

Outturn

November/December 2020

SMWS Switzerland

EXTRAORDINARY CHRISTMAS PRESENTS

The Society is here for all your magical moments this Christmas, sharing joy and happiness with our unique selection of whisky and gift recommendations.





LET THE MAGIC UNRAVEL

The current issue of Outturn includes some surprises of the kind you'd like to see under your Christmas tree in a few weeks. I am confident you'll find something to suit your taste.

With the **BAT.10: Spice Cannon**, we are presenting you a true sherry-blended malt. It is made using whiskies from Speyside and the Highlands, which are aged in Oloroso and Pedro Ximenez sherry casks. The casks themselves are made partially from Spanish oak and partially from American oak.

In terms of whiskies, the focus is on those with a smoky, peaty flavour; they include **16.49: Peat the genius** from a recharred hogshead, **53.354: Titillated by ten tickles** from a refill hogshead and **93.148: Tour de force** from a 1st fill ex-port hogshead.

If you prefer smoother whiskies, then I would really recommend **9.186: Smooth, smoky tea-infused Manhattan** or **58.39: Lip-smacking and tongue-tingling**, both of which were aged in ex-bourbon barrels.

Should you want to end the year on a more adventurous note, then it is worth taking a closer look at our three rums: **R8.8: Limbo dancing in a kilt** from Nicaragua was finished in an ex-Sauternes barrel, while the two R13s originate from a distillery in Trinidad which closed in 2002.

And, finally, there are also two cognacs: namely **C3.3: A baker's dozen** from the heart of the cognac region, Grande Champagne, and **C9.1: Sunset in the vineyard** from Petite Champagne.

I hope you have an enjoyable end to this unusual year.

Best wishes for the upcoming Christmas season,



Patric Lutz

SMOOTH, SMOKY TEA-INFUSED MANHATTAN

JUICY, OAK & VANILLA

CASK NO. 9.186
CHF 119.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>16 years</i>
YEAR	<i>2003</i>
OUTTURN	<i>214 bottles</i>
ABV	<i>53.2%</i>

Plenty of sweet goodness on the nose neat; vanilla panna cotta with fresh strawberries and a good dash of grappa as well as a sweet, spiced apricot smoothie. On the palate neat an orange and lime crème caramel with that surprise citrus burst and the various spices from the smoothie – cinnamon, ginger and chai seeds. With a little water we had a soft scoop vanilla ice cream and white chocolate-dipped caramel fudge fingers. To taste, pure magic! A smoky tea-infused Manhattan using sweet vermouth, Angostura bitters and Lapsang Souchong black tea, garnished with a cocktail cherry and a slice of orange.

RYE I LOVE YOU

SPICY & DRY

CASK NO. 28.45
CHF 79.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>221 bottles</i>
ABV	<i>59.1%</i>

The nose invited an amalgamation of perfumed aromas to join sweet notes of icing sugar, banana bread and aniseed balls against a backdrop of herbs and fresh mint. Floral themes continued on the palate but now with marshmallows and vanilla pods while a big hit of rye brought its unique dry spiciness. With water came a complex arrangement of green apples, peaches and olive oil bound with hessian sacks and lemon drizzle cake. Again on the palate we enjoyed mint and eucalyptus rye infused peppery dry spice but now with dried fruits, cinnamon and a lasting feel of coconut infused breakfast cereal.

JELLY BABY MASSAGE OIL

SPICY & SWEET

CASK NO. 107.20
CHF 79.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>231 bottles</i>
ABV	<i>65.3%</i>

We found a rather spicy hit at first nosing, lots of Chinese duck glaze, five spice, cola syrup, black pepper, sweet malt extract, aniseed and pears in syrup. A little water brought rosehip tea, strawberry fudge, whipped ice cream, Battenberg cake, marjoram and chopped peanuts roasting in cooking oils. The mouth was initially very lively, hot and prickly. A texture like melting jelly babies, green apple, custard, spiced vanilla cake, rosewater and hot cross buns dusted with cinnamon. Reduction brought spiced gin, hawthorn and crushed ivy. Along with geraniums, vase water, mini milk ice lollies, orange water, toffee bonbons and youthful calvados.

LIP-SMACKING AND TONGUE-TINGLING

YOUNG & SPRITELY

CASK NO. 58.39
CHF 79.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>241 bottles</i>
ABV	<i>62.1%</i>

The nose had banana toffee, millionaire shortbread and ice-cream parlour sweetness; white pepper and humbug heat, tarragon, thyme and straw flip-flops by a holiday hotel swimming pool. On the palate, toffee, chocolate-coated raisins, milk chews and curiosity cola led on to tongue-tingling spice (clove, liquorice, chocolate ginger biscuits, sugar-coated fennel seeds). The reduced nose combined pain au chocolat and chocolate éclairs with milk thistle, daffodils, trampled ferns, wintergreen and bay leaf. The palate became easy and lip-smacking – jellied white fruits, under ripe banana, chocolate limes and brandy snaps, gently warming aniseed balls, moist gingerbread, Victory V's and a menthol and eucalyptus finish.

SALTY BEACH TROUSERS

OILY & COASTAL

CASK NO. 93.147
CHF 92.-



REGION	<i>Campbeltown</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>220 bottles</i>
ABV	<i>59.2%</i>

The initial nose was all sticky sweets rolling in a dusty fireplace. Bananas baked in tin foil, barbecue shrimps with chilli and seared pineapple chunks. This evolved into a more exotic sweetness of juicy fruit bubblegum and some crisp notes of pink apple. Some light hints of bonfire smoke, coal scuttle and an animalistic meatiness. Water added the freshness of wet morning glass, new leather and fresh linens flapping on a shore. The palate is mouth-coating and richly spicy. A petrol-accented thickness of texture and notes of pine, liquorice and bark. Water brings a creaminess to the texture with notes of ambrosia custard, sea salt, hints of birch tar and a smoky medical quality.

MAKE MINE A MAGNUM!

OILY & COASTAL

CASK NO. 4.258
CHF 135.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Toasted Barrique</i>
AGE	<i>15 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>278 bottles</i>
ABV	<i>56.9%</i>

The initial nose was wonderfully - and classically - herbal and mentholated. Lots of pointed notes of menthol tobacco, mint tea, bouquet garni, smoked sea salt, wet beach pebbles and sandalwood. Wonderfully evocative and fresh. A little water brought a pure and superbly fresh coastal vigour. Lots of wintergreen, myrtle, sheep wool oils and mineral salts. The palate was initially lightly smoky, sooty and full of limestone, putty, camphor and citrus pith. Tiny hints of blood orange, olive tapenade and bonfire embers. Water revealed sweeter cereal notes, cinnamon toast, cooling wort, peppery waxes, roast asparagus and wispy peat. Matured for 13 years in a bourbon hogshead before transfer to first fill STR barrique.



AN ODE TO REFILL

OLD & DIGNIFIED

CASK NO. 46.101

CHF 144.-



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>22 years</i>
YEAR	<i>1997</i>
OUTTURN	<i>266 bottles</i>
ABV	<i>54.3%</i>

A beautiful nose of freshly unwrapped polo mints, plum wine, waxed jacket, soot, roast chestnut, pine cone, green banana and custard creams. Wears its age beautifully and displays the kind of tertiary complexity that can only come from time spent in good refill wood. Water brings out toothpaste, heather honey, bitter ales, beeswax, hessian, pink marshmallow, new leather, olive oil and dried herbs. The mouth bursts with fruit liqueurs, menthol, camphor, mint cordial, earthy wine cellar must, old sauternes, green fruits, tea tree oil, marzipan and more waxes. Reduction lifts out resinous fruit oils, herbal teas, canvas, lime oil, aged sweet chenin and orange bitters.

DO NOT GO GENTLE INTO THAT GOOD NIGHT

OLD & DIGNIFIED

CASK NO. 29.273
CHF 499.-



REGION	<i>Islay</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>25 years</i>
YEAR	<i>1995</i>
OUTTURN	<i>174 bottles</i>
ABV	<i>57.4%</i>

A stunning nose greeted us, full of elegant and subtle aromas of newspaper ink, smoked sea salt, seaweed broth, umami paste, green olives, white pepper and passionflower. Further wee touches of lemon peel, Earl Grey tea, lighter fluid, fennel seed and rosewater. Elegant, classical and totally gorgeous. A little water revealed petrol, dried wildflowers, smoked citrus fruits, canvass, sardines in olive oil, sourdough starter, root beer sweets, horseradish and a warming, peppery waxiness. In the mouth this one opened on crystallised fruits, pink grapefruit, smoked thyme, dried herbs, melon cordial, dried papaya, toasted sunflower seeds, smoked olive oil, fragrant peat smoke and herbal-infused medicines. Reduction brought seawater, black pepper, wafts of pure kiln smoke, anthracite embers, grilled scallops with lemon juice, squid ink, sandalwood and Marmite on brown bread. A remarkable whisky, reminiscent of old times for this great distillery and well-suited to midnight rumination.

NICE TO MEAT YOU

PEATED

CASK NO. 108.27
CHF 76.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>226 bottles</i>
ABV	<i>66.3%</i>

Antiseptic sprayed on latex! The talcum powder puff of an inverted medical glove. Spun sugar laced with aniseed, curls of leafy bonfire smoke, burnt brisket ends, roast coffee beans and mutton broth spilled in a muddy changing room. Reduction gave us spicy pulled pork, hot smoked salmon, sizzling milk in a pan, malt vinegar and plain peat smoke with newspaper ashes. In the mouth, there were oodles of Elastoplast, salt and vinegar crisps, game salami, hot tar, anchovy paste and raw petrol mixed with salty rice cakes and black olives. Hints of wasabi cracker, miso and seawater. The reduced palate was full of ploughman's pickle, smoked white fish, anthracite coals, industrial mouthwash, roof pitch, star anise and mercurochrome.

PEAT THE GENIUS

PEATED

CASK NO. 16.49
CHF 79.-



REGION	<i>Highland</i>
CASK	<i>Re-Charred Hogshead</i>
AGE	<i>6 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>232 bottles</i>
ABV	<i>65.0%</i>

A rather bonkers aroma greeted the Panel. Full on soot and sweet farmyard notes. Some kind of fermenting bacon, dried kelp, old rope, natural tar extract, bitter herbal cough medicines, peppered mackerel, silage, old rubber fishing wellies, smoked sea salt, mud and wood char. Also burning straw and dark German rauch beer. Reduction brought caraway, putty, pickled onion crisps, herring in brine, black olives and cured game meats. The palate is immediately big, powerful and impressive. Notes of smoked olive oil, tar, iodine, anthracite, bandages, hospital floor cleaner, embrocations, mercurochrome and antiseptic. Also getting increasingly minty and mentholated. Water unveils cullen skink, ointment, picking juices, machinery oils, mineral salts, diesel fumes and smoked mint tea. Unhinged but slightly genius.

CANAPÉS ON THE DEATHSTAR

PEATED

CASK NO. 66.179
CHF 95.-



REGION	<i>Highland</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>270 bottles</i>
ABV	<i>60.0%</i>

It's all rather apocalyptic at first with these big, ashy, charred wood notes alongside seaweed and abandoned barns and hay lofts. The aftermath of something monolithic. Lots of old bicycle parts, leaking engine oils, drifting boiler smoke and hot kiln air. A few smoked meats and a lick of sweetness from salted caramel. Water brings out a curious note of pea and mint soup. Then smoked German beers, antiseptic, bacon jam with ripe goats cheese and a little tarry brine. Some throat lozenges, menthol cherry sweets and lightsaber-induced charcoal. The palate is oily at first. Slick with bacon fat, heather ales, cough mixtures, tiger balm, earthy mushroom powder and dried tarragon. Some mutton stovies and dried muesli. With water it's back to greasy engine parts, grimy peat, smoked fish cakes, oatmeal, black olives, cordite, shotgun smoke and struck flints.

TITILLATED BY TEN TICKLES

PEATED

CASK NO. 53.354
CHF 103.-



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>9 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>247 bottles</i>
ABV	<i>60.0%</i>

Among the fresh seaweed of the ocean floor, the octopus peered at the barnacle-clad hull of an overhead steamboat as it puffed clouds of soot over its cargo of ripe bananas, smoked almonds and molasses. The reek of beech resin and tar on teak from its decking mingled with the brine of the sea and buckets of scallops. With water came the thick grease from the engine room as it combined with coal dust, lobster nets and tar-covered rope. Thick oils trawled across the tongue and left behind sweet cereals and sawdust with salted caramel and hints of spiced chutney.

TUSCAN DRUNKEN CHESTNUTS

PEATED

CASK NO. 10.200
CHF 105.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Red Wine Barrique</i>
AGE	<i>6 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>285 bottles</i>
ABV	<i>60.3%</i>

The smoke of cherry flavoured pipe tobacco was creeping through a web of vanilla, leather and citrus next to a well-oiled engine going full throttle. Big and bold on the palate neat like chewing on charcoal glazed with honey or eating Tuscan drunken chestnuts – roasted and then flambéed with sugar and spiced rum. With the addition of water, we imagined sitting in the cabin of an old fishing boat on a storm-tossed sea, while to taste we were westering home in calm waters with Swedish snus placed in our upper lips. After five years in an ex-bourbon hogshead we transferred this whisky into a second-fill charred red wine barrique.

TOUR DE FORCE

PEATED

CASK NO. 93.148
CHF 109.-



REGION	<i>Campbeltown</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Port Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>286 bottles</i>
ABV	<i>56.4%</i>

You have not lived until you have tried a francesinha in Vila Nova de Gaia looking over the Douro to Porto. It is a Portuguese sandwich made with bread, cured ham, smoke-cured pork sausages with garlic and paprika all covered with melted cheese and a hot and thick spiced tomato and beer sauce – big, chewy, oily and powerful! We washed it all down with a Tawny port with flavours of dried apricots, pear and guava accented by apple-wood smoke. With a drop of water, was there a Clyde puffer under the famous Luis I bridge? On the palate imagine a very young vintage port just bottled. After ten years in an ex-bourbon hogshead we transferred this whisky into a first fill port hogshead.

GERMOLEANING ON A LAMPOST

PEATED

CASK NO. 53.349
CHF 111.-



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>11 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>228 bottles</i>
ABV	<i>57.3%</i>

Boldly medicinal with assertive coastal qualities. Lots of salted beach wood, mercurochrome, citronella candles, tar extract, naphthalene, mothballs, lanolin, waxy peat and shoreline bonfire embers. Wee touches of frying bacon fat, preserved lemons and black olives. Add a little water and out comes English mustard powder, embrocations, smoked scones, antiseptic, gauze and green peppercorns in brine. Some mechanical notes of tractor grease and dark roasted malts as well. The mouth is intensely briny and coastal. Full of plasticine, floor cleaner, mineral oils, petrolic aged riesling, raw lemon juice on fresh oysters and grilled whelks. With reduction it moves towards graphite, seaweed broth, smoked mussels and cullen skink laced with antiseptic.

SPICE CANNON

BLENDING MALT

CASK NO. BAT.10
CHF 81.-



REGION	<i>Blended malt</i>
AGE	<i>10 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>1496 bottles</i>
ABV	<i>50.0%</i>

This latest small batch expression draws from a complex selection of casks. It includes whiskies from Speyside & the Highlands, matured in Oloroso & Pedro Ximenez sherry casks coopered from both Spanish & American oak. There is an element of bourbon cask maturation too, but this component was extra-matured in sherry casks prior to blending. The combination reveals a rich dram, with sweet, nutty & spicy qualities. Bottled at 50 % ABV for optimal balance. Freshly baked apple pie arrived with a heavy dusting of cinnamon and nutmeg, while the dark intentions of demerara coated walnuts and macadamias bathed in a spicy fruitcake mix. Then a burst of oils from singed orange skin introduced marmalade and black cherries as we ventured into a palate of rich spice. Marzipan and almonds now merged with dark chocolate as raisins and liquorice complimented hazelnut liqueur in hot cocoa. A dash of water opened a big butt of sherry infused fruit that combined oxidised apples and pears with rhubarb crumble and sultanas. Chocolate truffles and praline gathered around ginger bread on the finish before leaving us with pink grapefruit and cloves.

SUNSHINE TEA

SINGLE CASK SPIRITS

CASK NO. GN3.11
CHF 72.-



REGION	<i>Hawick</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>1 years</i>
YEAR	<i>2019</i>
OUTTURN	<i>273 bottles</i>
ABV	<i>50.2%</i>

The citrus aspect was the most immediate and impressive upon first nosing. Lots of limeade, sherbet dib-dab, starfruit, meadowsweet and wee hints of wild thyme, fennel seed, bergamot and pine resin. With water we found bubblegum sorbet, watermelon and lemon barley water. Some fizzy sweet sourness keeping everything super fresh. The neat palate is full of synthetic strawberry sweets, drumstick lollies and some woody juniper notes. Some mineral touches and hints of chamomile tea. Water adds the warmth of cloves and dentist's mouthwash, followed by more luscious sweetness of candied fruit peels, gorse flower and strawberry coulis.

A BAKER'S DOZEN

SINGLE CASK SPIRITS

CASK NO. C3.3
CHF 119.–



REGION	<i>Cognac Grande Champagne</i>
CASK	<i>Cognac Barrel</i>
AGE	<i>Vintage years</i>
YEAR	<i>XO</i>
OUTTURN	<i>558 bottles</i>
ABV	<i>59.2%</i>

A curious savoury edge greets the nostrils at first. We are in a small provincial patisserie and the ovens are warm. The nose bristles with golden syrup, orange blossom and dried citrus rinds. Wee twitches of coal smoke, greengages and damson puree all appear. A well buttered croissant is served! Water brings notes of golden caster sugar, eucalyptus oil and a slice of honey cured ham. The texture is wonderfully mouth-coating at first and layers the palate with beeswax, charcoal embers, botrytis and a crumbly biscuit edge. With water there are further notes of wax, Chinese five spice and a clove studded orange ready for mulling.

SUNSET IN THE VINEYARD

SINGLE CASK SPIRITS

CASK NO. C9.1
CHF 119.–



REGION	<i>Cognac Petite Champagne</i>
CASK	<i>Cognac Barrel</i>
AGE	<i>Vintage years</i>
YEAR	<i>XO</i>
OUTTURN	<i>518 bottles</i>
ABV	<i>62.2%</i>

A Cognac which presents a highly varnished nose at first. Elements of shoe polish, gum drops and old horse stables with undercurrents of molasses and stewed sultanas. Flambéd banana, poached pear and even a 'vroom' of exhaust. Only one or two drops of water reveal bramble jelly, coal dust and maraschino syrup. The arrival in the mouth is hot but quickly syrupy and redolent with treacle tart and shortcrust pastry. A whole tin of shoe polish smears itself across the tongue. Then dried cranberries, corn biscuits and pastis all follow. Water brings notes of throat lozenges, sunflower oil and tart gooseberry.

LIMBO DANCING IN A KILT

SINGLE CASK SPIRITS

CASK NO. R8.8
CHF 138.-



REGION	<i>Nicaragua</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>1st Fill Ex-Sauternes Barrique</i>
AGE	<i>21 years</i>
YEAR	<i>1999</i>
OUTTURN	<i>240 bottles</i>
ABV	<i>57.2%</i>

The nose brimmed with fruit (mango syrup, melon, papaya, pomegranate, pineapple, banana) and hints of bicycle tyre. The palate also picked up nuances of muscovado, clove, blackcurrant, eucalyptus oils and calvados. The reduced nose found rosewater, star fruit, yellow plums, kumquats and flambéed banana. The palate now encountered coconut (sweetie tobacco), cherry pieces in dark chocolate and old dessert wines served in a stable, but in truth, sipping this in The Vaults, we dreamed of Hemingway at his local bar counter, Caribbean crofts and limbo dancing in a kilt. After 19 years in ex-bourbon wood this was transferred into a first-fill sauternes barrique.

READY-MADE MARMALADE

SINGLE CASK SPIRITS

CASK NO. R13.2
CHF 410.-



REGION	<i>Trinidad</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>22 years</i>
YEAR	<i>1998</i>
OUTTURN	<i>267 bottles</i>
ABV	<i>62.1%</i>

A fruit-driven nose burst open with ripe apples, pineapple, mango and guava and bundles of molasses dusted with cinnamon and ginger. Spicy marmalade joined us on the palate with cloves and blackcurrant syrup. Blood oranges and fermenting pears then sweetened to creme caramel and custard but with coconut cream and hints of eucalyptus. Floral flavours emerged with water and fused elderflower cordial with lilies and mango. Ginger marmalade now covered balsa wood and oak as cocoa nibs joined cinnamon butter and chocolate wafers. Finally, we found coffee beans and cocktail bitters with hints of cloves and sweet vanilla that lasted onto the finish.

HAVANA, MADAGASCAR AND TAHITI

SINGLE CASK SPIRITS

CASK NO. R13.3
CHF 410.–



REGION	<i>Trinidad</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>22 years</i>
YEAR	<i>1998</i>
OUTTURN	<i>267 bottles</i>
ABV	<i>62.5%</i>

One sniff and we were on a Caribbean beach at sundown, sipping exotic cocktails (Tom Cruise was showing off) but it also had much more – banana toffee, fruit-cake, toasted pineapple, Cajun spice, desiccated coconut and eventually, clean tyres on a new sports car. The palate seemed quite Armagnac-like – flavours of beach-cooked paella, cane sugar, Madagascan vanilla, perfumed pear, lychee and monoi oil (Tahitian floral perfume-oil). A drop of water conjured up key-lime pie, mango and passion-fruit crumble, a beach front store selling flip-flops and a scene from Hemingway’s *The Old Man and the Sea* (before he goes off fishing).

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.

Christmas is coming, and it's time to start thinking about what gifts to buy for the important people in your life.

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, the

book "The Founder's Tale" or the society tasting kit 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

CHF
80.-



NEW MEMBERSHIP



**NEW MEMBERSHIP
with an individual
whisky bottle**

CHF
90.-



**NEW MEMBERSHIP
with book «THE
FOUNDER'S TALE»**

CHF
210.-



**NEW MEMBERSHIP
with society tasting
kit**



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.–.

Despite Corona we have planned the tastings until mid 2021. We confirm to all members who have bought a ticket 6-10 days before the date whether or

not the tastings can be held on the basis of national and cantonal regulations. In case of cancellation, the full amount paid will of course be credited.

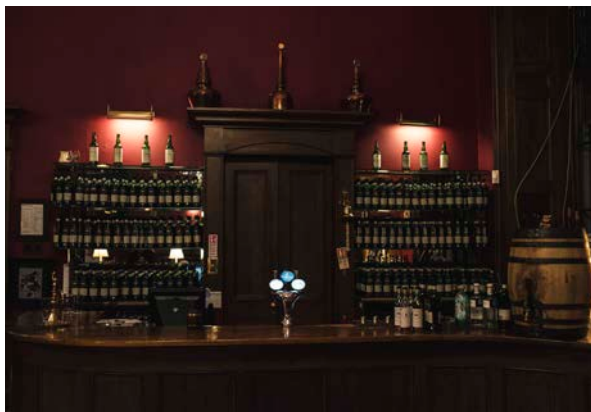
DATE	CITY	LOCATION
Thursday, 3 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Friday, 4 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, 9 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 10 December	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 11 December	Lausanne	La Ferme du Désert, Chemin Pierrefleur 74
Wednesday, 3 February	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 4 February	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 11 February	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 February	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 3 March	Geneva	Bar du Nord, Rue Ancienne 66, Carouge
Thursday, 18 March	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 19 March	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Saturday, 20 March	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, 21 April	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Thursday, 6 May	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 7 May	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Saturday, 8 May	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 27 May	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.

SOCIETY HISTORY: TO THE VAULTS



Good timing and a sense of adventure led to Society founder Pip Hills buying The Vaults as the home of The Scotch Malt Whisky Society – thereby assuring the historic building’s continuous use in the liquor business for more than 600 years.

“Back then it was a very different place.” Those may be the kindest words Pip Hills uses to describe Leith in the late 1970s, from his book *The Founder’s Tale*. But with property prices in the centre of Edinburgh already making that part of the city impracticable, he ventured down Leith Walk to the run-down warehouses and whisky bonds around the Water of Leith in search of a more affordable option for the

headquarters of the newly formed Scotch Malt Whisky Society.

That's where he discovered The Vaults.

“Some of the warehouses were very, very old and a few of them were still handsome,” he says. “Probably the finest was a four-storey building whose whinstone rubble walls were set behind a high perimeter and a gate. It was called The Vaults, the definite article



indicating some pretension to uniqueness. The Vaults: not just any old vaults in a port stiff with vaulted chambers.”

Pip popped into the first-floor office of JG Thomson & Co, Scotland's oldest wine merchants and a leading independent whisky blender, who owned the building at the time. His timing was propitious – the firm

happened to be planning a move to new premises and would look favourably on any reasonable offer to buy The Vaults. “I felt the hairs on the back of my neck stiffen, in the way that they do when the zeitgeist seems to be taking command of the ship,” says Pip. “I was just delighted with it – and I'm delighted to see that it hasn't changed.”

Much of The Vaults' history may be lost in time, but the vaulted cellars that still exist underneath the Members' Room are thought to date back to before 1200. Within the cellars is a rare fungus, known only in the oldest wine cellars of Europe, and brought over with the claret from Bordeaux stored here in exchange for dried fish and coal. Over the centuries, The Vaults has survived and thrived and is now an amalgamation, culminating with the most recent addition, a fourth storey that was added relatively recently – in 1785. Wine merchant James Thomson leased the building in 1753, and it subsequently became home to JG Thomson & Co – and then to The Scotch Malt Whisky Society in 1983.

Restoring and renovating The Vaults is another story in itself, as the ancient building's bones turned out to be creakier than the surveyors had initially predicted.

“I won't go into the detail of the building's restoration,” says Pip. “Five of us put up the cash to buy it. One of the five, Ben Tindall, undertook to act as the architect – and an excellent job he made of a horribly difficult project.”

We can be grateful to Pip and his fellow investors that whatever difficulties they encountered, the building was eventually reincarnated as the home of The Scotch Malt Whisky Society, and it remains so to the present day.

We call it our 'spiritual home', and with good reason – it's where we now hold our Gathering at The Vaults every September, and whether you can be there in person or not, we hope you'll be raising a glass to the building that still takes pride of place on our bottles and at the centre of our SMWS badge.



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