



Outturn

February 2021
SMWS Switzerland



EMBRACE NEW WORLDS OF FLAVOUR

Fall in love with flavour this month,
embrace a new world of flavour and
fun whisky experiences.

128

In the current issue of Outturn, you will discover two bottlings from the only distillery in Wales that currently produces single malt whisky:

128.12: *“Where dwell the brave at heart!”*, from a Ruby Port cask, and **128.14:** *Dark chocolate crèmeux*, from an Oloroso Butt.

At the turn of the millennium, a group of friends from stunning Wales got started with a simple vision: they wanted to revive the Welsh whisky tradition by founding the first Welsh distillery in more than a century.

Their vision became reality with the celebratory opening of the distillery in 2000 under the patronage of the Prince of Wales. Since then, the single malts have received countless international awards and are very much in-demand amongst connoisseurs.

The name of the distillery comes from the old Welsh village located in the foothills of the Brecon Beacons National Park.

A special Faraday copper still, the only one of its kind in the world, is used for the distillation process. A pot still distillation process, which involves just one step, produces a very pure distillate at 92 % which is extremely rich in aromas and features and extraordinary power and purity. The distillate is always matured in two different types of barrel (traditionally, ex-Bourbon and ex-Madeira). This gives the whiskies their freshness and vibrancy. The spring water from the Brecon Beacons gives the whiskies their mellowness. The distillery also bottles all its own whiskies without any cold filtration and without the use of any colouring agents, but, unlike the Society bottlings, without specifying the age.

I hope you enjoy discovering this whisky gem.



Patric Lutz



“WHERE DWELL THE BRAVE AT HEART!”

SPICY & SWEET

CASK NO. 128.12
CHF 119.–



max.
1 bottle
per member

DARK CHOCOLATE CRÉMEUX

DEEP, RICH & DRIED FRUITS

CASK NO. 128.14
CHF 119.–



max.
1 bottle
per member

REGION	<i>Wales</i>
CASK	<i>1st Fill Ex-Ruby Port Barrique</i>
AGE	<i>7 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>249 bottles</i>
ABV	<i>61.3 %</i>

Even the fiery red henna colour could not prepare us for what was awaiting – insane aromas of pear drops and cherry-cherry baby; fresh Morello, infused in spiced rum and Hungarian brandy called pálinka. On the palate neat, the comments were “it kicks like a mule”, “complete madness”, “absolute bonkers” and “weird and wonderful”, but overall best described as high ester, sweet and funky Jamaican rum. When we added water, more “rum-funk” on the nose next to varnished boats, marker pens and Bakewell tarts. The taste was that of strawberry liqueur poured over a dark chocolate mousse. Curious and bizarre, definitely not for everyone – maybe a magic potion from the Celtic warrior queen Boudicca?

REGION	<i>Wales</i>
CASK	<i>2nd Fill Ex-Oloroso Butt</i>
AGE	<i>7 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>612 bottles</i>
ABV	<i>61.4 %</i>

A wonderful golden to red-brown colour similar to a gemstone called Tiger’s eye caught our attention at first. Big, expressive, tropical fruit aromas as well as brown sugar brandy butter, ginger biscuits and brandy snaps made this an engaging experience. On the palate - deliciously dense, creamy dark chocolate crèmeux (custard-based ganache) with crunchy nut praline and caramel sauce spiked with amaretto. With water, we swirled bramble jam into heavy vanilla custard but there was also an exotic, woody, almost other-worldly aroma at work, while to taste now - as smooth as you like chocolate cherry rum cake with meringue butter cream.

TONGUE TWISTERS WHAT'S IN A NAME



*It's a scenario familiar to most of us: you're looking at a bar stocked with ranks of gleaming whisky bottles vying for your attention, the barman awaits your order, a single bead of cold sweat forms on your brow as you struggle to make a decision. An unfamiliar bottle catches your eye, with a Gaelic tongue-twister of a name – Caol Ila, Auchentoshan, Bunnahabhain, Tomintoul – do you opt for a dram of the familiar, or risk ridicule by mangling your pronunciation? That's the question Richard Croasdale asked in this feature from 2015**

‘How to say it’ is a problem not only for the whisky explorer, but also for the distilleries hoping to come out on top every time we go to the bar. Gaelic names are an immensely important part of many distilleries’ heritage, but can deter the uninitiated.

ME Joanne Brown, brand ambassador for Bruichladdich, says mispronunciation is quite common, even among



professional bartenders: “Travelling the world, delivering training and generally promoting the brand, it’s quite common to find even professional bartenders are often reluctant to be the first to try saying the name,” she says.

Their reticence is quite understandable. The first hurdle is the ‘Bruì’, which is simply pronounced ‘Broo’ (the ‘ì’ is completely silent), then comes the ever-popular ‘ch’, which is pronounced using the

same guttural rasp as ‘loch’ – what linguists call a voiceless velar fricative. The ‘lad’ is relatively straightforward, but that final ‘ich’ presents a curveball; rather than a second fricative, this is simply an ‘ie’ sound, giving ‘Brooch-laddie’. But does this minefield of a name deter people at the bar? Not so, according to Joanne.

“I think people are intrigued by a Gaelic name, and it adds credibility to a whisky,” she continues. “We understand why people might be nervous about trying to pronounce it though, which is one of the reasons we gave our core bottling its distinctive blue wrap – whisky lovers can easily point it out and ask about it, without ever having to pronounce the name. Even its name ‘The Classic Laddie’ is a pointer to the correct pronunciation.”

Embracing heritage

Another Gaelic-derived whisky ripe for mispronunciation is anCnoc. When the Knockdhu distillery began marketing its own single malt in the 1980s, it was decided a new brand should be created, to avoid confusion with the already-established Knockando. An Cnoc (is it was originally called) was later shortened to anCnoc, to give the brand a more contemporary feel.

But if a distillery is creating a new brand for its whisky, why risk choosing a name that is so difficult to decipher? “It all comes back to authenticity and the heritage of the brand,” explains anCnoc brand manager Stephanie Allison. “In terms of the bottle design and the wider brand, we’re quite contemporary, but – as much as we wanted to avoid confusion with another whisky – it was important that we still embrace the distillery’s Gaelic heritage. There is a certain provenance that comes with having a Gaelic name, and that attracts whisky lovers.”

Interestingly, the name ‘anCnoc’ arguably has a greater claim to authenticity than Knockdhu itself, as Professor Boyd Robertson, an expert in Gaelic language and culture at the University of the Highlands and Islands, explains.

“AnCnoc is an interesting case,” he says. “‘Cnoc’, meaning hillock, is the true Gaelic form of ‘knock’, which in linguistic terms is what we call a bastardisation. So, whatever its reasons, the Knockdhu distillery chose what is arguably a more ‘authentic’ name for its whisky.”



Like Bruichladdich, anCnoc recognises the potential difficulty its name may create at the bar, and has taken a direct approach to saving whisky lovers' blushes. "We've included phonetic pronunciation under the brand name on both the bottle and the retail box, as well as on the landing page of our website and most other communications," says Stephanie.

A badge of honour

With its stridently traditional bottle design, Bunnahabhain (which translates as 'mouth of the river') is another Gaelic-derived whisky brand that takes great pride in its heritage. According to (then) global brand ambassador Kirstie McCallum, pronunciation has never been a handicap when it comes to attracting new fans – indeed, obscurity almost seems to be a badge



a traditional Scotch whisky, and we're proud to display our heritage."

Range of accents

Bruichladdich and Bunnahabhain are both good examples of how difficult it can be to deduce the correct pronunciation of individual distillery names based on a consistent set of rules, as Professor Boyd Robertson explains.

"Within Gaeldom, you get a range of accents, from Lewis to Islay to Strathspey, as well as variations in the lexicon itself," he says "It's just like you have in English, with dialects from Cockney to Aberdonian. The Islay dialect, for example, is closer to Irish Gaelic forms, as the islands were historically closely linked.

"For example, the second element of Bunnahabhain – the 'abhain' bit – I would pronounce as "awain", not giving the full value to the 'bh'. On Islay however, they do give the full value to the bh, so it is "avain". So if that distillery had been on the mainland, the 'official' pronunciation might be quite different."

But, as whisky lovers, just how serious a faux pas is it to mispronounce a whisky? According to Boyd, such questions ultimately come back to how far you want to take the idea of 'authenticity'. He says: "A lot of distilleries, and the whiskies they produce, are named after a specific place – often a village, or even a landmark – whose name is in turn derived from Gaelic. I say 'derived', because Scotland is littered with place names that have been abbreviated, Anglicised or otherwise bastardised from their original form. Much of this came from English-speaking cartographers, who didn't have access to the language, so recorded Gaelic place names phonetically. 'Cnoc' became 'knock', 'Teigh' became 'Tay' and so on. So these names are certainly Gaelic in origin, but few are true to their original form.

"Gaelic today is a complex picture – but all the more enriching for it. Taking all of this into account, there's definitely no shame in pronouncing a whisky name in a way other than the accepted 'correct' form. It certainly shouldn't put you off trying something new!"

**Job titles were correct as of time of writing in 2015 but may have changed*

of honour among followers of the venerable Islay distillery.

"People are really starting to get the hang of Bunnahabhain, although our new releases can be a bit complicated at first," admits Kirstie. "Our limited edition malt Ceòbanach, pronounced 'kyaw-bin-och', has been affectionately renamed a few times, but our fans always get the hang of it. A slightly tricky name is part and parcel of being

THE PINK LADY MAKES PASTRY

SWEET, FRUITY & MELLOW

CASK NO. 44.138
CHF 105.-



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>265 bottles</i>
ABV	<i>61.9 %</i>

Juicy aromas of pink lady and red delicious apples joined citrus skins among dried apricots and peaches in a bowl of breakfast muesli. Apples turned to a cloudy and refreshing juice on the palate but now also with the sweet and heavily buttered pastry of apple pies with bubbles of caramelised sugar on top. With water there were more earthy notes of hay and sautéed mushrooms joining waxy fruit that had become much more tropical with hints of honey and pear jam. Robust flavours wrapped chamomile, elderflowers and gooseberries in newspaper before green ferns and camphor joined us for the finish.

GRANNY'S KITCHEN ON BAKING DAY

SWEET, FRUITY & MELLOW

CASK NO. 9.191
CHF 132.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>17 years</i>
YEAR	<i>2003</i>
OUTTURN	<i>178 bottles</i>
ABV	<i>55.4 %</i>

A comforting dram that ushered us into Granny's kitchen on baking day – chopped hazelnuts, chocolate, orange, treacle scones and banana bread, honeyed tea cakes and a drop of vanilla essence into the bubbling tablet pot. The palate was richly honeyed, with initial silky smoothness and then a pleasing prickle effect towards the finish with tart nectarines, ginger loaf and cloves. The reduced nose had fragrant pink peppercorns and pressed flowers, glacé cherries, brown sugar, vanilla ice-cream and gradually more and more citrus. The palate developed rounded, mouth-coating loveliness and buttery goodness, with enticing tropical fruits (quince jelly, apricot Danish, dried papaya, peach cobbler).

CONTINUOUS EVOLUTION

DEEP, RICH & DRIED FRUITS

CASK NO. 9.181
CHF 229.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogsheads</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>24 years</i>
YEAR	<i>1996</i>
OUTTURN	<i>337 bottles</i>
ABV	<i>55.6 %</i>

Back in 2016, we combined selected hogsheads from distillery number 9 before returning the single malt to first-fill oloroso hogsheads. This is one such hogshead – and the cask signature is clear – brown sugar, Madeira molasses cake, raisins, sultanas and treacle smeared on oak all appear on the nose. The palate finds typical flavours of syrup of figs, malt extract, sherry trifle, roasted chestnuts and chocolate chip cookie dough. The reduced nose discovers vanilla, pickled ginger and dinkelbrot (German spelt bread) dipped in balsamic. The palate seems woodier – black tea, old wood, leather and rich fruit cake; so much in it and evolving continually.

BARKING UP THE RIGHT TREE

JUICY, OAK & VANILLA

CASK NO. 72.95
CHF 79.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>220 bottles</i>
ABV	<i>63.0 %</i>

Rounded aromas led us for a walk through oatmeal, fig rolls and cedar wood with soft fruits coming from apples, melon and pomegranate. The mouth-coating palate blended the gentle spices of cinnamon, nutmeg and cloves with syrupy sweetness and earthy notes of roasted sweet potatoes and parsnips with heavy oak. Fragrance came with a dash of water which released geraniums and jasmine along with rhubarb, marzipan and hazelnut oil. The palate became drier with a wood-dominant nature while retaining the soft fruitiness of bramble berries, honeydew melon and sloes. Nutmeg and ginger then prevailed onto a lengthy finish where they were joined by tree bark and hints of menthol from eucalyptus leaves.

BOURBON BONBONS

JUICY, OAK & VANILLA

CASK NO. G10.30
CHF 89.-



REGION	<i>Lowland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>15 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>200 bottles</i>
ABV	<i>61.7%</i>

Such an inviting nose of toasted coconut, pine sap, banana chips, brown sugar and beeswax on freshly carved wood. Enough said let's have a try – vibrant and zesty, sweet and spicy; marzipan croissants with a peppered chocolate hazelnut spread, mango slices, whipped cream and olive oil cake. When we added water we walked through a pine forest after a rain shower, the smell is called geosmin, musky, cool and fresh yet at the same time an earthy-sweet aroma. On the palate a fresh-baked fruit pie in the hold of a wooden ship with a dash of herbal and white pepper – a real joy!

HEART OF GOLD

OLD & DIGNIFIED

CASK NO. 46.100
CHF 279.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-PX Hogshead</i>
AGE	<i>27 years</i>
YEAR	<i>1992</i>
OUTTURN	<i>259 bottles</i>
ABV	<i>53.2%</i>

We unanimously agreed it was a glorious nose, overflowing with beeswax, varnish, jasmine tea, hessian, toasted juniper wood, old ink wells, polished leather, cranberry gravy and black liquorice. Sumptuous, old school sherry of the highest calibre. Reduction gave us Black Jack chews, brown sugar, fruit scone mix, maraschino cherry juices and slightly salty bodega funk. The neat palate was fulsome, rich and darkly fruity with rancio, walnut oil, balsamic, quince paste, green walnut liqueur, black forest gateau and hessian. With water, we found salted almonds, bitter chocolate, biscotti, Vin Santo, volcano cake with extra strawberry jam and all manner of exotic hardwoods and toasted spices. The finish was full of soft waxiness, mineral oils, fennel tea and a wee bite of paprika. Sublime! Matured for 25 years in a bourbon hogshead before transferred to a 1st fill Spanish oak PX hogshead.

PRICKLY PINE CONES AND BUTTERY SCONES

SPICY & DRY

CASK NO. 80.19
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>235 bottles</i>
ABV	<i>58.9 %</i>

The smell of soft exotic fruits and vanilla-scented blossom wafted through Highland pine forests, merging with aromas of pine needles and wood. A lively palate combined prickly ginger and lemon sherbet with the peppery warmth of chillies and nasturtium leaves before whipped cream arrived with jam and buttered scones. Water released a sweeter array of stewed rhubarb, raspberries and green apples along with sandalwood incense and orange liqueur. Strawberries, peaches and cherries combined with honeysuckle as cedarwood complimented lemongrass and lime. Flavours now brought a wave of bitter citrus oils over singed creme brûlée and butter biscuits before pine sap and birch bark bound to black coffee on the finish.

THE YELLOW FAIRY

SPICY & DRY

CASK NO. 28.54
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>209 bottles</i>
ABV	<i>59.7 %</i>

We walked through a cliffside lemon grove along the Amalfi coast with the sea breeze carrying aromas of sweet hay, cut green grass and shaved oak. On the palate, not surprisingly, lemon curd to start with followed by green peppercorns, white pepper, sweet ginger and sugared almonds. Diluted we detected herbal green notes of nettles, river reeds, eucalyptus and a distinct rustic scent of tobacco and hay flowers found in that mountain gentian spirit called eau-de-vie de gentiane, also known under the nickname, la fée jaune. To taste a mixture of earthy notes such as hyssop and myrtle with the sweetness of sugar and the sharpness of quinine like in herbal tonic water.

GRIPPING FRESH FRUITINESS

SPICY & DRY

CASK NO. 35.281
CHF 109.-



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>14 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>296 bottles</i>
ABV	<i>58.0 %</i>

A minty, chalky freshness greeted the Panel before golden-coloured dried jumbo raisins, as well as sliced melon, served with a sprinkling of ginger appeared. On the palate neat cracked black pepper crispy flatbread with salty butter and quince jelly before the sweeter taste of flapjacks, apple crumble and a maraschino cherry on a bamboo cocktail stick took centre stage. After a drop of water, we prepared a hot, sweet malted-milk drink and toasted semolina pudding with pine nuts and cinnamon before we bit into a crisp Granny Smith apple, typically acidic but with that slight sweetness as occurring during storage. Fresh, fruity, sweet and a dry finish – gripping!

SOMETHING TO MULL OVER

SPICY & SWEET

CASK NO. 95.44
CHF 76.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Red Wine Barrique</i>
AGE	<i>7 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>296 bottles</i>
ABV	<i>60.9 %</i>

In large pot bubbled a sticky mix of hot ginger wine, sour apple juice and rich honey as we added fresh blackcurrants and schnapps. Then in went the mulled wine spices and fresh peel from blood oranges along with more dark berries including damsons, brambles and a few cranberries for more zing. As the fragrant grog steamed away a dash of water released further notes of strawberries, dried prunes and coconut shavings. Next into the mix went a bottle of zinfandel wine, demerara sugar, rum and a little extra cinnamon. Nearly complete we prepared chocolate orange, Turkish delight and soft fruit trifle to complement the brew. After spending four years in an ex-bourbon hogshead this was transferred to a 2nd fill charred red wine barrique for the remainder of its maturation.



GIEN
HEAVY
SPIRIT STILL 6

'N-ICE WINE'

SPICY & SWEET

CASK NO. 135.28
CHF 79.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>246 bottles</i>
ABV	<i>59.2 %</i>

One panellist imagined carrying fresh hay into an old, but very well-kept, barn while another was drinking pineapple juice at a petrol station. The palate neat would probably reach yellow on the Scoville scale but it was well balanced by the sweet fruitiness of a tropical fruit syllabub adding plenty of honey and lemon juice and topped with a dollop of cream. After dilution we were out in the middle of a bitter cold night for the ice-wine harvest, picking those grapes left to freeze on the vine to create a sweet concentrated wine with that unique flavour making it an ideal aperitif or the perfect complement to a fruit-based dessert or indeed cheese.

SPICIER PEEL

SPICY & SWEET

CASK NO. 68.50
CHF 79.-



REGION	<i>Highland</i>
CASK	<i>Re-Charred Hogshead</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>260 bottles</i>
ABV	<i>57.2 %</i>

A sticky combination of marmalade, honey and sugar syrup coated coconut and dark chocolate as citrus oils were released from orange and physalis. On the palate came a rush of orange vitamin pills and lime zest but now with toasty cereal notes, butter pastry and spicy cassia bark. Water lifted the aromas to release vanilla and apples along with soft fudge and strawberry laces. Orange now merged with buttered crumpets and the riper character of blood oranges found a sweet and spicy palate. Finally, flavours swirled lemons and limes around the mouth with caramel wafers and hints of wood char and cloves on the finish.

INTRIGUING, ENJOYABLE AND CONVERSATIONAL

SPICY & SWEET

CASK NO. 112.76
CHF 95.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>237 bottles</i>
ABV	<i>65.0 %</i>

The nose neat was dominated by the colour red as in: liquorice, cola, sour apple sweets, Vimto soft drink, currants and toffee apples. On the palate, however, the colour black took over with flavours of blackcurrants, blackberries, treacle, black pepper and the Turkish Bursa black fig. After the addition of water honeysuckle greenness, an early autumn forest of yellow and green leaves and we were raking green malt on a traditional malting floor with the sun shining through the windows. To taste now full-bodied, mouth-drying, a hint of sweetness from mango chutney with cinnamon and a never-ending finish of butter flavoured with lime zest and pink peppercorns.

YOU'LL HAVE HAD YOUR TEA ...

PEATED

CASK NO. 66.185
CHF 93.-



REGION	<i>Highland</i>
CASK	<i>Refill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>239 bottles</i>
ABV	<i>57.9 %</i>

Step inside my humble farm shack, here in the isolated Highlands. No phone signal I'm afraid (don't worry, you can have your wellies back later) just this blue steak that my children have prepared over these hot copper kettles. Let me grate some truffle on that for you (it's definitely truffle and not mud). Oh, you're thirsty! Must be all this salt and vinegar. Now you've got water isn't that better? What do you mean, 'too much silage?' You can never have too much! Let me feed you a spoonful now. Here comes the choochoo! Mmmmmm, gobble it down. It's our speciality: lardons, farm chunks, seaweed vinegar, fermented hay and browned shallots. All washed down with a lovely cast iron smoothie. These are my pet anchovies - do not fear them, they only nibble. More water you say? Very well... what a lovely flavour. First have some pudding - vanilla pie - then have your dinner again. Curried leather, grass-fed seal crumble, another wee kilo of steak and all washed down with gorse flower wine. Go on, you know you want some more, you'll be here ever such a long time...

SMOKE AND SMIRR

PEATED

CASK NO. 53.357
CHF 104.-



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>10 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>306 bottles</i>
ABV	<i>56.7%</i>

Sweet juicy langoustines were being grilled on a hickory wood fire on the beach and while we waited we spooned up spicy, creamy bisque with freshly baked sourdough bread. On the palate neat surprisingly mellow with wisps of lavender smoke and tea tree oil, while in the finish finely diced chillies in a barbeque glaze with aniseed. Water added the smell of a smoke infused damp jumper which reminded us of George Campbell Hay's poem 'The Smoky Smirr O Rain' (smirr being Scottish for fine, drifting rain). The taste was that of a smoky fruits de mer platter followed by sea-buckthorn meringue with sorbet and shortbread – very pleasing indeed.

WA-WA-WOOM!

HEAVILY PEATED

CASK NO. 10.207
CHF 109.-



max.
1 bottle
per member

REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Barrel</i>
AGE	<i>12 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>220 bottles</i>
ABV	<i>56.2%</i>

We needed to call the fire brigade as a garden shed full of paint pots, newspapers, old chipboards and plywood had just gone up in smoke. Someone had the idea, as Shakespeare vaguely said, "fight fire with fire" while others foolishly poured fuel onto the fire. Finally water did the trick and we relaxed by the sea, where nearby someone was roofing his beach hut by applying felt with hot bitumen and we inhaled deep, tarry and charred flavours before we finally got crispy smoky bacon sandwiches off a barbeque and chestnuts having been roasted on an open fire.



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.

CHERRY LIPS ON A JOLLY RANCHER

SINGLE CASK SPIRITS

CASK NO. GN3.15
CHF 71.–



REGION	<i>Hawick</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>1 years</i>
YEAR	<i>2019</i>
OUTTURN	<i>274 bottles</i>
ABV	<i>50.3 %</i>

The nose combined a landscape of anticipated delights with memories of departed joys. We got citrus (candied lemon peel, grapefruit segments, tangerines), strawberry and the aromatic freshness of pine, juniper and rosemary. Water brought out marzipan sweetness and tossed a floral bouquet to the smiling crowd. The palate was sweet, fruity and perfumed – the sweetness of jolly ranchers, cherry lips and bubble gum, while the citric zing now developed mouth-drying notes of lime, cranberry and orange bitters. As a pleasant counterweight to the flower gardens, citrus orchards and confectionery, the finish seemed to discover liquorice, pink peppercorns and root beer.

BEEF TWERKY

SINGLE CASK SPIRITS

CASK NO. R8.9
CHF 119.–



REGION	<i>Nicaragua</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>15 years</i>
YEAR	<i>2004</i>
OUTTURN	<i>244 bottles</i>
ABV	<i>67.4 %</i>

An immediate nose of caramelised brown sugar on freshly baked soda bread kicked things off. Lots of mineral oil, furniture polish, rosewater, bicycle inner tube, sweet children's cough medicines and natural tar extract. Reduction brought out summery red fruits in Pimm's, cocktail bitters, coconut cream and things like roast chocolate malt, singed toffee and soy sauce. The palate was initially spicy with plum wine, five-spice and hot cooking oils. Mustard powder, lanolin, bandages soaked in disinfectant and ground black pepper. With water, we got a silky smooth meatiness, BBQ char remnants, liquid seasonings, umami paste, wasabi peas, hot ramen broth and dry roast peanuts with cumin salt.



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
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.



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