



Outturn

February 2023
SMWS Switzerland

START
OF SALES:
SATURDAY
11 FEBRUARY



**DRAM
LOVE**

WWW.SMWS.CH




With this Outturn, we warmly welcome you to the year 2023! May the year be full of magic, thoughts, opportunities, dreams, adventures, bright spots, hopes, paths, chances, health and great drams!

In this Outturn, we celebrate the return of two Armagnacs to our range with the **A5.5: Pitch dark fruit** and the **A8.1: “Just what the doctor ordered”**. This brandy from the historic French region of Gascony is produced in just one distillation process in a copper still. It is then matured in oak barrels made from the typical Gascon holm oak.

And to stay with the name, at least thematically in the same country, you can also discover the new gin **GN1.10: Summer in Provence**. Produced by a distillery in Glasgow and then aged for a year in a 1st Fill Ex-Bourbon cask.

But don't worry, the whisky won't be neglected! You are again spoilt for choice between eight different single cask bottlings and the latest **Batch 20: Whisky baba**.

In this spirit, happy discovering and “Lang may yer lum reek!”

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

Patric Lutz



AGAINST THE GRAIN

If your interest in the whisky world is relatively new, then you'll be familiar with an industry outgrowing itself year after year, with ever more expressions lapped up by passionate whisky drinkers. But as the Society celebrates its 40th anniversary, it's worth casting our minds back to 1983, when the Scotch whisky industry was in a less than happy place, and on a global basis, matters were not much cheerier. Gavin D Smith takes us back 40 years to the challenging circumstances when the Society decided to go against the grain.



The Cold War was decidedly frosty, with tensions running high between east and west, leading to the stationing of American nuclear weapons on British soil. Britain was also facing an ongoing terror campaign by the IRA, both on the mainland and in Northern Ireland.

News headlines followed the kidnapping of Derby winner Shergar in February, with a £3m ransom being demanded by Irish republicans, but the sum was not paid and the horse never recovered.

Later in the year, cameras followed the arrival of cruise missiles at the Greenham Common Air force base in Berkshire, accompanied by high profile protests from supporters of the Campaign for Nuclear Disarmament (CND).

From a medical perspective, the AIDS epidemic was starting to take its global toll, and 1983 saw The New York Times publish its first front-page article on AIDS in May of that year. On the Scotch whisky front, supply was outstripping demand, just as it had less than a century earlier. The Arab-Israeli war of 1973 had acted as a catalyst, driving up oil prices and causing a contraction of the US economy, the largest global market for Scotch. Tastes there were also changing, with white spirits and wine increasing in popularity.

As a result, many distilleries significantly reduced output, and 1983 saw Highland Distilleries temporarily close its Bunnahabhain distillery on Islay and put all its other distilleries on short-time working.

Worse affected, however, was the mighty Distillers Company Ltd (DCL) which responded to the crisis by announcing the closure on 31 May 1983 of Banff, Brora, Dallas Dhu, Glen Albyn, Glen Mhor, Glenlochy, Knockdhu, North Port and St Magdalene malt distilleries, along with Carsebridge grain distillery. The contraction in the Scotch whisky industry is starkly illustrated by the fact that in 1978 malt spirit production stood at 365.7m litres, but during 1983 that figure fell to 163.2m litres.

Further contraction was to come, however, and two years later DCL followed up its earlier distilleries rationalisation programme with the closure on 31 March 1985 of a further 10 malt distilleries, namely Royal Brackla, Coleburn, Convalmore, Glenesk, Gentauchers, Glenury Royal, Imperial, Mannochemore, Millburn and Teaninich, while the older parts of Glendullan and Linkwood were also shut down.

The issue of Off Licence News for 5 April 1984 gave some context for DCL's problems, noting that: "In 1971, DCL had a 50 per cent share of an overall 8m case market. By 1981, while the market had grown by 66 per cent, DCL's share was actually down by a third – to just under 3m cases out of a total volume of 13.3m cases and in 1983, according to one firm of stockbrokers, DCL sales slipped further to 2.4m cases out of 12.5m cases and its share dropped below 20 per cent for the first time. Put another way, DCL was selling less Scotch in the UK in total, with all its brands, than Bell's was selling with just one line."



of Glenfiddich, Glenlivet, Glen Grant, Macallan-Glenlivet (as it was then known), Dalmore and Laphroaig all being available in the United Kingdom. Significantly, for the creation of the Society, Glenfarclas had launched a cask strength variant, now Glenfarclas 105, back in 1968.

Even the bastion of blended Scotch that was DCL got in on the act, launching its 'Ascot Cellar' series, a precursor to The Classic Malts in 1982. The series consisted of mixed cases of Rosebank 8-year-old, Linkwood 12-year-old, Talisker 8-year-old, Lagavulin 12-year-old and Glenleven and Strathconon 'vatted malts'.

When it came to buying single malts, the venerable firms of Cadenhead and Gordon & MacPhail offered their own bottlings, with the latter having launched its Connoisseurs Choice range back in 1968, while in London's Soho, Jack and Wallace Milroy had started selling wine and spirits four years previously, with a particular focus on whisky developing as time went on.

While 113 malt distilleries were operational in Scotland during 1982, that number fell to 101 in 1983, and reached a modern-day low of 81 during 1986.

Blends were undoubtedly the biggest game by far in town, but single malts were not invisible during the early 1980s, with the likes

Given that Glenfarclas had opted to innovate by bottling a cask strength expression in 1968, it was apt that the first cask secured by Pip Hills for what would become the Society was sourced from the same family-owned Speyside distillery, an 8-year-old Glenfarclas distilled in 1975 and subsequently designated as Cask No. 1.1.





MARCH 30TH UNTIL APRIL 1ST
MS WALDSTÄTTER | BAHNHOFSPLATZ | LUCERNE

SAVE THE DATE & GET YOUR DRAM

In 2023, the «Whiskyschiff» Lucerne will be held for the 15th time. Visit us in the upper deck on the MS Waldstätter at the departure pier 1 in Lucerne.

And as a little bonus, we give all our members free entry – just message us and we'll send you

a voucher. Pay us a visit and bring your friends! And don't forget to pack your membership card!

We are looking forward to your visit.

For further information visit:
www.whiskyschiff-luzern.ch

WHEN?

Thursday 30 & Friday 31 March from 5 p.m. to 11 p.m.

Saturday 1 April 2023 from 2 p.m. to 11 p.m.

WHERE?

MS Waldstätter | Bahnhofsplatz | Departure pier 1 | Lucerne





WHERE FLAVOUR COMES ALIVE

OILY & COASTAL

This enigmatic flavour profile can carry you to new flavour frontiers, from clifftops to harbours, rockpools and lobster pots. Julien Willems takes a deep dive into the wonderful world of the Society's Oily & Coastal whiskies

In the cries of gulls and terns, we hear an echo of our longing for the sea and its many delights. Our Oily & Coastal flavour profile is characterised by two opposite takes on coastal aromas, that are so distinct their mere suggestion brings in a tide of memories and a slick of emotions.

Let us explore the duality in this flavour profile, characterised by opposite takes on coastal aromas. There is a lighter side made of beach walks, gorse driftwood and sea spray, waxes and light olive oil on one end. On the other, there's a heavier side of harbour afternoons with lobster pots, a bit of peat and engine oil.

We start the journey on gorse-scented dunes and a sunshine-fuelled aromatic explosion. Coconut, sun cream and driftwood are descriptors that can be matched to wood influence. As described in our Juicy, Oak & Vanilla article, these coconut aromas come from cis-lactones that are naturally occurring in oak, particularly abundant in *Quercus alba* (aka American oak).

“These compounds have another interesting property in that they might also start to contribute to what we perceive as oily,” says SMWS spirits educator Dr Andy Forrester. As for the sea spray and saline dimension, maybe that's more a figment of our imagination. From a scientific point of view, Dr Andy says: “There is no salt in whisky, and coastal maturation has never been shown to produce any difference in a whisky's perceived salinity.”

IT STARTS WITH THE SPIRIT

What we should take into consideration here is the spirit, rather than its maturation. Oily as a descriptor can cover a lot of ground, starting with soapy or waxy flavours on the lighter end of the spectrum through to olive and motor oil on the heavier end. Soapy flavours, to start, can appear during fermentation in the guise of linalool (soapy, lavender) or benzaldehyde (almonds), and make it through the stills to the final distillate. Just how many of these compounds there are may be linked to a multitude of factors, ranging from type of yeast to bacterial activity in the wash.



For waxy flavours, think of distillery 26. It is renowned for its beeswax characteristics,

and there are more than a few theories as to why that is. Among the culprits thought to be behind the highly sought-after waxiness of whisky are long (aliphatic) chain esters – these compounds are esters that come from the whisky ingredients and their fermentation. The reason these long chain esters are sometimes more noticeable might (in theory at least) have to do with their lower volatility and resulting accumulation in low wines and feints receivers, causing them to be in higher relative concentration in each successive distillation.

BACK TO PORT

If we are to explain how a whisky can be, in our minds, associated with the heavier style of the Oily & Coastal profile, namely broken wave-battered rocks and rockpools, salt-crusted harbour walls, lobster pots and fishing trawlers bobbing in a faint backdrop of fragrant peat smoke, we need to leave the beach and head back to port. This is where we will find more answers (and admittedly, more questions).

The long chain esters previously mentioned, together with compounds called aldehydes, could also contribute to some heavier melted butter and oily, “deep fried” flavours (think distillery 93 for some compelling examples). Both long chain esters and aldehydes are believed to be the result of the breakdown of

oils and fatty acids in the wash and wort. So, this might help to start explaining the vegetable oil aromas... The Oily & Coastal profile has this fantastic capacity to group both unpeated and peated malts. This is fortuitous, because it is thanks to peated malts that we may find some answers that could ultimately apply to unpeated malt too.

A DISTILLER'S BALANCING ACT

When distilling a peated malt, a distiller will usually attempt to extract as many of the smoky flavours as possible from the wort and low wines during distillation. Interestingly, these prized aromas are carried by heavier phenolic compounds (think TCP-like scents, phenols, and sometimes bromophenols which have been associated with maritime notes).

These substances however are less volatile than ethanol and most fruity esters, which means they have a more difficult time passing through the still. As a result, in order to extract more of these phenolic compounds, a distiller has to wait for esters and ethanol to go through the still first. Then relative concentrations of phenolics and other heavier, less volatile compounds progressively rise in the still and pass through to the condensers and into the spirit in higher concentrations.





This presents a challenge, however: as the distiller pushes the distillation for longer, other compounds find their way into the distillate. Think hints of Marmite with a lick of sulphur (MMFDS compounds), lobster pots aromas, and slightly cheesier notes too.



These are perceptible at very low concentrations and although having a bit of it might well tug your flavours towards the refined, uncommon and desirable Oily & Coastal, if these flavours go overboard, they could well scuttle a whisky.

For your safe ground landlubber whisky, distillation is cut short, long before these funkier flavours are even on the horizon. But not so for peated whiskies. Distillers often cut the distillation later, taking a more generous 'heart' of the spirit, which is the part that ends up in the casks and bottles. The 'head' is where you might find nasty things like methanol, and should be avoided, as should the 'tail' which is home to

'feints' – think two-months-at-sea unwashed old-sea-dog woollen socks.

It is conceivable that this might, to a lesser extent, also be the case for some unpeated coastal whiskies. Where, to reach the balance of suitably coastal, harbour-like aromas, a distiller might need to walk the edge of a metaphorical, aromatic cliff... but from atop that cliff how far out at sea can we dream? And how many hues of green and blue can our senses feast on?

Are you naturally adventurous? Do you tire of terra firma? Are your usual tame drams no longer floating your boat? Time to let the sea take over and to cast off with us into this truly unexpected profile.

Head out to the coast, fending that your bathtub (don't forget the bath salts... obviously) or even a bowl of shrimp and let these thick, savoury, coastal notes put wind in your sail and carry you to new flavour frontiers.



FRUITBERG! DEAD AHEAD!

SPICY & SWEET

CASK NO. 1.278

CHF 102.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Cosecha Barrique</i>
AGE	<i>9 years</i>
YEAR	<i>26 February 2013</i>
OUTTURN	<i>217 bottles</i>
ABV	<i>59.9 %</i>

The neat nose suggested fruity washing powders, fruit jelly sweets, pineapple cubes, fresh linens, turmeric, lime cordial and spearmint – a lovely, playful and unusual profile. Water brought blueberry muffin, balsamic reduction, yellow plums, cream soda and banana fudge, with a beautiful sense of thickness and depth. The palate was jammy up front, with plum sauce, lemon curd and liquorice, plus some herbal ointments, dried flowers, orange muscat wine and cherry jam. Reduction brought notes of damson jelly, autumnal fruit crumbles, limoncello in tonic water, lamp oil and butterscotch. Matured for five years in a bourbon hogshead before being transferred to a first fill cosecha wine barrique.

A STRATHSPEY WITH A BOLERO BEAT

SPICY & SWEET

CASK NO. 95.70

CHF 118.-



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>
YEAR	<i>27 June 2007</i>
OUTTURN	<i>285 bottles</i>
ABV	<i>57.1 %</i>

We imagined watching an elegant yet passionate and feisty bolero performance on a dusty wooden stage before the two guitarists started playing a honey nut medley. The taste was as fervent, plenty of oak spice met chewing tobacco, Jamaica ginger cake and chilli-roasted walnuts with cranberries. Water tamed the ferocious, yet fun, flavours on the nose with aromas of exotic wood, teak oil and a raspberry walnut vinaigrette. On the palate now a wonderful sweetness – red fruits with vanilla, orange peel and herbal honey – with a lingering peppery warmth in the finish. Following 12 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

THAT HEILAN' FEELIN'

SPICY & SWEET

CASK NO. 94.34
CHF 109.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>13 years</i>
YEAR	<i>9 January 2009</i>
OUTTURN	<i>169 bottles</i>
ABV	<i>56.9 %</i>

Hessian, clove oil and mustard seeds tickled our noses initially. We also noted waxed canvas, orange oils, flaked almonds and hazelnut cream in this lovely, older-style profile. With reduction we found chamois leather, fir wood resins, dried heather flowers and apple turnover cake. The palate opened with rich notes of shoe polish, pumpkinseed oil, fruity waxes, pollens and medicinal vibes such as wintergreen and myrtle. With water we got sweeter notes of bakewell tart, custard, sweet stout beers, brown bread and menthol waxes.

HICKORY DICKORY CHOPSTICKS

SPICY & DRY

CASK NO. 63.108
CHF 161.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>20 years</i>
YEAR	<i>9 May 2002</i>
OUTTURN	<i>94 bottles</i>
ABV	<i>56.5 %</i>

On the nose, fruity sweetness (honey, melon, lemon curd) arm wrestled with drier notes of hickory wood, mustard seeds and white pepper. The palate gave us teasing honey and mango sweetness, but the dryness prevailed – trail mix (dried pineapple, coconut, banana and nuts), pencil shavings, perfumed wood and “licking wasabi from a chopstick”. With water, delightful aromas arrived on the nose – coconut, golden syrup, orange marmalade, ginger cake, brandy snaps and a leather tobacco pouch. The palate now started with banana bread, tinned mandarins and apple crumble with custard, but finished with roasted chestnuts, molasses, cumin seeds and tannic oak.

SUNSHINE IN A GLASS

SWEET, FRUITY & MELLOW

CASK NO. 35.335
CHF 88.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>28 June 2012</i>
OUTTURN	<i>226 bottles</i>
ABV	<i>60.7%</i>

The nose peeped shyly from behind a gorse bush, before displaying its fruity character (melon, green grape, lime); eventually it relaxed into honey, caramel and gingerbread. The palate began with sherbet straws, soor plums, brambles and lemonade; settled to vanilla, dark honey and toasted almonds, then left an afterglow of cinnamon, clove and bitter chocolate. The reduced nose combined melon balls in syrup, cherry panna cotta, Black Forest gateau and hints of ripe barley fields, cigar boxes and polished teak. The palate now delighted us with candied orange slices, sherbet lemons, raspberry jam pips and rum-soaked sultanas – sunshine in a glass.

VANILLA CRESCENT COOKIE

JUICY, OAK & VANILLA

CASK NO. 73.151
CHF 98.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>19 April 2011</i>
OUTTURN	<i>235 bottles</i>
ABV	<i>59.6%</i>

We imagined grilling ripe peaches until they were perfectly caramelised, then seasoning them with butter, brown sugar and cinnamon. They were served warm with a big scoop of vanilla bean ice cream. On the neat palate, a wonderful fruitiness of mango, passion fruit and guava next to an apricot lime and ginger fruit cake. Following reduction, the nose had plenty of sweetness on offer with creamy custard, boozy sponge fingers and a biscuit base lemon meringue pie. To taste, crispy citrus-candied pistachios as well as Vanillekipferl – a vanilla crescent cookie made with ground nuts and dusted with vanilla sugar.

SEASHELLS IN A BOX OF BURNT PENCILS

PEATED

CASK NO. 4.344
CHF 99.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>12 years</i>
YEAR	<i>18 February 2010</i>
OUTTURN	<i>246 bottles</i>
ABV	<i>62.9 %</i>

Sweet and floral aromas of dried lavender, honeysuckle and burning heather danced alongside runny honey on scorched toast, dried seaweed and seashells in a pencil box. The palate carried a weight and heft like dark beer with red liquorice, smoky bacon crisps and kippers before lavender honey and cherry jam coated burnt marshmallows. As we added water more maritime aromas of oily fish skins, rock pools and cured salmon bellowed forth alongside crab and lobster served on a bed of flowers. Now cloves and pickled ginger complemented haggis, smoked salmon and sticky cough mixture flavoured with blackberries and honey. At seven 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.

HOT SAUCE CENTRIFUGE

HEAVILY PEATED

CASK NO. 16.74
CHF 84.-



REGION	<i>Highland</i>
CASK	<i>Re-Charred Hogshead</i>
AGE	<i>8 years</i>
YEAR	<i>2 July 2013</i>
OUTTURN	<i>261 bottles</i>
ABV	<i>64.2 %</i>

The initial nose suggested to us charred Twiglets, bonfire embers, freshly storm-tossed seaweed, smouldering pine cones, roof pitch and game salami with hot smoked paprika. A big, gutsy and immensely hot and spicy peat monster. Further nosing suggested English mustard powder and Piccalilli. Reduction brought more things like camphor, petrol, smouldering peat fires, hot smoked bacon and chilli oil. The neat palate was awash with spicy brown sauce, raw barley drizzled with iodine, graphite oils, peat soot and smoky BBQ sauce. Reduction added freshly grated horseradish, smoked mint, coal scuttles, hot metal polish, aniseed distillate and mercurochrome. A shining bright and superbly boisterous wee dram!

WHISKY BABA

SMALL BATCH BLENDED MALT

BATCH 20
CHF 94.-



REGION	<i>Blended Malt</i>
CASK	<i>Matured in a combination of Bourbon Hogsheads & Ex-Rum French Oak Barrique</i>
AGE	<i>12 years</i>
YEAR	<i>20 January 2010</i>
OUTTURN	<i>2016 bottles</i>
ABV	<i>58.6 %</i>

On the neat nose we poured golden syrup and honey on to wheat biscuit breakfast cereal. Some indulged in chocolate-coated marzipan and slices of rich madeira cake, while others baked a golden syrup sponge that was heavy on orange peel and dried papaya. The taste was an explosion of rum-soaked pineapples while the French oak contributed spices such as anise and cinnamon. A satisfying toasty oak note evolved into vanilla pods, mace, nutmeg, orange oil and mango. With a splash of water we could smell a bowl of sugar-coated puffed rice, varnish and resinous oak, ginger cake, orange zest and barley sugars. There were deep notes of dunnage warehouse, apple cubes, and hints of buttery rancio topped off with desiccated coconut. The palate was now silky and mouthcoating, with tangerines and dark chocolate, and a whisky baba pudding. Melon and mango were drizzled with floral honey, and we ate chocolate orange cake mix straight from the bowl.

PITCH-DARK FRUIT

SINGLE CASK SPIRITS

CASK NO. A5-5
CHF 270.-



REGION	<i>Bas Armagnac</i>
GRAPE	<i>Colombard</i>
CASK	<i>Gascon Black Oak</i>
AGE	<i>30 years</i>
YEAR	<i>01 April 1993</i>
OUTTURN	<i>586 bottles</i>
ABV	<i>55.9 %</i>

A gorgeous nose, dripping with dense rancio and things like chewing tobaccos, plum wine, bodega funk, orange blossom and then wee complexities like cinnamon liqueur and muscle rub vapours. Reduction brought Battenberg cake, orange wine, crème brûlée, boot polish and wintergreen. Highly aromatic, mature, and expressive. The neat palate displayed liquorice and chocolate liqueurs up front, then fir resins, toasted wood spices and plum wine. With water we found superbly classical things like booze-soaked raisins, eucalyptus oils, strawberry cough mix and mentholated tobaccos. Some leaf mulch and bitter chocolate in the aftertaste.

“JUST WHAT THE DOCTOR ORDERED”

SINGLE CASK SPIRITS

CASK NO. A8.1
CHF 189.-



REGION	<i>Bas Armagnac</i>
GRAPE	<i>Baco/Ugni Blanc</i>
CASK	<i>Gascon Black Oak</i>
AGE	<i>2003 years</i>
YEAR	<i>1 April 2004</i>
OUTTURN	<i>492 bottles</i>
ABV	<i>47.1 %</i>

We were handed a bouquet of roses, dark red with soft and velvety petals, with the most deliciously heavy scent – think warm, rich chocolate combined with balsamic and woody notes. Plenty of exotic wood spices on the palate neat as we mixed a Penicillin cocktail of whisky, ginger, lemon and honey. It was sweet, fresh, spicy and simply delicious. Careful when adding water, as we found cherry blossom, milk chocolate with prunes, bananas doused in spiced rum and cinnamon bagels on the nose. To taste, a surprising fizzy, chilli bite like a prosecco topped up with ginger beer and garnished with a slice of orange and a basil leaf.

SUMMER IN PROVENCE

SINGLE CASK SPIRITS

CASK NO. GN1.10
CHF 79.-



REGION	<i>Glasgow</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>1 year</i>
YEAR	<i>16 December 2020</i>
OUTTURN	<i>252 bottles</i>
ABV	<i>49.2 %</i>

Our nasal gintelligence accounted thus – orange blossom, lemon groves, olive oil and rosemary savon de Marseille, with additional gindications of liquorice root, pine and perfumed cigarettes. The palate ginitially gave a swipe of citrus (orange peel, lemon and dark chocolate biscuits) followed by sea buckthorn, pine, rosemary and juniper; the suitably dry finish rested on sturdy pillars of peppercorn and redcurrant. The reduced nose was an Arabian prince’s tent where new carpet bags, straight from the camel, contained dried flowers sprayed with patchouli oil. The palate now ginspired us with perfumed ginsinuations of rose, vanilla, vetiver and blackcurrant – summer in Provence.

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, 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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