



Outturn

August 2021
SMWS Switzerland

START
OF SALES:
SATURDAY
7 AUGUST

SENSPLORATION

How environmental and atmospheric sensory cues can help to accentuate the flavours you enjoy in whisky.



How many times have you tasted the same whisky, and each time it seemed different? A dram can taste completely different on a quiet winter evening in front of the fire than on a sunny summer afternoon.

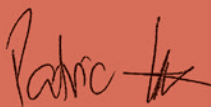
SENSPLORATION – Professor Charles Spence examines how atmospheric and sensory impressions influence the enjoyment of whisky. It's an engaging article, and I can only agree with the conclusions, which offer a few explanations.

Naturally, the current issue of Outturn also introduces a broad variety of bottlings which you can put to the test.

Compare two bottlings from distillery 107 first, the **107.24: *Oven-ready Moomin***, matured in a 1st-fill ex-sherry butt; then, the **107.23: *Spicy and substantial***, which is first aged in an ex-oloroso butt before being transferred to a 2nd-fill toasted butt. Or a classic Lowlander, the **5.75: *Juicy-licious***.

For fans of absolute rarities, I recommend the **64.7** – just the seventh cask, and probably not many will follow, as the distillery was shut down in 1998 and demolished in 2013. Today, the new Dalmunach whisky distillery stands on the same site.

As always, I wish you great pleasure on your journeys of discovery. I hope we can restart our usual tastings from September. I very much look forward to that and to seeing many of you again in person.



Patric Lutz





*Water table at Kitchen Theory,
photo by John Scott Blackwell*



*Prof Charles Spence,
photo by Sam Frost*

SENSPLORATION

THE MULTISENSORY EXPERIENCE OF SCOTCH

Professor Charles Spence looks at how environmental and atmospheric sensory cues can help to accentuate the flavours you enjoy in whisky – from the sound of a fire, the creak of wood, the sound of a double bass, or even the texture of silk. Welcome to the world of ‘sensploration’.

How does where we drink affect the experience of whisky? Is it possible to accentuate certain aspects of a whisky’s flavour profile simply by changing the multisensory atmosphere where we drink? These were the questions that my colleagues and I set out to address in the 2013 Singleton Sensorium.

The results of this multisensory experiential, experimental whisky-tasting event, and a number of others that followed in its footsteps, have highlighted just how profoundly what we see, what we smell, what we hear, and even what we feel can impact the experience of drinking a complex spirit such as whisky.

For the Singleton Sensorium, 500 members of the general public were invited into an old gun-maker’s studio in Soho, London over the course

of three evenings. All those who turned up were given a glass of The Singleton whisky, a score-card and a pencil. My colleagues and I then led groups of 10 or so people through each of three environments that we had pre-tested to bring out the grassiness on the nose of the Singleton, the sweet taste on the palate, or the textured aftertaste on the swallow. People were invited to rate the taste of the whisky in each of these three environments during a tasting experience lasting no more than 15-minutes.

Intriguingly, the results clearly demonstrated that even though the glass of whisky had not left people’s hands over the duration of the experience, what many of them said about the whisky nevertheless changed dramatically as a function of the environment in which they had tasted it.

In particular, the relevant attribute of the flavour (ie, grassiness, sweetness, or textured aftertaste) was accentuated by 10-15 per cent in each of the three environments.

Overall, those who took part in the Sensorium preferred the Singleton in the woody room, with wood on the walls and floor, and the sounds of a log fire, and any other woody sounds we could think of (think creaking wooden doors and the sound of the double bass).

Hence, sitting in front of a log fire, be it real or virtual (as in the whisky snug in the British Airways lounge at Glasgow airport) is likely to enhance the taste of your drink. I know of hospitality professionals who started serving whisky in their Lake District Michelin-starred restaurant from a wooden tray to try and capture a hint of the woody room where they had enjoyed their drink so much more.

HIT THE RIGHT NOTES

In terms of what to listen to, to enhance the authenticity of the whisky-tasting experience, one might be tempted to think of some semantically-appropriate Scottish music.

However, my guess is that listening to the sound of bagpipes – while undoubtedly priming notions of the Highlands – will be unlikely to make your whisky taste any better. Rather, based on our latest research, I would suggest that you should go for the music that you like the best.

If it happens to have a Scottish theme all the better, but the research shows that what we think about what we listen to often transfers to influence what we think about what we are tasting. Note here also that music is also the easiest sensory attribute of the environment to change. In order to sonically season your drink, I would recommend some tinkling high pitch piano music to bring out sweetness, while low-pitched and brassy music tends to bring out bitterness. Bear in mind, though, that the louder the music, the harder you will likely find it to rate the alcohol content of your drink.





*Chef Jozef Youssef
photo by Annemarie Sterian*

ALTERED REALITY

Ambient scents can also be used to help augment the experience. For instance, pre-covid, my friend and colleague chef Jozef Youssef, of Kitchen Theory, had one course on his gastro-physics chef's table menu in High Barnet called 'A Taste of Chivas'.

He would spritz a little caramel or vanilla aroma into the air to emphasise the sweetness in the whisky, while a spritz of smoky bacon effectively accentuated the smoky notes in the drink instead. (Hence, my interest in the peat-scented incense pyramids that were delivered to me a couple of years ago. My guess, though, is that they wouldn't do anything for those who do not like peaty whisky to begin with).

It would seem that our brains have a hard time separating which aromas originate from the drink and which come from the atmosphere in the environment in which we happen to be tasting a whisky.

When the same whisky was served to guests at Josef's multisensory events in a rounded glass versus in an angular cut-glass, a number of the diners reported that the drink seemed to taste different, despite the fact that they intuited

it probably came from the same bottle. Even rubbing different materials, be it satin/silk or sandpaper, changes the tasting experience for many, with the smoother materials tending to bring out sweeter notes in whisky and wine.

Although there is plenty more gastrophysics research to be done, my sense is that no matter what your preference in terms of flavour profile, there will be a combination of environmental and atmospheric sensory cues that will help to accentuate the flavours you enjoy, while also perhaps suppressing any that you may be rather less fond of. This the intriguing world of 'sensploration'.



Charles Spence is a professor of Experimental Psychology and head of the Crossmodal Research Laboratory at Oxford University

FROLICKING FRUITY SPICES

SPICY & SWEET

CASK NO. 82.33
CHF 86.–



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>249 bottles</i>
ABV	<i>62.8 %</i>

A frolicking, fruity, fun aroma at the bakery greeted the Panel - apple turnover, pineapple upside-down cake, strawberry fondant chocolate cupcakes and raspberry croissants. On the palate neat, a green apple zingy-ness combined with a blast of cinnamon and ginger at first, before sweet raspberry and vanilla coulis was drizzled over a peach cobbler or meringue. After the addition of water, the freshness of apple-mint salad with a lime vinaigrette emerged while to taste, still a fun dram with plenty of spice but now beautifully balanced by the additional flavours of spearmint, coconut macaroons, orange sherbet and a milky vanilla chai tea.

A CAPERING ESTER JESTER

SPICY & SWEET

CASK NO. 115.21
CHF 92.–



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>191 bottles</i>
ABV	<i>58.6 %</i>

On the nose – a bit of an ester jester – capering about with apricot jam, pineapple and glue; soft mints, eucalyptus and oak shavings. The palate gave us banana liqueur, apple, pineapple, coconut and vanilla – also some chocolate, salted caramel and ginger ale with lime. The reduced nose seemed to beat the drum for rum and gum – cinnamon baked banana, pear drops, vanilla cream, asafoetida gum, grape juice and wood sap. Water mellowed the palate considerably – now quite fresh, with pink wafers, orange boiled sweets and flowers; coconut cream and spiced honey – the finish a lively mix of menthol, sherbet fizz and cream soda.

DEPTH OF FLAVOUR

SPICY & SWEET

CASK NO. 18.36

CHF 99.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Charred Wine Barrique</i>
AGE	<i>13 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>236 bottles</i>
ABV	<i>57.9 %</i>

A roasty, malty and creamy aroma of cherry scones mingled with the scent of oaky vanilla sweetness from white chocolate, hazelnut and nutmeg tiramisu. Our taste buds were left intrigued by the contrast of salt and sweet as well as a hint of bitterness just like when sea salt is added to very dark chocolate. After dilution, we marinated a shark steak with soy sauce and prepared red onions roasted with balsamic and honey while on the palate sinfully sweet and succulent soft dough balls smothered in a sugar syrup called Gulab Jamun. After eleven years in an ex-bourbon hogshead, we transferred this whisky into a second fill shave, toasted and re-charred barrique.

LIGHT-HEARTED MEMORIES

JUICY, OAK & VANILLA

CASK NO. 135.33

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>215 bottles</i>
ABV	<i>58.4 %</i>

There was so much going on nosing this sample neat; quince jelly, beeswax, shea butter, crème caramel and the more senior (not in age!) Panellist remembered days gone by of coconut sun cream, wax crayons and a message straight out of the fax machine. The taste was a vanilla dream – caramel wafers, Belgian waffles as well as scones dipped in honey. Diluted we found the scent of white chocolate buttons, almond paste, cream horns, and dried guava in marzipan, followed by Chantilly cream, lemon posset and shortbread on the palate. Anyone for a game of croquet, ideally with a Pimm's in one hand and a mallet in the other?

FLUFFY TEXTURE AND TASTY TOPPINGS

JUICY, OAK & VANILLA

CASK NO. 80.21

CHF 96.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Heavy Char Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>258 bottles</i>
ABV	<i>56.0 %</i>

Crunchy ginger banana chips and baked apples with coconut and orange zest filled the room with a gorgeous fragrant scent. To taste childhood memories of eating a half-and-half cookie, a super soft fluffy texture with one half having a vanilla icing while the other had a chocolate one - a kind of glazed doughnut, but much better. It got fairly recent fame when Barack Obama dubbed them 'Unity cookies' in a deli in Florida in 2008. Diluted we peeled away the hairy exterior of a fruit called rambutan with its distinct fresh and fruity aroma and on the palate rich and creamy with a lovely sweetness. After eleven years in an ex-bourbon hogshead, we transferred this whisky into a second fill heavily charred hogshead.

ALBINO RHINO

JUICY, OAK & VANILLA

CASK NO. 24.152

CHF 108.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butts</i>
FINAL CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>12 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>269 bottles</i>
ABV	<i>63.4 %</i>

We were delighted to find a deep and heady aroma, brimming with hessian, exotic hardwood resins, cider apples, dunnage must and carbolic acidity. Notes of camphor, lamp oil, butterscotch and toffee apple were all noted. Reduction brought cinnamon swirls, pecan pie, toasted bagel with biscoff spread, chopped macadamia nuts and milk chocolate covered Brazil nuts. The neat palate displayed the initial warmth of aged calvados, then caramelising brown sugar, baked apples, lime curd and yellow meadow flowers. Water brought floral intensity of dandelions, carnations and potpourri. Then touches of herbal cough medicines, tarragon, dried apricots and mineral oils. At ten years of age, we combined selected oloroso butts from this distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

TIMELESS PLEASURE

JUICY, OAK & VANILLA

CASK NO. 48.126

CHF 112.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>17 years</i>
YEAR	<i>2004</i>
OUTTURN	<i>200 bottles</i>
ABV	<i>61.3 %</i>

Plenty of goodness on the nose neat; fruit salad, apple cider, cherry coke, chocolate chip cookies, Jaffa cakes and a dark, sweet, low alcohol malt beer which is somewhat like root beer. The taste encompassed all the creamy vanilla and oak flavours like crispy choux pastry, hazelnut praline and tonka bean ice cream. A drop of water and the aroma perfectly matched the taste neat with a glass of Sauternes sweet wine, orange slices in a Champagne syrup and mead. On the palate now very moreish, plenty of umami going on, hot chocolate topped with cream and marshmallows.

JUICY-LICIOUS

JUICY, OAK & VANILLA

CASK NO. 5.75

CHF 131.-



REGION	<i>Lowland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>18 years</i>
YEAR	<i>2003</i>
OUTTURN	<i>209 bottles</i>
ABV	<i>56.7 %</i>

An enticing, open and refined scent of elegant perfume layered with different aromas ranging from peach and pear blossom, to a sweet and citrusy note then finally bourbon vanilla and orange enticed us to take a sip. Lush, creamy and soft like a delicate lemon curd and ginger fool or taffy apple grapes; green grapes dipped in candy and rolled in nuts. Water added on the nose a tropical fruit salad, marshmallows and pink wafers while on the palate a fruity voluptuousness followed by a creamy butterscotch flavour with a finish of warm baked apple alongside vanilla cream and muscovado sugar.

PENULTIMATE PLEASURE

LIGHTLY PEATED

CASK NO. 3.319
CHF 179.-

MAX.
ONE BOTTLE
PER MEMBER



REGION	<i>Islay</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>16 years</i>
YEAR	<i>2004</i>
OUTTURN	<i>202 bottles</i>
ABV	<i>56.9 %</i>

Have you ever had a fresh mango salsa with plenty of coriander or a rhubarb and shortbread stack with citrus Chantilly cream straight out of a smoky cloche? If not, you must try this one! On the palate, a medley of tropical smoky madness - guava, mango, pineapple and kiwi all with a sprinkling of sherbet. Diluted, a sweet smoky chalkiness at first before we put heather on the fire to grill crab marinated in honey and soy sauce. While we waited for supper, we had a Green Isaac's Special, a cocktail invented by Ernest Hemingway and first mentioned in the novel 'Island in the Stream'.

TIMELESS AND MAGNIFICENT

OLD & DIGNIFIED

CASK NO. 65.7
CHF 660.-

THE
VAULTS
COLLECTION



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>30 years</i>
YEAR	<i>1990</i>
OUTTURN	<i>188 bottles</i>
ABV	<i>52.9 %</i>

Nosing this one neat one of the panellists was reminded of the line "it washed away in a tide of longing" from the song "In the shadow of our pale companion". Aromas were those of pears poached in Sauternes, cardamom and ginger as well as salted milk-chocolate liquorice caramels. Delicate on the palate yet full of character like Japanese Umeshu plum wine matured in Mizunara oak. A drop of water and a heady and old fashioned rose-scented perfume emerged next to apple tobacco and vanilla-scented wax candles. On the palate a smooth, relaxed, refined elegance coming from a tradition that spans aeons.

RETRO CONFECTIONERY

SWEET, FRUITY & MELLOW

CASK NO. 46.110

CHF 86.–



AS MAD AS A BOX OF FROGS!

SWEET, FRUITY & MELLOW

CASK NO. 128.15

CHF 125.–



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>202 bottles</i>
ABV	<i>54.6 %</i>

Square glass jars of strawberry bonbons and pear drops sat on a dusty old shelf with cream soda, hard toffees and raisin biscuits. Then raspberry ripple ice cream and sticky treacle arrived with intense cinnamon candies and old-school liquorice with a woody dryness that hinted at cereals and oak. With water, we emerged with paper bags bursting with rhubarb and custard sweets, strawberry laces and toffee apples. A sweet mix of Christmas spices flowed over black cherries and herbs to suggest thick cough syrup from a spoon. An orange sherbet fizz now danced on the tongue with cloves, mint and dark chocolate to finish.

REGION	<i>Wales</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>Refill Heavily Charred Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>182 bottles</i>
ABV	<i>58.2 %</i>

The scent of pomegranate and red apple fragrance oil was followed by the floral combination of roses and freesia. On the palate, we were 'mangoed' before other fruits like melon, pears and bananas appeared. But it did not stop there, 'as mad as a box of frogs', it just kept on going – teasing and pleasing with strawberry laces, gummi bears and vanilla cream. A drop of water and orange jelly with cardamom and mint-infused pineapple was all washed down with a passion fruit mango bubble tea. After eight years in an ex-bourbon barrel, we transferred this whisky into a heavy char, 24-month air seasoned refill barrel.

OVEN-READY MOOMIN

DEEP, RICH & DRIED FRUITS

CASK NO. 107.24
CHF 79.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Sherry Butt</i>
AGE	<i>8 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>622 bottles</i>
ABV	<i>59.8 %</i>

A warm, inviting and rather dense sherry profile greeted the Panel at first nosing. Crème brûlée, caramel sauce, freshly dipped toffee apples, allspice, buttery shortbread and dark fruits stewed in armagnac. Some touches of fig compote and plum wine underneath. Reduction offered spiced mango lassi, rapeseed oil, leathery mineral notes, wild strawberry and tomato vine. In the mouth, we initially noted the savoury richness of freshly baked brown bread, bananas flambéed with brown sugar, chocolate sauce, herbal cocktail bitters and singed raisins. With water, we got bitter chocolate, roasted aubergine, natural tar, ointments, espresso and thicker notes of hessian, earthy dunnage and dried wild mushrooms.

SPICY AND SUBSTANTIAL

DEEP, RICH & DRIED FRUITS

CASK NO. 107.23
CHF 89.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>2nd Fill Toasted Oak Butt</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>492 bottles</i>
ABV	<i>67.2 %</i>

Mixed dried fruits, cinder toffee, butterscotch sauce and sticky toffee pudding next to tropical banana plantations and toasted oak made this a fascinating experience on the nose. Very sweet and very woody (in a good way!) on the palate, rum and raisin, plum & lavender jam as well as candied dark cherries while in the finish an oily piney spicy punch. Diluted the scent of fresh eucalyptus was soon followed by spicy naan bread, ginger cake and dates, while to taste sweet and herbal with the chewy texture of beef jerky. After five years in an ex-oloroso butt, we transferred this whisky into a second fill toasted butt.





DELISHABLY DELECTABLE

DEEP, RICH & DRIED FRUITS

CASK NO. 12.54
CHF 495.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>American Oak Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>31 years</i>
YEAR	<i>1989</i>
OUTTURN	<i>477 bottles</i>
ABV	<i>58.0 %</i>

Beautiful rich and dark aromas right from the word go; hazelnut and oregano pasta, poached prunes with rum baba and roasted cocoa nibs. On the palate very thin slices of Spanish Jamon Serrano carved off the bone with a glass of Amontillado VORS sherry – we were in nutty umami heaven! With the addition of water, we were served a ginger crème brûlée with Cointreau-flambe oranges on the nose while to taste we were eating the main course, this time in Japan, with Teppanyaki wagyu beef. After twenty-nine years in a refill American oak oloroso butt, we transferred this whisky into a first Spanish oak oloroso butt.

BUTTER SCUTTLES

PEATED

CASK NO. 53.374
CHF 99.–



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>10 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>225 bottles</i>
ABV	<i>59.8 %</i>

A delightful combination of buttered seaweed and cherry wood smoke merged with a petrol whiff of oil drums and coal dust mixed with thick yeast extract. Melted butter followed on the palate as it oozed over barbecued langoustines with scorched rosemary and salted anchovies doused in oil. A dash of water brought us bacon crisps and sea salt with singed coconut husks and notes of lavender and liquorice. Flavours unified as herbal peat morphed into smoked fish pie served with bergamot scented tea. The distinct woodiness of pencil shavings coated sweet stone fruits as the coal in the scuttle softened to light oil.

CHALLENGING CONVENTIONAL WISDOM

SINGLE CASK SPIRITS

CASK NO. R9.9
CHF 112.–



REGION	<i>Panama</i>
CASK	<i>Refill Ex-Bourbon Barrel</i>
AGE	<i>13 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>234 bottles</i>
ABV	<i>63.0 %</i>

This rum sample, from the country mainly known for a canal that gave the name to a famous hat, was certainly challenging conventional wisdom. On the nose neat, yes we did get Muscovado sugar (with that strong scent of molasses), coconut cream and raisins but then we also noticed slightly smoked lemon, nail varnish remover and wheel bearing grease. Good fun on the palate neat, super sweet with a complex layer of toasted oak and citric tartness for an ideal balance. With water, we were served a hot grog cocktail with brown sugar, cinnamon, cloves, honey and lime juice while the taste was enigmatic, stewed rhubarb and herbal notes of fern, sweet and dry – certainly bucking the trend.

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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SMWS Switzerland llc

Route des Monnaies 19, 1660 Château-d'Oex
Switzerland

T +41 62 849 97 40 | SMWS@SMWS.CH

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