



Outturn

June 2022
SMWS Switzerland

**START
OF SALES:
SATURDAY
11 JUNE**

A TASTE OF SUMMER

Get ready to celebrate cocktail season with exotic flavours and colourful characters, we're turning up the heat with our summer solstice selection of new cask bottlings.





The series, “Where flavour comes alive”, continues this time round with our “Spicy & sweet” flavour profile. Although Easter is already behind us, the spring-like flavours also blend wonderfully with the early summer.

The June edition of Outturn is packed with tasty goodies. Check out bottling **38.34: Exceedingly exquisite** and get to know a whisky from a Rothes distillery that has been closed since 2002, or one of the Society’s rather rare distilleries with bottling **100.37: Ale and tea.**

For all those who love peat, this time we even bring you examples of all peat profiles: the lightly peated **4.327: Sweet tooth smoke**, the peated **16.61: Under the ruadhar** and the heavily peated **53.413: Bonfire on a Clyde puffer**. This means there will still be smoke signals, even in summer.

I hope you won't get bored with all these bottlings; otherwise, please take a look at our online shop, where you can find around 50 further bottlings.

Warmest regards

A handwritten signature in black ink that reads "Patric Lutz". The signature is stylized, with the first letters of "Patric" and "Lutz" being larger and more prominent. There is a small flourish at the end of the signature.

Patric Lutz



WHERE FLAVOUR COMES ALIVE

SPICY & SWEET

Echoing the sweet, spicy and malty flavours of your treats with a dram cut from the same aromatic cloth will certainly make for an indulgent experience, as Julien Willems explains.

With 877 whiskies bottled since 2014, Spicy & Sweet is the Society's largest flavour profile. This isn't surprising, considering most Scotch whisky has spicy and sweet characteristics. But it's up to the Tasting Panel to decide if these are a whisky's dominant traits, or if other flavours such as peat or vanilla ultimately steal the show. Sweet and spicy flavours are mostly associated with maturation, but the spirit also has a crucial role to play. Let's have a look at how those hot-cross bun flavours are created in a whisky.

TALKING TANNINS

Just like the sweet, coconut-tasting oak lactones, (mentioned in more detail here, other compounds also occur naturally in oak and are easily extracted by the maturing spirit. Among them, tannins are known to confer a powdery and astringent mouthfeel to cask-aged whisky and to some, that might already feel like a spicier side. We often see comparisons between tannin-rich European oak (*Quercus robur*) and American oak (*Quercus alba*) as if the latter did

not give off any tannic notes to whisky. But this is not quite accurate.

Just as there is a great variability in lactone concentration in American oaks, the same is true for tannins. Exactly how much tannin is produced by *Quercus alba*, though, may depend on its environment. Indeed, as Dr Andy Forrester, SMWS spirits educator, says: "We think tannins are a feeding deterrent and a response to environmental stresses, helping the trees to avoid attacks by pests."

This means the levels can vary greatly and makes every cask unique. Coopers, however, can measure the levels in the wood using modern technology and by selecting staves to build a cask with the desired flavour profile.

FEELING THE HEAT

So how do we come to perceive such spicy flavours as cinnamon, allspice, or cloves and gingerbread spices in this Spicy & Sweet



whisky? After coopers have selected the staves and assembled a cask, they will toast and/or char it to the desired level to obtain different balances of certain flavour compounds for the spirit to extract. Wood is mostly composed of lignin, which once exposed to heat degrades into a large variety of flavour-active molecules. We know this is the process by which vanillin and its dreamy sweetness is created.

Along with vanillin, compounds such as eugenol – perceived as a spicy, clove-like aroma – and guaiacol – which has a broader spicy and smoky temperament – are also converted from lignin. These can be in different relative concentrations, depending on how the oak was heated. Their relative concentrations and the interplay with other flavours may create a whole spectrum of aromas we perceive as spicy.

What about flavours of strawberry, balsamic and spiced wine? Other cask attributes may also influence whisky and give it spicier and sweeter notes. The previous content of the cask can help to cultivate the temperament necessary to

enter this profile. Indeed, wine and sherry casks are known to give whisky flavours of wine and spices, but don't discount rum, charred oak or even IPA casks, they all have the potential to tip the flavour profile towards Spicy & Sweet.

GRIST TO THE MILL

Pretending that the Spicy & Sweet profile is only about cask influence, though would be a bit of a, dare I say, hare-brained idea. Whisky is after all a spirit and the flavours created by its ingredients and the steps leading to distillation should not be overlooked.

We have mentioned previously that acids and esters are responsible for some of the sweet or citrusy fruity flavours we perceive in whisky, and they are present in abundance here too. How abundant they are will depend on the distillate and will ultimately be decisive in pushing a whisky towards sweeter, rounder flavours, or let the cask take things to spicier places.



It's not just about esters though. I may not be much of a baker, but I know this life-truth: you can't make a hot cross bun with only fruit and spices, can you? You'll need flour and yeast to give it those wonderous freshly baked, cereal and malty flavours once it's out of the oven. Well, here you need grist. "During mashing, some compounds are extracted from malted barley and then modified through fermentation and subsequently concentrated by distillation. In the new-make spirit these compounds are thought to be the ones giving whisky its cereal, malty backbone" says Dr Andy.

"Unlike for fruity, which we attribute to the esters, exactly which compounds create these flavours is not fully understood yet, but we know they are ultimately derived from barley. This poses interesting opportunities for flavour innovation."

SPECIALTY MALTS

We have mostly given credit to the cask for the spicy flavours, but the spirit is likely also partly responsible. We know that rye whiskies are known as spicy distillates, so there might be something in selectively breeding barley varieties for their spicy character, like there is in rye.

Perhaps the answer lies in some of the 'heritage' varieties we hear so much about in whisky these days. A number of distilleries are now working with 'specialty malts' (crystal malt, chocolate malt), which are widely used in brewing. As Dr Andy explains: "We know from chemical analysis that some of the flavour active compounds that can only be produced during the roasting and toasting process (perceived as chocolate, coffee, roasted, roasted nuts,) go through distillation and end up in the new make spirit."

So, perhaps we could use specialty malts to produce the perfect Easter whisky with big, indulgent, chocolatey, pastry and hot cross bun flavours? All in all, obtaining a Spicy & Sweet profile is once again a matter of different balances. Although spicy flavours are mostly derived from the cask, the Spicy & Sweet profile is not solely conditioned by one single factor, it is the expression of an entire realm of possibilities with enormous room for variations and discoveries. But let's go back to enjoying our hot cross buns, creme eggs and other Easter treats. We've spent enough time down the technical "rabbit hole".

TURMERIC TONIC

SPICY & SWEET

CASK NO. 9.245

CHF 139.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>18 years</i>
DISTILLED	<i>11 September 2003</i>
OUTTURN	<i>200 bottles</i>
ABV	<i>54.9 %</i>

We opened a bag of jelly babies and mixed in were strawberry sweets and some red liquorice rolls with a fizzy sugar coating. To taste clotted cream, cocoa nibs, tonka beans and nougat while on the spicy end of the spectrum, we had chewy chocolate gingerbread cookies loaded with all the festive spices. Following reduction one panellist was transported back to early childhood with an apricot, peach and golden raisin puree, while others got the scent of white chocolate cranberry fudge. Meanwhile on the palate, still some tingling spice as we infused turmeric, ginger and orange zest with boiling water to make a turmeric tonic sweetened with agave nectar.

ALE AND TEA

SPICY & SWEET

CASK NO. 100.37

CHF 89.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Red Wine Barrique</i>
AGE	<i>11 years</i>
DISTILLED	<i>25 March 2010</i>
OUTTURN	<i>270 bottles</i>
ABV	<i>58.1 %</i>

A rich and earthy aroma up front, one which incorporated honey roast parsnips, mead, cherry bakewell tart, chopped hazelnuts, ground ginger, green peppercorns and red wine reduction. Water brought out dried mint, menthol tobacco, aged pinot noir, red fruit teas, bramble jam and rhubarb crumble with custard. The neat palate displayed a big up front hit of aged ruby ale, then poached plums, ginger wine, all-bran with icing sugar, sticky Australian dessert wines, camphor and plum sauce. Reduction brought notes of hawthorne, wild strawberry, jasmine tea, prune eau de vie and liquorice. Matured for 9 years in a bourbon hogshead before transfer to a 2nd fill charred red wine barrique.



MERRY CHERRY SHERRY

SPICY & DRY

CASK NO. 41.149

CHF 94.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-Bodega Oloroso Butt</i>
AGE	<i>11 years</i>
DISTILLED	<i>28 June 2010</i>
OUTTURN	<i>601 bottles</i>
ABV	<i>57.8 %</i>

The heady aromas of currants and raisins soaked in sweet sherry joined black cherry clafoutis desserts with butterscotch sweets and ginger. Cherries continued on the palate but now with nuts, charred wood and coriander seeds coated in treacle and citrus zest. Adding water uncovered sultanas, orange segments and baked peaches with fresh almonds, marzipan and creme catalan while salty sea air blew through an open sherry bodega. Within the bodega, complex oloroso flavours of walnuts and porcini mushrooms blended with heavy and oily malt spirit before a dash of lime juice splashed onto oak spices and dry tannins. After spending 9 years in an ex-oloroso butt this was transferred to an ex-bodega 1st fill oloroso butt for the remainder of its maturation.

EXOTIC PROBIOTIC!

SWEET, FRUITY & MELLOW

CASK NO. 112.107
CHF 83.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
DISTILLED	<i>24 October 2011</i>
OUTTURN	<i>201 bottles</i>
ABV	<i>60.9 %</i>

Wow, we went exotic with a probiotic rhubarb and honey soda, warm miso caramel sauce and lychee flavoured tapioca pearls traditionally used to make the popular Taiwanese drink boba. Talking of bubble tea, on the palate we got a vanilla malted milkshake, lime posset, peach yoghurt and a gooseberry fool. Following reduction, the fragrant floral aroma of apple blossom combining with poached pears in a chocolate sauce prepared us for ooey-goey cream cheese-glazed hazelnut rye rolls as well as hot salted-buttered crumpets and a Swedish almond caramel cake called “toscakaka”, very similar to the German Bienenstich – “bee sting cake”

A VOLUPTUOUS VORTEX

DEEP, RICH & DRIED FRUITS

CASK NO. 41.150
CHF 113.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>15 years</i>
DISTILLED	<i>24 March 2006</i>
OUTTURN	<i>265 bottles</i>
ABV	<i>60.9 %</i>

Pomegranate and orange merged with dried apricots and raisins before heavier aromas of manuka honey, cocoa nibs and molasses mixed with strong black tea. Pastry notes of pain au raisins and chocolate sponge fingers arrived on the palate alongside custard and creme brulee topped with cinnamon and cloves. The sweet and rich character remained after adding water, but had now developed into demerara sugar, figs, plums and orange syrup. Fragrant turkish delight now emerged coated in thick chocolate and served with juicy dark fruits, vanilla pods and mulled wine spices with the light fragrance of pot pouri. Matured for 13 years in an ex-bourbon hogshead before transfer to a first fill Spanish oak oloroso hogshead.

BARBOUR JACKET AND GIN BRIGADE

OILY & COASTAL

CASK NO. 26.202
CHF 92.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
DISTILLED	<i>10 April 2012</i>
OUTTURN	<i>234 bottles</i>
ABV	<i>61.1 %</i>

This rather unusual nose evoked some jolly country folk in Barbour jackets, leaning against the harbour wall, eating dressed crab and sipping gin. The palate had that somewhat characteristic waxy mouth-feel, exotic flavours of raspberry ripple, dark chocolate, orange and manuka honey, with a lovely warming after-glow of white pepper, ginger biscuits, toasted oak and pencil shavings. The reduced nose was clean and inviting – chalky sweets (Edinburgh rock, Refreshers, peppermint crumbles), rose petals and cherry liqueur. The palate now combined floral heathery notes with citric waxiness and cherry flavoured boiled sweets; finishing with humbugs, menthol and a perfumed incense aftertaste.

EXCEEDINGLY EXQUISITE

OLD & DIGNIFIED

CASK NO. 38.34
CHF 410.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Barrels</i>
FINAL CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>25 years</i>
DISTILLED	<i>26 July 1996</i>
OUTTURN	<i>221 bottles</i>
ABV	<i>50.6 %</i>

At first nosing the panel noted such aromas as manuka honey, sandalwood, foam sweeties, lemon balm and overripe yellow fruits. A beautiful and exquisitely mature profile we all agreed. Further notes of apple blossom, scone mix and fennel seeds were all detected. With water we got heather flowers, mossy tree bark, flower pollens, sun lotion and crystallised citrus fruits. In time a firmer waxy tone developed. In the mouth it displayed soft peppery warmth, with notes of white tea, buttered toast, waxed canvass and oily cereals. Rich notes of honey, menthol tobacco and dried mango followed. Reduction brought lime jelly, heather honey, sweetheart stout, citrus marmalades and sweet yellow plums. A gorgeous dram! At 22 years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

SMOKUS FRUTICOSUS

SMALL BATCH BLENDED MALT

BATCH 15
CHF 83.-



REGION	<i>Blended Malt</i>
CASKS	<i>Matured in a combination of Ex-Bourbon, Pedro Ximenez and Oloroso Sherry Casks</i>
AGE	<i>10 years</i>
DISTILLED	<i>27 April 2011</i>
OUTTURN	<i>2445 bottles</i>
ABV	<i>50.0 %</i>

Our latest blended malt is comprised of malt whiskies from the islands of Islay & Orkney. We made use of bourbon barrels and hogsheads, as well as Spanish and American oak sherry hogsheads, which were seasoned with oloroso & Pedro Ximenez wines. The resulting whisky is sweet, rich & intensely smoky, as the medicinal character of Islay peat marries with the floral & earthy smoke of the Orkney isles. We imagined being in the kitchen preparing a blackberry and smoked caramelised red onion chutney while at the same time, sizzling in a wok, a pepper steak stir fry. Sweet and spicy, peppery and smoky on the palate neat, in the wok there were now some garlic shrimps, Spanish chorizo slices all seasoned with the effervescence of a spicy root beer. After the addition of water, we opened a bag of Danish sweet and salty liquorice before biting into a classic Reuben sandwich with smoked pastrami. In the grand finale, the rich cream sherry notes danced the funky chicken with the dark fruity smoky flavours.

SPAIN ON GRAIN

OLD & DIGNIFIED

CASK NO. G8.19
CHF 199.-



REGION	<i>Lowland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>31 years</i>
DISTILLED	<i>18 June 1990</i>
OUTTURN	<i>184 bottles</i>
ABV	<i>56.2 %</i>

After 29 years in ex-bourbon wood, we transferred this into a first-fill Spanish oak Oloroso hogshead. The imprint is obvious – a nose that wafts elegant wood fragrances, Szechwan peppercorns and cashews, chocolate cake, sweet chilli sauce and balsamic glaze on watermelon. The palate bursts with treacle toffee and banoffee pie, sultanas, dates, rum and raisin and Christmas stollen; star anise and wood resins to finish. The reduced nose combines PX sherry, Armagnac and Muscat with fruit cake, crema Catalana, almond cake, apricot jam and orange blossom. The palate now has coconut, dried orange slices, chocolate gingers, toasted oak and banana fritters.

SWEET TOOTH SMOKE

LIGHTLY PEATED

CASK NO. 4.327
CHF 108.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogsheads</i>
FINAL CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>13 years</i>
DISTILLED	<i>28 January 2008</i>
OUTTURN	<i>246 bottles</i>
ABV	<i>60.4 %</i>

We imagined preparing a classic 'Aviation Cocktail', with gin, maraschino and crème de violette liqueur, freshly squeezed lemon juice and garnished with a flamed lemon peel. To taste, lightly salted and a lovely sweet floral smoke with a distinct herbal finish. Water added smoked strawberries, oyster sauce and salty sea spray, while on the palate we found sugar cured smoked salmon with a drizzle of honey and teriyaki sauce. At nine years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

UNDER THE RUADHAR

PEATED

CASK NO. 16.61
CHF 81.-



REGION	<i>Highland</i>
CASK	<i>Re-Charred Hogshead</i>
AGE	<i>8 years</i>
DISTILLED	<i>28 May 2013</i>
OUTTURN	<i>283 bottles</i>
ABV	<i>64.0 %</i>

Typically of these batches, the neat nose suggested allspice, wet earth, freshly poured tarmac and roof pitch. Also charred meats, raw grubby peat smoke, toasted peppercorns and axel grease. A whole bag of smoky fun! An underrated peated single malt we agreed, one which tends to fly under the radar. With water we got confit duck, medicinal herbs, mutton stock and smoked fennel. The palate was full of sweet chilli sauce, smoked peanuts, lamp oil, game meats, tar, rosemary and eucalyptus oil. With water there emerged pine wood smoke, TCP, iodine, heather-tinged peat smoke and dark smoked German rauchbier.



BONFIRE ON A CLYDE PUFFER

HEAVILY PEATED

CASK NO. 53.413
CHF 104.–



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>10 years</i>
DISTILLED	<i>27 April 2011</i>
OUTTURN	<i>301 bottles</i>
ABV	<i>57.4 %</i>

We lit a bonfire in the autumn forest while imagining, at the same time, a whiff from a Clyde puffer engine room before peat smoked pears and vanilla pods and dry roasted peanuts took centre stage. On the palate it felt like “we varnished our tongues”, real intense smoke, medicinal, oily and greasy – truly an experience. After the more then needed dilution, we had a burnt baked apple, blackened bananas wrapped in aluminium foil, and we set a blackberry bush on fire. Still big but much more manageable with a sweet fruity plum wine, liquorice all sorts and in the finish a horseradish/wasabi heat.

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
Friday, 16 September	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 22 September	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 23 September	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 29 September	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Friday, 4 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 10 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 11 November	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 18 November	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Thursday, 1 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 2 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 8 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 9 December	Lausanne	Tibits (1st floor), Place de la Gare 11
Friday, 16 December	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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SMWS Switzerland llc

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

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

www.smws.ch

 www.facebook.com/smwsswitzerland