



# Outturn

August 2022  
SMWS Switzerland

START  
OF SALES:  
SATURDAY  
6 AUGUST

## FLAVOUR ESCAPISM

Spark your imagination and let our new summer cask collection prepare your senses for take-off on a thrilling flavour adventure. With a little Society magic, be transported to another place and time without leaving your armchair.



You can find everything you need to know about the “Young & Spritely” aroma profile in the “Where flavour comes alive” series in our August edition of Outturn. A profile made for balmy summer nights.

You can also discover a Society bottling from Canada, **152.3: A fistful of bananas**, and one from Sweden, **144.4: ... and they were never seen again!**, for the very first time in Switzerland. They couldn't be more different: the Canadian delights with tropical fruits, ginger and citrus fruits and the Swede with gherkins, tar, glazed grilled pork ribs and a lot of peat – so it's no surprise the latter fits into the “heavily peated” profile.

In the small batches, we have now reached numbers 18 and 19. These bottlings keep showing up with a new look. Batch 18 features Australian ex-Shiraz wine casks and Batch 19 features American Oak Hogsheads made especially for the Society, which were filled with smoked barley wine before the whisky went in.

And as always, you will also find all of the tasting dates until the end of the year – everything will be starting up again in September and I look forward to seeing as many members as possible in person again.

Enjoy the end of the summer and best regards!

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

Patric Lutz



YOUNG & SPRITELY



## WHERE FLAVOUR COMES ALIVE

# YOUNG & SPRITELY

*Ready to step into the light? Then it's the perfect time of year for the Society's Young & Spritely flavour profile, as Julien Willems explains.*

August is upon us, and with so much brightness and warmth, nature is now fully awake, bursting with energy and buzzing with activity. If you are looking for flavours to match the season, one of the Society's flavour profiles stands out – it's time to bring your bottles of Young & Spritely whisky back into the limelight.

With their abundance of fizzy and wine-like notes, and fresh and citrusy zing, these whiskies will no doubt bring back a few memories. Prepare yourself for sunny, outdoor aperitifs, a lazy Buck's Fizz breakfast or maybe canapés with a flute of bubbles topped with a sprig of something fresh. What will it be for you? Spearmint, apple mint or peppermint? From citrus freshness to plum tart or a waft of beeswax, where do these flavours come from?

## LET THE SPIRIT SOAR

Weaving through the different flavour profiles we have established that whisky is a matter of balance between different elements, at the top of which are the spirit and the cask. In the present case, spirit is the main contributor. For a Young & Spritely whisky to truly spread its

wings and showcase its light and zingy nature, the spirit shouldn't exhibit heavy masking flavours such as peat and smoke. To back up this claim, since 2014, of the 284 Young & Spritely whiskies bottled by the SMWS, 98 per cent were distilled from unpeated malts. The highlights of the Young & Spritely whiskies are their zingy, fresh, mentholic and citrusy flavours, and these are generally associated with the spirit. In fact, these notes are often present in whiskies from all types of casks and ages, but are simply not the dominant flavours.

As to what's behind citrusy flavours and fresh zingy experiences, there's no need to look much further than the esters. We know that these compounds are produced during the fermentation of the wort and can be responsible for an array of different natural fruity impressions. Lemon, lime, clementine, mandarin, bitter lemon – you name it. Esters, though they are the result of natural processes, can also surprise us, bringing more fun to the party with artificial flavours like gummi bears and wine gums.

Speaking of wine, it's easy to imagine how the combination of ethanol and esters – particularly of a light grape-like and citrusy nature with a

hint of wood influence – could be responsible for what we perceive as fizzy, bubbly wine notes. Moreover, it's never all black or white. Depending on the types of esters and their relative concentrations, your nose and taste buds might well be reminded of other drinks that you are familiar with.

Plum tart is also on the menu at our boozy outdoors picnic, with suggestions of dough, pastry and cereals coming into the mix, helping to reinforce the backbone of these Young & Spritely whiskies. Ongoing research suggests that these flavours might be linked to aldehydes, which appear during the fermentation process in the wort and ultimately make their way through the stills into the spirit.

Although a bit more anecdotal here, summery beeswax aromas could potentially be linked to the presence of the long chain esters that we discussed in our focus on the Oily & Coastal flavour profile.

That's something our members who have taken to adding a splash of water to their drams will be familiar with, perhaps without realising. As the Society's spirits educator Dr Andy Forrester explains: "These long chain esters contribute to chill-haze and the hazy appearance of Society whiskies when they are diluted to around or under 46 % abv."

## A PARTNER IN GROWTH

The spirit is not flying solo, though. It needs

a cask, a lifelong mate on its long journey to maturity. Over 96 per cent of Young & Spritely expressions stem from first-fill, second-fill or refill bourbon casks in relatively equal proportions. Therefore, contrary to preconception, these whiskies do not appear to predominantly come from refill and older casks. At an average age of just over nine years old, they are still spring chickens by traditional Scotch whisky standards (although, with so many non-age statement expressions out there, this may no longer be true). Indeed, having spent less time in their cask may explain the lighter wood influence.

All in all, American oak seems to be a firm favourite for this profile. And indeed, after nine years cosily nestled in the blanket of charred oak coating the inside of bourbon casks, these whiskies never fail to deliver: the cask char having made short work of any immature, or new-make-like characteristics.

In a nutshell, even though the casks might appear to be of tamer disposition than those that push whiskies towards darker, fruitier, oakier or spicier flavours, their personalities are no less fascinating; fresh, bright and bursting with citrusy zing and green herbaceous crunch – the perfect late spring and summer outdoors tippie.

If you're feeling peckish it'll liven your aperitifs, picnics and brunches. Whether neat, with a splash of water or in a fresh lime and mint garnished highball, I'm sure you'll enjoy this lively liquid bird song.



**FRIDAY 7 AND SATURDAY 8 OCTOBER  
FROM 2 P.M. TO 9 P.M.  
AT VILLA SARASIN – PALEXPO**



# COME AND SEE US AT THE WHISKY & MORE FESTIVAL IN GENEVA

*After a long absence, the Society is out there meeting the public again. All festival visitors have the opportunity to discover the Society and a few bottlings.*

However, we also give our members the opportunity to taste all of the current bottlings in a separate area of Salon 14 – just like we do at our tastings. So don't forget to pack your membership card!

And as a little bonus, we give all our members free entry—just message us and we'll send you a voucher for Friday or Saturday. Pay us a visit and bring your friends! You can find more information at [www.whiskyandmore.ch](http://www.whiskyandmore.ch)

## **WHEN?**

Friday 7 and Saturday 8 October from 2 p.m. to 9 p.m.

## **WHERE?**

Villa Sarasin, Salon 14, Palexpo, Geneva



**WHISKY *and* MORE**

## FRIVOLOUS AND FUN

YOUNG & SPRITELY

CASK NO. 113.39  
CHF 79.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
DISTILLED	<i>1 February 2012</i>
OUTTURN	<i>237 bottles</i>
ABV	<i>65.6 %</i>

Light, spiky and green notes like nettle leaves or gooseberries before a sweeter aroma of vanilla custard, toffee apples and freshly pressed sugar cane juice appeared. On the palate neat plenty of grainy, malty cereal notes with mandarin orange slices and pine nuts while a gingery heat lingered in the finish. With water a lot sweeter like caramel ice cream or creamy, fruity Swiss Bircher muesli made with banana oatmeal and then to taste, silky soft and sweet but still with that little zing of spiced apple juice with cinnamon and nutmeg served cold in a frosty glass.

## A MIXOLOGIST'S WORK STATION

YOUNG & SPRITELY

CASK NO. 82.30  
CHF 85.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
DISTILLED	<i>16 March 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.

# SEASIDE CEVICHE

YOUNG & SPRITELY

CASK NO. 52.40  
CHF 79.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
DISTILLED	<i>27 August 2013</i>
OUTTURN	<i>253 bottles</i>
ABV	<i>58.4 %</i>

Fresh and airy on the nose, with hints of tomato leaf, unripe melon and fig, sea splashing against harbour walls, salted driftwood and purple popping candy. The neat palate is sparkly, and zesty – cinnamon and ginger dusted melon sprinkled with brown sugar; then oak, charcoal, rosemary and tobacco to finish. The reduced nose has ceviche served by the seaside, mango, lemonade and lime wedge in a Mexican beer. The palate grows milder – barley sugars, toffee apples and Fruit Salad chews; then a finish of spicy chai in a wooden beaker, angostura bitters and Euthymol tooth powder; a bit of a chameleon.

# SUGAR COATED MINT LEAVES

SPICY & SWEET

CASK NO. 95.62  
CHF 89.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>Refill Ex-Rum Barrel</i>
AGE	<i>11 years</i>
DISTILLED	<i>14 September 2010</i>
OUTTURN	<i>211 bottles</i>
ABV	<i>62.5 %</i>

A sinus clearing waft of menthol vapour rub readied the senses for mulchy green leaves, camomile and sugar cane with creamy vanilla. Flavours however were sweet and juicy with caramelised brown sugar on baked apples and a sprinkling of cinnamon and cayenne pepper. Sweet chilli sauce then joined white chocolate and poached pears in custard. After a dash of water the minty and green freshness remained but was now joined by bakewell tarts with coconut, butter and wood char. Waxy textures from lemon skin coated the tongue alongside heather honey, pineapple tarts and banana sweets. Matured for 8 years in an ex-bourbon barrel before being transferred to a Panamanian rum barrel.

## SWEET DREAMS (ARE MADE OF THIS)

SWEET, FRUITY & MELLOW

CASK NO. 9.246  
CHF 142.-



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>212 bottles</i>
ABV	<i>54.6 %</i>

Mellow fruits flood the nose with interest and enchantment – pears, plums, peaches, banana liqueur and sherbet lemons; then evasive hints of hazelnuts and sesame seeds slip in silently from the side. The palate combines dreamy crème anglaise and comforting apple pie with relaxing camomile, before the forbidden pleasures of chocolate and tobacco seduce the finish. The reduced nose is a fantasy walk through a sweet shop (popping candy, sherbet strawberries, campinos). The palate now delights the mouth with sweet textures and flavours of lemon drizzle cake, Victoria sponge and Battenberg slice; then the finish finds whole almonds and apple pips.

## MARMALADE OVERDRIVE

SMALL BATCH BLENDED MALT

BATCH 18  
CHF 102.-



REGION	<i>Blended Malt</i>
CASK	<i>Matured in a selection of 1st Fill Bourbon Barrels and Shiraz Casks</i>
AGE	<i>14 years</i>
DISTILLED	<i>6 July 2007</i>
OUTTURN	<i>2658 bottles</i>
ABV	<i>50.0 %</i>

What an aroma neat, with popcorn drizzled in melted salted butter, heather and gorse flowers baking in the hot summer sun, pears poached in red wine and crimson marmalade on a slice of malt loaf. Juicy and fruity on the palate with the pleasing tartness of green apples in perfect balance with the silky sweetness of strawberry jelly and honey liqueur. In the finish gentle spices like cinnamon, cardamom and nutmeg that resemble the calm Caribbean Sea lapping a sandy beach. Following reduction - careful when adding water - the scent reminded us of cherry clafoutis, toffee apples and mango chutney. In the taste, a floral hint to start followed by diluted blackcurrant juice. The finish gave us white pepper.



# FRAZZLE DAZZLE

SMALL BATCH BLENDED MALT

BATCH 19  
CHF 99.-



<b>REGION</b>	<i>Blended Malt</i>
<b>CASK</b>	<i>Matured in a selection of Bourbon and smoked barley wine casks</i>
<b>AGE</b>	<i>13 years</i>
<b>DISTILLED</b>	<i>29 September 2008</i>
<b>OUTTURN</b>	<i>1785 bottles</i>
<b>ABV</b>	<i>50.0 %</i>

The initial aroma was dark like toffee, chocolate, ginger cake, black pepper, liquorice, and char. In time, an oily, slightly buttery note developed like in beurre noisette roasted potatoes. On the palate, there was a chocolate tart with blackcurrant compote and hazelnut praline as well as strawberry rhubarb Turkish delight and a slightly frazzling herbal and hoppy note in the finish. After reduction, we charred pineapple and mango slices, roasted peaches with thyme and baked homemade scones to serve with clotted cream. To taste, vanilla cheesecake, salted caramel butterscotch ice cream. In the finish we were frazzled by a whisper of maple cured bacon.

# A MAGIC FLYING TABLE

DEEP, RICH & DRIED FRUITS

CASK NO. 66.222  
CHF 119.-



<b>REGION</b>	<i>Highland</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>1st Fill Ex-PX Hogshead</i>
<b>AGE</b>	<i>14 years</i>
<b>DISTILLED</b>	<i>23 July 2007</i>
<b>OUTTURN</b>	<i>270 bottles</i>
<b>ABV</b>	<i>60.2 %</i>

It's the story of a polished mahogany table, bearing rum and raisin chocolate, cortado coffee and ginger beer. The palate has no-choke smoke – smooth and easy drinking; with various dried fruits, treacle, orange zest and peppered smoked mackerel. Adding water transports the table to the seaside, now with more complex resonances – marzipan and roasted nuts, orange soda and apricot, clafoutis, rose petals and pot-pourri. The palate now – black pudding with apple sauce, cuba libre with orange slices and Christmas pudding sprinkled with crushed pepper and coal dust. After 12 years in ex-bourbon wood, we transferred this into a first-fill, American oak, PX hogshead.

# MYTHIC BEAST

DEEP, RICH & DRIED FRUITS

CASK NO. 4.332  
CHF 229.-



<b>REGION</b>	<i>Highland</i>
<b>INITIAL CASK</b>	<i>Oloroso Butt</i>
<b>FINAL CASK</b>	<i>1st Fill Ex-PX Butt</i>
<b>AGE</b>	<i>20 years</i>
<b>DISTILLED</b>	<i>20 August 2001</i>
<b>OUTTURN</b>	<i>565 bottles</i>
<b>ABV</b>	<i>59.9 %</i>

Big and generous aromas at first, characterised by fragrant exotic hardwoods, resinous herbs, coastal flowers, salted liquorice and singed raisins. Some sandalwood embers and cooking rum in the background too. With water we found orange oils, ginger cake, tree bark and tiger balm. A spicy and deeply layered dram. The neat palate opened with toasted walnuts and subtle, thick smokiness. Beyond which we noted things like soft fudge, pork scratchings, dark fruit jams and game salami. Water released hints of smoked sea salt, chocolate sauce, booze-soaked cherries and lapsing souchong tea. Some natural tar and scented wood smoke in the aftertaste. Matured in an Oloroso butt for 17 years before transfer to a 1st fill PX sherry butt.

# A FISTFUL OF BANANAS

JUICY, OAK & VANILLA

CASK NO. 152.3  
CHF 123.-



MAX.  
ONE BOTTLE  
PER MEMBER

<b>REGION</b>	<i>Canada</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>10 years</i>
<b>DISTILLED</b>	<i>11 September 2011</i>
<b>OUTTURN</b>	<i>168 bottles</i>
<b>ABV</b>	<i>65.2 %</i>

The saloon doors burst open and in strode the satsuma sheriff accompanied by a posse of papaya, dried banana and the cocoa nib kid. The oaky aromas of the vanilla-infused bar merged with the strawberry trifle stained grass and dry hay of the floor. The palate exploded in a crossfire of chillies and ginger as brazil nut bullets ricocheted off honey and dried herbs, turning oranges into a mash of marmalade amidst a haze of cigar smoke. A good dousing of water brought everyone back to their senses with the sweet perfumes of ylang-ylang, geranium and chamomile with hot cross buns and custard served with wild-west strawberries. The palate was now a jovial dance of peaches, ginger biscuits and cherry cake dusted with nutmeg.

## PEAT BOG SEESAW

PEATED

CASK NO. 53.412  
CHF 109.-



<b>REGION</b>	<i>Islay</i>
<b>CASK</b>	<i>Refill Ex-Bourbon Hogshead</i>
<b>AGE</b>	<i>11 years</i>
<b>DISTILLED</b>	<i>28 September 2010</i>
<b>OUTTURN</b>	<i>42 bottles</i>
<b>ABV</b>	<i>52.0 %</i>

A bright and superbly fresh, zingy and vividly coastal nose greeted us. Subtle aromas of lemon thyme, distant trails of peat smoke, lemon juice and seawater with a tang of malt vinegar. We loved it! Reduction brought out iodine and TCP, a fuller, more peat-forwards style now. Things like gherkins, pickling juices, dirty martini and kiln air with turfy, rugged peat smoke. The palate was tingling with lemon juice and olive brine to begin, then cough mixtures, petrol, mineral salts and bacon fat. Water evolved it towards gentler things like smoked olive oil, seaweed in ramen broth, natural tar and lightly fruity esters. Another grade A dram from this great distillery.

## GOING UP IN SMOKE

PEATED

CASK NO. 16.68  
CHF 81.-



<b>REGION</b>	<i>Highland</i>
<b>CASK</b>	<i>Re-Charred Hogshead</i>
<b>AGE</b>	<i>8 years</i>
<b>DISTILLED</b>	<i>28 May 2013</i>
<b>OUTTURN</b>	<i>263 bottles</i>
<b>ABV</b>	<i>63.0 %</i>

The first impression was that of chicken liver pate served with heavily burnt Melba toast and salted dark chocolate almond toffee. On the palate it was a caffe corretto consisting of a 'hardcore espresso' with a shot of sambuca. After reduction with water everything seemed to be going up in smoke as lobster creels, sea ropes, tarmac, heather, casks and emulsion paint appeared while on the palate things calmed down, well a bit anyway. Initially sweet smoked salty liquorice which eventually relaxed into a braai spiced salt beef brisket with capers, gherkins and smoked mayonnaise.

# ... AND THEY WERE NEVER SEEN AGAIN!

HEAVILY PEATED

CASK NO. 144.4  
CHF 137.–



<b>REGION</b>	<i>Sweden</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>7 years</i>
<b>DISTILLED</b>	<i>15 May 2014</i>
<b>OUTTURN</b>	<i>215 bottles</i>
<b>ABV</b>	<i>60.8 %</i>

No messing about here. Immediate notes of pickled gherkins in brine, elastoplasts, tar extracts, BBQ glazed pork ribs, peat fire embers in a cast iron hearth and green olive tapenade on salted flat bread. A brilliant peat-dominated distillate. With water we found carbolic acidity, hot mash water and smoky grist - touring a distillery in full peaty production mode - also malt vinegar doused oysters and smoked lemons. The palate was pure seawater and lemon juice at first. Before a big surge of petrol, mineral salts, engine oils and touches of camphor and paraffin. With water there was some more complexity emerging with aniseed distillate, mercurochrome and suggestions of paraffin, TCP, horseradish and soy sauce.

## 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	<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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