



Outturn

October 2021
SMWS Switzerland

START
OF SALES:
SATURDAY
9 OCTOBER

12 FOOD PAIRING IDEAS

SMWS head chef James Freeman reveals what dishes you can creatively combine our flavour profiles with.



Our Outturn is hot off the press and once again sprinkled with delicacies from across all regions of Scotland and beyond, including a few bottlings from extremely rare – and in some cases closed – distilleries.

You can also find out what dishes SMWS head chef James Freeman recommends to go with what whisky. Inspiration for your Christmas party, perhaps?

You might remember that, last September, we called on our members to write the tasting note for our newest and exclusive Swiss cask. 42 members received samples and wrote down their personal tasting notes.

I then took these and summarised them in one final tasting note. For the title, I went with our member David Loosli's suggestion – ***“Sweet and sour candy shower”***. I hope everyone who took part enjoyed themselves. I enjoyed it so much that I decided to do it again this year.

So keep an eye out for more information and the call to register. Once you've registered, you will receive a sample bottle for tasting - I look forward to reading everyone's varied impressions. Have fun browsing!

Warmest regards,

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

Patric Lutz







THE SPICE ROUTE

The range of spices you can detect in a complex glass of SMWS single malt is seemingly never-ending. But how does each one of the Society's 12 flavour profiles pair with a specific flavour note? We asked SMWS executive head chef, James Freeman, to match one of his signature dishes with a suitably spicy Society dram.

YOUNG & SPRITELY

This profile with fresh grilled mackerel served with a horseradish crème fraîche cuts through the oiliness of the fish and enhances the fresh heat of the horseradish.

SWEET, FRUITY & MELLOW

Try with a traditional 'cloodie' dumpling (steamed pudding) with its nutmeg, cinnamon and cloves as well as its dried fruit flavours.

SPICY & SWEET

Spicy & Sweet will enhance and embrace a Thai curry, with its sour lime flavours, lemongrass and fresh green peppercorns.

SPICY & DRY

The whisky's spiciness pairs with our famous whisky cured salmon recipe, with fennel and coriander seeds as well as lemon zest while cutting through the oily fish.

DEEP, RICH & DRIED FRUITS

While not strictly a spice, what about a chocolate brownie with coffee ice cream – a Deep, Rich & Dried Fruits match made in heaven.

OLD & DIGNIFIED

Match with an apple crumble, adding a generous amount of cinnamon to the crumble and finishing with a double cream whisked briefly with a small drizzle of good honey.

LIGHT & DELICATE

Use with mackerel or mussels in a saffron-infused 'escabeche' recipe, letting the perfume of the most expensive spice shine through.

JUICY, OAK & VANILLA

Try poured over a good quality vanilla ice cream, or with Queen Street's cheesecake dish. The full flavour of true vanilla is a perfect match.

OILY & COASTAL Beautiful match with fresh white crab meat mixed through with a smoked paprika mayonnaise. The coastal element matches the crab while the oiliness stands up to the smoky, chilli flavours.

LIGHTLY PEATED

Lightly peated whiskies go well with braised meats – try with a Moroccan lamb tagine where the smoky notes will enhance the cumin and coriander.

PEATED

Make a chilli jam and eat with smoked or blue cheese, a natural partner for peated whisky which again is powerful enough to stand up to sweet, chilli notes.

HEAVILY PEATED

To match the blast of peat, find a piece of heavily peat-smoked haddock and bake with curry spices featuring (amongst others) fenugreek and mustard seed.

WHISKY CALENDAR 2021

Offer or treat yourself with a variety of drams over 25 days, from young to old, representing most of the Society's taste profiles.

There are two versions: one with details of the whiskies, and the other with numbers only. This way, those who are up for the challenge can see how they fare; a sealed envelope contains the answers.

CONTENT	25 x 5cl
PRICE	CHF 299.-
TO ORDER VISIT	shop.smws.ch
DELIVERY	From mid November

WHISKY CALENDAR WITH INFORMATIONS



WHISKY CALENDAR NUMBERED ONLY



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

CHF
90.-



**NEW MEMBERSHIP
with an individual
whisky bottle**

CHF
210.-



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



**NEW MEMBERSHIP
with society tasting
kit**

THE LIFE O' TH' BUILDING!

LIGHT & DELICATE

CASK NO. 6.49
CHF 86.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>233 bottles</i>
ABV	<i>57.2 %</i>

A rather brusque and charismatic initial aroma of camp coffee, sweet camphor, rubber plimsolls, honey-centred lozenges and crisp cereals. Also some lighter notes underneath of wildflowers, linseed oil, tobacco leaf and mint tea. Reduction brings Carnation milk sweetness, rye bread with honey, lemon curd and things like dates and chopped walnuts. The palate opens with a little sharp citrus, buttery corn on the cob, mojitos, pink wafers and orange bitters. Water softens all this out with a breath of cut grass, juicer fruits and a drier and more supple mineral quality. Some kiwi and custard creams in the aftertaste.

SILKY SMOOTH

JUICY, OAK & VANILLA

CASK NO. 122.41
CHF 78.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>213 bottles</i>
ABV	<i>58.6 %</i>

The aroma had the very pleasant scent of genuine vanilla extract followed by rose petals, banana syrup and pear juice as well as cantaloupe melon with honey and lime. On the palate, milky and silky like banana custard with dates and honeycomb but with a surprising clean crisp finish like that of a pear-seco; a marriage of pear-based cider and bubbly prosecco. Water added comforting toasted golden brown granola with coconut flakes, chopped walnuts and cinnamon on the nose, while the taste was now that of creamy sweet marzipan fudge, orange shortbread cookies or clementine jelly all served with a glass of Monbazillac wine.

DIVINE MAGIC

JUICY, OAK & VANILLA

CASK NO. 72.105
CHF 79.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>201 bottles</i>
ABV	<i>62.1 %</i>

We opened a bag of 'super-fruit' wine gums containing papaya, pomegranate, blueberries and cranberries as we prepared sweet and delicate hibiscus orange blossom Turkish delight. A wonderful texture, soft and sweet like silk laced our tongues but then, literally out of nowhere, a spicy kick as if we had just bitten on a pink peppercorn while enjoying a mushroom truffle cream sauce. After a drop of water, we miraculously found ourselves transported to a small wooden Norwegian church situated on its own by a fjord. The taste was like manna from heaven as a ray of sunlight shone through the cloudy sky.

TRIPPY TAGINE

JUICY, OAK & VANILLA

CASK NO. 18.37
CHF 98.-



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>260 bottles</i>
ABV	<i>61.0 %</i>

The Panel agreed this was an immediately left-field example of this underrated make. Initial notes of flame-roasted red pepper, balsamic onion, cranberry gravy, mutton stock and heather flowers. Then rosewater, toasted cupboard spices such as cumin, some hot paprika and dried rosemary. Water brought out overripe yellow fruits, pollens, fructose, flambeed banana, lychee, mint julep cocktails and pine resin. The palate opened with buttered toast, gentle waxiness, baking parchment, hessian, cloves, posh olive oil and herbal cough medicines. Some hints of tarragon and eucalyptus bark. Reduction brought honey roast root vegetables, overripe tangerines, peach stones, dried apricot, exotic fruit teas, saffron and turmeric. Matured for 11 years in a bourbon hogshead before being transferred to a second fill charred red wine barrique.

EXTRA TEXTURE

JUICY, OAK & VANILLA

CASK NO. 44.144

CHF III.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Red Wine Barrique</i>
AGE	<i>14 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>213 bottles</i>
ABV	<i>62.1 %</i>

The nose was initially punchy and aromatic, full of rosewater, metal polish, young Gewürztraminer, heather honey, apple upside-down cake and zingy gooseberry tart. Some soft, luxurious waxes and baked pineapple circulating underneath. Water brought out the warmth of English mustard powder, posh olive oil, chamois leather, red licorice, old rope and mineral notes like clay and flint. The neat palate offered marzipan, balsamic onions, sheep wool oils and umami paste. Unctuous, savoury and full herbal medical touches. Water brought sweetened herbal teas, spiced vanilla cake, old school shilling ales and mechanical oils on an old hessian rag. Wood spices and roasted nuts in the aftertaste. Matured in a bourbon hogshead for 12 years before transfer to a 2nd fill red wine barrique.

EASTERN COASTLINES

SWEET, FRUITY & MELLOW

CASK NO. 26.179

CHF 139.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>17 years</i>
YEAR	<i>2004</i>
OUTTURN	<i>203 bottles</i>
ABV	<i>54.5 %</i>

A salty, sweet and warm sea breeze wafted through a dunnage warehouse which had been transported from Sutherland in the Highlands to the Scotland district in the parish of St. Andrews in Barbados. On the palate neat, thick and deliciously creamy like grass-fed Jersey cows' milk before we were foraging gorse to make a cup of tea sweetened with honey. Add a drop of water and the scent of gorse was joined by the Pride of Barbados with its fragrant orange-yellow flowers which were attracting hummingbirds. The taste is sublime, smooth and sweet – happy hour under the Caribbean starlit night with steel band music gently playing in the background.

TREASURE HUNT

SWEET, FRUITY & MELLOW

CASK NO. 38.26
CHF 445.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>27 years</i>
YEAR	<i>1992</i>
OUTTURN	<i>250 bottles</i>
ABV	<i>49.8 %</i>

The nose neat was like the treasure we could find from a pirate's map, so many hints - but would we succeed? Aromas of Greek yogurt with honey, fresh strawberries and granola, perfumed pear, anise-scented wood and ginger tea confused us. Let's have a sip and find the final clue – sweet, syrupy, creamy vanilla, orange essential oil, lightly nutty, a little new leather and fresh mint chocolate chip cookies in the finish. Maybe a tiny drop of water would solve the riddle, but a fresh sweet fruitiness led us astray - strawberry topping served over cheesecake while on the palate, we bit into a red apple jellybean. Will you discover the treasure? This whisky is part of our small batch experimentation, where we consolidate and re-fill selected casks, drawing them off individually in time as they begin to diverge from one another once more.

FOOTLOOSE AND FANCY-FREE

SPICY & SWEET

CASK NO. 105.34
CHF 75.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>245 bottles</i>
ABV	<i>66.4 %</i>

We were sitting in a tea room surrounded by a flower shop and we ordered jam doughnuts, apple crumble and flapjacks. On the palate, one of us drank zingy old-fashioned cloudy lemonade, while another had herbal chamomile tea hot toddy infused with lemon verbena and rhubarb as well as spiced honey syrup. After we added some water we moved to a barn café with hay bales and palates for seating and tables and after a sip from our malted chocolate milkshake plus a couple of Parkin cakes we decided to hit the rustic dance floor and perform a line dance – everybody got footloose!

CLEMENTINE CONFIT

SMALL BATCH BLENDED MALT

BATCH 12
CHF 79.-



REGION	<i>Blended Malt</i>
CASK	<i>Matured in a combination of ex-bourbon hogsheads and toasted oak barriques</i>
AGE	<i>10 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>1138</i>
ABV	<i>50.0 %</i>

A wonderful bouquet of sweet and fruity aromas, plum jam, banana bread, Amarena cherries coated in dark chocolate, creamed coconut and a refreshing mango cinnamon ice cream. Mouth-coating like a star anise meringue with mango coulis and fresh raspberries while in the finish, the star anise might have been swapped by matcha powder giving this dessert a light spicy Asian edge. With a drop of water, we got the same aroma but from three different countries; German Aachener Printen, Belgian speculoos and British ginger bread, while on the palate we were all eating candied orange sticks and candied clementine confit with Moroccan spices.

MIDSUMMER NIGHT'S DREAM

DEEP, RICH & DRIED FRUITS

CASK NO. 24.153
CHF 117.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butts</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>335 bottles</i>
ABV	<i>63.3 %</i>

This was dark, mysterious and outright scary – banana mummified in a sarcophagus wrapped in linen with the ritual of embalming papyrus with figs, dates and cloves as grave goods. Very smooth, very sweet and very spicy maybe like a Nocino de Noix; a fortified wine with green unripe walnuts picked before the 24th of June, known as St. John the Baptist feast day, also known as the celebration of Midsummer night. Shakespeare in his play let Bottom instruct the actors “eat no onions, not garlic, for we are to utter sweet breath”. In 2018 we combined selected oloroso butts before returning the single malt to a variety of different casks to develop further. This is one of those casks.

SUBTLE COMPLEXITY

OILY & COASTAL

CASK NO. 42.58
CHF 320.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>26 years</i>
YEAR	<i>1994</i>
OUTTURN	<i>190 bottles</i>
ABV	<i>51.4 %</i>

A lot of head-scratching from baffled panel members; crisp green apples at first followed by a gentle sweetness wrapped around toasted hazelnuts and almonds. A picture developed of a ship's captain in his bourgeois study in the 15th century looking out to sea and wondering what lies behind the horizon. On the palate; mellow, incredibly elegant with flavours of pipe tobacco, black olive tapenade, soft Mediterranean herbs and traces of an old oak sea chest. Water added anchovies served in a harbour taverna as we drank rare amontillado sherry having lost the 'flor' (film of yeast on the surface of the wine) naturally throughout the decades as it aged in oak casks.

ATLANTIC SPRAY AND BONFIRE SPARKS

PEATED

CASK NO. 29.280
CHF 124.-



REGION	<i>Islay</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>92 bottles</i>
ABV	<i>58.7 %</i>

The initial nose evoked smoked ham in a fireside cast iron pan, or a confectionery stall at the end of the pier – the medicinal peat working like Prozac. The neat palate was sweet but with masculine heft – tar, liquorice, treacle toffee and fried seaweed with chilli: then apple and celeriac salad served on a steam train. The reduced nose suggested a bonfire of wooden fish boxes on a rocky headland – wild Atlantic spray mingling with the sparks. The palate however, was sweeter – smoked fish, green fruits and chocolate sauce on ice-cream, but with burnt wood, smoke and ash on the finish.

MAX.
ONE BOTTLE
PER MEMBER

PEATY PENINSULA

PEATED

CASK NO. 149.2
CHF 102.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>5 years</i>
YEAR	<i>2015</i>
OUTTURN	<i>663 bottles</i>
ABV	<i>60.7%</i>

We were instantly transported to a remote church on the west coast of Scotland as guests at a wedding. The scent of ancient wooden pews, flower arrangements, and perfumes mingled perfectly with sweet peat smoke from the nearby houses and maritime aromas. The initial flavour was a sweet peat explosion soon followed by a creamy chocolatey texture and a never-ending finish of aromatic herbs. With water the party started - cakes, smoky marmalade, roasted figs, chestnuts and smoked clotted cream over raspberries. To taste, Swiss roll, chocolate mousse, lemon cake and heather honey - all of that with a wonderful, sweet, smoky backbone.

PORT ASKAIG MEETS SANLÚCAR

HEAVILY PEATED

CASK NO. 53-364
CHF 103.-



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>10 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>344 bottles</i>
ABV	<i>57.9%</i>

A typical tropical day on Islay sitting on the beach late afternoon blowing up a beach ball with a peat fired barbecue roasting pineapple slices, peaches and marshmallows. Sharp, clean and clear, that typical gun-flint taste as we uncorked and poured a bottle of chilled Sauvignon Blanc wine called Pouilly-Fumé. After a splash of water we needed, due to a small accident, the first aid kit for some disinfectant. All done and we could relax again, this time with a refreshing long drink called 'Smoke on Blonde' - Manzanilla and Amontillado Sherry (both from Sanlúcar de Barrameda), spiced pineapple liqueur, orange bitters, fresh cut pineapple chunks and a very liberal dash of smoky whisky.

IRRESISTIBLY BEAUTIFUL HARMONY

SINGLE CASK SPIRITS

CASK NO. GN5.6
CHF 71.-



REGION	<i>Scotland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>1 years</i>
YEAR	<i>2020</i>
OUTTURN	<i>240 bottles</i>
ABV	<i>49.6 %</i>

The aroma was like a walk amid green cone pines with the alternation of lawns, groves of flowering shrubs, rhododendrons, flourishing juniper bushes and lochans (small inland lakes) - a very harmonious landscape. On the palate neat, a blackberry and Meyer lemon gin and tonic, using the much sweeter less acidic lemon with an intriguing spicy bergamot fragrant taste reminded us more of spice or herb. After a drop of water, we used the Meyer lemons to make a floral tempting homemade lemonade as well as a creamy marmalade which we pepped up with a little cracked black pepper and caraway seeds.

DUNDER THE SEA

SINGLE CASK SPIRITS

CASK NO. R11.12
CHF 102.-



REGION	<i>Jamaica</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>234 bottles</i>
ABV	<i>66.9 %</i>

The Panel found themselves squarely in Jamaica with pure a vivid notes of bicycle inner tube slathered in rapeseed oil and seawater. Salted rubber, pure Dutch liquorice, pickled green olives and dunder funk. Water revealed a sharp kiss of lemon icing sugar, then sardines and kelp roasting over coals. Driftwood covered in barnacles and splashed with kerosene and fresh sashimi with wasabi. The mouth was initially tarry and citric with a scoosh of pure WD40, carbolic acidity, fermented bean curds and black olive tapenade. Reduction brought out pure bandages and antiseptic, natural tar extract, herbal ointments and things like diesel fumes and fermenting exotic fruits.

SWAGGERING BRAVADO

SINGLE CASK SPIRITS

CASK NO. R2.17
CHF 106.–



REGION	<i>Guyana</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>12 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>235 bottles</i>
ABV	<i>61.4 %</i>

We were astonished by the swaggering bravado of this Guyana rum; the nose had blackcurrant jam, leather, sugar-coated fennel seeds, pastel de nata, stewed prunes, red liquorice, banana liqueur mixed with calvados and the aftermath of a Bunsen burner accident. The palate had the intense sweetness of nut brittle, cinnamon toast, caramelised banana, desiccated coconut sweetie tobacco, sugar-coated fennel seeds and honey and menthol Tunes. Adding water turned the nose to a slab of ripe pineapple wrapped in a tobacco leaf. The palate found spiced dates, dark toffee and spun sugar – the whole experience definitely crying out for companionable cigar.

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.

39.212 SWEET AND SOUR CANDY SHOWER

For this whisky, the tasting notes were written by our members. Congratulations to our member David Loosli - his suggestion for the name of this bottling was selected and he receives a bottle as a gift for it.

SWEET AND SOUR CANDY SHOWER

JUICY, OAK & VANILLA

CASK NO. 39.212
CHF 89.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>194 bottles</i>
ABV	<i>56.9 %</i>

The initial nose surprised us with a lush sweetness (powdered sugar, candied fruits) and white flowers (lily, magnolia, frangipani). After a while, we had the impression of being in a garden shed in late autumn with smells of wet wood, fragrant mint and spruce needles. Members had childhood memories of checking out the kiosk at the local lido or eating apple strudel on a sunny terrace after skiing. The initial taste offers a lot of orchard fruits (pear, apple), vanilla and some exotic fruits reminding us of the last Piña Colada we had on a cruise ship. Reduction underlines the sweetness. Strawberry yoghurt, fresh mint and cake icing appear. The sun is shining on a Ticino south slope with hints of jasmine and azalea. The finish shows hints of white pepper and liquorice, like a bittersweet symphony.

14 AND 15 JANUARY 2022

BURNS SUPPER



Enjoy a Scottish evening in honour of the national poet Robert Burns. Our ceremony master Robin Laing will lead you through the evening with poems and songs including a bagpipe player.

The price of CHF 110.– includes entertainment, aperitif, three-course menu with lots of “Haggis, Tatties and Neeps” (alternatives available), mineral water and coffee/tea.

BOOK YOUR TABLE NOW

shop.smws.ch



FRIDAY, 14 JANUARY 2022, 19:00

LANDHOTEL HIRSCHEN ERLINSBACH

For members the Landhotel Hirschen offers a special price to spend the night:

Accommodation in a double room
incl. breakfast for 2 persons CHF 175.–

Accommodation in a single room
incl. breakfast CHF 140.–

Hauptstrasse 125, 5015 Erlinsbach

PLEASE BOOK DIRECTLY AT THE HOTEL: WWW.HIRSCHEN-ERLINSBACH.CH

SATURDAY, 15 JANUARY 2022, 19:00

LA TABLE DE URS HAURI BERN

Zeughausgasse 19, 3011 Bern

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.–.

The Federal Council recently decided that events for more than 30 people are now only permitted with COVID

certificate. This of course also affects our tastings. Thank you for your understanding.

DATE	CITY	LOCATION
<i>Wednesday, 3 November</i>	St Gallen	<i>Militärkantine, Kreuzbleicheweg 2</i>
<i>Friday, 5 November</i>	Basel	<i>Zunftsaal im Schmiedenhof, Rümelinsplatz</i>
<i>Thursday, 11 November</i>	Berne	<i>Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79</i>
<i>Friday, 12 November</i>	Zurich	<i>Zentrum Karl der Grosse, Kirchgasse 14</i>
<i>Wednesday, 1 December</i>	Lucerne	<i>Rathausturm, Kornmarkt 3</i>
<i>Thursday, 2 December</i>	Basel	<i>Zunftsaal im Schmiedenhof, Rümelinsplatz</i>
<i>Friday, 3 December</i>	Lausanne	<i>Tibits (1st floor), Place de la Gare 11</i>
<i>Thursday, 9 December</i>	Berne	<i>Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79</i>
<i>Friday, 10 December</i>	Zurich	<i>Zentrum Karl der Grosse, Kirchgasse 14</i>
<i>Thursday, 10 February</i>	Berne	<i>Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79</i>
<i>Friday, 11 February</i>	Zurich	<i>Zentrum Karl der Grosse, Kirchgasse 14</i>
<i>Thursday, 17 February</i>	Basel	<i>Zunftsaal im Schmiedenhof, Rümelinsplatz</i>
<i>Friday, 18 February</i>	Lucerne	<i>Hotel Schweizerhof, Schweizerhofquai</i>
<i>Wednesday, 2 March</i>	Geneva	<i>Bar du Nor, Rue Ancienne 66, Carouge</i>
<i>Thursday, 10 March</i>	Berne	<i>Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79</i>
<i>Friday, 11 March</i>	Basel	<i>Zunftsaal im Schmiedenhof, Rümelinsplatz</i>
<i>Wednesday, 16 March</i>	St Gallen	<i>Militärkantine, Kreuzbleicheweg 2</i>
<i>Friday, 18 March</i>	Zurich	<i>Zentrum Karl der Grosse, Kirchgasse 14</i>

**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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