



# Outturn

April 2023  
SMWS Switzerland

START  
OF SALES:  
TUESDAY  
11 APRIL



**EASTER  
MAGIC**



**OLD & DIGNIFIED**

In the April Outturn we celebrate some of the new distilleries: 149, 140 and 156. The labels feature illustrations by the old master Bob Dewar. He contributed to the Society's look 40 years ago – his artwork adorns the ceiling of the Society's spiritual home in The Vaults. If you've been there before, you've probably marvelled at this one.

The “New Wave” celebrates new distilleries and hidden treasures – it's a symbol of everything the Society is about.

The founding spirit from 1983 was to celebrate access to new experiences – and to help with this, we brought back the house's former illustrator to marry this original spirit with a new wave of bottles.

Tasting new whiskies has always been part of Society members' endless journey of discovery, and that's as true today as ever. Our “New Wave” is a glimpse of the future, with a flavour illustration by Bob Dewar on every bottle label.

Euan Campbell, SMWS “Head of Whisky Creation” says: “The distillery scene is alive and well and it's a pleasure to work with distilleries old and new. All of these bottlings are from distillates we bought as ‘New Make’, so we've watched them evolve from day one and are delighted to see these bottles featuring the art of a key figure in the Society's history.”

Happy Drams!

A handwritten signature in black ink that reads "Patric Lutz". The signature is fluid and cursive, with a stylized flourish at the end.

Patric Lutz



# WHERE FLAVOUR COMES ALIVE OLD AND DIGNIFIED

*Ages have gone by since mountains were hammered into existence in Scotia's volcanic forge. Ever battered by adverse weather, much, much rain has soaked bonnie Scotland, and it's just our luck: as 'today's rain is tomorrow's whisky' or so the saying goes. It's time for Julien Willems to deep dive into the timeless world of Old & Dignified.*

Let us gather around the fire one last time to celebrate whisky season and the time we spend together. And time is indeed what we are celebrating today. Step into my ancestral home, shed your waterlogged coat, let your tired feet slip into cosy slippers, change into a luxuriant and comfortable attire, then join us in the library.

Take in the leather-bound books on dusty shelves, the waxed oak flooring, the resinous scent suggesting pinecones were used to light the fire. Sit on the antique couch next to the cigar box. A few mothballs and camphor tablets gently diffuse their scents into the atmosphere, captivating our noses like the flames capture our eyes.





Hold out your tasting glass, here is a tippie of Old & Dignified whisky. The anticipation of pure pleasure builds, nosing a dram decades in the making. Patiently it has waited, shaping, repeating, and polishing its sensory symphony... all for the instant when the amber nectar hits your taste buds. Like the bow stroking a violin, finally breaking the long silence. You feel, taste and see strings of flavour resonate to the tunes of perfection. Savour liquid harmony with every past experience and sense wrapping around that epiphany, gently unpacking its precious, individual aromas.

## AGE & INTENSITY

After 11 deep dives into the Society's flavour profiles, some things should start to be familiar. Esters are back again, but it never gets old, or does it? While normally linked to fresh fruity aromas like pineapple cubes, perfumed pears, mango and lychee, here, every fruit is well- to over-ripe. This might be explained by cask maturation and time in general, but as Society spirits educator Dr Andy Forrester puts it: "We know that over time, very slow chemical reactions take place in the spirit itself, converting ethanol into additional esters, and this may explain some of the intense floral notes seen in very old whisky. Interestingly, it is thought that the cask may also play a role, with the compounds extracted from the wood making these reactions more likely to occur."



We have mentioned the angels' share, or the natural loss of volume in the cask due to evaporation, in previous articles. After 20 years or more in a cask, it's anyone's guess how much booze the angels will have taken on their

cruise. The result is that, as time passes, every compound evaporating slower than ethanol, such as wood extractives, sees its relative concentration rise in the remaining whisky. Again, one can only imagine how that impacts whisky flavours, but on a purely theoretical level, it is likely that flavour compounds in higher concentrations will be perceived more intensely, particularly at cask strength. Still, remember that some compounds will easily mask other less potent ones, so there is no accurate way to predict what the final profile will be.

## FUTURE PROOF

So, what casks would be best suited to make Old & Dignified whiskies? As there probably hasn't been much reliable research on the subject, I asked our esteemed head of whisky creation, Euan Campbell, for his opinion. "If I were to set a maturation policy today that aimed to achieve consistent Old & Dignified characteristics, I wouldn't be able to start assessing the results for around 25 years, by which time I would be 62 years old," he says. "If that didn't give the desired results, come back to me at 87 for an update!"

That is both very true and a reminder of the challenges of analysing a process that takes decades to develop and is subject to a great many unforeseeable variations. To the best of my knowledge the SMWS is possibly the only entity to systematically record the flavour profile of every cask bottled. The absence of data providing the end profile of each cask in the wider industry makes our Spirits Team's work harder too. Relying on our own records, however, we get a better idea of what it takes to create such whiskies. To unravel this mystery, Euan and I took a trip down memory lane through the Society's bottling archives. Since 2014, 84 per cent of the 268 Old & Dignified whiskies aged 20 years and over as full-term maturation were from refill and second fill casks.

As Euan explains: "While we can't predict the future, we do have an extensive back catalogue of delicious casks to learn from. I would say that your best bet is to use a second-fill or refill cask, where you know the full history of the wood. Using refill wood without knowledge of its full history is too risky. An ideal candidate might

be a cask that we have just emptied for bottling after a first fill of about 12 – 15 years. We know how long it was used for, at least for Scotch, and which spirit was matured in it. On the next filling with new make it could be reserved for at least 20 years of maturation and it's highly likely you would reach your desired flavour profile.”

As always though, theory and practice rarely align perfectly, especially when the subjectivity of sensory perception is concerned. So, remember that a flavour profile only intends to best describe flavours in a whisky in a couple or few words, which is quite reductive. In truth, these profiles should really be seen as fluid and not mutually exclusive. As Euan concludes: “It’s worth noting that while a cask may fall into another flavour profile at the point of Tasting Panel assessment, time will often give you those ethereal characteristics that we associate with Old & Dignified. It’s perfectly feasible that you end up with a Sweet, Fruity & Mellow flavour profile for a dram that also displays Old & Dignified characteristics.”

So don’t just take my word for it, let yourself be seduced by a malt aged to perfection. Old & Dignified will certainly do the trick, but remember that the same hues of gravitas and decadent

sensory nostalgia also echo through the older drams from other profiles. Whatever your aromatic inclination, time always does tell.

## A FLAVOURSOME JOURNEY

And as tales go, this one marks the final leg in our flavour odyssey. From Young & Spritely to Old & Dignified, Light & Delicate to Heavily Peated, far we have wandered, through snowy hills, sunlit meadows, along rivers and stormy coastlines. It has been a flavoursome journey, ultimately leading us here to the well-deserved comforts of a luxurious tippie in an ageless mansion, as warm and elegant as it is steeped in history and tradition, yet open and looking onwards to a sustainable future.

As the flames in the hearth slowly ebb back to the comfort of their embers and tuck themselves in under a blanket of ash, time, alas, has come to take a kind farewell. I wish you all happy end of year celebrations, hopefully with a worthy dram in hand, and best wishes for when the time comes. Goodnight an’ joy be wi’ ye all, for sure we’ll meet again the morn... or in the new year...





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

**SPEYSIDE**

26 April to 1 May

**CAMPBELTOWN**

23 to 26 May

**ISLAY**

26 May to 3 June

**YOU BELONG  
HERE**

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

**DO WE HAVE YOUR EMAIL?**

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

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





# NEW DISTILLERIES, OLD MASTER

*Bob Dewar's artwork played a key role in the identity of The Scotch Malt Whisky Society when we started out in 1983, and his illustrations still take pride of place on the ceiling of our spiritual home at The Vaults. Now Bob has designed artwork for a series of 'New Wave' distilleries from across Scotland, bringing his signature style to a new generation of Society whisky lovers.*

Whether you're a regular visitor to The Vaults, make only the occasional trip, or dream of travelling from much further afield to experience The Scotch Malt Whisky Society's original Members' Rooms and headquarters, there's a lot to absorb in this historic building.

The structure dates back to the 17th century, although there are records going as far back as the 12th and 13th centuries that mention 'The Vaults' for the storage of claret arriving at the port of Leith.





to what they are going to taste, smell or buy – it’s a kind of visual mnemonic, that’s what I was going for.”

Bob’s illustrations became closely associated with the Society, to the point that in the late 90s he was commissioned to illustrate the ceiling at The Vaults – a major undertaking in such a historic building, and in a pre-digital era.

“I was given free rein to decide what to draw, so I decided to do more or less a history of whisky, from the early times when it was women who made it in their Highland kitchens, or whisky smugglers. There were a whole load of stories connected with whisky that I could do, right up to the foundation of the Society itself.”

Bob’s drawings were initially printed on wallpaper, which was then to be pasted on the ceiling. The problem was that the tradesmen employed to work with a heritage building realised there were already too many layers of wallpaper on the roof, which were starting to pull the plaster down. That meant an extensive project to remove the existing layers of wallpaper and replaster the ceiling before Bob’s artwork could take their pride of place.

Unfortunately the ceiling was subsequently water damaged, but Bob’s illustrations were restored in 2015, when his work was finally digitised in 150 images across the two sections of ceiling, before being reprinted and pieced back together.

It’s now back to its former glory – and Bob himself is also still going strong, finding inspiration in the Society’s special release of bottlings from some of Scotland’s ‘New Wave’ of distilleries to celebrate our 40<sup>th</sup> anniversary.



As you walk up the steps to enter the Society’s Members’ Rooms, you can spot a stonemason’s marks on the wall on your righthand side. There’s also a lintel with the date 1785, when a further storey was added to the building.

The Members’ Rooms are a treasure trove not only of whisky but of history. But sometimes you need to be reminded to look up, as well as around.

If you do, you’ll notice another striking feature of The Vaults – a series of intricate illustrations covering both sides of the ceiling. Long-term members of the Society will recognise the style as belonging to Bob Dewar, who was commissioned by the SMWS to illustrate the first bottling lists in the early 1980s.

The Society had already devised its unique coding system to identify its bottlings, but wanted to capture some other aspect of the whisky’s – and the Society’s – character. That’s where Bob came in. He was well known as a political cartoonist for the Scotsman newspaper, and was introduced to the Society by his colleague Tony Troon.

“I illustrated Tony’s work at the Scotsman and we became good friends,” says Bob. “His real interest was whisky and jazz, and as an early member he started writing stories for the Society.”

“When Pip Hills founded the Society, he discovered that you could sell this single cask, single malt if you didn’t call it by the distillery name, so he just gave it a number. He wanted me to come in to give the bottlings a visual identity, based on some aspect of the description dreamt up by the Tasting Panel. A visual symbol sticks in people’s minds when it comes

## SMOKE DEVILS AND TIPSY ANGELS

PEATED

CASK NO. 156.2  
CHF III.-

MAX.  
ONE BOTTLE  
PER MEMBER



|         |                                   |
|---------|-----------------------------------|
| REGION  | <i>Lowland</i>                    |
| CASK    | <i>2nd Fill Ex-Bourbon Barrel</i> |
| AGE     | <i>5 years</i>                    |
| YEAR    | <i>11 October 2017</i>            |
| OUTTURN | <i>218 bottles</i>                |
| ABV     | <i>61.1 %</i>                     |

Like walking into a kiln – the atmosphere swirled with smoke devils – while we also found marshmallows, sherbet lemons, a first aid box and salt-encrusted ships’ timbers. To taste, the smoke was nutty, lively and abundant, with fruit and juice-flavoured mini candy chews, dark chocolate, cherry chewing gum and brazil nuts. But holding it too long on the tongue might not be advised (unless you have a prosthetic tongue). Water sweetened and tamed it – the nose found floral perfumes, brine, next-day barbecue gloves and lemon drizzle cake. The palate moved from smoke devils to tipsy angels – still some light industrial notes, but also dark chocolate and hazelnut confectionery, vanilla, lemon peel, juniper and walnut.

## TOASTED PEANUT BUTTER AND JAM SANDWICH

SWEET, FRUITY & MELLOW

CASK NO. 146.3  
CHF 110.-

MAX.  
ONE BOTTLE  
PER MEMBER



|         |                              |
|---------|------------------------------|
| REGION  | <i>England</i>               |
| CASK    | <i>1st Fill STR BARRIQUE</i> |
| AGE     | <i>5 years</i>               |
| YEAR    | <i>25 February 2017</i>      |
| OUTTURN | <i>273 bottles</i>           |
| ABV     | <i>61.3 %</i>                |

We imagined harvest time in an apple orchard, wooden crates brimming with ripe apples, as we sat down for a rest to enjoy a toasted peanut butter and jam sandwich. It was sweet and spicy on the palate, with marmalade, apricot and orange chutney. Alongside we had a cask-strength oak-aged calvados with those typical lively citrus flavours, as well as nutmeg and vanilla. With a drop of water, toffee, caramel and cocoa butter aromas emerged next to lime cordial and fruity pastilles. The taste was of strawberry yoghurt on oatcakes along with diced banana and sweet apple tart, with a pear caramel upside-down cake in the finish.

## A TASTY MORSEL

JUICY, OAK & VANILLA

CASK NO. 149.4  
CHF 114.-



|         |                            |
|---------|----------------------------|
| REGION  | <i>Highland</i>            |
| CASK    | <i>1st Fill Ex-PX Butt</i> |
| AGE     | <i>6 years</i>             |
| YEAR    | <i>9 July 2016</i>         |
| OUTTURN | <i>584 bottles</i>         |
| ABV     | <i>61.6 %</i>              |

A pleasant soft vanilla aroma greeted the Panel before the scent of freshly cut pine trees, gentle spices and a hint of sea salt took centre stage. On a freshly tarred boat we then bit into a spicy tuna salad nori wrap with quinoa and avocado before treating ourselves to a slice of strawberry toffee tart. Following reduction, we discovered baked new potatoes with a seaweed mayonnaise dip. This was served with a 'sparkling galliano' cocktail of grenadine juice, Galliano and champagne in a flute garnished with a cucumber slice. Creamy, salty and sweet on the palate with a floral fragrance, this was truly a tasty morsel.

## A COAL SCUTTLE OF JAM AND TREACLE

PEATED

CASK NO. 149.7  
CHF 125.-



|         |                                 |
|---------|---------------------------------|
| REGION  | <i>Highland</i>                 |
| CASK    | <i>1st Fill Ex-Oloroso Butt</i> |
| AGE     | <i>7 years</i>                  |
| YEAR    | <i>19 September 2015</i>        |
| OUTTURN | <i>650 bottles</i>              |
| ABV     | <i>61.7 %</i>                   |

Thick and syrupy Pedro Ximénez sherry, infused with fragrant smoke, oozed over toasted peanuts and red berry fruits on a thick slab of sugary toffee. The palate was a compounded conglomerate of tinned fruit, blood oranges and dried herbs, swirling together in an old coal scuttle and topped with cinnamon, ginger and ash. Adding water only released further treacle, toffee and honey, still in a dusty old coal scuttle but now with dried flowers and lemon zest. The palate had somewhat softened, however, now embracing peat-smoked flapjacks, dark berry jam and roasted peaches with sprigs of thyme, and the light sweetness of mead on the finish.



# HANKY-PANKY COCKTAIL

SPICY & SWEET

CASK NO. 128.28  
CHF III.-



|              |  |
|--------------|--|
| REGION       | <i>Wales</i>                           |
| INITIAL CASK | <i>Ex-Bourbon Barrel</i>               |
| FINAL CASK   | <i>1st Fill Ex-Tawny Port Barrique</i> |
| AGE          | <i>7 years</i>                         |
| YEAR         | <i>21 January 2015</i>                 |
| OUTTURN      | <i>344 bottles</i>                     |
| ABV          | <i>60.2 %</i>                          |

A vibrant, dark ruby colour was followed by the warm scent of black cherries, bergamot, red berries and almonds. On the palate it was succulent and gently spiced, like a Moroccan-spiced strawberry jam combining a fruity sweetness with savoury ginger, cumin, cinnamon and cloves. Following reduction, a bouquet of herbs came to the fore alongside the scent of sweet candy shell-glazed strawberries. The taste was just like a hanky-panky cocktail of gin, Italian vermouth and fernet served in a glass filled with cracked ice and garnished with orange peel. At two years of age, we combined selected casks from the same distillery into a variety of different casks to develop further. This is one of those casks.

# THE JOY OF JOSTLING FLAVOURS

SPICY & SWEET

CASK NO. 68.97  
CHF 130.-



|              |                                |
|--------------|--------------------------------|
| 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>                |
| YEAR         | <i>24 August 2007</i>          |
| OUTTURN      | <i>262 bottles</i>             |
| ABV          | <i>56.8 %</i>                  |

We imagined preparing a hearty dish of turnip gratin in a creamy gruyere cheese sauce with smoky bacon. While in the oven bubbling and turning golden, we enjoyed a classic cola float and a slice of malt bread with raisins which we dipped into a peppercorn sauce. After the addition of water, sweet spices were released reminding us of gingerbread and cinnamon spekulatius next to plum sauce and dry-roasted peanuts. On the palate, beef olives with prosciutto and potato dumplings were washed down with a dandelion and burdock shandy. Following 11 years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak PX hogshead.



LAIR ATHO  
CELLERY

LAIR ATHO CELLERY  
Open from 10am to 5pm

## A REAL TONIC

DEEP, RICH & DRIED FRUITS

CASK NO. 85.78

CHF 124.-



|                     |                                     |
|---------------------|-------------------------------------|
| <b>REGION</b>       | <i>Speyside</i>                     |
| <b>INITIAL CASK</b> | <i>Ex-Bourbon Hogshead</i>          |
| <b>FINAL CASK</b>   | <i>1st Fill Ex-Oloroso Hogshead</i> |
| <b>AGE</b>          | <i>14 years</i>                     |
| <b>YEAR</b>         | <i>13 December 2007</i>             |
| <b>OUTTURN</b>      | <i>282 bottles</i>                  |
| <b>ABV</b>          | <i>57.6 %</i>                       |

We found ourselves walking through a pine forest eating parkin and golden syrup flapjacks before we made a break and started a barbeque with Texas-style baked beans and sausages. A wonderful texture on the palate neat, with the dark sweetness of cherry fondant chocolates, maple pecan pie and cinnamon butter. After reduction we found that an enticing herbal note appeared, like in candied fennel seeds and ground coriander but also cocoa powder and a hint of sweet mint. To taste, we found rum and raisin fudge as well as toasted coconut and, in the finish, refreshing fresh ginger juice. Following 11 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

## BOUNTIFUL BROWNIE BITES

DEEP, RICH & DRIED FRUITS

CASK NO. 68.107

CHF 122.-



|                     |                                     |
|---------------------|-------------------------------------|
| <b>REGION</b>       | <i>Highland</i>                     |
| <b>INITIAL CASK</b> | <i>Ex-Bourbon Hogshead</i>          |
| <b>FINAL CASK</b>   | <i>1st Fill Ex-Oloroso Hogshead</i> |
| <b>AGE</b>          | <i>14 years</i>                     |
| <b>YEAR</b>         | <i>22 February 2008</i>             |
| <b>OUTTURN</b>      | <i>262 bottles</i>                  |
| <b>ABV</b>          | <i>53.8 %</i>                       |

Rich aromas of dark chocolate truffles, cinder toffee, brandy snaps, and bagels with salted butter and damson, orange and cinnamon jam greeted the Panel. On the palate, we discovered blackcurrant jelly on pumpernickel rye bread and spicy set honey on a slice of fig and walnut malt loaf. After dilution we made brownies – rich and chewy around the edges, with a soft and gooey middle, plus pockets of sweet raspberry jam and a burst of fresh berries. To drink we enjoyed a hot chocolate with marshmallows and cream. Following 11 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.



# DRUNKEN RASPBERRIES AND PRUNES

DEEP, RICH & DRIED FRUITS

CASK NO. 55.80

CHF 155.-



|                     |                                     |
|---------------------|-------------------------------------|
| <b>REGION</b>       | <i>Speyside</i>                     |
| <b>INITIAL CASK</b> | <i>Ex-Bourbon Hogshead</i>          |
| <b>FINAL CASK</b>   | <i>1st Fill Ex-Oloroso Hogshead</i> |
| <b>AGE</b>          | <i>16 years</i>                     |
| <b>YEAR</b>         | <i>5 August 2006</i>                |
| <b>OUTTURN</b>      | <i>234 bottles</i>                  |
| <b>ABV</b>          | <i>56.6 %</i>                       |

“What a fabulous nose”, with aromas of roasted chestnuts, beeswax, saffron and marzipan combined with a fruit layer of raspberries soaked in orange liqueur and then coated in rich, dark chocolate – delicious! On the palate like a “baker’s arsenal”; plenty of dark spices, brown sugar, walnuts and a hint of incense smoke. After reduction we found the scent from a warming winter-spiced blueberry pie with a cardamom crust alongside jam roly-poly and walnut bread. To taste, pumpkin and sage beurre noisette cookies as well as prunes soaked in armagnac. Following 13 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

|                |                                   |
|----------------|-----------------------------------|
| <b>REGION</b>  | <i>Highland</i>                   |
| <b>CASK</b>    | <i>2nd Fill Ex-Bourbon Barrel</i> |
| <b>AGE</b>     | <i>8 years</i>                    |
| <b>YEAR</b>    | <i>20 May 2014</i>                |
| <b>OUTTURN</b> | <i>189 bottles</i>                |
| <b>ABV</b>     | <i>59.9 %</i>                     |

As often with these parcels, we found a wonderfully different take on peat flavour. It opened with soft and aromatic notes of bandages, gauze and mouth gel. Then it dovetailed with citrus curds, sweet cereals, cough mixtures and a lightly chalky smokiness. Reduction brought more playful notes of mint choc chip ice cream, American cream soda, gorse flower and an ethereal and fragile peat smoke. The neat palate was brimming with tropical juices, sweet children’s cough medicines, herbal syrups, menthol and camphor balm, pollens and banana liqueur. Some water brought classical vanilla and bubblegum vibes, along with a gentle peppery warmth and medicinal embrocations.

# DIET PEAT

LIGHTLY PEATED

CASK NO. G15.34

CHF 77.-





## A SMOULDERING BLACKBERRY BUSH

PEATED

CASK NO. 4.373  
CHF 104.–



|              |                                   |
|--------------|-----------------------------------|
| REGION       | <i>Highland</i>                   |
| INITIAL CASK | <i>Ex-Bourbon Hogshead</i>        |
| FINAL CASK   | <i>1st Fill Ex-Bourbon Barrel</i> |
| AGE          | <i>11 years</i>                   |
| YEAR         | <i>27 January 2011</i>            |
| OUTTURN      | <i>234 bottles</i>                |
| ABV          | <i>63.4%</i>                      |

Sweet peat. Danish pastries and raisins soaked in mulled wine as a smouldering blackberry bush was extinguished with crème brûlée. On the palate, orange joined the party, as did stewed apples and cinnamon. Water transformed the sweet characteristics, now featuring peppermint creams, manuka honey and treacle on the nose, while resin and vanilla gelato joined pork fat on the palate. At six 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.

## SALTED MARZIPAN SANDWICH

PEATED

CASK NO. 155.5  
CHF 116.–



MAX.  
ONE BOTTLE  
PER MEMBER

|         |                                   |
|---------|-----------------------------------|
| REGION  | <i>Israel</i>                     |
| CASK    | <i>1st Fill Ex-Bourbon Barrel</i> |
| AGE     | <i>4 years</i>                    |
| YEAR    | <i>25 July 2018</i>               |
| OUTTURN | <i>187 bottles</i>                |
| ABV     | <i>65.2%</i>                      |

A heavy slab of marzipan found itself wedged tightly in a madeira cake soaked in calvados and Jamaican rum while crispy seaweed was fried in tempura batter. On the palate a wave of drying spice wove a smog of smoked paprika and cinnamon around singed porridge with salt and a life-affirming dash of sweet marsala wine. Adding water encouraged us to clean a barbecue with half a lemon before serving green peppercorn salami and oysters with a bouquet garni and bay leaves. Now sweeter flavours combined almond oil, hazelnuts and salted peanuts with subdued smoke wafting over spearmint and chamomile tea.



# SOFT, SPONGY SPHAGNUM PEAT MOSS

PEATED

CASK NO. 137.16  
CHF 128.–



|         |                                   |
|---------|-----------------------------------|
| REGION  | <i>England</i>                    |
| CASK    | <i>2nd Fill Ex-Bourbon Barrel</i> |
| AGE     | <i>11 years</i>                   |
| YEAR    | <i>22 July 2010</i>               |
| OUTTURN | <i>168 bottles</i>                |
| ABV     | <i>67.0 %</i>                     |

We pan-seared a tuna steak in soy, coriander and honey to then serve it with stir-fried samphire over an open peat fire on the beach. The taste had a lovely sweetness, like a peated sponge cake, while a tinge of lemony zing combined with roasted, salted pistachios and crispy seaweed made this an enticing combination. Following reduction, we discovered a slaty, lightly petrol-smoky aged riesling wine with a bowl of peanuts and thyme-sea salt crackers. On the palate, it was sweet, silky and smooth like grilled avocado served with a smoky almond cream and macadamia-crusted grilled pineapple with coconut whipped cream.

## 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, 4 May        | <b>Basel</b>      | Zunftsaal im Schmiedenhof, Rümelinsplatz             |
| Friday, 5 May          | <b>Lausanne</b>   | Tibits (1st floor), Place de la Gare 11              |
| Thursday, 11 May       | <b>Bern</b>       | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Friday, 12 May         | <b>Zurich</b>     | Zentrum Karl der Grosse, Kirchgasse 14               |
| Friday, 26 May         | <b>Lucerne</b>    | Hotel Schweizerhof, Schweizerhofquai                 |
| Friday, 15 September   | <b>Bern</b>       | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Thursday, 21 September | <b>Basel</b>      | Zunftsaal im Schmiedenhof, Rümelinsplatz             |
| Friday, 22 September   | <b>Zurich</b>     | Zentrum Karl der Grosse, Kirchgasse 14               |
| Thursday, 28 September | <b>Lucerne</b>    | Hotel Schweizerhof, Schweizerhofquai                 |
| Thursday, 2 November   | <b>Zurich</b>     | Zentrum Karl der Grosse, Kirchgasse 14               |
| Friday, 3 November     | <b>Basel</b>      | Zunftsaal im Schmiedenhof, Rümelinsplatz             |
| Thursday, 9 November   | <b>Bern</b>       | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Friday, 10 November    | <b>St. Gallen</b> | Hofkeller, Klosterhof 3                              |
| Thursday, 7 December   | <b>Bern</b>       | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Friday, 8 December     | <b>Zurich</b>     | Zentrum Karl der Grosse, Kirchgasse 14               |
| Wednesday, 13 December | <b>Lucerne</b>    | Hotel Schweizerhof, Schweizerhofquai                 |
| Thursday, 14 December  | <b>Basel</b>      | Zunftsaal im Schmiedenhof, Rümelinsplatz             |
| Friday, 15 December    | <b>Lausanne</b>   | Tibits (1st floor), Place de la Gare 11              |

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.



**For more recent news, follow us on Facebook:**  
[www.facebook.com/smwsswitzerland](http://www.facebook.com/smwsswitzerland)

**SMWS Switzerland llc**

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

**T +41 62 849 97 40 | [SMWS@SMWS.CH](mailto:SMWS@SMWS.CH)**

[www.smws.ch](http://www.smws.ch)

 [www.facebook.com/smwsswitzerland](http://www.facebook.com/smwsswitzerland)