



Outturn

June 2023
SMWS Switzerland

START
OF SALES:
SATURDAY
10 JUNE



A man in silhouette is walking through a warehouse filled with wooden barrels. He is wearing a dark suit and glasses, and is touching one of the barrels. The background is filled with rows of barrels, creating a pattern of light and shadow. The lighting is dramatic, highlighting the man's profile and the texture of the barrels.

**“MAVERICKS
SINCE 1983”**

After the festival month of May, you are now holding our June Outturn in your hands.

Under the title “Mavericks since 1983” we talk about newer barrel types in this Outturn. Julien Willems talked to Euan Campbell and Kai Ivalo. They talk about experiments and feedback from the members in connection with these “modern” casks.

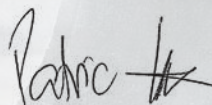
With the current bottlings, you can test different cask variants yourself. Some of the bottlings were matured in classic Ex-bourbon and Ex-Oloroso casks.

But you can also test how the taste of Ex-Oloroso casks changes depending on where the oak came from – Spain or America.

For the lovers of specialities we have this time the **80.45: A circus of oddities**, matured in Ex-Cabernet Sauvignon Hogsheads or the **41.160: Toronto pronto** which got its final touch in a Muscat de Rivesaltes barrique.

Still haven't found anything? In that case, click through our webshop – more than 80 additional bottlings are waiting for you there.

Have fun.

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

Patric Lutz

BREAKING BOUNDARIES

The Society's mission to provide our members with interesting and unusual whiskies has led us to consider how the cask can provide endless opportunities to pursue different flavours and expressions. Julien Willems finds out more about our history of pushing the boundaries, and changing preconceptions along the way.

Working behind the bars at both The Vaults and Queen Street in 2016, I got my first taste from the other side of the counter, having already been a member for a couple of years.

I remember some remarks about mildly boring Outturns, when the only sources of peat was a monthly release from distilleries 3, 29 and many older refill barrels and hogsheads. The lesson is to enjoy and appreciate what is available while you can, or at least lay down some stocks for the future during times of plenty. There will come a time when you'll congratulate yourself for planning ahead.

For others, the single casks on offer were too often from the same types of casks, and they were not wrong. Little did they know that very truth had already hit home years before, but as is the rule with whisky, any change of direction takes years, if not decades, to implement. If you want to do things well, it takes time, and there's no way around that.

Around September 2016, a first batch of HTMC (standing for heavy toast, medium char) extra maturation landed on the Society's shelves. The reception was split to say the least. The explorers and the curious among Society members found this new experience fun and flavoursome and gave the Society credit for



breaking the perceived monotony. Others swore the Society had decided to cheapen everything out and make second rate whisky. Time would vindicate the former, with top awards piling up since 2017 for extra-matured whiskies, at some of the most prominent spirits competitions.

How did this all start? When did the experimental approach take root? What influenced it? Who spearheaded the effort? What lies ahead?

We can of course tie the Society's cask experiments to the hard work of Euan Campbell and Kai Ivalo over the last decade.

Euan joined Kai on the Spirits Team in April 2013 and this is what he has to say about the origins of the Society's experimental casks: "In 2014, as the Society was preparing for its new-found independence, we filled a batch of

new make spirit into re-toasted former white wine barriques, toasted to our specification at Speyside cooperage. That was my first step into trying something a bit different. Ideas often came from chatting with distillers and whisky makers about different flavour profiles and how they would go about creating them. The HTMC range of casks came from those early chats.”

“By mid-2015, we’d received our first batch of casks and the first bottlings of this style were released in the later part of 2016. We’re constantly thinking outside the box to create new flavours. In 2017, we visited Seguin Moreau cooperage in France to learn about their approach, toasting levels, stave selection and everything in between.”

That visit was the starting point of deeper research into various oaks and their heat treatment. The Society had already bottled casks that provided some great markers of quality. As Euan explains: “In 2014, I was already aware of some delightful 1994 vintage toasted oak casks from distillery 35. They had a thick and fatty texture and decadent flavours of Tunnock’s snowballs and marshmallows.”

“After tasting a few experimental proprietary drams from distilleries 11 and 15, Kai and I started discussing a concept that we referred to as ‘zebra casks’, imagining alternating staves of American and European oak forming a zebra pattern. In practice that’s not how they are coopered (and oak looks like oak, so there would be no pattern at all), but it was a nice image to explain the idea.”

“We managed to create casks that harnessed the soft vanilla, coconut and banana flavours from the American oak and the more tannic, spicy and nutty flavours from European oak. A little bit like a sherry or fortified wine cask, but with a twist and more oak character.”

Euan explains it’s all about “staying open-minded when looking for new profiles, but it has to be about flavour every time.”

The team went on to experiment with chinkapin oak after a visit at Raasay distillery where they tested an impressive sample from that type of cask. Other successful experiments

were carried out with Caucasian oak and hand-selected high lactone oak supplied by the Seguin Moreau cooperage to help create Clementine Confit (small batch no 12). The list goes on.

Sometimes it’s also a matter of using different cask volumes to balance the activity of the wood. And if you get it just right, the results can be unforgettable.

Using a new European oak puncheon with a heavy toast and a medium char treatment, Cask No. **35.204: *A squirrel’s dream*** has wowed quite a few members and sits at the top of Euan’s favourite experimental drams.

As for future experiments, despite my direct line of questioning on the subject, leaving no doubt I was inquiring about specifics, Euan concludes: “The SMWS is a member of the Scotch Whisky Research Institute, so we learn from their experiments too. We are always trying to push boundaries, and for me, the best way to do that is to start with extra maturation and use different spirit styles. Let’s see what we can do that’s a bit different. Go with the science? Yes, but ultimately follow your nose!”

A diplomatic reply, yes, certainly. But a wise one too. And I think it’s just as well. After all, whisky is always a matter of time, sometimes decades, so maybe allowing just a bit of mystery is exactly what we need to keep the fires of passion and curiosity burning.





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Did you know that we will give you a free membership for 6 months if you recruit a new member?

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Simply send us the name of the person you have referred to smws@smws.ch



THE GREAT OUTDOORS

YOUNG & SPRITELY

CASK NO. 122.61
CHF 89.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Hogshead</i>
AGE	<i>9 years</i>
YEAR	<i>24 October 2013</i>
OUTTURN	<i>230 bottles</i>
ABV	<i>61.2 %</i>

The nose gave a real blast of the outdoors – hay, heather and honeysuckle, elderflower, nettles and mint – along with honey, dried pineapple, pain au chocolat and a suspicion of putty. The palate was also floral and herbal, with cloudy lemonade and sugar-shelled chocolate confectionery, waxed jackets and oiled wood, before a warming finish of black pepper, ginger and wasabi. The reduced nose seemed sweeter – popcorn, vanilla, digestives and caramel apple granny cake, alongside some aromatic botanicals (juniper, orange peel, coriander seed, lavender and hops). The palate now gave us orange oil, eucalyptus and bitter chocolate, with a finish of sugar-coated fennel seeds and aniseed balls.

FRAGILE FRUITS AND FLOATY FLOWERS

LIGHT & DELICATE

CASK NO. 70.53
CHF 112.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>14 years</i>
YEAR	<i>31 January 2008</i>
OUTTURN	<i>157 bottles</i>
ABV	<i>57.3 %</i>

The delicate and subtle profile of this dram was immediately apparent upon first nosing. We found no single dominant aroma but rather a range of lovely notes including pineapple tarts, sea buckthorn, cloudy lemonade, freshly laundered linens, lemon cough drops and heather flowers. With water came quince jelly, cider apple, gooseberry, white flowers, lemon oil and bog cotton. The palate opened with a refreshing citrus zing, then notes of quinine, nettles, parsley, gorse flower and lots of white stone fruits, plus a pang of green apple acidity and white pepper. Reduction brought lovely flavours of aniseed, fennel, dried seaweed, guava and kiwi with a dusting of pollen.

SPRING-BACK SERRANO

SPICY & DRY

CASK NO. 78.70
CHF 102.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Hogshead</i>
AGE	<i>10 years</i>
YEAR	<i>7 December 2012</i>
OUTTURN	<i>227 bottles</i>
ABV	<i>58.4 %</i>

The Panellists noted modern gentleman's aftershave, crisp linen and spring-back leather gloves on the nose. It was buttery, sweet and with hints of black peppercorns, lentils and carrot cake on the palate. Anise followed. Water introduced serrano ham, toasted ciabatta and sundried tomatoes in olive oil. The palate became delicate, with a light citrus, a touch of peppercorn and gooseberries to finish.

A CIRCUS OF ODDITIES

SPICY & SWEET

CASK NO. 80.45
CHF 86.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Cabernet Hogshead</i>
AGE	<i>10 years</i>
YEAR	<i>24 April 2012</i>
OUTTURN	<i>290 bottles</i>
ABV	<i>58.8 %</i>

A curious mix of root beer, red liquorice and Turkish delight combined with dried orange skin, ripe bananas and tree bark, washed down with kirsch and rose wine. The palate was bound by ginger and wasabi blended with toffee, fudge and popcorn, while the soft fruits of blueberries and watermelon developed into jelly sweets. By adding water we discovered delicious strawberry tarts, cream buns and brioche served with freshly cut flowers and funky cider. Blackcurrants, blackberry pie and cranberries now appeared, with liquorice, brown rice and firm oak on the finish. After seven years in a bourbon hogshead, this was transferred to an Australian cabernet sauvignon hogshead.



COSY UP, COORIE DOON, SNUGGLEICIOUS

SPICY & SWEET

CASK NO. G8.25
CHF 209.-



REGION	<i>Lowland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>32 years</i>
YEAR	<i>18 June 1990</i>
OUTTURN	<i>241 bottles</i>
ABV	<i>56.3 %</i>

A prosperity of pears and a poverty of peppercorns opened the nose – quickly superseded by chocolate flakes in ice cream cones, maple pecan danish, caramel, coffee cake and chocolate icing on sticky buns. The palate gave caresses of candied ginger, kisses of caramel apple granny cake and an embrace of medjool dates – a cosy-up, coorie-doon, snuggleicious wee dram, with a never-ending finish of cinnamon, liquorice and oak. The reduced nose became earthier – clove-studded oranges, anise, gingerbread, cinder toffee and antique writing desks. The palate also now received an infusion of funk – brandy-soaked prunes, coffee grounds, buttered popcorn, medium-dry sherry and dark chocolate.

GARBANZO'S CAJUN TRAIN RIDE

DEEP, RICH & DRIED FRUITS

CASK NO. 78.65
CHF 97.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Oloroso Butt</i>
AGE	<i>9 years</i>
YEAR	<i>5 November 2013</i>
OUTTURN	<i>529 bottles</i>
ABV	<i>67.7 %</i>

We began our journey in a sooty and treacly old train carriage, with worn leather seating and corduroy curtains. As we worked towards the buffet carriage, we snacked on a mild chilli pepper. The heat didn't linger, instead leaving a grape and black cherry juice. Introducing water brought an aroma of Cajun-seasoned French fries, almonds and sweet Spanish onions atop poutine. Wintergreen and peppermint offered a refreshing coolness to the palate, usurped shortly after by turmeric-roasted garbanzo beans, dried mango, apples and cinnamon.

TORONTO PRONTO

DEEP, RICH & DRIED FRUITS

CASK NO. 41.160

CHF 97.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Rivesaltes Barrique</i>
AGE	<i>12 years</i>
YEAR	<i>18 March 2010</i>
OUTTURN	<i>258 bottles</i>
ABV	<i>57.9 %</i>

A bright, deep red henna colour greeted the Panel, and the nose was dark, rich, sweet and most unusual. One Panellist described it as salt sprinkled over the top of a hot, soft pretzel. Others mentioned cinder toffee, candied walnuts and peanut brittle bars. On the palate, we found salted caramel, roasted peanuts and umami-like miso soup with a touch of Spanish oxtail soup. After reduction we had more of the same, along with even more intense gooey brownies, chocolate-coated raisins and balsamic-glazed ham. The taste was simply sensational – sweet and dry but at the same time with the subtle herbal bitterness found in a cocktail called Toronto. Following nine years in an ex-bourbon hogshead, we transferred this whisky into a first fill muscat rivesaltes barrique.



PETALS IN AN ORANGE BITTERS COCKTAIL

DEEP, RICH & DRIED FRUITS

CASK NO. 55-76
CHF 119.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>15 years</i>
YEAR	<i>21 September 2007</i>
OUTTURN	<i>290 bottles</i>
ABV	<i>56.3 %</i>

Burnt orange and mulled wine spices complemented hazelnut praline, roasted chestnuts and cognac before apple crumble was served with custard and coconut. A burst of fresh ginger, nutmeg and cinnamon on the palate paved the way for a wave of sweetness delivering butterscotch, marmalade and fruit and nut milk chocolate. With a few drops of water came a bouquet of roses, carnations and rosehips alongside poached pears, fennel seeds and the lychee character of gewurtztraminer wine. We munched toasted hot cross buns spread with ginger marmalade, before a slice of vanilla sponge cake served with orange peel and dark chocolate icing. After spending 12 years in a bourbon hogshead, this was transferred to a Spanish oak oloroso hogshead.

MEDICINE FOR THE SOUL

DEEP, RICH & DRIED FRUITS

CASK NO. 35-339
CHF 130.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>16 years</i>
YEAR	<i>30 January 2006</i>
OUTTURN	<i>165 bottles</i>
ABV	<i>57.8 %</i>

After 13 years in ex-bourbon wood, and being transferred into a first fill Spanish oak oloroso hogshead, you get medicine for the soul. On the nose we found prunes and ripe figs, blackcurrant cordial, vanilla, sandalwood and Carmen's tobacco factory. The palate was dry, but with a rich seam of flavours to explore – dates, coconut, toffee apples, black grapes, cherries and licking a cigar box or a flamenco dancer's clean leather heels. The reduced nose had German Christmas cookies, treacle scones, a gypsy guitar and blackcurrant bushes growing in a humidior. The mouth-puckering but hugely tasty palate gave us citrus, kirsch, figs and new leather sandals.

TWEED-CLAD PICNIC HAMPER

JUICY, OAK & VANILLA

CASK NO. 113.69
CHF 87.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>9 March 2011</i>
OUTTURN	<i>232 bottles</i>
ABV	<i>56.7%</i>

We first discovered peach melba in an apple and pear orchard surrounded by lavender, before gorse flowers, peppercorns and coconut rained on to a hay meadow. A gentle mace joined tinned peaches and condensed milk on the palate, along with warm bread and treacle. The introduction of water brought wild strawberries and oranges on soda bread, salted butter and tweed-covered picnic hampers full of cashew nuts, blackcurrants, vanilla pods and sesame seeds. Cakey and bready, the finish was short, with a gentle mace spice, fresh bagels, pancakes and apricot pop tarts.

EAST COAST WASHING LINES

SWEET, FRUITY & MELLOW

CASK NO. 26.214
CHF 103.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>23 October 2012</i>
OUTTURN	<i>202 bottles</i>
ABV	<i>62.0%</i>

First nosing revealed immediate and clear notes of laundered fabric, linens, wet chalk, lemon puff sweets and barley sugars. Beyond that were some more overtly fruity tones of mango, dried papaya, and honey and lemon lozenges. With water it evolved towards condensed milk sweetness, wine gums, limoncello and bubblegum – a more traditional and slightly waxy profile. The palate was similarly waxy and textural up front, with some lovely notes of sweet cereals, lemon bonbons and hints of gin and tonic. Water brought some nicely tart yellow and green fruits, dried mint and quince, with a honeyed waxy flavour in the aftertaste.

TRULY A GEM!

PEATED

CASK NO. 53-458

CHF 114.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>9 years</i>
YEAR	<i>3 April 2013</i>
OUTTURN	<i>292 bottles</i>
ABV	<i>56.8 %</i>

Imagine grilled sardines slathered with garlic, olive oil, chopped fresh coriander, paprika, sea salt and pepper, plus lemon juice and zest. On the palate we stayed with a maritime dish, this time, Spanish braised octopus in a sweet paprika sauce served with olives and a glass of manzanilla sherry. Water added a rich creamy note wonderfully balanced by the sweet smoke of a miso soup with crispy smoked tofu. To taste, we sat around a bonfire on the beach by the Sound of Islay with plenty of friends on a warm sunny evening – truly a gem! Following seven years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak oloroso hogshead.

THE FINE PRINT

ORDERS

We are happy to accept orders by telephone, fax, email or via our online shop. Phone calls in the course of commercial transactions may be recorded.

DELIVERY

Deliveries will be carried out via Swiss Post's parcel service. The mailing costs are CHF 8.- for Economy (standard), CHF 10.- for Priority and CHF 20.- for Swiss-Express "Moon". No mailing costs will be charged on orders over CHF 400.- (mailing by Economy).

COMPLAINTS

Damaged goods must be returned to the post office immediately, or no later than within 7 days, and the appropriate damage report must be filled in at the post office.

EXCHANGES/RETURNS

Your order is binding. As a rule, ordered goods can neither be exchanged nor returned with the exception of goods that have sustained damage in transit, or incorrect deliveries.

PRICES

Unless otherwise stated, the prices specified by us (by telephone, in price lists, by email or in the online shop) should always be understood as being in Swiss francs including statutory VAT (VAT No. CHE-249.623.143 TVA). Price information should always be understood as referring to the specified package (in most cases, per bottle). We explicitly reserve the right to change our prices and offers, as well as delivery options.



TASTINGS

TIMES
TASTINGS
19:00 TO 22:00

At our tastings 5 whiskies will be presented. Some of them might have appeared in the Outturn, some might be surprises. We will also serve you bread and cheese.

You will then have the opportunity to buy drams of other whiskies from the currently available range and purchase bottles.

Price per person CHF 60.–.

DATE	CITY	LOCATION
Friday, 15 September	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 21 September	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 22 September	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 28 September	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 2 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 3 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 9 November	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 10 November	St. Gallen	Hofkeller, Klosterhof 3
Thursday, 7 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 8 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 13 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 14 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 15 December	Lausanne	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.



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