



Outturn

February 2022

SMWS Switzerland

START
OF SALES:
SATURDAY
12 FEBRUARY



FALL IN LOVE WITH FLAVOUR

Prepare your tastebuds for some
sweet seduction with our new
collection of heart-warming casks.

**DEEP,
RICH &
DRIED
FRUITS**

This issue of Outturn centres around the flavour profile 'Deep, Rich & Dried Fruits'. There are six different bottlings ranging from 9 to 31 years for you to discover. Much of this category is made up of sherry casks, as is usual for this profile. All of them have spent some time in a second cask, with a wide variety of cask sizes being used: from a 250-litre hogshead to a 500-litre butt or a 225-litre barrique to a 550-litre port pipe.

Some of these casks even previously contained Oloroso sherry. Produced entirely by oxidative ageing, Oloroso sherry has a fragrant nutty taste ('Oloroso' means 'scented' in Spanish). Other casks contained PX (Pedro Ximénex) sherry, a very rich and sweet sherry with a strong raisin-like flavour.

And the **64.123: Red Alert**, entirely to be expected, spent its final two years ageing in a first fill port barrique.

If you do not like this flavour profile, then you will surely also find one or two bottlings in our magazine, or you can also take a look at our webshop – it's worth stopping by to take a look at the just over 70 different bottlings currently available.

Warmest regards,

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

Patric Lutz

WHERE FLAVOUR COMES ALIVE

DEEP, RICH & DRIED FRUITS

Over the next 12 months, the Society's Julien Willems is taking us on a deep and delicious dive into each of the Society's 12 flavour profiles. What better place to start than the perfect dram to warm up a chilly winter day, with Deep, Rich & Dried Fruits

We all have different life experiences and perceive scents and flavours in different ways. More often than not, what we taste, or what we think we taste in whisky, is in fact a mosaic of overlapping compounds, stimulating our memories of a real, tangible ingredient, fruit or object that is not in the slightest way part of the whisky's recipe.

With winter weather, shorter days and longer nights, we're all looking for ways to treat ourselves to an opulent dram. When it comes to indulgence, there is one flavour profile that jumps out to many of us... You probably guessed it, this month we're taking a peek at Deep, Rich & Dried Fruits.

Whisky maturation is in essence the quest for balance between the nature of a spirit and the influence of the cask.

For every profile, the balance point will be different and in the case of Deep, Rich & Dried Fruits whiskies, it often sits closer to the cask than to the still.

At first glance, "Deep" describes the depth of colour. As Dr Andy Forrester, the Society's spirits educator, explains: "There is a direct correlation between colour and concentration of wood extractives, including tannins for instance, particularly in European oak. In truth, though, we don't exactly know what processes create colours."

It's not all colour though. The flavours are just as mesmerising, rich and enticing. Although

there is still a lot of mystery when it comes to the chemistry of cask maturation, certain processes are very much known and key to creating such an intense and decadent whisky, or any whisky. Chief among which, in this instance, is the heat treatment of the casks.

As Dr Andy explains: "Heat treatments such as toasting help break down lignin, a basic component of wood, into a multitude of compounds. Some of them are flavour active, others are barely or not at all perceptible."

Tannins, which the wine buffs among us will also be familiar with, can result in a dry and powdery mouthfeel. Vanillin and guaiacol provide vanilla and smoky-spicy flavours (think smoky barbecue rather than medicinal TCP) respectively. Add in some lactones extracted from the oak and the result could be a chocolate-like taste, which is frequently associated with sherry cask-matured whiskies.

But don't be fooled into thinking that this flavour profile is just about the sherry and wine casks. Many whiskies landing in Deep, Rich & Dried Fruits come from different types of casks such as re-charred hogsheads (think distillery 68), heavily toasted or charred casks, new oak (think distillery 35 for exceptional examples), and either European or American oak.

Individually, the type of oak, the previous liquid in the cask or the spirit are not enough to guarantee that a whisky will land in one flavour profile or another.



DISCOVER & EXPERIMENT

Deep, Rich & Dried Fruits

MATCHING DISH

Pungent blue cheese (Strathdon Blue, Stilton or Roquefort)

MATCHING BITE

Kashmiri gobhi with basmati rice

IN COCKTAILS

Rob Roy

But what is certain is that a Deep, Rich & Dried Fruits whisky requires a very active cask and to obtain it, a good heat treatment is essential.

Ultimately creating a Deep, Rich & Dried Fruits whisky takes time, skill, and to be fair, a good old bit of luck. Combining distillates of a heavier style (think distilleries 36, 37, 44 or 76 among others) with more active casks, or finding the vessels that will suit a “lighter” type of distillate (distilleries 9, 28 or 46 for

instance) takes a great deal of knowledge and a suitably varied selection of casks. Care needs to be taken around peated distillates too: finding an active enough cask to stir an even gently peated distillate into the Deep, Rich & Dried Fruits profile is far from easy. Finally, it takes a special kind of dedication to resist the urge of bottling these casks before they reach their prime, especially when they are outstanding from early on. But patience and time always tell.

PETRICHOR GALORE

DEEP, RICH & DRIED FRUITS

CASK NO. 63.81

CHF 87.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>540 bottles</i>
ABV	<i>66.3 %</i>

The initial nose was enticingly lean, clean and spicy! Abundant notes of warm rye bread with dark fruit chutneys, tamarind, blood orange marmalade and tangerine peel. Also game meats, lanolin and freshly brewed espresso. Water brought wet leaves, mossy freshness and petrichor. Hints of Baileys in hot cocoa, old leather, caraway and toasted walnuts. The palate was prickling with the heat of hot chilli and lime pickle first. Then it eased back with caramelised brown sugars, pickled ginger, Jamaica cake, sweetheart stout and cranberry jelly. Water softened everything up to reveal meaty German dark ales, aged cheng pi orange peels, spiced black teas, cocktail bitters and earthy leaf mulch. Previously in an American oak oloroso butt for seven years before being transferred to a first fill Spanish oak oloroso butt.

WHITTLED OVER A BARBECUE

DEEP, RICH & DRIED FRUITS

CASK NO. 41.141

CHF 105.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-PX Butt</i>
AGE	<i>13 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>631 bottles</i>
ABV	<i>57.5 %</i>

A big and robust nose greeted the panel. Dark chocolate, freshly toasted wood, BBQ embers, marzipan and flowers in a hot greenhouse. Beyond that we also found crystallised ginger, whittled pencils, hot shoe polish, putty and dried tarragon. Reduction brought sour cherries, old varnished hardwoods, subtle white truffle and boozy Black Forest gâteau. The neat palate was spicy and immediately hefty. Superbly toasty, warm, lots of liquorice, birch beer, turmeric and toasted fennel seed. Water unearthed some medicinal notes like wintergreen and also root beer, dark fruit chutneys, maple pecan Danish pastries, Jäger Bombs and blood orange marmalade. Matured for 11 years in an America oak Oloroso sherry butt, before transfer to a 1st fill Spanish oak PX sherry butt.

RED ALERT

DEEP, RICH & DRIED FRUITS

CASK NO. 64.123

CHF 102.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Port Barrique</i>
AGE	<i>14 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>253 bottles</i>
ABV	<i>53.6 %</i>

The initial nose was full of bright red fruits, concentrated jams, strawberry granita, mint leaf and limoncello. We also noted dried cranberries, sweet red liquorice and red fruit teas. Red, red, red, basically. And Tizer! With water we got bitter blood orange marmalade with coriander seed, blue raspberry ice lolly, watermelon and wild flowers. The neat palate was rich with Cherry Bakewell, strawberry jam, pineapple chunks, almond oil and blackcurrant cassis. With reduction came new leather, Black Jack chews, toasted cupboard spices, chai tea and Madeira sponge cake. Matured for 12 years in a bourbon hogshead before transfer to a 1st fill port barrique.

STARLESS SKY WITH A BIG FULL MOON

DEEP, RICH & DRIED FRUITS

CASK NO. 95.48

CHF 114.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Barrique</i>
AGE	<i>15 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>255 bottles</i>
ABV	<i>55.8 %</i>

The nose neat had plenty of goodness with fig rolls, treacle tarts, roasted hazelnuts, candied tarragon, and sweet Medjool dates while on the palate dark chocolate pralines with a cinnamon-cardamom-chilli ganache melted in our mouths as we stared into the dark starless night sky and the big full moon. After reduction, a tarry sweet sherry note appeared before the scent of caramelised bananas and raisin-studded flapjacks took centre stage. The taste was magical – deliciously smooth like a liqueur using cranberries along with blood orange juice and orange rind. After thirteen years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill shave, toasted, re-charred and Oloroso Sherry seasoned barrique.

PHEASANT BANANA

DEEP, RICH & DRIED FRUITS

CASK NO. 37.134

CHF 146.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>17 years</i>
YEAR	<i>2003</i>
OUTTURN	<i>230 bottles</i>
ABV	<i>55.7 %</i>

The Panel initially suggested this may as well be cask aged bananas. A big, inviting morass of bananas baked with brown sugar, blood orange cocktails, cranberry jelly and then deeper notes of beery rarebit, game pie and waxy grease. Textural, fat and wonderfully dense! Reduction made everything earthier, broader and more towards black pepper, dry roasted nuts, chopped dates and booze-soaked sultanas. A silky umami vibe of mutton broth in the background. The palate was initially rich and full of winter mulling spices, game meats, expensive black coffee, hardwood resins and lathe shavings. With water these gamey notes became more pronounced and darker fruit tones emerged such as stewed figs in armagnac with a dollop of cardamom custard on the side. Matured for 15 years in a bourbon hogshead before being transferred to a first fill oloroso hogshead.

HEAVEN-SENT

DEEP, RICH & DRIED FRUITS

CASK NO. 12.62

CHF 560.-



THE
VAULTS
COLLECTION

REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-PX Butt</i>
AGE	<i>31 years</i>
YEAR	<i>1989</i>
OUTTURN	<i>514 bottles</i>
ABV	<i>57.9 %</i>

An aroma of incense of the most valued scented aloeswood which noblemen of the ancient Japanese imperial court called 'Kyara Kongo' and translates into 'Diamond Kyara' filled the room. On the palate somewhat heavy and dark but at the same time fruity and light as we envisaged watching the show 'How the Andalusian Horses Dance', an equestrian ballet accompanied by Spanish music in the Royal Andalusian School in Jerez. With a drop of water, we imagined the beating wings of a hummingbird, gracile, filigree, a playful elegance and seemingly without the slightest effort. A heaven-sent enjoyment you will not easily forget. After twenty-nine years in an ex-oloroso butt, we transferred this whisky into a first fill PX butt.



MUSSELS IN THE ENGINE ROOM

OILY & COASTAL

CASK NO. 93.169
CHF 143.–



REGION	<i>Campbeltown</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>17 years</i>
YEAR	<i>2004</i>
OUTTURN	<i>230 bottles</i>
ABV	<i>54.6 %</i>

Aromas steadily evolved into a crescendo of lobster pots, seaweed on seashells and creosote bound to green olives, burnt rhubarb crumble and Lapsang souchong tea. Burnt heather emerged in a plume of bonfire smoke and kippers while seafood sizzled on a barbecue and we sipped on oloroso sherry. With water the sherry turned to Fino with a salty tang to compliment the thick grease of a fishing trawler's engine room and sticky tar that combined with coal dust and syrupy cough medicine. Finally bacon cohabited with smoked oysters, mussels and herby sausages while a drizzle of sesame oil splashed onto salted liquorice, peppered mackerel and burnt toffee.

STELLAR STUFF!

JUICY, OAK & VANILLA

CASK NO. 135.35
CHF 95.–



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>New Oak Heavy Char Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>255 bottles</i>
ABV	<i>54.5 %</i>

The complex nose combined sultanas, ripe figs and marmalade with Demerara, marzipan and rum-flavoured chocolate, polished wood, putty and split logs. The toothsome palate contained chocolate ice-lolly sticks and barley sugars, spiced cherries, aniseed gobstoppers and five spice roast belly pork; coffee bean, cardamom and curry to finish. The reduced nose had ice-cream, maple syrup and waffles in an artist's studio (or maybe an apothecary's?) The palate now delivered poached pears with honey and clove, breakfast pancakes with black coffee and cigar box hints; stellar stuff! After nine years in ex-bourbon wood we put this into a heavily charred new oak hogshead.

MELLOW AND YELLOW

JUICY, OAK & VANILLA

CASK NO. 9.220

CHF 105.–



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>13 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>235 bottles</i>
ABV	<i>55.8 %</i>

The nose was initially bursting with crepes suzette and bags of sweet vanilla cream. Luscious custard made with young dessert wines, Juicy Fruit bubble-gum, white mushrooms, snapped green twigs, lime curd and honey-drenched granola. Water brought milk chocolate, satsumas, crushed oatcakes and dried banana chips. Superb we thought! The palate opened with spiced custard, sweet white port, Edinburgh rock, Drumstick lollies and new leather. Water evolved things elegantly towards ripe yellow plums and yellow wildflowers, then sunflower oil, rosewater, jasmine tea and umami paste. Some honey spread on warm soda bread in the background.

SUN-KISSED ISLAND PARADISE

OLD & DIGNIFIED

CASK NO. 50.116

CHF 460.–



REGION	<i>Lowland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>31 years</i>
YEAR	<i>1990</i>
OUTTURN	<i>78 bottles</i>
ABV	<i>45.8 %</i>

The nose evokes a table laden with fruit (fresh figs, blackberries, perfumed pear, kumquats) – in the middle there's a violin case holding a Stradivarius and a caramel log. The complex palate has green melon and custard apple, butterscotch and coffee creams, hints of prosciutto, Armagnac and leather (like toting your 1930's suitcase through Funchal markets towards Blandy's). The reduced nose is a sun-kissed island paradise – aromatherapy oils (sandalwood, patchouli, sage) a glass of port, hints of tobacco and floral perfumes, coffee and marshmallows. The juicy palate has peach, pear, citrus and sweet mint; then mouth-drying oak, orange peel and balsamico to finish.



SANGRI-LAMBRO- RIBE-RUFFLE-O

SWEET, FRUITY & MELLOW

CASK NO. 59.65
CHF 98.-



FOR CAMPERS AND HAMPERS

SWEET, FRUITY & MELLOW

CASK NO. 58.44
CHF 104.-



REGION	Highland
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	1st Fill Ex-Red Wine Barrique
AGE	13 years
YEAR	2008
OUTTURN	278 bottles
ABV	55.7 %

After ten years in ex-bourbon wood we transferred this into a first-fill red wine barrique. The nose had a winery characters – port and Sangria, lots of red fruits (blackberry, Ribena, fruit leathers, spiced plums) and cigar box hints. The palate confirmed this with dessert wine and Lambrusco, Ruffle bars (dark chocolate, raspberry and coconut), red liquorice and stewed fruits with a drying finish of wine-soaked oak, cranberry and cinnamon. The reduced nose discovered sticky dates, sherbet, honey and tobacco leaf. The palate grew juicier with pomegranate, marshmallow teacakes, apricot jam, vanilla, meringues and chilled Sauternes; once more a dry finish like chewing a liquorice root – definitely intriguing.

REGION	Speyside
CASK	1st Fill Ex-Bourbon Barrel
AGE	13 years
YEAR	2007
OUTTURN	210 bottles
ABV	58.9 %

A rather soft and elegant profile, the panel agreed. Sunflower seeds, trail mix, fabrics, starchy white linens, pressed wild flowers and warm vanilla sponge cake from the oven. Dollops of lemon curd, cut grass and buttermilk icing. Reduction brought out lemon scented oils, cough drops, lanolin, toasted cashew nuts and herbal tea. The palate was simple and easy-going. Classic notes of vanilla cream soda, sunflower oil, freshly cut grass, bailed hay and sweet breakfast cereals. With water we noted soft jellied fruits, melon, yellow flowers, Juicy Fruit chewing gum and pineapple syrup.

UP THE HAY BARN APPLES AND PEARS

SWEET, FRUITY & MELLOW

CASK NO. 35.296
CHF 115.-



PEACEFUL VINEYARD WALKS

SWEET, FRUITY & MELLOW

CASK NO. 63.79
CHF 125.-



REGION	Speyside
CASK	2nd Fill Ex-Bourbon Barrel
AGE	15 years
YEAR	2006
OUTTURN	133 bottles
ABV	53.5 %

The nose delivered an initial blast of foamy shrimps, lemon Turkish delight and mandarin gateau – then wafts of church incense and a well-worn leather jacket imbued with cologne and cigarette smoke hanging in an antique wardrobe. The palate had raspberry jam pips, citrus fruit punch, neroli oil and cinnamon-dusted sweets; soy sauce, wasabi and tobacco warmed the finish. The reduced nose combined chocolate Hobnobs and coconut snowballs with sauna wood and apples and pears in a hay barn. The palate cheered us with limoncello, apple snow and sliced pear over deeper notes of cigar box, ginger wine, oak shavings and cinnamon.

REGION	Speyside
CASK	1st Fill Ex-Bourbon Barrel
AGE	19 years
YEAR	2002
OUTTURN	215 bottles
ABV	53.8 %

A very elegant nose of freshly baked strawberry jelly and vanilla cream brioche doughnuts with lilac flavoured sugar, smelling like a bush full of the prettiest purple lilacs. Delicate, sweet and fruity on the palate reminded us of a sweet liqueur made from tiny red ‘vineyard peaches’ in the Mosel region which we added into a Bellini-type champagne cocktail – delicious! Water added wild violet plants with their heart-shaped leaves and purple-blue flowers usually appearing during the first warm days of the year, while to taste a selection of silky Marc de Champagne truffles coated in creamy milk chocolate and finished with a dusting of icing sugar.



DRINKS ON THE LINKS

SPICY & SWEET

CASK NO. 52.42

CHF 81.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>230 bottles</i>
ABV	<i>57.6 %</i>

The nose was a feast of prosciutto and melon on an Italian vineyard terrace; a lingering scent of vine leaves and hints of pipe smoke. The palate moved us to Greece – stuffed vine leaves, feta and spanakopita with white wine, toasted almonds, gingerbread and Turkish delight. The reduced nose evoked a Scottish links golf course with sea breezes, gorse flowers and ice cream at the seaside; one golfer wore perfume and carried a leather golf bag. The reduced palate started with butter seared scallops, continued with chocolate Swiss roll and chocolate Brazils, finishing with coffee grounds, oak, leather, nutmeg and ginger.

HYACINTHS, HONEY AND PINEAPPLE HUMPS

SPICY & SWEET

CASK NO. 39.221

CHF 93.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>241 bottles</i>
ABV	<i>59.1 %</i>

The initial nose was sweet – marzipan, orange fondant, barley sugars and iced buns – we also found peppercorns and aniseed balls, parquet flooring, polished saddles and tobacco leaf. The neat palate was sweet and fruity with some light spice – orange and lemon hard-boiled sweets, Old English spangles, watermelon, amaretti biscuits and spiced honey; white pepper and chilli to finish. The reduced nose discovered macerated cherries, apricots and fruity white wine, hyacinths and honey on a sunny oak table. The palate paraded tangy citrus, pineapple humps, apple juice and sour cherries; to finish, deeper currents of Sobranie cigarettes, nutmeg, leather and oak.

ORKNEY GHEE

LIGHTLY PEATED

CASK NO. 4.289

CHF 93.-



MAX.
ONE BOTTLE
PER MEMBER

REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogsheads</i>
FINAL CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>248 bottles</i>
ABV	<i>62.4 %</i>

The initial nose was pure seawater and olive brine. Lean, flint smoked, saline minerals with hessian, soft tarry notes and bacon fat. Crushed aspirins and seashells muddled with petrol and beach sand. Reduction gave us salted pistachios, sunflower oil, bog myrtle, mechanical grease, wet beach pebbles and wintergreen. The palate initially displayed putty, heather flowers, miso, Scotch broth, umami paste, green olive and smoked sea salt. Aromatic and assertive. With water it evolved a farmyard profile and meatier, thicker tones. Canvas, soot, coal smoke, ointments and pure peat. At seven years of age, we combined selected hogsheads from the same distillery into a variety of different casks. This first fill bourbon barrel is one of those casks.

REGION	<i>Highland</i>
CASK	<i>Re-Charred Hogshead</i>
AGE	<i>10 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>175 bottles</i>
ABV	<i>59.0 %</i>

The nose pricked our imaginations – evoking smouldering leaf bonfires, ‘tarpaulin-covered railway sleepers on low-loader and a firewalker’s sneakers’, charcuterie and venison cooked in red wine vinegar. The palate conjured hickory wood smoke, charred bacon and burnt marshmallows; also ‘licking a barber’s razor strop’, tar, aniseed and the scrapings of a burnt curry pot. The reduced nose combined liquorice and magic balloons, ‘a candle in a pumpkin lantern’ and ‘a burnt out car wreck’. Ash and brine on the reduced palate – caramels rolled in ash, candyfloss, burnt twigs, s’mores and vinegar on chips; then a dry, ashy, clove-ish finish – ‘Frightfully good!’

FRIGHTFULLY GOOD.

PEATED

CASK NO. 16.54

CHF 92.-



MAX.
ONE BOTTLE
PER MEMBER

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.–.

All our tastings take place under the respective valid Corona rules of the Federal Council.

Please check the currently valid regulations on our webshop for the corresponding date and location.

DATE	CITY	LOCATION
Thursday, 10 February	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 11 February	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 17 February	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 18 February	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Wednesday, 2 March	Geneva	Bar du Nord, Rue Ancienne 66, Carouge
Thursday, 10 March	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 11 March	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, 16 March	St Gallen	Militärkantine, Kreuzbleicheweg 2
Friday, 18 March	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 5 May	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 6 May	Lausanne	Tibits (1st floor), Place de la Gare 11
Thursday, 12 May	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 13 May	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 19 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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