

Outturn

November/December 2022

SMWS Switzerland

START
OF SALES:
SATURDAY
26 NOVEMBER

SHELTER FROM THE STORM

Discover the art of Coorie in this Winter by cosying up with our heart-warming selection of new single casks. The perfect remedy for the season.





In the current outturn, we close the bracket of “green” flavour profiles with, how could it be otherwise, the profile “Heavily peated”. Not a profile for the faint-hearted! And although many people think so, the ppm (parts per million) don’t say too much about the final taste. But read the article by Julien Willems for yourself.

The whisky selection this time includes a colourful mix with many rather unknown distilleries. There are Inchgower, Strathmill, Aultmore, Knockdhu, Mannochmore to name but a few; you will quickly find out which whisky belongs to which distillery.

This Outturn also marks the end of a rather exhausting year. I think a lot of what has happened since January was not planned this way. Hopefully we have been able to distract you a little from time to time.

My team and I wish you a pleasant end of the year with your loved ones and look forward to many enjoyable moments in 2023.

With pre-Christmas greetings

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

Patric Lutz



WHERE FLAVOUR COMES ALIVE HEAVILY PEATED

Last month, we sailed from the mainland to the Hebrides and Orkney to dig a little deeper into the subject of peat. On the voyage home, vicious autumn weather battered our ship, and we did not make it to port. So, we aimed for the nearest spit of land hoping for the best.

Now stranded, Julien Willems rides out the storm while sharing the last chapter of our story on the Society's trio of peated flavour profiles. It's time to get Heavily Peated.

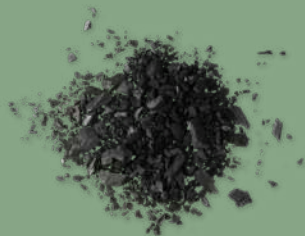
THE BURNING QUESTION

Now let's start the story of the Society's Heavily Peated flavour profile. As seen in our previous exploration of peated whiskies, the origin of peat matters and can impact the aromas we perceive in our drams. Indeed, peat is important, and the more intensely the malt is smoked, the likelier it is the resulting whisky will be peatier and smokier. But in a world plagued with increasingly extreme weather phenomena, this begs a couple of questions: how much peat is used by the Scotch whisky industry? And how sustainable is that use?

For some time now, whisky producers have been acutely aware of the issue of burning peat. Peat is technically a fossil fuel, storing carbon contained

in plants grown millennia ago. And although it is an abundant material, the variety of some of the peat extracted for whisky in Scotland comes from lowland raised bogs, which are a specific type of ecosystem that has come under severe pressure in the modern era. According to the Wildlife Trusts conservation charity, 94 per cent of UK lowland raised bogs have disappeared due to human activity, draining them to plant trees, crops or build houses in the last hundred years. Such an extreme situation means an unfathomable pressure on biodiversity and is equally terrible news for the environment in general. Not only are these peat bogs carbon sinks, they also act like giant sponges, storing water and filtering it slowly, protecting against both drought and floods.

To cut a long story short, the Scotch Whisky Association, the trade organisation representing the Scotch whisky industry as a whole, in partnership with environment protection NGOs, have set out to make the industry carbon neutral by 2040. To do so requires some serious changes



and clever solutions to complex and far-reaching issues such as energy production, malting, distilling, packaging and supply chain and distribution. There are good reasons to be hopeful though, as many newcomers are leaning strongly on a sustainable and durable strategy (see Nc'nean, Ardnamurchan or GlenWyvis among others).

This 2040 milestone will very much affect the usage of peat in the Scotch whisky industry. Lowland raised bogs are fragile and although the Scotch whisky industry only uses four per cent of the peat cut from these ecosystems (the vast majority being cut by the horticultural industry), extracting even a seemingly small quantity of peat from these ancient grounds can cause them irreparable damage. Think of it as a rich, peated whisky-saturated chocolate fondant. If you take a spoon to it, no matter how small the bit you take away, you're guaranteed to have chocolate leak out all over your plate. While that might sound delightful where puddings are concerned, the same cannot be said for the peat bogs. Bleeding out fluid means a lower water table and fast decaying peat due to oxygen exposure in drier conditions. This means that large surfaces of traditionally waterlogged carbon storage all of a sudden turn into an equally sizable source of carbon dioxide emissions.

NOT FOR THE FEINT HEARTED

On the distillation front, distilling peated malt is a bit like walking on the edge of a cliff. The more phenolic compounds a distiller desires in their whisky, the longer they will have to push their distillation. Indeed, "phenolic compounds do not want to be distilled" as Dr Barry Harrison of the Scotch Whisky Research Institute humorously puts it. Naturally, these molecules do not have a will of their own. What they do have is a much higher boiling point than ethanol, fruity esters or even water. This means that they come in larger quantity through the still later in the distillation, encroaching on the territory of feints (sweat, cheese and old socks aromas).

This can evidently cause issues, but as luck would have it, phenolic compounds have a potent masking effect on other flavours as we are essentially wired to detect them in even the smallest of quantities. It doesn't mean you can go overboard, though. Feints are generally bad news and their flavours will not go unnoticed. But while keeping your distillation clean,

distillers have other tools to help those heavier, oily and medicinal tasting compounds through the stills. As Dr Harrison explains: “It’s a good idea to remove barriers that would prevent their passage through the still.”

One such obstacle is the lyne arm, the piping running from the swan neck at the top of the pot still’s neck. If it is angled upwards, the rule of thumb is that oilier and heavier compounds will generally condense and trickle back into the pot, creating a high abv and lighter spirit.

If the lyne arm is angled downwards, no matter if the heavy stuff cools down before hitting the condensers, it will nonetheless end up in an oilier, heavier spirit. So, the still’s anatomy does play an important part here, but it’s not the only factor.

On the research side, ultimately, as SMWS spirits educator Dr Andy Forrester explains: “There are indications that even when phenolic compounds are extracted from a whisky, certain

aromatic elements associated with peat seem to remain.” As surprising as that may sound, this suggests that as we have often seen before, things are not as simple as looking at how many ppm (parts per million) of phenolic compounds are in peated barley. Phenolic compounds evidently play a big part in creating the flavours we perceive in our Heavily Peated flavour profile. However, we are not entirely certain of what other mysteries lurk behind the smoke and result in aromas we perceive as peated or burnt. The story could continue, but it seems the storm has passed. In the distance, we catch a glimpse of moonlit clouds swallowing ethereal, frost-encrusted mountain tops. Nevertheless, come storm or darkness, our hard-working maltsters, distillers and researchers burn the midnight oil. I hope you will join me in supporting them in spirit by pouring yourself a Heavily Peated dram.

You can read more from Wildlife Trusts on raised bogs at

www.wildlifetrusts.org/habitats/wetlands/raised-bog



13 AND 14 JANUARY 2023

BURNS SUPPER

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

The price of CHF 115.– includes entertainment, aperitif, three-course menu with lots of “Haggies, Neeps and Tatties” (alternatives available), mineral water and coffee/tea.

BOOK YOUR TABLE NOW

shop.smws.ch



FRIDAY, 13 JANUARY 2023, 19:00

LANDHOTEL HIRSCHEN ERLINSBACH

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

Accommodation in a double room
incl. breakfast for 2 persons CHF 185.–

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

Hauptstrasse 125, 5015 Erlinsbach

PLEASE BOOK YOUR ROOM DIRECTLY AT THE HOTEL:

WWW.HIRSCHEN-ERLINSBACH.CH

SATURDAY, 14 JANUARY 2023, 19:00

LA TABLE DE URS HAURI BERN

Zeughausgasse 19, 3011 Bern

Christmas is coming, and it's time to start thinking about what gifts to buy for the important people in your life.



GIFT MEMBERSHIP

As a member of the SMWS you already know the delights of being part of our all together unique group of whisky lovers. So why not share the Society experience with your nearest and dearest by giving them the gift of membership this year?

Options start at CHF 80.– and so you can build the perfect gift for your favourite whisky lover. Add a bottle of whisky, the

book “The Founder’s Tale” or the society tasting kit to get them started on their Society journey, it’s bound to be the most heart-warming and lips-smacking gift in their stocking this year – and one that keeps on giving.

TO ORDER VISIT

smws.ch/en/gift-membership

CHF
80



NEW MEMBERSHIP

CHF
90



**NEW MEMBERSHIP
with an individual
whisky bottle**

CHF
210



**NEW MEMBERSHIP
with book “THE
FOUNDER’S TALE”**



**NEW MEMBERSHIP
with society tasting
kit**

GATHERING

70.47

NANA'S SQUEAKING TOY CHEST

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

NANA'S SQUEAKING TOY CHEST

SWEET, FRUITY & MELLOW

CASK NO. 70.47
CHF III.-



REGION	Highland
CASK	Refill Ex-Bourbon Barrel
AGE	14 years
DISTILLED	31 January 2008
OUTTURN	126 bottles
ABV	57.5 %

The first impression is sweet, full of caramel, apple, Williams pear and exotic fruits followed by a light menthol freshness and some notes of wooden polish. A member was reminded of his grandma's (named Mimi) toy chest filled with old newspaper, playing cards and hand cream. When adding water apricots take the upper hand accompanied by some red fruits. The palate reminds now amaretto, vermouth and fruit brandy – almost like a bite into a Zuger Kirschtorte. Slightly salty with a very pleasant bitter note, maybe even some wood polish and a distinct spiciness.

THE HOT TODDY

HOT SCOTCH

As nights draw in and autumn winds chill, it's finally the season for comforting hot toddies to return. Hot water, honey and lemon, mixed with a good measure of whisky, complete the rejuvenating winter warmer, as Inka Larissa explains



Alcohol has for a long time been used for medicinal purposes. You often hear of people turning to a hot toddy because they feel they're coming down with a cold. Consider a hot toddy as the alcoholic version of a relaxing chicken soup – it warms you up, soothes your throat, and relieves aches and pains. But like with all cocktails, there are many stories around the name and the origin of the recipe.

Hot toddy originates from the Hindi word taddy, which in British-occupied India was a drink made with fermented palm sap. By around the mid-18th century taddy had evolved into a beverage made of alcoholic liquor with hot water, sugar, and spices. It makes sense that the taddy would have made its way to Scotland, where it complements the cold and damp weather perfectly.

Back then most whiskies were peated and sweeteners were used to make the smoky flavour more palatable. As Dr Nicholas Morgan put it when talking to The Whisky Exchange about his book *A Long Stride: The History of the World's No.1 Scotch Whisky*: “From the mid-to-later 19th century, you have what I would call ‘toddy whisky’, because for respectable drinkers that was

how you would drink it, with hot water and sugar and lemon – if you were lucky: you could never get lemons in Glasgow, people would complain, but that was how it should have been drunk. These were really heavy whiskies – there’s a great description of them in the book – oily and heavy and peaty.”

There are two different tales of how taddy transformed into the familiar hot toddy. One takes place in the wintery streets of Edinburgh, where pubs were believed to serve customers hot drams to help keep them warm. In 18th century Edinburgh lots of drinking water was allegedly sourced from ‘Tod’s Well’, also lending its name to the beverage.

Another story involves an Irish doctor, Robert Bentley Todd, who prescribed his patients a recipe of hot brandy, water, cinnamon and sugar. It is said that he first became familiar with a similar recipe in India, from which he then adapted his own mixture.

The hot toddy made it to America in the 1880s where it was first known as ‘hot Scotch’. There are as many legends surrounding this drink as variations in how you can make one.

HOT GINGER TODDY

You can use this same template but switch out the ginger for orange or cherry liqueur. If you change the liqueur, note that you may need to choose a different whisky to match the flavour profile. For the recipe with ginger, it's recommended to use a whisky with a sweet bourbon influence, such as our Sweet, Fruity & Mellow flavour profile.

Ingredients:

- Hot water
- 25 ml Sweet, Fruity & Mellow whisky
- 15 ml ginger liqueur
- Honey, adjust to taste (the liqueur will already bring sweetness)
- Lemon wedge

Method:

Add hot water into a mug. Measure in whisky, liqueur, honey and a squeeze of lemon. Stir well and serve immediately.

BLACK TEA TODDY

This recipe is great if you are low on energy as black tea contains caffeine. Feel free to use whatever spices are available to you. I recommend choosing an SMWS whisky from either the Juicy, Oak & Vanilla, or Spicy & Sweet categories.

Ingredients:

- 35 ml whisky, either Juicy, Oak & Vanilla, or Spicy & Sweet
- 1 mug of water
- 1 cinnamon stick
- 2 cardamom pods

- 5 cloves
- 1 tbs black tea leaves
- 1 tsp honey, adjust to taste
- Lemon wedge

Method:

In a pot, combine water and spices. Bring to boiling point and take off the heat. Add in tea leaves and allow it to steep for a few minutes. If you want, heat the mug by pouring in hot water. Once the tea is ready, discard the water from the mug and strain in the tea, mix in honey and lemon. Finally, pour in the whisky.

APPLE CIDER TODDY

This is more like a mulled cider, but the addition of whisky will kick your cold in the butt. For this recipe, try whiskies from the Deep, Rich & Dried Fruits or Juicy, Oak & Vanilla categories.

Ingredients:

- 25 ml whisky either Deep, Rich & Dried Fruits or Juicy, Oak & Vanilla
- 1 tsp honey
- 1 cinnamon stick
- 1 star anise, optional as not to everyone's taste
- 1 orange wheel
- 5 cloves
- 1 mug of apple cider

Method:

Stick the cloves into the orange wheel. Combine the cider with the spices in a pot and let it simmer, but do not allow it to boil. Once the cider has taken some of the flavour from the spices, strain the liquid into a warm mug. Add honey to taste and a double shot of whisky.



TRIPPY TAGINE

JUICY, OAK & VANILLA

CASK NO. 18.37

CHF 98.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Charred Wine Barrique</i>
AGE	<i>13 years</i>
DISTILLED	<i>18 September 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.

VITAMIN SEA

SPICY & SWEET

CASK NO. 26.209

CHF 89.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
DISTILLED	<i>23 October 2012</i>
OUTTURN	<i>222 bottles</i>
ABV	<i>61.6 %</i>

A wonderfully fresh and evocative nose we thought. Immediate big notes of washing fabrics, bath salts, wet beach pebbles and lanolin, with lemon peels, coastal flowers, dolly mixtures and some biscuity richness in the background. Water brought toasted seeds, trail mix, buttery brown toast, heather honey and olive oil. The neat palate displayed bubblegum up front, before a rush of classical waxiness, lemon cough drops, sea air and notes of mango, lychee and guava jam. Wonderfully fruity. With water we found juniper, wintergreen and lanolin, alongside bergamot, cough mixtures, herbal teas and pears poached in honey.

ALE AND TEA

SPICY & SWEET

CASK NO. 100.37
CHF 89.-



VINDA-LOOCIFER-ATIOUS

SPICY & SWEET

CASK NO. 73.142
CHF 91.-



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

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.

REGION	Speyside
CASK	1st Fill Ex-Bourbon Barrel
AGE	11 years
DISTILLED	25 March 2011
OUTTURN	228 bottles
ABV	60.1 %

The nose starts off in a fruity place (apricot, peach, banana and sultana) with some hazelnuts, rye spiciness and charred oak. A splash of water opens it up to a landscape that has more grassy, herbal and pine resin characteristics; all complicated by toffee popcorn, singed lemon and orange chocolates. The neat taste delivers an intense, mouth numbing heat – which almost (not quite) masks flavours of peppermint, Satsuma peel and peppery spice. Adding water thankfully eases the heat and allows the flavour components to sparkle; these now also include orange oil, charred orange skin, brown sugar and golden raisins.

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>
DISTILLED	<i>2 September 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.

30TH CENTURY HOGSHEAD

SPICY & SWEET

CASK NO. 64.134
CHF 99.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>1st Fill Hybrid Oak Hogshead</i>
FINAL CASK	<i>Ex-Oloroso Hogshead</i>
AGE	<i>13 years</i>
DISTILLED	<i>12 May 2009</i>
OUTTURN	<i>262 bottles</i>
ABV	<i>58.5 %</i>

A rich and heady aroma suggested polished mahogany furniture and bows laden with slightly overripe plums and apricots, then heavy notes of shoe polish, chamois leather and plum eau de vie. Reduction brought more playful aspects such as fruit pastilles, peach yoghurt, ripe melon, caramel wafer biscuits and custard doughnuts. In the background were notes of polished hardwoods and oak-matured dark ales. The mouth when neat was full fat and dense in texture – many softwood spice flavours, along with treacle, lemon cough medicines, candied grapefruit and some nicely balanced wood tannins. Water brought notes of caramelised banana, buttered fruit loaf, light sooty notes, hessian and cloves. Matured in a bourbon hogshead for nine years before being transferred to a first fill, hybrid 60 per cent American and 40 per cent European oak hogshead with toasted heads.



BRIGHT AND BREEZY, LEMON SQUEEZY

SPICY & DRY

CASK NO. 112.111

CHF 89.–



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
DISTILLED	<i>9 December 2010</i>
OUTTURN	<i>204 bottles</i>
ABV	<i>61.0 %</i>

Our noses gladly encountered nougat, pink marshmallows and candy floss sticks, lemon drizzle cake and verbena, tree bark, green twigs and leaves. There was plenty of juicy, bright and breezy lemon character on the palate, but the finish was a dry, spicy, tingling sensation conveying shades of oak, cinnamon, liquorice, and thymol and wintergreen toothpaste. In reduction, we thought the nose even more complex – vanilla custard, caramelly dulce de leche, porridge oats and figs, lemon bonbons and sugar-coated fennel seeds. The palate now had honey, apricots and a squeeze of lemon over seafood in the sun; the finish – pencil ends, paprika and coltsfoot rock.

FORAGING FRUITS OF THE FOREST

SCS – OTHER SPIRIT

CASK NO. B7.12

CHF 86.–



REGION	<i>Indiana</i>
CASK	<i>1st Fill #4 Char Barrel</i>
AGE	<i>5 years</i>
DISTILLED	<i>10 June 2016</i>
OUTTURN	<i>204 bottles</i>
ABV	<i>56.3 %</i>

We foraged for fruits in the forest on a sunny autumn day with a gentle breeze carrying a floral perfumed scent to us and softly swaying the coloured leaves on the trees. We took a sip out of a flask filled with Ovaltine hot chocolate and enjoyed some fluffy blueberry muffins. After we added water the fig rolls, caramel bars and toffee cookies came out and we decided to get home and have a nutty espresso Martini, using coffee and walnut liqueur next to vodka and espresso coffee. The mash bill for this bourbon consists of 60 % corn, 36 % rye and 4 % malted barley, matured in a #4 char new oak barrel with #2 char heads.

JUGGLING ORANGES IN A HUMIDOR

DEEP, RICH & DRIED FRUITS

CASK NO. 36.193

CHF 103.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-PX Hogshead</i>
AGE	<i>12 years</i>
DISTILLED	<i>11 February 2010</i>
OUTTURN	<i>295 bottles</i>
ABV	<i>57.2 %</i>

After nine years in ex-bourbon wood, we transferred this into a first fill American oak PX hogshead. The nose combined three-fruit marmalade tartness with earthier rewards (golden sultanas, apricot jam, stewed plums, figs in brandy). The palate progressed from blood orange and vanilla ice cream to dark chocolate and thick-cut marmalade on burnt toast, before finishing with leather, tobacco and hot toddy with cinnamon and clove. The reduced nose had cherry vanilla cola, toffee apples, exotic woods (sandalwood, teak) and hints of a humidior. The palate remained chewy and mouth-coating, with flavours of gingerbread and candied orange dipped in dark chocolate, and cheeky spices warming the finish.

SPIRIT OF GRATITUDE AND BENEVOLENCE

LIGHTLY PEATED

CASK NO. 3.341

CHF 184.-



MAX.
ONE BOTTLE
PER MEMBER

REGION	<i>Islay</i>
CASK	<i>2nd Fill Ex-Bourbon Hogshead</i>
AGE	<i>18 years</i>
DISTILLED	<i>16 February 2004</i>
OUTTURN	<i>132 bottles</i>
ABV	<i>56.2 %</i>

A fragrant filigree fumée, as one can find in perfumes as a top note: the burning scent from the *Bursera graveolens* tree that grows in South America and nicknamed palo santo, the “holy wood”. On the palate neat a beautiful, delicate, balanced intensity of seductive smokiness and sweetness whispering of comfort and contentment. A drop of water, if you wish, and it turned a little sweeter on the nose with smoked mango lassi and smoked barbecued pineapple rings. To taste, now chamomile, gorse and strawberries, all against a backdrop of balanced palo santo smoke.

FUNK TO PIQUE A PEAT FREAK'S PASSION

PEATED

CASK NO. 53.435
CHF 99.–



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>10 years</i>
DISTILLED	<i>7 March 2012</i>
OUTTURN	<i>265 bottles</i>
ABV	<i>60.4 %</i>

The nose was pure funk to pique the passion of any peat freak – seaweed, smoke, coal scuttles, preserved lemons and lobster bisque (made with bouillon de poisson and bouquet garni). The palate combined peat smoke, tar and aniseed balls with engine oil and bike chains. On the reduced nose, we identified mussel shells, iodine and carbolic, and a biker's leather boots held too close to the peat fire. The palate was a waxy, mineral, herbal, smoky joy – with exciting insinuations of singed rosemary, smoked hay, sea shells, a new road, brambles, nettles and mentholic muscle rub.

A DRAM OF CONSIDERABLE HEFT

PEATED

CASK NO. 66.219
CHF 119.–



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-PX Hogshead</i>
AGE	<i>14 years</i>
DISTILLED	<i>23 July 2007</i>
OUTTURN	<i>252 bottles</i>
ABV	<i>59.7 %</i>

After 12 years in ex-bourbon wood we transferred this into a first-fill American oak PX hogshead. The nose picks up cereals (Cheerios, Weetos), toasted oak and astringent notes of balsamic, white port, cranberry sauce and lemon marmalade. Similarly, the palate gets malt loaf, strawberry tarts and other red fruits; but now a savoury hit arrives (beef jerky, meaty gravy); then black pepper, black tea and bouquet garni to finish – a dram of considerable heft. Water brings tamarind, balsa wood, dried oranges and porcini mushrooms to the nose, while the palate, more tannic than before, finds twiglets, soft smoke and Big Red gum.

DELISHABLY DELECTABLE

DEEP, RICH & DRIED FRUITS

CASK NO. 12.54
CHF 495.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>American Oak Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>31 years</i>
DISTILLED	<i>7 September 1989</i>
OUTTURN	<i>477 bottles</i>
ABV	<i>58.0 %</i>

Beautiful rich and dark aromas right from the word go; hazelnut and oregano pasta, poached prunes with rum baba and roasted cocoa nibs. On the palate very thin slices of Spanish Jamon Serrano carved off the bone with a glass of Amontillado VORS sherry – we were in nutty umami heaven! With the addition of water, we were served a ginger crème brûlée with Cointreau-flambe oranges on the nose while to taste we were eating the main course, this time in Japan, with Teppanyaki wagyu beef. After twenty-nine years in a refill American oak oloroso butt, we transferred this whisky into a first Spanish oak oloroso butt.

LOUD RAVES THE TORRENT AN' THE RAIN

OLD & DIGNIFIED

CASK NO. 53.340
CHF 650.–



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>30 years</i>
DISTILLED	<i>16 January 1990</i>
OUTTURN	<i>210 bottles</i>
ABV	<i>50.0 %</i>

There was an initial youthfulness that led us astray. An immediate blast of petrol, peat and sheep wool. In time though, things softened out and the complexity of age shone through with smoked olive oil, sardines in sea salt, squid ink, anchovy paste and sooty waxes. Citric notes of preserved lemons, canvas, graphite oil, seawater and beach pebbles strewn with mineral salts. Water gave us peppered mackerel, smoked white fish, salt baked cod, lighter fluid, black olives, limestone, soy sauce and lanolin. The mouth was hugely medical and drenched in mercurochrome before revealing smoked mead, putties, gentian eau de vie, diesel and anthracite embers. After reduction there was a palpably greasy pettiness, creel nets, iodine drops, eucalyptus tea, pinecones, smoked paprika, grapefruit juice and Atlantic bluster.



POWDER PUFFS

SWEET, FRUITY & MELLOW

CASK NO. 38.40
CHF 750.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>30 years</i>
DISTILLED	<i>17 June 1992</i>
OUTTURN	<i>250 bottles</i>
ABV	<i>50.3 %</i>

We imagined lying on grass, looking dreamily towards the blue sky where a few fluffy white clouds floated effortlessly. The palate was amazingly elegant, with a lovely fizz like a fresh bellini cocktail made with ripe, juicy white peaches and prosecco. With a tiny drop of water, the scent of clotted cream fudge, custard creams, banana parfait and sweet tangerines graced the room. To taste, lemon powder puffs with plenty of double cream, lemon curd and icing sugar. At 26 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.

BONKERS FOR CONKERS

DEEP, RICH & DRIED FRUITS

CASK NO. 24.169
CHF 2'200.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>33 years</i>
DISTILLED	<i>18 May 1989</i>
OUTTURN	<i>611 bottles</i>
ABV	<i>53.8 %</i>

A deep russet hue led us straight into an autumn landscape with aromas of polished horse chestnuts, rosehip, birch branches, prunes, dates and figs. Tasting neat the first thing we noted was “still plenty of zing”, followed by flavours of hay-smoked roe deer with blackberry and beetroot beautifully balanced by a fresh berry chantilly cake. After reduction, we found cedar, tobacco and dark chocolate notes next to the scent of roasting chestnuts. On the palate were orange oil, raspberry and blackberry jam, ahead of a long finish from a tiramisu with conker coffee liqueur. Following 29 years in a refill oloroso butt, we transferred this whisky into a first fill oloroso butt.

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, 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
Thursday, 2 February	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 9 February	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 10 February	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 17 February	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 9 March	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 10 March	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 17 March	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 24 March	St. Gallen	Hofkeller, Klosterhof 3
Thursday, 4 May	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 5 May	Lausanne	Tibits (1st floor), Place de la Gare 11
Thursday, 11 May	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 May	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 26 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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