflower cordial and illuminated fresh hay with a rich and magnificent light. Soft and sweet notes of caramel merged with butter and shortbread to produce creamy textures reminiscent of rice pudding or porridge with a dollop of apricot jam. On the palate a strong sense of pine wood encased dollops of brandy butter and lemon icing on shortcrust pastry with firm tannins that gave perfect support. Water delivered more candied realms as hard-boiled sweets bonded with refreshing chalky effervescence and icing sugar. Dried apple slices instigated soft fruit that thickened into orange marmalade before a sprinkle of grated lemon peel brought a fresh and lasting finish.

TOUCHES A LOT OF BASES

SWEET, FRUITY & MELLOW

CASK NO. 6.33

CHF 89.–



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>12 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>289 bottles</i>
ABV	<i>57.8%</i>

The nose touched a lot of bases – buttery (shortbread, croissants), chocolate fudge and coffee and walnut gâteau – some honeysuckle, vanilla and a hint of Riesling. The palate continued that duality of dark sweetness (brown sugar, chocolate truffles) and a sharper side, (Refreshers, poached pears, pineapple), then some cocoa powder, cardamom and cinnamon dryness to finish. Water brought fruit tart and gummi bears, American cream soda, chocolate ice-cream and Oreos to the nose, while the palate developed star-fruit and fruit Polos (in waxed paper), Cadbury's Swiss Roll and orange Matchmakers – liquorice imps and cigar boxes showed up given enough time in the mouth.

A WAFER A WHILE

SWEET, FRUITY & MELLOW

CASK NO. 112.46

CHF 97.-



REGION	<i>Highland</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Moselle Oak Finish</i>
AGE	<i>14 years</i>
YEAR	<i>2004</i>
OUTTURN	<i>368 bottles</i>
ABV	<i>56.7%</i>

As the sun warmed our skin we drifted away to the smell of 1980's suntan lotion and salty sea air. Oil and buttery notes combined with creamy strawberry yoghurt, that chilled down to multiple scoops of vanilla ice cream precariously perched on a crunchy caramel wafer. Confectured fruit passed by as bubble gum merged with sticky fruit pastries, and joined the malty sweetness of breakfast cereal. Milk chocolate and praline delivered us to a palate of deliberate funk as fermenting fruit wandered helplessly towards scrumpy cider. The fruit matured into cool white wine loaded with ripe banana and mango flavours, just as we awoke to find an empty wafer cone and melted ice cream on the sand. Twelve years matured in an ex-bourbon hogshead before transfer to a French oak hogshead.

WESTERING RHONE

SWEET, FRUITY & MELLOW

CASK NO. 10.180

CHF 98.-



REGION	<i>Islay</i>
CASK TYPE	<i>2nd fill barrique</i>
WOOD	<i>Charred red wine Finish</i>
AGE	<i>8 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>267 bottles</i>
ABV	<i>60.5%</i>

An initial nutty salinity with coastal vigour, mushrooms, juniper and sweet Dundee cake. There's also marzipan, leather satchel, salted peanuts, beach pebbles and salted caramel. The wine influence is rather subtle here, which works well. With water it takes on a rather nettle-like, sauvignon blanc sharpness. There's grass, truffled pasta, salty Greek cheese, capers and green olives in brine. The palate opens on fresh cherries, root beer floats, hessian, strawberry jam, red liquorice, mead and tarry rope. Some hints of oyster sauce, dried cranberries and toasted brazil nuts. With water it's all on wine gums and blackberry tart now. Some dried papaya and orange peel. Then molten rhubarb and custard boiled sweets, fruit and nut chocolate and black olive tapenade. Matured for 6 years in an ex-bourbon hogshead before being transferred to a second-fill charred red wine barrique.

LISTENING TO THE FROG CHORUS

SWEET, FRUITY & MELLOW

CASK NO. G6.9
CHF 279.–



REGION	<i>Lowland</i>
CASK TYPE	<i>2nd fill hogshead</i>
WOOD	<i>Toasted Oak Finish</i>
AGE	<i>38 years</i>
YEAR	<i>1980</i>
OUTTURN	<i>147 bottles</i>
ABV	<i>46.5%</i>

We were fermenting strawberries with vanilla beans, orange peel, almond extract, fresh mint leaves and not to forget plenty (and we mean plenty!) of Spanish-style rum from the likes of Panama or Venezuela. On the palate neat, simple but delicious like moist banana bread drizzled with a warm salted caramel sauce. We were careful when adding water but wow! Imagine sitting in a mahogany and cane deck-chair on the porch of a plantation house listening to the relaxing evening chorus of the whistling frogs. After 36 years in an ex-bourbon hogshead we transferred this whisky into a 2nd fill toasted oak hogshead.

TANGY WITH A TOUCH OF SWEETNESS

SPICY & SWEET

CASK NO. 63.55
CHF 84.–



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>191 bottles</i>
ABV	<i>59.8%</i>

We imagined walking through a fresh fruit market on a hot day with aromas of ripe peaches, pomelos, mangos and lychees. We needed refreshment so sat down at a bar in the market and ordered a spiced fruit smoothie. It was sweet and creamy with a gingery hit at first followed by turmeric and a slightly tart finish. After a drop of water we ordered chia honey lemon cake and banana, mango and peach sorbet and washed it all down with a glass of pink grapefruit flavoured water infused with ripe cantaloupe essence – tangy with a touch of sweetness.

I CAUGHT THE DARKNESS ...

SPICY & SWEET

CASK NO. 76.144
CHF 102.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill barrique</i>
WOOD	<i>Charred red wine Finish</i>
AGE	<i>13 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>237 bottles</i>
ABV	<i>60.0%</i>

The heat of charred wood rises first from the glass. Followed by BBQ sauce, cherry wine, strawberry laces and pocket-warmed fruit loops. A dense stodge of malt loaf with plum jam, stem ginger, mulling spices and cinnamon spiced damson compote. Dilution moves things towards green fruits, wildflowers, apricot preserve, lime jelly and some aged Rioja. Some dark chocolatey must, boiled sweets, curry leaf and old Sauternes. The mouth is full on with red liquorice, new leather, brandy butter, brown bread, beef jerky, black tea and abundance of spice. Water unearths pencil shavings and erasers. Cooking oils, strawberry wine, cloudy cider, black grapes, softmints, baking soda and earthy turmeric. Matured in a bourbon hogshead for 11 years before transfer to a 1st fill charred red wine barrique.

DIGGING UP GINGER

SPICY & DRY

CASK NO. 55.57
CHF 85.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>10 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>281 bottles</i>
ABV	<i>58.40%</i>

We found ourselves amongst grassy meadows and fields of dry, ploughed earth with the sweet smell of pollen in the air. Buttery and creamy textures danced across grapefruit and vanilla rice pudding as notes of tobacco and leather mingled on a palate of ginger and spices. Sweet fruit jelly sweets then appeared with a glass of cloudy apple juice before we added a dash of water. We now found further spice with freshly cut flowers and the soft fruits of oranges, pears and clementines. Oat cakes joined rhubarb crumble garnished with crystallised ginger as honey melted on crumpets. Herbal notes appeared towards the finish where they were joined by thick staves of seasoned oak.

PIRATE SHIP IN A STORM

DEEP, RICH & DRIED FRUITS

CASK NO. 44.116

CHF 81.-



REGION	<i>Speyside</i>
CASK TYPE	<i>2nd fill butt</i>
WOOD	<i>Ex-Oloroso</i>
AGE	<i>8 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>567 bottles</i>
ABV	<i>68.2%</i>

Barrels of rich fruits and sweet spice rolled from the glass like a shipment of rum and raisin ice cream on a storm-torn pirate ship. Nutmeg and cloves united with Brazil nuts, dates and prune juice to create a succulent storm that rained down a torrent of mulled wine and onion gravy. Then fudge, butterscotch and banana bread delivered rich and sweet flavours that cascaded into coffee, orange and truffle oil. With water, pine forests appeared with almonds and walnuts that sweetened into marzipan. Burnt notes of soft brown sugar and singed sultanas married with calvados before ginger and blackcurrants appeared. Finally, maple syrup balanced a finish that was dominated by pumpkin seeds, bitter chocolate and dry tree bark.

THE MARRIAGE OF CANDY AND SANDY

OILY & COASTAL

CASK NO. 10.177

CHF 104.-



REGION	<i>Islay</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>10 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>230 bottles</i>
ABV	<i>62.8%</i>

Delicate notes of spring flowers paved the way with spearmint freshness towards sticky candyfloss and Danish pastries with custard. From there a sweet and savoury duality commenced as salted popcorn and roast chicken on a sandy beach jostled with pancakes with lemon and strawberries. Subtle spices brought rye bread with pink peppercorns and sugar coated fennel seeds whilst delightfully oily textures layered brazil nuts with asparagus fried in butter. Water brought forward more salty and citrusy notes followed by poppy seed coated bread. Then back came the sweetness as white chocolate fused with Black Forest gateau. Finally we found thin slices of parma ham wrapped around cereal bars and a touch of liquorice stick to finish.

25 2019

CASK 66.156
EXCLUSIVELY BOTTLED FOR
25 YEARS OF
THE SCOTCH MALT WHISKY
SOCIETY IN SWITZERLAND



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.

TENTICLES AROUND A WINE GLASS

PEATED

CASK NO. 53.301
CHF 108.-



REGION	<i>Islay</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>10 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>318 bottles</i>
ABV	<i>58.9%</i>

Something was fishy, very fishy as we found ourselves in a market surrounded by pickled herring, peppered mackerel, smoked kippers and other wondrous treats. Sweet smoke flooded the air, a blend of burning heather and beach bonfire, that carried fruit nuances like barbecued apples and pineapple. The fruit broadened into a tropical selection, like a glass of Australian chardonnay with a heavy influence from oak. Fresh oysters and seaweed arrived with a garnish of capers and lemon juice squeezed over crayfish tails. A hint of tar and soot rounded out the finish alongside squid ink and salted dark chocolate.

THE GARDEN SHED OF ENGLAND

PEATED

CASK NO. 137.6
CHF 122.-



REGION	<i>England</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>8 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>230 bottles</i>
ABV	<i>66.0%</i>

A very lean, smoky and crisp nose at first. Things like hot bakelite, bacon fries, smouldering garden bonfires, match boxes and old tool boxes. Hints of sheep wool, cured meats, salt and pepper crisps and - unusually for an English whisky - Haggis pakora! The peat is sinewy, pure and powerful but arrives in a velvet glove. Water unveils preserved lemons in brine, antiseptic and disinfected hospital corridors. The sharpness of citrus and salinity tango perfectly. The mouth is restrained at first - simmering almost. But then bursts open with a white hot blade of peat, buckets of smouldering leaves, ashes, soot and peppered mackerel. A big mix of tar, brine and hessian. With water there's now hints of iodine, brake fluid, WD40 and marmite spread generously on brown toast.



A TRIFLE DELIGHTFUL

SINGLE CASK SPIRITS

CASK NO. LRB1

CHF 93.-



REGION	<i>Cognac</i>
CASK TYPE	<i>Cognac barrel</i>
WOOD	<i>French Oak</i>
AGE	<i>XO</i>
OUTTURN	<i>1565 bottles</i>
ABV	<i>42.5%</i>

A cascade of rich liquid sunset poured from the bottle and clung to the glass with viscous tears of joy. The nose was the very essence of jubilation, a unity of fruit, flowers and boozy things. Apple crumble with a sprinkling of cinnamon, nutmeg and ginger welcomed the viscosity of orange skin and truffle oil with a tart tang of physalis. Musk perfume created a depth that underpinned lavender, jasmine tea and clary sage with a layer of soft putty. Sherry trifle brought along a wonderfully heady dimension that swung towards marmalade on the malty sweetness of warm rye bread. Soft leather gloves handled fresh cherry tomatoes and eucalyptus leaves while the finish hugged the soul with a warming massage of pickled ginger and a fresh caress from grapefruit pith and soft tannins.

NICARAGUAN WD40 DUNDERFUNK

SINGLE CASK SPIRITS

CASK NO. R8.6

CHF 137.–



REGION	Nicaragua
CASK TYPE	Refill barrel
WOOD	Ex-Bourbon
AGE	19 years
YEAR	1998
OUTTURN	264 bottles
ABV	68.9%

The Panel found bananas baked in brown sugar, toasted coconut shavings, pineapple chunks dipped in glue, dunder funk and molten Raclette cheese. Fermenting lemons and gomme syrup were also mentioned. Water brought notes of glossy magazines, ginger biscuits, horseradish, strawberry liqueur, English mustard, new handbags, mint julep, salted caramel and baked turnip. The palate arrived on a mini-tide of sea water and foam shrimps. Evolving further with funky pickled blueberries, poached pear liqueur, banana liqueur, ointment, hessian cloth, overripe pineapple and caramelised brown sugar. With dilution The Panel noted mechanical oils, WD40, cherry lip sweeties, an abundance of esters, pear drops, foam bananas, grog, spun sugar, earthen floors, antiseptic-soaked bandages, fermenting tropical fruits and a slice of brown bread.

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.

EVENTS

DATE	TIME	CITY	LOCATION
17.01.2020	19:00	Erlinsbach	Burns Supper with Robin Laing Landhotel Hirschen Erlinsbach, Hauptstrasse 125
18.01.2020	19:00	Bern	Burns Supper with Robin Laing La Table de Urs Hauri Bern, Zeughausgasse 19

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
Wednesday, November 6th	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Friday, November 8th	Basel	Zunftsaaal im Schmiedenhof, Rümelinsplatz
Wednesday, November 13th	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, November 14th	Triesen/FL	Telser Distillery, Dorfstrasse 67
Friday, November 15th	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, December 5th	Basel	Zunftsaaal im Schmiedenhof, Rümelinsplatz
Friday, December 6th	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, December 12th	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, December 13th	Lausanne	La Ferme du Désert, Chemin Pierrefleur 74
Saturday, December 14th	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, February 5th	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, February 6th	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, February 7th	Basel	Zunftsaaal im Schmiedenhof, Rümelinsplatz
Saturday, February 8th	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, March 13th	Lausanne	La Ferme du Désert, Chemin Pierrefleur 74
Thursday, April 2nd	Basel	Zunftsaaal im Schmiedenhof, Rümelinsplatz
Friday, April 3rd	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Saturday, April 4th	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, May 7th	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, May 8th	Basel	Zunftsaaal im Schmiedenhof, Rümelinsplatz
Saturday, May 9th	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, May 14th	Lucerne	Hotel Schweizerhof, Schweizerhofquai

**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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