



# Outturn

**April 2022**  
*SMWS Switzerland*

**START  
OF SALES:  
SATURDAY  
9 APRIL**

## EASTER FLAVOUR HUNT

Follow your nose towards a flavour-fuelled Easter adventure, we're entertaining the senses with this captivating new collection of rare cask whiskies.



[WWW.SMWS.CH](http://WWW.SMWS.CH)



**SWEET,  
FRUITY &  
MELLOW**



Read the continuation of the series "Where flavour comes alive", with the profile "Sweet, Fruity & Mellow". From now on you will find all already published descriptions on our website - available for your reading at any time.

In addition, you will also find some exciting new bottlings: **1.264: *Spicy cherry Danish***, a sweet and fruity 9-year-old bottling from a 1st Fill Bourbon Cask, the Sherry-accented 8-year-old bottling from **30.121: *Worth hunting down*** or the **53.395: *Sweet smoked lobster, sea purslane and samphire***, an 11-year-old Refill Bourbon Cask bottling for the peat lovers among you.

But you'll also get to read exciting news about upcoming festivals and planned bottlings; you can expect 5 different presentations of this nature between 29 April and 27 May. Stay tuned.

At the same time, we have also scheduled all the tasting dates until the end of the year. We are happy that we'll once again be able to hold these events without any restrictions. We look forward to welcoming you and your guests again.

Enjoy the spring with our colourful bottlings, and Happy Easter.

Warmest regards

Patric Lutz

# WHERE FLAVOUR COMES ALIVE

# SWEET, FRUITY & MELLOW

***Ready for a tropical and adventure, with notes of vanilla, custard, citrus, orchard and stone fruits, mango and pineapple? Sweet, Fruity & Mellow is the flavour profile for you. Julien Willems delves into where these enticing aromas come from and what leads the Society's Tasting Panel to place a single malt in this category.***

All flavours in whisky come from the ingredients and the way they are processed. The malted barley and the yeast are at the origin of flavour creation, particularly during fermentation. But equally important are the type of stills used, the cut points for distillation and the type of condensers.

And last, but far from least, there's the wood treatment and how the cask itself introduces flavours during the maturation process. Many of the compounds resulting from these processes are flavour active, and the profile of each individual whisky is created by the relative contribution of each compound to the overall perceived flavour.

## IT'S ABOUT THE ESTERS

So what about Sweet, Fruity & Mellow? A key family of compounds in this flavour profile are the esters, and there are a wide variety of these, typically associated with fruity and floral aromas. The variations in types of esters and their concentrations are endless, and as a result, so are the fruity impressions they can create. Different esters can be perceived as aromas of citrus fruits and green apples (isoamyl acetate, if you want to get chemical about it) for instance, others may trigger thoughts of banana, mango and overripe pineapple (that'll be the ethyl butanoate at work).

## DON'T IGNORE THE YEAST

Yeast activity during fermentation generates alcohol and a host of metabolic by-products,

including esters, acids and aldehydes. It is in the washback where most of the flavours in whisky, other than those derived from the cask, are created. Distillers know how to accentuate the fruitiness of the spirit through control of fermentation.

For example, longer fermentation results in fruitier spirit, as the concentration of esters increases with time. Combine this with a clear wort from the mash tun, or opt for 'high gravity' brewing (essentially using more concentrated 'wash') and you can create even more esters and a fruitier spirit.

## STILL SCIENCE

Creating a clean fruity spirit is not just about getting fermentation right – the distillation process is of equal importance. Certain types of stills create higher reflux during distillation, concentrating lighter, more volatile molecules like the esters in the new-make spirit. As the concentration of progressively heavier, less volatile compounds that could mask fruity flavours rises in the still, a distiller may choose to stop the distillation to keep the spirit light and fruity (think the Society's distillery 112 for a number of supercharged fruity examples).

## INTO THE WOOD

To become true whisky, a spirit needs a partner, and a carefully selected cask makes the perfect soulmate. Whiskies in this flavour profile derive their sweetness from compounds such as oak lactones and vanillin, which are extracted from the wood during maturation.

"American oaks have higher concentrations of lactones than French or Spanish oak and can bestow superb aromas of gorse and coconut to a whisky," says Society spirits educator Dr Andy Forrester. (For a tasty example of a high lactone oak, give blended malt Batch #12 Clementine Confit a try.)

Heat treatment of the oak through toasting or charring during cooperage breaks down lignin, a structural component of wood. This releases a diverse range of sweet-tasting flavour compounds. Vanillin – which tastes and smells of what it says on the tin – is a significant contributor to sweetness in mature whisky.

And that's not all. Fruitiness may also increase during maturation as slow chemical reactions take place, in which ethanol is ultimately converted into esters. All in all, compounds derived from fermentation, distillation and maturation account for the sweet and fruity elements of this profile.

## A MELLOW FELLOW

What makes a whisky mellow then? Chemically, we're not quite sure, but 'harshness' in a spirit may be linked to various factors, one of which is the ethanol itself.

Alcohol evaporates from the cask during maturation (faster than water when maturing in Scotland): this phenomenon, known as the 'Angels' Share', means that over time the whisky in the cask loses strength. As Society whiskies are bottled at cask strength, this means

that age may also be linked to how mellow the spirit is, with youthful whiskies typically being 'sprightly', and older whiskies softer and mellow.

We also know that in long fermentation, bacteria take over from the yeast. Their 'malolactic' fermentation doesn't produce alcohol, but it does produce other important flavour compounds such as lactic acid, which is thought to give whisky a creamy and buttery character, and hence a perceived mellow temperament.

On paper, if you wanted to create an archetypically Sweet, Fruity & Mellow whisky you would use a clear wort, give it a long fermentation, take high cut points during distillation, then store the spirit in an active American oak cask. But even though distillery 135 has provided us with many great examples, there is no sure-fire method to achieve a single cask of this profile.

For ultimately, when it comes to creating a whisky of this style, it's a matter of knowledge, skill and of course a bit of luck. Over time a balance and harmony of flavours from spirit and cask is reached. A partnership which, like so many things in life, turns out to be much more than the mere sum of its parts.



## DISCOVER & EXPERIMENT

### *Sweet, Fruity & Mellow*

*Here are some flavour adventures we have suggested in recent years for whiskies in our Sweet, Fruity & Mellow flavour profile*

**Matching dessert:** *Spiced mango and raspberry cheesecake*

**Matching main course:** *Tony Singh's South Indian masala langoustines*

**In cocktails:** *Try Sweet, Fruity & Mellow in a Pink Highball cocktail*

**Links to recipes:** [www.smws.ch/en/sweet-fruity-mellow](http://www.smws.ch/en/sweet-fruity-mellow)





**A FLAVOUR-FUELLED  
WHISKY FESTIVAL  
EXPERIENCE LIKE NO OTHER**

# YOU BELONG HERE

*From end of April to beginning of June, various festivals will take place in Scotland – and if not, the Society will also celebrate in all other Scottish regions.*

## **SPEYSIDE**

27 April to 2 May

## **LOWLAND**

2 to 8 May

## **HIGHLAND**

9 to 15 May

## **CAMPBELTOWN**

24 to 26 May

## **ISLAY**

27 May to 4 June

## **DO WE HAVE YOUR EMAIL?**

*Make sure we have your correct email address, because each week from 29 April to 27 May we'll be presenting the latest bottling for the various festivals.*

**PLEASE SEND CHANGES TO [SMWS@SMWS.CH](mailto:SMWS@SMWS.CH)**

## 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	Speyside
CASK	1st Fill Ex-Bourbon Barrel
AGE	9 years
YEAR	2011
OUTTURN	194 bottles
ABV	56.9 %

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.

# SIMPLY BREATH-TAKING

SWEET, FRUITY & MELLOW

CASK NO. 150.2  
CHF 119.–



REGION	<i>Ireland, County Cork</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>1st Fill Ex-Rye Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>248 bottles</i>
ABV	<i>58.3 %</i>

This was simply a breath-taking aroma; church incense, rose petals, orange oil, dried heather, bergamot, nutmeg – no need to continue. The taste neat was certainly as exciting with cocoa, cayenne and espresso roasted walnuts as well as starfruit curd with tropical fruits. After careful reduction, at first the scent of fresh herbal notes like thyme and fennel soon followed by vanilla, coconut, rum and raisin. On the palate now like an orange chocolate truffle, rich and creamy dark chocolate with additional pure orange oil and crunchy pistachios. After four years in a 1st fill bourbon barrel, this whisky was transferred into a 1st fill barrel which previously matured rye whiskey.

# 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.



## SPICY CHERRY DANISH

SPICY & SWEET

CASK NO. 1.264  
CHF 95.–



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>237 bottles</i>
ABV	<i>58.4 %</i>

We prepared a lime and Frangelico liqueur parfait with white chocolate wafers, as well as a yoghurt cranberry bar using Greek yoghurt, fresh strawberries, raw cocoa nibs and dried cranberries. On the palate neat, pineapple chunks, roasted pears, honey and nut muesli as well as dark chocolate key lime pie truffles. Water certainly released a fruity apple aroma like in a strudel or a turnover, alongside fruit-infused herbal tea and tea tree oil. To taste, it was like biting into a cherry Danish made with buttery puff pastry filled with a spicy cream cheese and tart cherries.

## A CARPENTER'S COFFEE BREAK

SPICY & SWEET

CASK NO. 73.123  
CHF 89.–



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>183 bottles</i>
ABV	<i>63.1 %</i>

We tramped across blooming heather to the workshop of a carpenter who specialised in spice racks; he put coffee beans in the grinder and served us coconut caramel logs and apple granny cake. On the palate, sweet notes (honey, toffee, chocolate fondants) were followed by woody warmth – spiced poached pears, sugar-coated fennel seeds, white pepper and paprika. The reduced nose supplied banana loaf with walnuts, granola, a wooden tobacco box, jasmine and eucalyptus twigs. The reduced palate warmed us soothingly with carrot cake, brown sugar cinnamon toast, ginger biscuits and coltsfoot rock; breathy suggestions of menthol and mint to finish.

## HEART-WARMING!

SPICY & DRY

CASK NO. 44.141

CHF III.-



REGION	<i>Speyside Spey</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Charred Wine Barrique</i>
AGE	<i>14 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>217 bottles</i>
ABV	<i>62.5 %</i>

We imagined walking into a forest with a lumberjack, a chainsaw in one hand and balancing an axe over the other shoulder, as we trod on wet wooden earth and moss. Big and bold on the palate, warming the cockles of our hearts like a spiced rum with the addition of chipotle chillies. When we added water we detected a Teriyaki beef stir fry with soy sauce, sweet rice wine and sake on the nose. While to taste tonka beans, cinnamon sticks, blackcurrant jam and tiramisu with amaretto liqueur. After twelve years in an ex-bourbon hogshead, we transferred this whisky into a second fill charred red wine barrique.

## A MIXOLOGIST'S WORK STATION

YOUNG & SPRITELY

CASK NO. 82.30

CHF 85.-



REGION	<i>Highland Eastern</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>213 bottles</i>
ABV	<i>62.4 %</i>

The nose, we agreed, had plenty of fruit (banana candies, Maraschino cherries, plums, pears, raspberry jam and white grapes), some dairy notes (buttered bread, whipped cream) and some mint (humbugs, mint choc chip ice-cream) – less unanimously, some of us also found brown sugar, bubblegum, vanilla sponge and sanded oak. The palate delivered sweet fruit liqueurs, cherry, raspberry, grenadine and mint – we imagined a mixologist's work station; then we identified some pastry and biscuity notes (Empire biscuits) and oaked Chardonnay. The palate also had impressive, mouth-flooding heat (more a comforting warmth in reduction) – with flavours of chilli, gingerbread, Fisherman's Friends, cumin and mace.

## THE LIFE O' TH' BUILDING!

LIGHT & DELICATE

CASK NO. 6.49  
CHF 86.-



REGION	<i>Speyside Deveron</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.

## DRAMMING ON A SPACE HOPPER

JUICY, OAK & VANILLA

CASK NO. 71.82  
CHF 96.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>14 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>220 bottles</i>
ABV	<i>58.8 %</i>

A first we found a marriage of foamy banana sweets and pear drops. This then yielded to sweet coconut cake, American cream soda, vanilla custard tarts and orchard fruits glazed in honey. Luscious, sweet and enticing. Reduction brought marshmallow, juniper, crushed nettled, fir wood, lychee and candied grapefruit peel. The neat palate was pleasingly simple with condensed milk, banoffee pie and firmer notes of white pepper, spiced mead and pumpkinseed oil. With water we found mango juice, heather flowers, wild gorse, rose petals, dried papaya, lime cordial and fennel seed.

## TRIPPY TAGINE

JUICY, OAK & VANILLA

CASK NO. 18.37

CHF 98.–



REGION	<i>Speyside Spey</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.

## WORTH HUNTING DOWN

DEEP, RICH & DRIED FRUITS

CASK NO. 30.121

CHF 88.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>Refill Toasted Butt</i>
AGE	<i>8 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>546 bottles</i>
ABV	<i>67.4 %</i>

We found ourselves transported into an Austrian tea house or, even better, into a hunting lodge with the smell of taxidermy mounts hanging on the wall mixed with chocolatey and luscious apricot jam aromas from a Viennese Sacher Torte. Wow, on the palate we had a steaming hot mug of Jagertee (hunter's tea) made with very high alcohol 80 % Austrian "Inländer-Rum" and spice black tea. Following reduction, we sat on a wooden tree stand peering through binoculars, but now with a hot chocolate in our hipflask to keep us warm until we heard the special horn signal 'Halali'! After five years in an ex-Oloroso butt, we transferred this whisky into a toasted refill butt.

# SWEET SMOKED LOBSTER, SEA PURSLANE AND SAMPHIRE

PEATED

CASK NO. 53.395  
CHF 112.-



# A SMOKY, SWEET AND SAVOURY SENSATION

PEATED

CASK NO. 66.208  
CHF 215.-



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>11 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>284 bottles</i>
ABV	<i>56.4 %</i>

Plenty of smoke right from the start - smoked sweet paprika, smoked bacon, smoked salmon rillettes served with crispy, crunchy, vinegary and salty cornichons. On the palate neat truly an experience with an explosion of flavours we compared to sweet smoked lobster with sea purslane and samphire. Water added the fresh minty scent of eucalyptus, but the smoke was soon back with burning watermelons as we prepared a German cucumber-dill salad with a difference, a sweet, smoky and salty Thousand Island dressing. To taste tea-smoked duck breast with pears and blueberry jus and that lovely meandering sweet smoke in the long finish.

REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Barrique</i>
AGE	<i>23 years</i>
YEAR	<i>1997</i>
OUTTURN	<i>154 bottles</i>
ABV	<i>47.8 %</i>

A wonderful, shiny amber colour greeted the panel as we nosed a peculiar mixture of Victorian cough syrup, engine oil as well as rosemary and lamb fat roasted potatoes. On the palate smoked cod liver drizzled with lemon juice and olive oil on toast as an appetizer followed by Rioja-braised lamb shanks with chorizo. After reduction, the saying to 'pour fuel on to the fire' came to mind as we started a barbecue or a bonfire while nibbling on some roasted almonds and wondering what a dash of it would do to a smoky Bloody Mary cocktail. Following twenty-one years in an ex-bourbon hogshead, we transferred this whisky into a 1st fill shaved, toasted and re-charred Oloroso barrique.



# GOODNIGHT AND JOY

PEATED

CASK NO. 53.389

CHF 690.



REGION	<i>Islay</i>
CASK	<i>1st Fill Ex-Sherry Butt</i>
AGE	<i>30 years</i>
YEAR	<i>1991</i>
OUTTURN	<i>499 bottles</i>
ABV	<i>55.5 %</i>

A haunting and evocative nose that brimmed with undulating and soft notes of seawater, green olives, red diesel, mercurochrome, Fisherman's Friends, eucalyptus throat sweets, peppered mackerel, natural tar extracts and smoked German beers. The kind of aroma you could go on picking notes from for hours. Water brought the warmth of mustard seed, gorse, heather ales, dried wildflowers, smoky struck minerals, aged Geuze beers, salted almonds and steel wool. Beautifully complex and intricate. The neat palate unspooled like a morass of salted mead, herbal vinaigrette, smoked olive oil, hot smoked sardines, salted butter, chicory, fish sauce, petrol and fresh oysters smothered in lime juice. Reduction brought a hyper-fresh and pure, almost crystalline minerality. Salinity, petrol jelly, crushed aspirin, sun-dried seaweed, rock pools encrusted with fizzing barnacles and simmering pasta water.

## 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.–.

DATE	CITY	LOCATION
Thursday, 5 May	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 6 May	<b>Lausanne</b>	Tibits (1st floor), Place de la Gare 11
Thursday, 12 May	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 13 May	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 19 May	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Friday, 16 September	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 22 September	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 23 September	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 29 September	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Friday, 4 November	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 10 November	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 11 November	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 18 November	<b>St. Gallen</b>	Militärkantine, Kreuzbleicheweg 2
Thursday, 1 December	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 2 December	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 8 December	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 9 December	<b>Lausanne</b>	Tibits (1st floor), Place de la Gare 11
Friday, 16 December	<b>Lucerne</b>	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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