

Outturn

June 2021
SMWS Switzerland

START
OF SALES:
SATURDAY
5 JUNE



DANCE UP YOUR SUMMER

Experience whisky differently
this summer, as Vic shares
with you his essential whisky
and music matches.




WOODY GUTHRIE

BEST SONG BALLADS

ALTERRA
IAC
FRANK SINATRA

Garth King Treasury





Have you always wanted to bring whisky and music into harmony? Admittedly, just like whisky, music will always be a matter of your own particular tastes. In the latest edition of Outturn, you'll be able to get a bit of inspiration from BBC Radio DJ and SMWS member Vic Galloway. He has assigned a style of music to each flavour profile and even recommends a few specific tracks.

An ex-bourbon cask or an ex-rum one? With the help of our two grains, you'll be able to answer this question. Both were distilled on the 17th of December 2009 and then matured in ex-bourbon casks. The **G15.10: Okay oaky** stayed in the same cask until it was bottled, in contrast to **G15.9: Rhos-dhu-rum-rum**, which was transferred into an ex-Trinidad rum cask after 9 years.

Which distillery has the most whisky numbers at the moment? Experience the answer with the following quartet: **112.82: I'll beetroot to you** from an ex-Madeira cask, and then **135.31: Juice for a loose caboose** and **122.37: Doctor Blowtorch**, both from ex-bourbon casks, with the latter being the only peaty whisky of the four. And then there's **G9.5: Coconuts floating by a varnished boat**; a 20-year-old grain whisky from an ex-bourbon cask.

As you can see, we're not getting bored over here – I hope the same goes for you.



Patric Lutz

FIND YOUR WHISKY RHYTHM

Powerful, evocative and emotional, music can heighten the senses and transport us to another place and time in an instant – just like any one of our Society whiskies. We asked BBC Radio DJ and SMWS member Vic Galloway to delve into his collection to match our flavour profiles to different musical genres. He embraced the challenge, and settled down at The Vaults to tell Helen Stewart about his own journey through music and malt.

Is there anything more powerful than music? For many, it's the highest form of art. It provides a snapshot into the culture of the times, stirs deep emotions and memories, and can send us to a different world with the drop of needle onto vinyl, or the play button. No words needed. The connection between music and whisky is strong.

The Society's own Tasting Panel often pull musical references into their notes to help capture the character and mood of the whisky. From the Rolling Stones to Bob Dylan and even Scottish post-rockers Mogwai, many music artists have aligned themselves with whisky brands or released their own bottlings as an extension of their art, as Felipe Schrieberg investigates later on in the June issue of Unfiltered.

FLAVOUR FIRST

So, when it comes to bringing whisky and music together, it's a natural match. In fact, playing with different styles of music and flavour to heighten the enjoyment of our whisky experience feels distinctly SMWS.

Flavour Profiling was born back in 2011, when I (Helen Stewart) was working on introducing the Society into our first partner bar. We needed something simple at that time to help bar staff and guests select and decipher our whisky. I remember the expression of delight and recognition when I asked Kai, our spirits director, how he felt about us categorising our whisky by flavour

instead of region. It was like the final piece of a jigsaw puzzle falling into place. Turns out a young Euan Campbell – our current spirits manager – had already created a form of flavour profiling for our Member Service team to use, but that's a tale for another time.



Since then, this colourful device to identify our 12 flavour profiles has become as iconic as the Society's green bottle and we've had great fun playing with flavour pairings over the years, from unusual foods to personality, wildlife and much more.

But as I sit here at The Vaults waiting for my man Vic Galloway, the idea of music matches feels so exciting. And as we settle down in front of the fire to enjoy a few drams together, it's clear that Vic is just as happy to be here as me.

"I've done all sorts of stuff from TV presenting to radio shows," he tells me. "I've played festivals





utterly life-changing. The stage was done up like a graveyard, the drummer set fire to his drums. It was just totally wild. I remember my friend James, James Yorkston, the songwriter, we walked out of that gig and we knew that that was it, that's what we were going to do."

Ever since, Vic has felt the need to be surrounded by music. As a multi-instrumentalist he plays in the Edinburgh-based band Check Masses, but is better known as a writer, BBC broadcaster and all-round champion of new music.

Originally from the East Neuk of Fife but now living in Leith, he regularly hosts live music nights in the city, showcasing and promoting up-and-coming bands.

SPICE OF LIFE

Vic is clearly passionate about what he does, bringing people together to celebrate the new and unfamiliar. A true kindred spirit of the Society, and the perfect pairing partner for our whisky and music matches. "Music connects people like no other," he says.

"More than film, more than literature, more than painting, music is the form that pulls people together. Pulls us together and it divides us into conversation, it's amazing."

"I always try to challenge people's preconceptions about what's exciting, not just new, but older music as well."

"I love The Beatles, I love all the classic artists like everyone else does, but I also love so many artists that perhaps aren't as familiar and I want those artists to be introduced to people."

So what should we expect from his music matches? If Vic was a Society Flavour Profile, he tells me he'd have to be something spicy, everything he likes from food, music, clothes to his many tattoos is colourful and full of flavour. He likes to be bold but appreciates beautiful art as well.

He's also proud of his homeland, writing the history of Scottish pop and rock in his book and exhibition Rip It Up. Expect the unexpected with some great artistic diversity and endeavour.

all around the world and yet I would say... and I'm not just saying this, but being able to pair the finest whisky on the face of the earth to... I would like to think, some of the finest music on the face of the earth, that's a pleasure, that's an absolute pleasure."

A MUSICAL EDUCATION

Like many, Vic's music journey started with his parents. Growing up in a house that always played music inspired his now eclectic taste, and after attending his first live concert by The Damned in 1985 he discovered his calling.

"My dad was a classical musician and went to the Royal College of Music, but he grew up in the '50s, so he liked '50s rock'n'roll. I remember his compilations and that got me going. I discovered Adam and the Ants and Madness and that kind of era. I was just a wee boy then, but it completely blew my mind. Then when I got to a certain age, I was into punk, the Sex Pistols, Clash, Damned, Siouxsie and the Banshees, Buzzcocks and that opened the doors to everything, so reggae, hip hop, goth, indie.

"My first ever gig was The Damned and it was

VIC'S ESSENTIAL WHISKY AND MUSIC MATCHES

<https://unfiltered.smws.com/05-2021/vics-whisky-and-music-matches/>

YOUNG & SPRITELY / DREAM POP

ESSENTIAL SOUNDS:

Cocteau Twins – Iceblink Luck • Washed Out – Eyes be Closed
• Beach House – Space Song • Khruangbin – First Class

SWEET & SPICY / INDIE-FOLK

ESSENTIAL SOUNDS:

Fleet Foxes – White Winter Hymnal • Frightened Rabbit – Old
Old Fashioned • Laura Marling – Alexandra • Grizzly Bear –
Colorado

SWEET, FRUITY & MELLOW / DOO WOP

ESSENTIAL SOUNDS:

The Flamingos – I only have eyes for you • Gene Chandler –
Duke of Earl • Frankie Lymon & The Teenagers – Why do fools
fall in love? • The Platters – Only You

SPICY & DRY / GOTH

ESSENTIAL SOUNDS:

The Cure – A Forest • Bauhaus – Spirit • Siouxsie & the
Banshees – Spellbound • Nick Cave & the Bad Seeds – Tupelo

DEEP, RICH & DRIED FRUITS / SOUTHERN SOUL

ESSENTIAL SOUNDS: Booker T & the MGs – Time is Tight •
Staple Singers – Respect Yourself • Otis Redding – I've been
loving you too long • Irma Thomas – Anyone who knows what
love is (will understand)

OLD & DIGNIFIED / WEST COAST JAZZ

ESSENTIAL SOUNDS:

Chet Baker – It's Always You • Bill Evans Trio – My Foolish
Heart • Stan Getz – Desafinado • Dave Brubeck Quartet – Take
Five

LIGHT & DELICATE / SINGER- SONGWRITERS

ESSENTIAL SOUNDS:

King Creosote & Jon Hopkins – Bats in the Attic • Jose
Gonzales – Heartbeats • Aldous Harding – Fixture Picture •
Nick Drake – River Man

JUICY, OAK & VANILLA / ROOTS REGGAE

ESSENTIAL SOUNDS:

Burning Spear – Man in the Hills •
Max Romeo – War Ina Babylon • The Gladiators – Looks is
Deceiving • Bob Marley & the Wailers – Soul Rebel (Small Axe
– The Upsetters Recordings, 1970-1972)

OILY & COASTAL / ELECTRONICA & POST ROCK

ESSENTIAL SOUNDS:

Mogwai – Dry Fantasy • Boards of Canada – Palace Posy •
Squarepusher – Midi Sans Frontieres (Avec Batterie) • Sigur
Ros – Glósóli

LIGHTLY PEATED / MODERN PSYCH

ESSENTIAL SOUNDS:

Tame Impala – Desire Be Desire Go • Unknown Mortal
Orchestra – Swim & Sleep (Like a Shark) • Thee Oh Sees –
Web • Dungen – Fredag

PEATED / 70s PUNK

ESSENTIAL SOUNDS:

The Clash – Complete Control • The Damned – Neat Neat Neat
• Buzzcocks – Love You More • Ramones – Teenage Lobotomy

HEAVILY PEATED / HEAVY ROCK

ESSENTIAL SOUNDS:

Queens of the Stone Age – The Lost Art of Keeping a Secret
• Black Sabbath – The Wizard • Led Zeppelin – Four Sticks •
AC/DC – Gone Shooting

MAJOR SWEETIE

SWEET, FRUITY & MELLOW

CASK NO. 9.201

CHF 134.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>17 years</i>
YEAR	<i>2003</i>
OUTTURN	<i>195 bottles</i>
ABV	<i>57.2 %</i>

The nose oozed and schmoozed with sweet vanilla cream, youthful Sauternes, creme caramel and then trampled ferns, mossy bark, white truffle oil and cookie dough. Hints of white chocolate mousse, mineral oil and new leather were also detected. With water we found fragrant sandalwood, tea tree oil, butter mints, leather gardening gloves and muesli run through with flower honey. The neat palate was similarly sweet with pineapple syrup, precious nectars, pollens, melon cordial, lime curds, heather honey and candy floss. Some buttermilk and boiled lemon sweets too. Water brought out cream soda, rosewater, pineapple upside-down cake, sunflower oil and peach schnapps. Wee touches of Irish coffee, cinnamon sugar and a kiss of juniper in the aftertaste.

DECADENT PERFUME OF PARADISE

JUICY, OAK & VANILLA

CASK NO. G5.14

CHF 96.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>16 years</i>
YEAR	<i>2003</i>
OUTTURN	<i>129 bottles</i>
ABV	<i>64.3 %</i>

The nose invited us to lounge about on a haystack with a root beer ice-cream float which has additional hints of banana toffee, bourbon and vanilla pods. The palate had a similar effect – brown sugar sprinkled on banoffee pie, shimmerings of rum and coconut, and a finish of dusty wood and spiced sweets (ginger, aniseed, clove). The reduced nose transported us to a tropical island – cane sugar, vanilla pods, rum and gardenia blossoms – ‘a sweetly decadent perfume of paradise’. The palate now supplied dark chocolate, caramelised sugar, Madeira molasses cake and intriguing apothecary notes – once again a spicy finish, now nutmeg and wasabi.

MANGO LASSI

JUICY, OAK & VANILLA

CASK NO. 39.210

CHF 79.-



REGION	<i>Speyside</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>58.1 %</i>

A restrained yet evocative scent of warm cherry and almond clafoutis dusted in powdered sugar as well as light and fluffy pancakes served with sugar and lemon had us licking our lips. We were not disappointed; sweet glazed, soy sauce molasses, toasted sesame oil, rice vinegar and five-spice, grilled lobster tails with tropical fruits. The addition of water made the aroma much more expressive with bananas, mangoes and melons, vanilla cinnamon candied almonds and bergamot essential oil. Vibrant and so pleasing now on the palate as we chewed on rhubarb and custard fruit-flavoured sweets before we finished with a mango lassi.

A DARK ABYSS OF BLISS

DEEP, RICH & DRIED FRUITS

CASK NO. 107.22

CHF 89.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Toasted Butt</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>585 bottles</i>
ABV	<i>66.1 %</i>

Rich and toasty aromas of teacakes and toffee combined with cinnamon, nutmeg and star anise in a heavy fruitcake topped with molasses and dates. The palate was equally as sumptuous with oozing dark treacle, Manuka honey and brittle toffee over prunes, raisins and coffee beans in dark navy rum. With water came a wave of bitter orange marmalade, black forest gateau and slightly charred hot cross buns full of sweet spice. The palate continued with burnt orange peel, chocolate malt and cocoa powder but now with coconut flakes, tobacco and liquorice stick. After spending five years in an oloroso butt this was transferred to a second fill toasted oak butt for the remainder of its maturation.

SUAVE AND PLUSH

DEEP, RICH & DRIED FRUITS

CASK NO. 1.237

CHF 89.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>7 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>228 bottles</i>
ABV	<i>60.7%</i>

The comments on the neat nosing were an everlasting flow, like the current of a waterfall - walnut cake, raisins, mango chutney, aniseed, pink peppercorns, dark sweet cherries and fig syrup. On the palate; deep dark cherry liqueur, malt loaf, plum jam and a spicy bean cacao chilli in the finish. A drop of water and waxy oranges as well as macadamia nuts and freshly ground coffee appeared, while to taste; suave and plush with spicy cherries and blackberries and in the finish a cocoa powdery note, creamy, silky tannins and Asian spice. After five years in an ex-bourbon hogshead we transferred this whisky into a first fill Spanish oak oloroso hogshead.

ONION TART AND YOUNG WHITE WINE

OILY & COASTAL

CASK NO. 18.33

CHF 99.-



MAX.
ONE BOTTLE
PER MEMBER

REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Rye Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>299 bottles</i>
ABV	<i>58.2%</i>

We got ready for a hearty breakfast, salted caramel oats with mashed banana and chia seeds drizzled with a sweet caramel sauce and freshly pressed grapefruit juice. This was followed by olive and rosemary dark rye bread served with a cucumber yoghurt dip and a lemon and red chilli fiery relish. Diluted the aromas of salted caramel, cloudy old fashioned lemonade while on the palate salted brown butter Financiers and Zwiebelkuchen with a glass of Federweisser (onion tart and a young white wine from the recent harvest). After eleven years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill hogshead which previously matured rye whisky.

LICKING A COAL SCUTTLE

PEATED

CASK NO. 53.366
CHF 109.-

MAX.
ONE BOTTLE
PER MEMBER



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Oloroso Hogshead</i>
AGE	<i>8 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>276 bottles</i>
ABV	<i>55.4 %</i>

Shifting this from ex-bourbon wood to an oloroso hogshead after six years has produced an intriguing combination of flavours and aromas. The initial nose had bacon-wrapped dates, brinjal pickle, plum chutney, hoisin sauce, salty peanuts and 'licking a coal scuttle'. The palate balanced sweetness and smoke with side orders of liquorice, lavender oil, citrus and memories of 'lighting a fire with newspapers, wearing a wetsuit'. Sherry notes appeared on the reduced nose – along with raisin jam, maple-glazed bacon, pickled walnuts, scorched rosemary, fresh donuts, seaweed and lemon. The palate had salty tang, glazed gammon, marmalade, blackcurrant and a spicy finish (ginger snaps, clove).

A SLICE OF PEAT-HEAVEN

HEAVILY PEATED

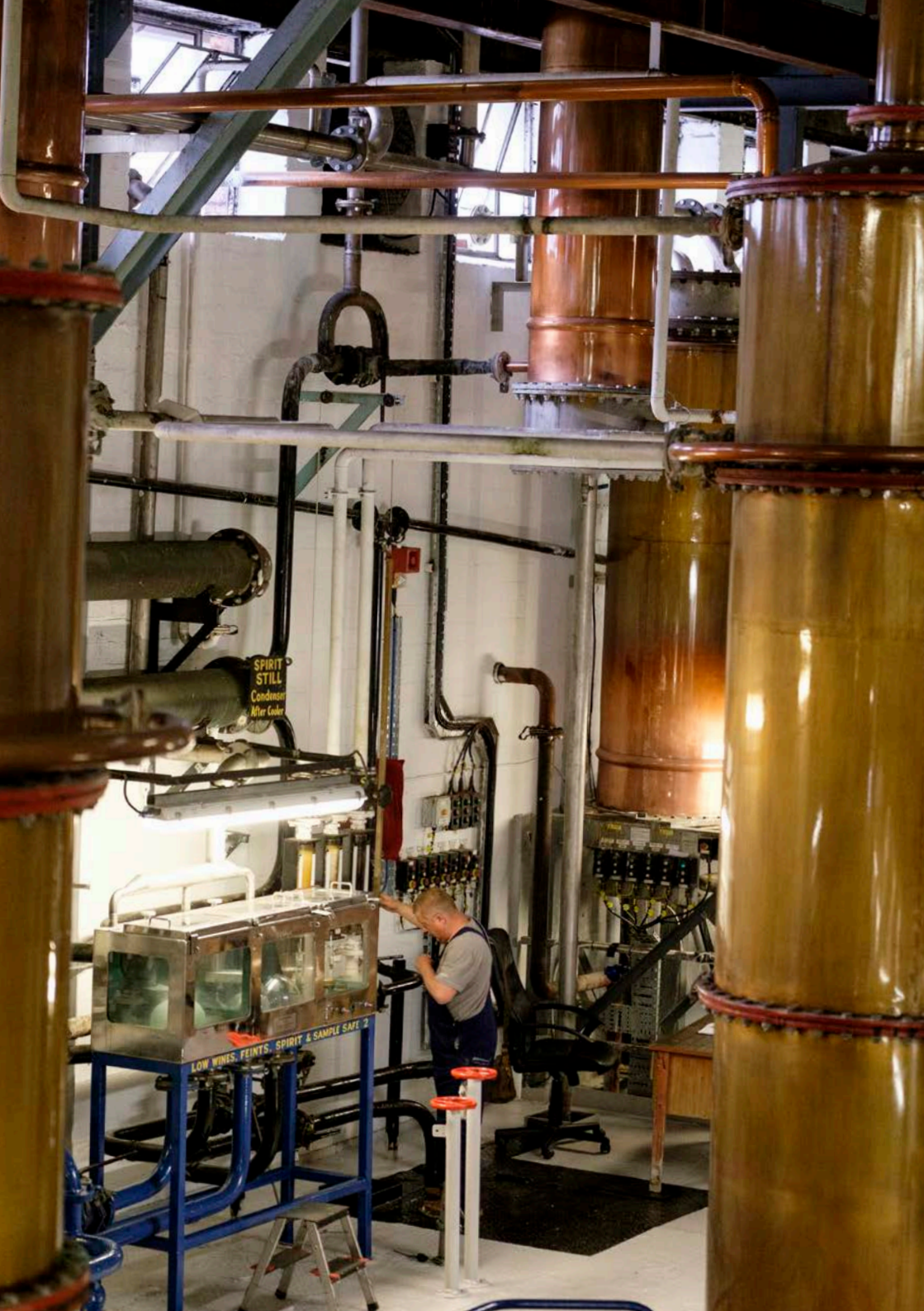
CASK NO. 10.213
CHF 105.-

MAX.
ONE BOTTLE
PER MEMBER



REGION	<i>Islay</i>
CASK	<i>2nd Fill Ex-Oloroso Butt</i>
AGE	<i>7 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>577 bottles</i>
ABV	<i>60.5 %</i>

There was smoke, "one hell of a lot of smoke!" Imagine sitting on a pebble beach near 'the mouth of the river' overlooking the Paps of Jura on a full moonlit night with a sailing ship anchored in the bay. The wind suddenly changed direction and a blanket of smoke from the barbeque has engulfed us. The taste was massive and unapologetic, not sweet, not floral - just peat, well maybe a hint of salty rockpools and ashtrays. With water we gazed into the sky, the moon light illuminating the lighthouse further along the coast, when we noticed a lightning storm rolling in off the sea.



INDIAN SUMMER IN A JAPANESE GARDEN

OLD & DIGNIFIED

CASK NO. 95.39
CHF 590.-



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Sherry Butt</i>
AGE	<i>38 years</i>
YEAR	<i>1982</i>
OUTTURN	<i>477 bottles</i>
ABV	<i>53.0 %</i>

Imagine an early afternoon walk during a beautiful 'Indian summer' through a forest collecting mushrooms as well as searching for, with the help of your best friend the truffle-hunting dog, this highly prized fungus. On the palate neat we found a Waldorf salad made with fruits and nuts all served on a bed of lettuce and this time perfectly dressed in vinaigrette made from Pedro Ximénez grapes that have been aged for many years in an oak Solera system. The soft, round sweetness perfectly balanced the sharpness. With a tiny drop of water, a delicate, woody perfumed aroma was released, and we finished in an oriental Japanese garden with plum wine.

JUICE FOR A LOOSE CABOOSE

SWEET, FRUITY & MELLOW

CASK NO. 135.31
CHF 89.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Hogshead</i>
AGE	<i>11 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>212 bottles</i>
ABV	<i>59.9 %</i>

The nose engine was driven by candy sweetness (Highland toffee, rum and raisin fudge), towing a buttery baggage car (shortbread, Eccles cakes, Butterkist), a citric coach (lemon sponge-cake, lemon meringue pie, kumquats) and a guard's van of salted pretzels. On the palate, the citric astringency (lime marmalade, green apple, Haribo Tangfastics) was married to ginger and five spice, suggesting a Thai chicken dish. The reduced nose inspired our imaginations – 'Spanish bota bags in the sunshine' or 'hessian mats in a Caribbean beach cocktail bar'. The palate now found orange marmalade, white chocolate and perfumed cigarettes; finished with leather, toasted oats and crystallised ginger.

I'LL BEETROOT TO YOU

YOUNG & SPRITELY

CASK NO. 112.82

CHF 99.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Madeira Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>262 bottles</i>
ABV	<i>57.6 %</i>

The nose arrived with a woody abundance that mixed furniture polish with fresh cut timber and varnish on teak. Brown sugar and burnt caramel then moved through orange skin and onto earthier realms that wrapped us in beetroot and rhubarb. Waves of spice dominated the initial palate but quickly softened to cola, black cherries and dark chocolate covered ginger biscuits. A dash of water brought coconut yoghurt and candied orange segments with key lime pie and fermenting apples and pears. Then deeper notes of cedar wood and linseed oil moved us towards old tea chests, sandalwood and a return of beetroot.

DOCTOR BLOWTORCH

PEATED

CASK NO. 122.37

CHF 85.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>208 bottles</i>
ABV	<i>57.4 %</i>

Salty sea air blew through hospital corridors and operating tables as scorched heather mixed with charcoaled driftwood. Dried rosemary, sage and thyme blended with lemon cough syrup and sweet rubber before toffee and cinnamon encountered rum and raisin ice cream. On the palate came roasted chestnuts and smoked mussels with a fresh waft of vapour rub and mint as lavender bushes burnt alongside charcoal and chimney soot. Water brought out fragrant notes of satsumas in bonfire ash and sandalwood incense while oily textures came from juniper berries and bacon. The palate now embraced burnt citrus skins and charred eucalyptus as antiseptic bandages wrapped around peppered mackerel and burnt fruit loaf.





COCONUTS FLOATING BY A VARNISHED BOAT

JUICY, OAK & VANILLA

CASK NO. G9.5

CHF 125.-



REGION	<i>Highland</i>
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CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
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AGE	<i>20 years</i>
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YEAR	<i>2000</i>
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OUTTURN	<i>210 bottles</i>
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ABV	<i>63.1 %</i>
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The pleasantly fresh nose has vanilla pods, toasted coconut and pine forests, with subtle hints of nutmeg, cinnamon, anise and varnished oak. The juicy, mouth-watering palate tantalises with perfumed mango, peaches and pears, banana bread, coconut macaroons and icing sugar drizzled over tasty pastries. Water brings up the wood on the nose – resinous pine sap, varnished boats and fresh oak – but all firmly fastened to the rock of sublime sapidity by honey, vanilla, white chocolate and fresh fruit. On the palate, it's the coconut that leaps out – a lovely mouth-feel with marshmallow tea-cakes, orange zest, chocolate and a nuance of numbing nutmeg.

RHOS-DHU-RUM-RUM

LIGHT & DELICATE

CASK NO. G15.9
CHF 89.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>Refill Ex-Rum Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>202 bottles</i>
ABV	<i>57.5 %</i>

After 9 years in ex-bourbon wood, we transferred this into a refill Trinidad rum barrel. The nose was a curious blend of foam bananas, mint choc chip ice-cream and stewed apples with raisins. The rum cask influenced the palate gently, but it really let the sunshine in – peach and pecan salad, barbecued banana, chocolate limes, caramel and lemon juice on pancakes. The reduced nose found white chocolate and toffee, peaches, pears and citrus while provoking beach holiday memories of sun cream, sand and bougainvillea. The palate now had coconut, mango, rum and raisin fudge and hints of ginger and charred oak.

OKAY OAKY

JUICY, OAK & VANILLA

CASK NO. G15.10
CHF 88.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>201 bottles</i>
ABV	<i>57.1 %</i>

This gives an initial characteristic collection of aromatics – banana chips, bubble-gum and glue, which slowly deepen to pastis and menthol; it also has sweetness (white chocolate) and citrus notes (orange barley sugars, lemon zest). The palate is lovely and sweet with rich textures– hazelnut chocolate spread, condensed milk and mashed bananas, with notes of bourbon and menthol-scented wood on the finish. On the reduced nose, syrupy fruit salad, Jaffa cakes, honey and marzipan are contrasted with crystallised ginger, coconut and fresh oak. The palate becomes totally mouth-watering, with peaches, pear juice, pineapples and melon balls. The afterglow is oak and vanilla.



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.–.

Despite Corona we have planned the tastings until end 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, 15 September	Geneva	Bar du Nor, Rue Ancienne 66, Carouge
Thursday, 16 September	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 17 September	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 23 September	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Wednesday, 3 November	St Gallen	Militärkantine, Kreuzbleicheweg 2
Friday, 5 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 11 November	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 1 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 2 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 3 December	Lausanne	Tibits (1st floor), Place de la Gare 11
Thursday, 9 December	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 10 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14

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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