

Outturn

May 2020
SMWS Switzerland



FIND YOUR SPIRIT ANIMAL

Let's go flavour hunting ... join us for an enjoyable exploration as we delve into this wildly diverse selection of new casks.

WWW.SMWS.CH

BRINGING THE FESTIVAL TO YOUR HOME

The May Outturn with lots of festival bottlings, even though no festivals can take place. Naturally, this gave rise to the question of whether the bottlings should be sold or put to one side for 2021. The society let the members vote on this on Facebook, and over three-quarters of the members were in favour of the bottles being released this year.

We would also like to present the book entitled 'The Founder's Tale' (only available in English). Find out all about Pip Hills, the founder of the society, and how the society developed to become the world's leading whisky club. It is a great read that we recommend enjoying whilst sipping a dram from distillery 1; **1.222: Tarte tatin and Eton mess.**

The tasting sessions have been planned up to the end of the year. We will inform you by email or in the newsletter if there are any last-minute changes, depending on the situation. I deliberately decided not to cancel everything or put all our plans on hold because I personally aim to return to a new normality soon. I really miss being in contact with you all in person and talking to you, dear members.

I wish you good health and hope you are enjoying life despite everything that is going on.

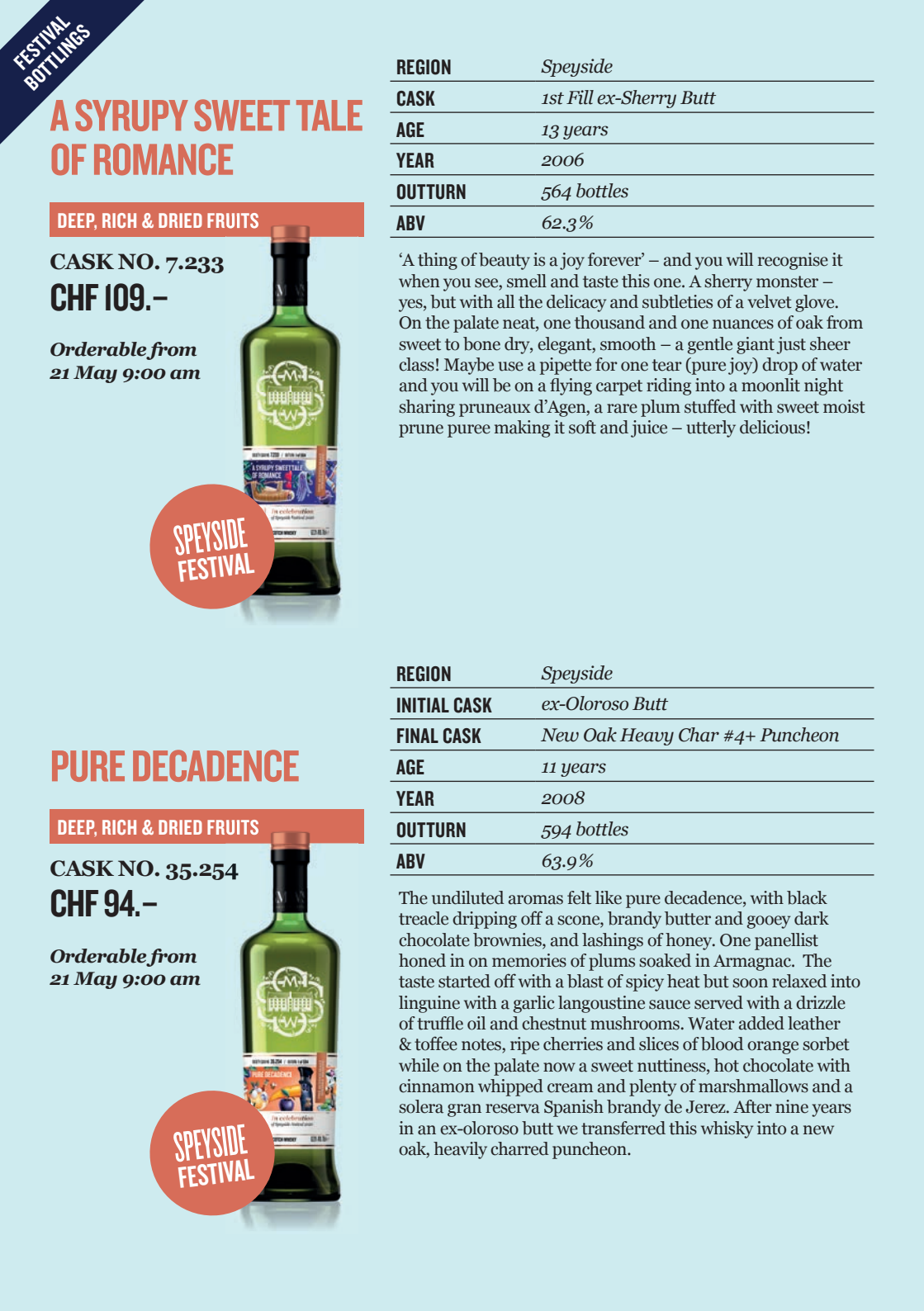
Warmest wishes

A handwritten signature in black ink, appearing to read 'Patric Lutz', with a stylized flourish at the end.

Patric Lutz

THE SCOTCH
ESTD THE VAULTS
MALT WHISKY SOCIETY
LEITH, SCOTLAND





A SYRUPY SWEET TALE OF ROMANCE

DEEP, RICH & DRIED FRUITS

CASK NO. 7.233
CHF 109.-

Orderable from
21 May 9:00 am



REGION	Speyside
CASK	1st Fill ex-Sherry Butt
AGE	13 years
YEAR	2006
OUTTURN	564 bottles
ABV	62.3%

‘A thing of beauty is a joy forever’ – and you will recognise it when you see, smell and taste this one. A sherry monster – yes, but with all the delicacy and subtleties of a velvet glove. On the palate neat, one thousand and one nuances of oak from sweet to bone dry, elegant, smooth – a gentle giant just sheer class! Maybe use a pipette for one tear (pure joy) drop of water and you will be on a flying carpet riding into a moonlit night sharing pruneaux d’Agen, a rare plum stuffed with sweet moist prune puree making it soft and juice – utterly delicious!

PURE DECADENCE

DEEP, RICH & DRIED FRUITS

CASK NO. 35.254
CHF 94.-

Orderable from
21 May 9:00 am



REGION	Speyside
INITIAL CASK	ex-Oloroso Butt
FINAL CASK	New Oak Heavy Char #4+ Puncheon
AGE	11 years
YEAR	2008
OUTTURN	594 bottles
ABV	63.9%

The undiluted aromas felt like pure decadence, with black treacle dripping off a scone, brandy butter and gooey dark chocolate brownies, and lashings of honey. One panellist honed in on memories of plums soaked in Armagnac. The taste started off with a blast of spicy heat but soon relaxed into linguine with a garlic langoustine sauce served with a drizzle of truffle oil and chestnut mushrooms. Water added leather & toffee notes, ripe cherries and slices of blood orange sorbet while on the palate now a sweet nuttiness, hot chocolate with cinnamon whipped cream and plenty of marshmallows and a solera gran reserva Spanish brandy de Jerez. After nine years in an ex-oloroso butt we transferred this whisky into a new oak, heavily charred puncheon.

HIGHLY ENTERTAINING!

OILY & COASTAL

CASK NO. 52.32
CHF 99.-

Orderable from
21 May 9:00 am



HIGHLAND
WHISKY
FESTIVAL

REGION	<i>Highland</i>
CASK	<i>1st Fill ex-Bourbon Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>245 bottles</i>
ABV	<i>58.2%</i>

We found ourselves near the coast starting with harvesting barley fields by the sea, tarry ropes at the end of a pier and ocean waves crashing on rocks. The taste was like Dublin Bay prawns with langoustines and crab claws prepared with extra virgin olive oil, fresh chopped parsley and a pinch of rock salt. With a dash of water we were making a Thai sweet chilli sauce while at the same time crispy butter toffee and fresh wasabi peas using sweet rice wine, rice vinegar and dry mustard powder. On the palate a sweet and salty honey nut party snack – highly entertaining!

FOR SHARING WITH GOOD COMPANY

SPICY & SWEET

CASK NO. 93.129
CHF 105.-

Orderable from
21 May 9:00 am



CAMPBELTOWN
MALTS FESTIVAL

REGION	<i>Campbeltown</i>
CASK	<i>1st Fill ex-Bourbon Hogshead</i>
AGE	<i>10 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>225 bottles</i>
ABV	<i>57.9%</i>

Fresh melon with honey and Parma ham aromas, which become strawberry laces, sherbet and eau de vie. To taste it's very sweet and fruity - peach, banana, orange - with fresh cream. There's also a hint of peat in the background. Adding water brings a heady autumnal feel and it seems older than its years. Newly baked apple pie crust with sugar and a light custard together with peaches, lemon and fresh herbs on the nose. The mellow and sweet taste delivers with strawberries and cream, cherry liqueur chocolate, and peppermint fondant chocolate. One for sharing with good company.

FESTIVAL
BOTTLEINGS


MAKE MOINE
A DEVIL!

HEAVILY PEATED

CASK NO. 10.190
CHF 102.–

Orderable from
25 May 9:00 am
max. 1 bottle
per member

ISLAY
FESTIVAL




COLLATERAL
DRAMMAGE

PEATED

CASK NO. 29.270
CHF 119.–

Orderable from
25 May 9:00 am
max. 1 bottle
per member

ISLAY
FESTIVAL



REGION

Islay

CASK

2nd Fill ex-Oloroso Butt

AGE

6 years

YEAR

2013

OUTTURN

616 bottles

ABV

61.1%

There's mountains of silage, freshly poured bitumen, boilers belching smoke, molten tar erupts from a gnarled peat bog and winged demons season the land with black pepper and slices of spicy salami while noshing down smouldering jeroboams of pickled onion Space Raiders! With a water comes a tidal surge of briny disinfectant, peat bricks are bobbing about the inside of your car while the engine bursts into flames and molten putty oozes from the dashboard. The sky opens and down comes an apocalyptic rain of petrol and kippers. The Devil's sherry bodega is open for business! As you drown your mouth floods with kipper eau de vie, burnt pencils, oozing mechanical oils, a stray bicycle inner tube and globules of iodine-laced paraffin wax. Some water dilutes things to reveal an ocean of soot, molten tractor fumes, olive tapenade cut with malt vinegar and flaming farmyard peat embers. The finish is long and tinged with the end of the world!

REGION

Islay

CASK

2nd Fill ex-Bourbon Barrel

AGE

8 years

YEAR

2011

OUTTURN

216 bottles

ABV

58.8%

A surprisingly mature and confected nose full of pink peppercorn warmth then foam shrimps, crab sticks, hot langoustines, freshly chopped herbs and dazzling medicinal sharpness. There's a wee exotic aspect such as lemon and ripe mango, along with barley water, smoked herbal teas and freshly baked, salty bread. A splash of water brings out rosemary, black and green olives, lemon juice, farmyard, soy sauce, smoked sea salt and kiln smoke. The palate opens with a superbly textural swoosh of tar, seawater, mineral salts and a gutsy, rough and ready medical splurge. Some crushed aspirin, bath bombs, cod liver oil and scented beach flowers. Reduction brings a sluice of olive oil mixed with brine, raw antiseptic, iodine drops, TCP, kippers, a lick of sweet vanilla, tar liqueur and a rather rustic, gentian-flecked peatiness.

BACK TO THE SUTURE

PEATED

CASK NO. 53.319
CHF 119.-

*Orderable from
25 May 9:00 am
max. 1 bottle
per member*



ISLAY
FESTIVAL

REGION	<i>Islay</i>
CASK	<i>Refill ex-Bourbon Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>261 bottles</i>
ABV	<i>58.2%</i>

A hearty fusion of cough syrups and peated armagnac! Add to this lemon-infused olive oil, sardines in brine and many surreptitious hospital aromas peeping around the corner. A trip to the body shop (car and human variety), WD40 sprayed over an oyster, fish sauce and Thai basil, then a smouldering pot of kedgeree smothered in lashings of petrol. Water gives it a rather botanical set of aromatics, smouldering flowers, grist, smoked cereals, star anise, jasmine tea, asparagus soup and medicated Vegemite. The palate opens with a blast of anthracite smoke, lime essence and an all-out assault of medicine, tinctures and ointments. Disinfectant soaked bandages swaddle the tongue! Some farmy cider apples and smoked salty mead notes. Waters gives us oily sheep wool, smoked peaches, raw seawater, malt vinegar-soaked newspaper and lemon-tinged disinfectant. Mighty stuff!

REGION	<i>Islay</i>
CASK	<i>Refill ex-Sherry Butt</i>
AGE	<i>14 years</i>
YEAR	<i>2004</i>
OUTTURN	<i>489 bottles</i>
ABV	<i>62.5%</i>

A collective 'ooooohhhh...' then awed hush from the Panel as we encountered mushroom-accented cough mixtures before a big enveloping hug of old school, oxidative sherry. Touches of aged sherry vinegar, bitter chocolate, damp earthen floored dunnage, pipe tobacco, hessian, lamp oil, game meats and Dundee cake. A curtain of luscious rancio drawn across everything. Add water and there's dates, prune juice, sooty chimney dust, beef stock, miso broth, very old balsamic, strawberry laces, pinecones, petrichor, trampled ferns and blackcurrant cordial. Some pickled walnuts and bitter espresso too. The mouth is divine! Old salty solera wood, bitter herbal essences, cumin powder, rye bread, ginger and nibbling tannins. With water there's mole sauce, robust nuttiness, the salinity of surf-washed pebbles, green walnut wine, herbal medicines, caramelised brown sugars, tarragon and celery salts. Pure, filthily wonderful, old-style sherried perfection!

NEW ACQUAINTANCE

DEEP, RICH & DRIED FRUITS

CASK NO. 10.188
CHF 138.-

*Orderable from
25 May 9:00 am
max. 1 bottle
per member*



ISLAY
FESTIVAL

FESTIVAL
BOTTLINGS

ESSENCE OF GELFLING

OLD & DIGNIFIED

CASK NO. 29.268

CHF 340.–

Only 12 bottles
available, raffle
on 11 June,
registration
to take part:
www.smuvs.ch/en/islay

ISLAY
FESTIVAL



YOU WOULD NOT
BELIEVE!

PEATED

CASK NO. 33.139

CHF 235.–

Only 18 bottles
available, raffle
on 11 June,
registration
to take part:
www.smuvs.ch/en/islay

ISLAY
FESTIVAL



REGION	Islay
INITIAL CASK	ex-Bourbon Hogshead
FINAL CASK	2nd Fill ex-PX Hogshead
AGE	22 years
YEAR	1996
OUTTURN	243 bottles
ABV	50.0%

An old Belgian farmhouse ale at first nosing. Plentiful notes of hot ceramics, Wensleydale with apricot chunks, engine oil, toolboxes, medical embrocations and gorse flowers by the sea. Things like wood sap, camphor, salted game meats and (eventually) emerging tropical aspects such as passion fruit, lime zest, wildflowers and citrus infused furniture waxes. With reduction there's an explosion of exoticism. Green banana, papaya, star fruit, guava, melon and then vegetable broth, miso, sourdough and the fragile smokiness of Earl Grey tea. Some saline aged oloroso, sandalwoods and red fruit throat sweets. The mouth is liquified cough sweets, ancient medicines and aged herbal liqueurs. Wood char, dried mango chunks and orange cocktail bitters all mixed up with salted caramel and pistachio nuts. Water lifts out smoked cereals, tiger balm, iodine tablets, pastis and dried seaweed crackers. Matured for 20 years in a bourbon hogshead before being transferred to a second-fill PX hogshead.

REGION	Islay
CASK	2nd Fill ex-Oloroso Butt
AGE	12 years
YEAR	2007
OUTTURN	603 bottles
ABV	61.3%

A coiled, almost simmering aroma of smoked bramble liqueur, red liquorice, fruity black coffee and angelica root. There's also cinnamon bark, fennel seed, maraschino cherry juices, squid ink, pasta water, dried herbs and roasted walnuts. Dark, murky and full of alluring siren calls. With water there's molten Turkish delight, hazelnut liqueur, cherry kirsch, toasted pine cones, green pepper, waxed canvas and Elastoplast drizzled with hot tar. Some exotic grilled pineapple chunks over sizzling coals. The palate is like sarsaparilla syrups and homemade birch beer. Salted Dutch liquorice, spiced shrimp croquettes, aged tar liqueurs and 1950s herbal bitters. Some mysterious dark rums cut with iodine drops, cough medicines and burnt brown sugar. Reduction offers smoked breads, burnt heather, shilling ales, Marmite on burnt toast, dried apricots, bitter orange marmalade with coriander seed and juniper. Chewing a clove for toothache on a pirate ship! The finish rolls out on waves of sooty lemon cough drops, barley water and tarry rope.



The book is a collection of stories about Pip and his friends and how they brought Scotland's finest product to a waiting world by creating the Scotch Malt Whisky Society.

CHF 19.-

SUNSHINE AFTER THE RAIN

JUICY, OAK & VANILLA

CASK NO. 82.22
CHF 81.-



REGION	Highland
CASK	2nd Fill ex-Bourbon Barrel
AGE	8 years
YEAR	2011
OUTTURN	235 bottles
ABV	62.6%

An intriguing start brought us green bell peppers, nettle tea and gorse bushes in bloom alongside apple sauce, ginger and rhubarb with a squeeze of lime. Flavours danced on the tongue with chillies, cloves and the fizziness of fermenting apples before sweeter characters of madeira cake and honey emerged. After a dash of water however we found ourselves in a shower of sherbet, fruit jelly sweets and cherry cola. Caramel and honey rained down in a precipitous display of sweet delights and splashed onto blueberries, blackcurrants and juniper beside cranberry jam and coriander before the finish arrived donned in strong green tea, dark chocolate and tree bark.

TARTE TATIN AND ETON MESS

JUICY, OAK & VANILLA

CASK NO. 1.222

CHF 89.–



REGION	<i>Speyside</i>
CASK	<i>1st Fill ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>241 bottles</i>
ABV	<i>59.1%</i>

We found a clean, attractive nose of vanilla ice-cream with toffee sauce, raspberry pavlova, cookie dough, white chocolate and lemon cup-cakes – also hints of meadowsweet and elderflower. The palate delivered zesty notes (cranberry, lemon with white rum), bubble-gum, chocolate toffee éclair sweetness and wood-derived flavours of oak shavings, ground ginger, pepper and liquorice. The reduced nose had subtle intimations of apple tarte tatin, sherbet straws, Starburst, marmalade and jasmine. The palate became a softer sweet and sour experience – Haribos, pear-drops, soft mints, bramble cheesecake and tinned peach Eton mess before wood and charred green pepper to finish.

AN OTTOMAN TENT OF DELIGHTFUL AROMATICS

SWEET, FRUITY & MELLOW

CASK NO. 26.141

CHF 91.–



REGION	<i>Highland</i>
CASK	<i>1st Fill ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>231 bottles</i>
ABV	<i>62.4%</i>

The nose was a charming mixture of floral perfumes (jasmine, Parma Violets), sweet citrus (lemon tart, clementines), understated wooden pencil cases and white pepper. The palate had mouth-filling viscosity and flavours of sherbet lemons, Turkish delight, foamy shrimps, toasted pineapple and vanilla tart – we found it intense, floral, waxy, perfumed and lovely. The reduced nose combined orange zest, apple tarts, sherbet straws, vanilla-scented candles, rosewater, lemon and silk – a Turkish Ottoman tent of delightful aromatics. The palate now delivered mouth-coating sweet and perfumed waxiness; honey and soy in a dreamy stir-fry and wasabi and pink pickled ginger to finish.

A DREAMER'S DRAM

SWEET, FRUITY & MELLOW

CASK NO. 134.7
CHF 228.–



REGION	Goa, India
CASK	2nd Fill ex-Bourbon Barrel
AGE	5 years
YEAR	2014
OUTTURN	215 bottles
ABV	61.0%

This was a nosing dram with an initial puff of mild sweet spice, followed by black peppercorns crushed in one's fingers and fried plantains with a squeeze of lime. Sweet and spice and all things nice on the palate neat, like a grilled tuna steak with an Asian sesame crust using freshly grated ginger and lime juice alongside soy sauce. Diluted we imagined sitting on Mobor beach in south Goa at sunset smoking a perfumed shisha pipe and having a slice of rum-soaked gâteau with dark chocolate shavings. A tranquil, peaceful and beautiful rich experience which transported us to another realm, climate, world even.

TOFFEE, SPICE AND ALL THINGS NICE

SPICY & SWEET

CASK NO. 68.39
CHF 75.–



REGION	Highland
CASK	Re-Charred Hogshead
AGE	8 years
YEAR	2011
OUTTURN	302 bottles
ABV	58.1%

We imagined sitting by a crackling warming wood fire deep in conversation as the aroma of freshly baked cinnamon rolls reached us from the kitchen – we were all getting hungry! When we tried it, juicy golden syrup and honey toffee were joined by spicy fruit chutney which lingered in the background. Be extremely careful when you add water but then we were graced with the presence of buttered toast with plenty of fruit of the forest jam and gingerbread on the nose. The palate was now a lot sweeter and reminded us of a traditional simnel light fruitcake made with almond paste or marzipan.

A MAPLE SYRUP MOUNTAIN SPRING

SPICY & SWEET

CASK NO. 80.14
CHF 75.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill ex-Bourbon Hogshead</i>
AGE	<i>8 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>254 bottles</i>
ABV	<i>59.5%</i>

Fresh aromas conjured images of springtime flower gardens and Alpine meadows with vanilla sponge cake and sultanas soaked in brandy. Like a mountain spring, the palate was clean and vibrant, delivering orange and strawberry alongside warming ginger and maple syrup. Herbaceous notes of thyme and nettles emerged after a few drops of water before nutmeg, cinnamon and brown sugar amalgamated in a spicy cake mix. Toffee and white chocolate could now be found on the palate and the flavours sweetened while still retaining rounded spice. The ginger warmth lasted onto the finish with notes of hot cross buns and cinnamon swirls joining bramble jam, tangerines and clean wood.

EL PARAISO OLOROSO

DEEP, RICH & DRIED FRUITS

CASK NO. 44.125
CHF 165.-



REGION	<i>Speyside</i>
CASK	<i>Refill ex-Oloroso Butt</i>
AGE	<i>20 years</i>
YEAR	<i>1999</i>
OUTTURN	<i>445 bottles</i>
ABV	<i>57.4%</i>

What a colour! What a nose! Dried orange peel, redcurrants, balsamic, yoghurt-coated raisins in a nutty chocolate and making old school hand-dipped beeswax candles. Then, what an arrival on the palate! So chewy, mouth-watering and full-on without being aggressive - this is truly old school spirit meeting old school sherry! A drop of water and we were in oloroso heaven; milk chocolate-covered walnuts, Turkish delight, plums figs and freshly squeezed sweet blood orange juice. To taste now, big red fruits balanced with the dry edge of cinnamon buns and clove spice all washed down with an exquisite coffee liqueur.

AS USUAL: UNUSUAL

LIGHTLY PEATED

CASK NO. 93.137
CHF 97.-



REGION	<i>Campbeltown</i>
CASK	<i>1st Fill ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>226 bottles</i>
ABV	<i>59.7%</i>

No holds barred Campbeltown muscle on display here. We found bandages, plasters and gauze from a swimming pool, mercurochrome, burned pencils, sheep wool, olive juices, pickled onions, herbal cough medicines and smoky bacon frazzles with hot creosote and oily toolbox rags. Reduction gave us warming vapour rums, spiced game meats, pure smoked barley grist, fermenting wort and caramelised bananas. An estery funk edge emerged with ham hock terrine and mustard powder. The mouth was immediately dense and full of silage, fruit pickles, apple wood smoke, new leather, oily tweed, smoked pecans and mechanical trawler smoke fug. With water we got creamy cereals, smoked vanilla, Bloody Mary spices, hessian, cooking oils cut with malt vinegar, carbon paper and squid ink. Typically bonkers and brilliant stuff from this still underrated gem of a distillery.

TRICK OR TREAT

LIGHTLY PEATED

CASK NO. 138.3
CHF 145.-



REGION	<i>Taiwan</i>
CASK	<i>Refill ex-Bourbon Barrel</i>
AGE	<i>5 years</i>
YEAR	<i>2014</i>
OUTTURN	<i>189 bottles</i>
ABV	<i>58.9%</i>

We were in for a treat as a wonderful sweet smoke greeted the Panel like langoustines being barbequed over a birch wood fire and then being served with aioli. What a surprise awaiting us on the palate too; hot and grubby – still sweet but now more like eating a marshmallow that fell into the ash. With the addition of water we were sitting at the harbour wall in a fishing village in the East Neuk of Fife with the occasional wave creating plenty of sea spray as we prepared a green salad with an oily vinegar dressing and heavily barbequed croutons, bacon bits and peat smoked mackerel.

HAPPINESS IS A WARM GOA

PEATED

CASK NO. 134.6
CHF 235.–



REGION	Goa, India
CASK	2nd Fill ex-Bourbon Barrel
AGE	5 years
YEAR	2014
OUTTURN	207 bottles
ABV	58.5%

Clean and punchy! Full of freshly ground green peppercorns, spiced lentil soup, honey roast parsnips, smoked paprika, dry earthiness, TCP and medical vapour rubs. Also, some dried herbs such as oregano and bay leaf. A rather raw peat profile bubbling away beneath it all... Water brings out ripe melon, star fruit, kiwi and jasmine tea. Also hints of exotic spices, Darjeeling tea and cloves. Some pollens and bonfire smoke in the background too. A wonderfully syrupy texture on arrival in the mouth. Like a smoothie of soot and condensed milk with smoked lemongrass, elderflower cordial, eucalyptus medical balms, lime zest and coriander seed. Sumptuous and silky - like peat cordial! After dilution there's touches of cordite and flint smoke. Wood char embers, peat smoke, mechanical oils and concentrated wood spices. Warming, fat, syrupy and luxurious!

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.



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, 11 June	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 June	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Saturday, 13 June	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 17 September	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 18 September	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 25 September	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 4. November	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Friday, 6 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 13 November	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Saturday, 14 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 3 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Friday, 4 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, 9 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 10 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 11 December	Lausanne	La Ferme du Désert, Chemin Pierrefleur 74

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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