



# Outtur

December 2019  
*SMWS Switzerland*



## GATHER IN HAPPINESS

Share a comforting sense of deep happiness: it's the time of year when we celebrate cosiness and conviviality with our Coorie Cask Collection.

# FIRESIDE FAVOURITES



Some of us embrace the darker months, and find our own satisfaction from cosying up, using the diminishing hours of daylight as the perfect excuse to linger over a satisfying dram before heading out to brave the elements.

Not everyone's as welcoming of winter, but however you feel about the turning of the seasons, you can be sure that the Society is looking after your needs with this new Outturn.

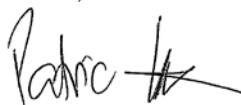
First of all, it's packed with whiskies that scored remarkably highly with the Tasting Panel. Secondly, there's a reason we present whiskies in these styles – because these drams really come into their own in the winter months.

With winter and the approach of Christmas on our minds already, we have no less than three bottlings from our Deep, Rich & Dried Fruits flavour profile. Among them are casks no. **28.43: Muscle-toned heft and punch** and **46.84: Sipping from a velvet Tardis**, which have both had a period of maturation in Oloroso Sherry casks and are packed with the deep, fruity character you'd expect and appreciate at this time of year. Our single grain bottling **G8.10: A trumpet blast in a barrel** is another beauty for the fireside – it spent 29 years in a Bourbon Refill Hogshead.

All of these lean towards heavy fruity winter satisfaction, but this time of year also invites a punchy peated dram, cask no. **53.309: Chestnuts in a peat kiln** is one of the most classic Islay drams for such cravings.

If that doesn't give you something to coorie in with when the darkness falls, there's plenty more in this Outturn to whet your appetite.

Cheers,



Patric Lutz





# BLONDIE BOMBSHELL

YOUNG & SPRITELY

CASK NO. 95.32

CHF 77.-



<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>8 years</i>
<b>YEAR</b>	<i>2010</i>
<b>OUTTURN</b>	<i>229 bottles</i>
<b>ABV</b>	<i>66.0 %</i>

A rather sprightly nose opens on hot cross buns, brandy snaps, ginger cuts and spiced honey drizzled over granola. A rising scent of warm vapour rub emerges along with white stone fruits and newspaper ink. A little dilution brings out cola cubes and iron cordial with cookie dough, golden syrup flapjacks and blondie (as opposed to brownie). The palate is thick and sweet with dried papaya, lime peel, sooty and floral aspects and chunks of honeycomb mixed with bashed up hobnobs. With water there's pecan pie, toasted chestnuts, mandarin liqueur, baking soda and a light water cracker dryness. Some lemon dusted bonbons freshen up the finish.

# INDULGE YOUR SWEET TOOTH

SWEET, FRUITY & MELLOW

CASK NO. 1.214

CHF 89.-



<b>REGION</b>	<i>Speyside</i>
<b>CASK TYPE</b>	<i>1st fill barrel</i>
<b>WOOD</b>	<i>Ex-Bourbon</i>
<b>AGE</b>	<i>8 years</i>
<b>YEAR</b>	<i>2011</i>
<b>OUTTURN</b>	<i>246 bottles</i>
<b>ABV</b>	<i>58.6 %</i>

A very pleasant aroma of perfumed wood, soft peaches, vanilla custard slices and creamed coconut permeated the room and brought a smile to our faces. The taste had plenty of sweet oak, aromatic perfumed rosewater shortbread and Turkish Delight with hazelnuts, pistachios and coconut. When we added water, the scent was that of honey drizzled on pears, as well as Parisian rose and Fancy French macarons. On the palate so incredibly sweet but still remarkably fresh - think of nectar-level honey and ripe perfumed dark sweet cherries dancing around the tongue like a Can-Can performance on stage at the Moulin Rouge.

# WHITE MULLED WINE

SWEET, FRUITY & MELLOW

CASK NO. 48.109

CHF 77.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>7 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>237 bottles</i>
ABV	<i>62.3 %</i>

The nose neat produced plenty of sweet memories like cotton candy ice cream, strawberry and vanilla shortcake and honey-caramelised pears. There was a somewhat rude awakening on the palate with a surprisingly sweet and spicy heat followed by firm tannins in the finish. Let's give it some water – and yes, we were back in dreamland! Rice pudding with cinnamon, star anise and mango as well as the aroma of dry roasted cassia bark giving us now a very different sensation when we tried it. Sweet, warm and cosy just like a white mulled wine with cinnamon, cloves, orange zest and a grating of fresh nutmeg.

# THE REMAINS OF THE HAY

SWEET, FRUITY & MELLOW

CASK NO. 115.10

CHF 81.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>8 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>242 bottles</i>
ABV	<i>59.9 %</i>

A sprawling aroma of peppermint, eucalyptus, cactus flesh, lime boiled sweets, brambles and apple tart. The nose continues to evolve with bark, damp hay, straw, lemon jelly, toasted sunflower seeds, jelly babies and pressed flowers. With water the complexities remains resolute. Notes of fresh wildflowers, hand cream, buckthorn, citrus jams, cotton wool, plasticine, grape must and cough syrup. A rising chalky dryness in the background. The palate opens with mineralic vigour; notes of sourdough bread, nectar, hawthorn, clove rock, jasmine and green tea. Water adds white pepper, dried sage, cedar wood, fruit scones, mint jelly and a lightly sweetened oatmeal.

## A COUTHY TIPPLE

SWEET, FRUITY & MELLOW

CASK NO. 73.105

CHF 110.-



REGION	<i>Speyside</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>15 years</i>
YEAR	<i>2002</i>
OUTTURN	<i>228 bottles</i>
ABV	<i>60.1 %</i>

Soft aromas of damp earth at first with mint tea, white chocolate, Muscovado sugar, tea tree oil and muesli. A clean and fresh nose with hints of strawberry wine and wild raspberries. With water notes of lemon barley water appear alongside buttered cereals, popcorn, subtle waxiness, dried sage, plain scones, old books and damson jam. The palate unfolds with green fruits to the fore, lemon cordial, coal dust, brown bread with lemon infused honey and a twist of white pepper. Reduction adds mint ice cream, sunflower seeds, marzipan, sponge cake and dolly mixtures.

## DAFFODILS CAPTURED IN HONEY

SWEET, FRUITY & MELLOW

CASK NO. 72.67

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>2008</i>
OUTTURN	<i>226 bottles</i>
ABV	<i>56.3 %</i>

A gentle nose, slowly opening from grassy meadows and hay-fields to vanilla ice-cream, pears or apple strudel in custard and marshmallow tea-cakes; also wicker baskets and pencil boxes. The smooth, silky palate combines mellow fruitiness (orange, tutti-frutti, strawberries) with sweet things (glazed donuts, candy floss, chocolate-coated raisins) and flickering twinkles of liquorice, pepper and wood on the finish. The reduced nose – elegant and easy-going – a polished wooden counter in an ice-cream parlour; honey with a memory of sun on daffodils. The palate now much more balanced and integrated – still syrupy, but with hints of citrus and warming spice to complicate it.

# KNICKERBOCKERS AT A WEDDING

SPICY & SWEET

CASK NO. 6.32

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>325 bottles</i>
ABV	<i>58.6%</i>

The nose had a sophisticated and subtle combination of toffee, honey and cola cubes, lemon tart, rosewater, apricot jam and peach schnapps. The palate was textured and complex – sweet, tangy and bright, but with deeper underlying notes; we got rum and raisin ice-cream and melted dark chocolate, with teasing nips of chilli, clove, aniseed and ginger to finish. We found the reduced nose rewarding and ‘classic’ – dried papaya, pineapple, chocolate orange and a mixture of flowers and fruitcake that evoked weddings. The reduced palate was tasty and sweet – chocolate, fudge, toffee, banana chips and knickerbocker glory, with cinnamon swirls coming later.

# SPLINTER-STUDDED SPANKING

SPICY & SWEET

CASK NO. 39.185

CHF 98.-



REGION	<i>Speyside</i>
CASK TYPE	<i>New oak hogshead</i>
WOOD	<i>Heavy char #4+ finish</i>
AGE	<i>12 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>258 bottles</i>
ABV	<i>59.5%</i>

Unexpected softness. All on leather polish, cherry syrup, new shoes, face cream, red fruit sweeties, strawberry jam, clove rock, brylcrem, ointments, graphite oil, minerals and mint choc chip ice cream. A splash of water and out comes cream of mushroom soup, vegetable stock, lime leaf, strawberry laces, raspberry jam, warm scones, cookie dough and a big, cream-stuffed chocolate éclair. The mouth is all sweetness and texture with butterscotch, spiced breads, cured meats, honey, menthol mouthwash, wood spices, cinnamon dusted hot cross buns, ink, carbon paper, rancio, a light tarriness and herbal resins. Dilution offers up pine needles, syrupy old ointment, banana liqueur, varnish, extractive wood oils, precious hardwoods, the inside of a newly made guitar, mustard seeds, pot pourri, dried herb mix and old Chartreuse. Matured for 10 years in bourbon hogshead before transfer to a heavily charred new oak hogshead.

# A BARE FLOWER IN THE BREEZE

SPICY & SWEET

CASK NO. 54.69

CHF 94.-



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>189 bottles</i>
ABV	<i>61.1 %</i>

An unusually aromatic example of this distillery noted the panel. Aromas of lanolin, scented candles, sandalwood and fresh linen greeted us at first. Followed by fizzy snake sweets, green apples, ink, sunflower oil and dry cider. With water we found notes of butter biscuits, vanilla cream, maple syrup and posh porridge. Also more blatant fruity notes such as kiwi, nectarine, melon and mango slices. To taste this one was full of wildflowers, wood spices, chopped fresh herbs, red lace sweets, lavender oil and a wee bite of green pepper. Water brought buttery brown toast, dried apricots, plum wine, mango chutney, white pepper, spice cake and an earthy turmeric note.

# WAKY WAKY!

SPICY & DRY

CASK NO. 77.58

CHF 94.-



REGION	<i>Highland</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>11 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>251 bottles</i>
ABV	<i>58.6 %</i>

A full dose of wood delivered aromas that blended buttery notes with charred tannins as fresh grass emerged from the trees. The palate brought a fiery spice that exploded in the mouth before hay and barley bound with leather. With water however, it was coconut and digestive biscuits that dominated alongside the exotic fruits of mango, pineapple and guava. The heat had now sweetened to ginger cake with salted caramel and the soothing spices of nutmeg and cloves. Warm granary bread arrived with melted butter and the soft notes of porridge oats. A mouth-coating sweetness lasted through to the finish where it was joined by fine wood and apple bitters.



# MUSCLE-TONED HEFT AND PUNCH

DEEP, RICH & DRIED FRUITS

CASK NO. 28.43

CHF 94.-



REGION	<i>Highland</i>
CASK TYPE	<i>1st fill butt</i>
WOOD	<i>Ex-Oloroso</i>
AGE	<i>11 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>609 bottles</i>
ABV	<i>59.6%</i>

The nose had muscle-toned sherry robustness - prune juice, cinder toffee, treacle tart, dried figs, raisins and sweet wine and molasses cake from Madeira. The penetrating palate offered treacle toffee, Liquorice Allsorts and Eccles cakes; tar, cassia, intense mocha and hints of mushroom risotto umami. Water emphasised fruit on the nose - roasted peach (with brown sugar), dried apricot and flambeed banana - also toasted coconut, nut brittle and sea-salt and caramel dark chocolate, with woody nutmeg and cinnamon spice haunting the finish. The palate, now sweet and chewy, had coconut and chocolate (Macaroon bars) with balancing espresso, prune and mature oak lending heft and punch.

# SIPPING FROM A VELVET TARDIS

DEEP, RICH & DRIED FRUITS

CASK NO. 46.84

CHF 119.-



REGION	<i>Speyside</i>
CASK TYPE	<i>2nd fill butt</i>
WOOD	<i>Ex-Oloroso Spanish oak finish</i>
AGE	<i>17 years</i>
YEAR	<i>2002</i>
OUTTURN	<i>504 bottles</i>
ABV	<i>58.7%</i>

Pure ancient balsamic, sultana puree, sweet black coffee, chai tea, star anise, five-spice, aged plum wine, pine resin, damp hessian in a dunnage warehouse, sweet black cherries, caramelised muscovado sugar and aged sauternes. Superb notes of rancio increase with time. Water brings out subtle notes of onion seed, lemongrass and coriander leaf. Then foie gras on rye bread, orange oils, cocktail bitters, passion fruit syrup and aged Navy rum. The palate is superbly slick and rich. Natural tar extracts, bitter espresso, molten dark chocolate, cherry cola, cranberry jus, walnut wine, aged pu-erh tea, cannabis resin, Bovril, eau de vie and pre-phyloxera Marmite. With water there's pastis, liquorice sauce, herbal extracts, rosewater, sweet Gewurztraminer, melon syrup and pomegranate molasses. This was matured for 15 years in an oloroso sherry butt then transferred into a second-fill ex-oloroso Spanish oak sherry butt to add an extra layer of velvety complexity.

*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](https://smws.ch/en/gift-membership)

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](http://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

## A SPANISH SPICE WHACK

DEEP, RICH & DRIED FRUITS

CASK NO. 54.77

CHF 159.-



## A TRUMPET BLAST IN A BARREL

OLD & DIGNIFIED

CASK NO. G8.10

CHF 167.-



REGION	<i>Speyside</i>
CASK TYPE	<i>1st fill hogshead</i>
WOOD	<i>Ex-Pedro Ximenez finish</i>
AGE	<i>21 years</i>
YEAR	<i>1997</i>
OUTTURN	<i>210 bottles</i>
ABV	<i>53.7%</i>

Perfumed notes of lavender and violets blended with barley water and demerara sugar before nutmeg and Jamaica cake suggested heavier intentions to come. The solid wood of a polished mahogany door then swung open to allow a cascade of spiced rum and herbs to flow forth. Cinnamon, cloves and fresh ginger delivered a solid thump followed closely by an avalanche of burnt raisins, sweet tobacco and sugar coated fennel seeds. Water produced a cloud of spicy incense smoke that wafted over Turkish delight and polished cowboy boots. Black pepper and pink peppercorns tingled into dried papaya and rich fruitcake before vanilla ice cream and caramel wafers rounded out the finish. After spending 19 years in an ex-bourbon hogshead this was transferred to a 1st fill Pedro Ximenez hogshead for the remainder of its maturation.

REGION	<i>Lowland</i>
CASK TYPE	<i>Refill hogshead</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>29 years</i>
YEAR	<i>1989</i>
OUTTURN	<i>217 bottles</i>
ABV	<i>57.5%</i>

The nose started with fresh laundry flapping over a chamomile lawn, then banana toffee, butterscotch, Crunchie bars and apricot flan; finally reaching sawdust and polished wood. The palate was as intense as a trumpet blast in a barrel – spiced pumpkin pie, barbecued banana rolled in cinnamon and muscovado, toasted coconut and vanilla; the finish tingled with coffee, rolling tobacco and oak. The reduced nose released more coffee and mocha notes – also fig yoghurt, berry compote, Toffifee and sawmills. The palate continued its tongue-tingling intensity – but the dark brown sugar, toffee, gingerbread and honeyed oak combined to create a beautifully balanced harmony.

# MIND-ALTERING HUGS

OLD & DIGNIFIED

CASK NO. G7.15

CHF 199.-



REGION	<i>Lowland</i>
CASK TYPE	<i>New oak hogshead</i>
WOOD	<i>Heavy toast medium char finish</i>
AGE	<i>34 years</i>
YEAR	<i>1984</i>
OUTTURN	<i>231 bottles</i>
ABV	<i>57.2 %</i>

Rich and opulent aromas of blood oranges and mead surrounded bundles of sweet pencil shavings and ripe banana to provide a cozy, snug welcome. Wafts of fermenting apples suggested heady spirits of calvados, armagnac and spicy Jamaican rum whilst the light oils of aged Riesling brought great depth of texture. The palate was dark and treacly with prune juice and sticky toffee pudding before baked apple crumble arrived with plenty of aged wood. With water, a burst of candied fruits, pecan nuts and spice embraced our senses. Then, as we closed our eyes, we found perfect contentment amongst maple syrup, marmalade and vanilla sponge cake served with fine Tokaji dessert wine. After spending 32 years in an ex-bourbon hogshead this was transferred to a new oak hogshead for the remainder of its maturation.

# CHOCOLATE BOURBONS

JUICY, OAK & VANILLA

CASK NO. 72.79

CHF 97.-



REGION	<i>Speyside</i>
CASK TYPE	<i>New oak hogshead</i>
WOOD	<i>Heavy char #4+ finish</i>
AGE	<i>11 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>245 bottles</i>
ABV	<i>58.9 %</i>

Aromas of fresh wood with a heavy layer of sweet char belled from the glass alongside thick coconut and vanilla to create a made-in-the-USA quality. Familiar notes of banana flambé, caramel and dried cranberries merged with pink peppercorn spice and maple syrup to give the impression of dry rye whiskey over sultanas. Water released milky textures that morphed into cocoa and praline with the oiliness of toasted pine nuts. Heavier flavours presented truffles and burnt toffee served beside warm cognac and gingerbread. More sweetness followed as fudge, chocolate and honey combined with toffee apples and spiced rum whilst mahogany dominated the finish with a thick layer of beeswax polish. After spending 11 years in an ex-bourbon hogshead this was transferred to a heavily charred new oak hogshead for the remainder of its maturation.



# 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.

# SLUBBING BILLY AND SPOTTED DICK

LIGHTLY PEATED

CASK NO. 93.121

CHF 105.-



REGION	<i>Campbeltown</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>10 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>208 bottles</i>
ABV	<i>59.7%</i>

An interesting nose - cheap chocolate and puff candy at seaside fairgrounds, pumpkin seed oil, an apothecary and a retired Slubbing Billy\*. There's also a hint of smoke if you persevere. The palate definitely gets ash and medicinal smoke but it's reasonably urbane and perfectly counterpoints the cascade of sweetness in the mouth (Crunchie bars, marshmallows in a chocolate fountain). The reduced nose finds creosote, burnt twigs dipped in honey, fruit slice, spotted dick\*\* and well-fired rolls. The reduced palate is a great balance of chocolate bun sweetness with all the make's characteristic masculinity, tar, oak, spice and restrained smoke.

\*an old-fashioned mechanical apparatus for twisting cotton or wool threads

\*\*a British pudding made with suet and dried fruit

# CHESTNUTS IN A PEAT KILN

PEATED

CASK NO. 53.309

CHF 110.-



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>268 bottles</i>
ABV	<i>60.5%</i>

A sweet and perfumed smoke wrapped around malting barley and roasted chestnuts in a peat fired kiln. The tingle of wasabi and salt and vinegar crisps carried seaside connotations with rock pools and tarry ropes beside an old pier. Scented smoke continued and enveloped lobster and cod meat, touching on medicinal tones, as we ventured onto the palate. Sticky heather honey joined hazelnuts and the richer sweetness of maple syrup in lapsang souchong tea. Burnt gorse brought a woody smoke, reminiscent of garden bonfires, that perfectly shrouded a finish of salted caramel and burnt fudge.

# A THIGH-SLAPPING DRAM

PEATED

CASK NO. 33.138  
CHF 239.-



REGION	<i>Islay</i>
CASK TYPE	<i>2nd fill butt</i>
WOOD	<i>Ex-Oloroso</i>
AGE	<i>12 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>615 bottles</i>
ABV	<i>60.9 %</i>

Nose - brandy snaps, cafe noir biscuits, dark toffee, Oddfellow sweets, liquorice, treacle, molasses and crispy mackerel skin grilled over peat. Palate - visceral sweet smoke, burnt twigs, raisins, dark chocolate and Lapsang Souchong - a mouth-filling, lip-smacking, cockle-warming, thigh-slapping dram. The nose turns sweeter with water - maple syrup and brown sugar - but there's a coal-fire in a wood-panelled room or a bucket and spade on the beach by a tarry driftwood bonfire. Now the palate balances maple candies, treacle toffee and sugar-coated fennel seeds with pipe dottles, medicinal notes and tying leather thongs with your teeth - you can provide the back story!

*Due to the level of demand, there will definitely not be enough for everyone. Therefore, we will be drawing lots. All names that we receive by 14 December 2019 by email will be included in the draw, from which we will pick the 30 lucky members who will each receive one bottle.*

# EMERALD-MASKED TRIPLE THRILL

SWEET, FRUITY & MELLOW

CASK NO. 97.22  
CHF 679.-



THE VAULTS COLLECTION

REGION	<i>Lowland</i>
CASK TYPE	<i>1st fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>29 years</i>
YEAR	<i>1990</i>
OUTTURN	<i>145 bottles</i>
ABV	<i>57.5 %</i>

We could be in Ireland... but we aren't. Where we are is a damp old dunnage warehouse. Out in the borderlands on a sad and quiet day. The rain is falling and a mix of wine cellar damp and moist forest petrichor rises up. But it's all trickery because out of this earthy meridian explodes a fountain of exotic fruits and tropical lushness. Mango, lime, guava, passion fruits, papaya, cider apple, ripe banana, pineapple... if you can wear it on your head in the Caribbean it's in here. Feed it water and it flings a coconut and vanilla infused creme brulee right back at you. The taste is creamy, thick, vanilla-scented custard sweetened with old marsala and dotted with mango chunks. Someone with deep pockets pops a 1986 SGN Rangen Riesling. Water takes us full circle and teases back the earthiness. There's dried, leafy mint, white chocolate, dried cranberries and banana chips. A handful of trail mix for your long journey home.

## DOUBLE PLUS GOOD

JUICY, OAK & VANILLA

CASK NO. 72.78

CHF 499.-



THE  
VAULTS  
COLLECTION

## BEAUTY BEYOND SKIN DEEP

OLD & DIGNIFIED

CASK NO. 24.139

CHF 1999.-



THE  
VAULTS  
COLLECTION

REGION	<i>Speyside</i>
CASK TYPE	<i>2nd fill barrel</i>
WOOD	<i>Ex-Bourbon</i>
AGE	<i>34 years</i>
YEAR	<i>1984</i>
OUTTURN	<i>194 bottles</i>
ABV	<i>54.0 %</i>

It's the flowers that strike first. Whole baskets of them. Then dried apricot, mixed dried fruits in a cake mix, an old dessert wine such as long-aged, sweet Loire Chenin. Some molten custard creams from a warm pocket, a wee nibble of fresh oak and then pure mango juice. Water brings huge waves of flavour. Abundant tropical fruits, tonka beans, fruit salad in syrup, booze macerated vanilla pods and assorted dried berry fruits. The embodiment of 'syrupy'. It arrives in the mouth like ancient cognac - rancio-laden and spruced with waxes and polish. Then wee notes of raspberry jam, peach, apple, pineapple and other fresh fruits. Vanilla cheesecake with a leafy herbal freshness to balance it out. With water it becomes supremely mellow and mouth coating. Molten brown sugar, watermelon and lime curds. Seductive and beautiful to the end.

REGION	<i>Speyside</i>
CASK TYPE	<i>Refill butt</i>
WOOD	<i>Ex-Sherry</i>
AGE	<i>30 years</i>
YEAR	<i>1989</i>
OUTTURN	<i>559 bottles</i>
ABV	<i>46.9 %</i>

It quivers in golden, glistening stillness to begin. But it climbs up the glass. Slow and sure. Breakfast is served! Maple bacon, pancake batter, cranberry gravy, chocolate chip cookie dough in mid-bake. Some musty oranges, tempered by uber-ripe cantaloupe melon. We're a long way from the days of old for this distillery, but we're also closer to its true, stodgy, thick and loveable heart. Water gives us golden sultanas, fruit load, seed breads and toasty, buttery, comforting warmth. A glow of golden syrup comes drizzling from on high. In the mouth it rolls in like a wave of sweetened squirty cream. Syrups, dark fruit extracts, brown sugar caramelising in a pan with butter. Warm brioche, croissants freshly liberated from a hot oven, hazelnut chocolate spread, earthy, subtle wood spices and little teaspoons of treacle. Water lifts up the earth, the forest freshness, the dusty rafters and the tobacco pouches. It's all rather emotional in the end. What was, what is and what's been lost..

# LET THE TEMPEST TOUT AN' BLAW!

PEATED

CASK NO. 53.308

CHF 599.–



REGION	<i>Islay</i>
CASK TYPE	<i>Refill butt</i>
WOOD	<i>Ex-Sherry</i>
AGE	<i>30 years</i>
YEAR	<i>1989</i>
OUTTURN	<i>186 bottles</i>
ABV	<i>52.0 %</i>

A true rarity to find this distillery, not only at such an age but also out of this cask type. The nose opens to a whole smokehouse full of salmon, buttery kippers, cullen skink, lobster and creel nets stacked by a blustery harbour and the sensation of sheltering from the rain while sooking the brains from still-hot langoustines. The still vocal sherry lends a chocolatey edge as well, bitter cocoa and damp earthen floors with maderia and marzipan sweetness. Beyond there's smoked German Rauchbiers, thousand island dressing and green olives bobbing in oil-slicked brine. Reduction enhances the coastal edges. Flint-sharp and storm lashing salinity wraps around your tongue bringing with it a taut medicinal and preserved lemon streak. In the mouth the texture is incredible. The warmth of peat embers; a gale outside; churning weather systems; surf-drenched beach pebbles and a fragrant suggestion of heather turf. Add water and it's green and black olives, antiseptic, molten, sherry-infused peats, fragrant citrus and herbal teas. A dram for the ages!

## 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	<b>Erlinsbach</b>	<b>Burns Supper with Robin Laing</b> Landhotel Hirschen Erlinsbach, Hauptstrasse 125
18.01.2020	19:00	<b>Bern</b>	<b>Burns Supper with Robin Laing</b> 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
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
Wednesday, February 5th	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Thursday, February 6th	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, February 7th	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Saturday, February 8th	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, March 13th	<b>Lausanne</b>	La Ferme du Désert, Chemin Pierrefleur 74
Thursday, April 2nd	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, April 3rd	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Saturday, April 4th	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, May 7th	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, May 8th	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Saturday, May 9th	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Wednesday, May 13th	<b>St. Gallen</b>	Militärkantine, Kreuzbleicheweg 2
Thursday, May 14th	<b>Lucerne</b>	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.



**For more recent news, follow us on Facebook:**  
[www.facebook.com/smwsswitzerland](http://www.facebook.com/smwsswitzerland)

**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)**

[www.smws.ch](http://www.smws.ch)

 [www.facebook.com/smwsswitzerland](http://www.facebook.com/smwsswitzerland)