



# Outturn

August 2023  
SMWS Switzerland

START  
OF SALES:  
SATURDAY  
5 AUGUST



The hustle and bustle around our 40th anniversary goes into the next round!

With the Exp. #1 you will find a cask experiment combining whisky and chilli after 27 years of production; we actually made it just for fun. Let it inspire you – probably not a “sipping drink”.

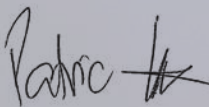
The number games about the founding year 1983 take their course with the bottling **19.83: From Vienna to Athens**. A classic 19-year-old Highland whisky from a 1st fill ex-bourbon cask.

And if you want to delve far deeper into the Society’s founding years, you can do so with the new edition of Pip Hill’s book “The Founders Tale” – and why not accompany it with a dram of **1.285: Afternoon tea party** from the distillery where it all began.

The abstruse idea of filling a barrel with whisky and chillies led me to think about what other strange barrels would actually be allowed. I found what I was looking for in Tom Bruce-Gardyne’s article from August 2019, which I hope will also give you an exciting insight.

Last but not least, you will also find all tasting dates until the end of the year in the current Outturn – we will see you again!

Enjoy the rest of the summer and  
Sláinte Mhath!



Patric Lutz







# TRADITIONAL VALUES

*As we've established, when you add 100 Scotch bonnet chilli peppers to a cask of whisky, Scotch Whisky Association (SWA) regulations declare that you can no longer refer to the contents of the cask using the W word. In this feature from Unfiltered issue 44 in August 2019, Tom Bruce-Gardyne investigated why some casks are allowed for maturation, and why others are strictly taboo.*

The architect Sir Richard Rogers enjoys reminding critics of modern architecture, such as Prince Charles, about the story of St Paul's Cathedral. Sir Christopher Wren's designs apparently so scandalised his contemporaries in early 18th century London, the famous dome had to be hidden from view during its construction. Before long, it was a national treasure, much like the Eiffel Tower, whose critics dismissed it as 'a truly tragic street lamp' when completed in 1889. The moral is simple; don't rush to judgement and never forget that everything was once a novelty.

This is no less true of Scotch whisky and the casks used to mature it. "At what point does tradition start?" asks Brian Kinsman, William Grant & Sons' master blender.

"If you go way back, bourbon barrels were never traditional, and then became so." It was thanks to America's Federal Alcohol Administration Act of 1935 which ruled that bourbon had to be aged in new oak. The move was reportedly in response to lobbying by the coopers' unions, to safeguard jobs during the Great Depression. An unforeseen consequence was to give those thrifty Scots a whole new source of cheap wood for their whisky. Barely a barrel would have made it from Kentucky to Scotland before then, whereas today the Scotch industry relies on this source for 95 per cent of its needs. Were the law on bourbon maturation to change, its biggest rival would be in dire straits, but let's not give anyone ideas.

## A TRADITION IS BORN

The Scotch Whisky Association (SWA) wasn't around to challenge the non-traditional use of bourbon barrels in 1935. The Association was founded seven years later and Alan Park, its current legal director, explains: "What is allowed in law becomes traditional through common usage over time. 'Traditionally' as defined in EU law is what is long-standing and has been in continuous use."

In terms of cask maturation for Scotch, he says that means "oak casks which were previously used to mature still wine, fortified wine, beer, whisky, grape brandy and rum".

The relevant EU regulations, which date from 1989, appear to have set those traditions in stone. Like the ban on bendy bananas and other EU myths, it's enough to make a Brexiteer's blood boil. (Just for the record; EC regulation 2257/94 never mentioned the word 'straight', and merely stated that bananas should be 'free from malformation or abnormal curvature'.)

Back to casks, where the SWA is constantly questioned about what is allowed. To help clarify the matter, it drafted an amendment after consulting its members in autumn 2018 followed by a public consultation in May 2019. Among other things, casks that had held anything fermented or distilled from stone fruits are taboo. Nor can you invent a tradition for a spirit not typically wood-aged, as Alan Park explains: "You can't decide 'I'm going to make ouzo in a cask so I can then use it to mature Scotch'."

The amendment's final clause states: "Regardless of the type of cask used, the resulting product must have the traditional colour, taste and aroma characteristics of Scotch whisky."

## TRADITION CHALLENGED

In January 2018, a breathless report in The Wall Street Journal revealed a 'top-secret plot by a multinational company to challenge hundreds of years of tradition'.

The company was Diageo and the 'plot' was to age its whisky in tequila casks. The scoop was regurgitated by the UK press, with The Daily Mail provoking dark comments about 'tequila whisky', and The Times screaming: 'Whisky purists slam tequila barrel recipe to entice younger drinkers'. Years ago, I wrote an article on whisky's appeal to a younger generation of Spaniards. It appeared beneath some hardy perennial headline like 'Scotch on the Rocks', beside a picture of an old, morose-looking Scotsman nursing a dram on his own in a backstreet boozery.

This disconnect that happens in newspapers is mirrored by the gap that can exist between production and marketing in Scotch whisky. Brian Kinsman feels fortunate to work for William Grant's, where he says: "The ops team who make



*Jim Beveridge OBE*

the whisky are really in charge of the liquid.”

He puts this down to the firm’s family-ownership, and though he sees examples of the marketing tail wagging the dog in other firms, he has faith in the consumer. “I think people buying Scotch whisky probably aren’t taken in by the more PR-centric products,” he says.

## SCOPE FOR INNOVATION

It seems that the new proposed amendment from the SWA will allow casks like tequila or calvados, though such whiskies will be assessed on a case-by-case basis. Brian has no issue with their use so long as it is done in good faith. “If it’s purely a gimmick and to generate a bit of press, that can’t be good for the category. But if the whisky’s enhanced – what’s the problem with that?”

Down in Campbeltown, Glen Scotia’s manager Iain McAlister agrees. “I’m quite open-minded,” he says. “There are certain rules

and regulations that should be followed, but as casks go, I think why not?”, adding that maybe it would be best to introduce such innovation slowly.

Johnnie Walker’s master blender, Dr Jim Beveridge OBE, believes that within the rules: “There has to be room for some degree of innovation,” and that “Scotch can’t afford to sit still.”

But he goes on to say: “The Scotch whisky industry is very clear; we mustn’t be seen to be flavouring whisky. For me, cask finishing is always best thought of as what the previous fill does in terms of conditioning the wood.”

“If it’s a port cask, it’s not the port but what the port did to the wood. I think it’s really important as producers we take that line. To infer that we’re adding the flavours of port to whisky is a very dangerous place to be.”

Brian agrees that the focus should be on the wood itself and says: “I’m totally in the camp

that it's 100 per cent about the oak – the previous contents are almost negligible.”

However, Ron Welsh, Beam Suntory's master blender who helped draft the new rules, takes issue with that last point. In his view: “The previous contents have quite a large part to play in the enhancement of flavours in Scotch whisky.”

As proof he says you can detect subtle differences in the same whisky depending on whether the casks used came from one bourbon distillery or another.

The previous fill is certainly the way many malts promote themselves, with labels that shout ‘sherry’, ‘port’, ‘sauternes’ or whatever is the flavour of the month.

## FISHY BUSINESS

It will be interesting to see how the first tequila cask whiskies are marketed when they appear. Any brand that slips a cactus or sombrero onto its label is liable to be laughed off the shelf, but hopefully no-one will be that crass.

Ron Welsh is confident that the industry will behave responsibly and not be too radical when it comes to wood. By contrast he points to the George Dickel bourbon finished in a Tabasco barrel. Far worse is Fishky – a single cask Bruichladdich that its German owners finished in an ex-herring cask.

“The taste reveals all,” wrote Mark Gillespie of [whiskycast.com](http://whiskycast.com) “with sour butyric baby vomit, brine and stomach acid.” It's safe to say that is one novelty unlikely to become a tradition.

*This article first appeared in Unfiltered issue 44 in August 2019, all titles and information correct at the original time of publication*



# 19.83 FORTIFICATION FROM VIENNA TO ATHENS

*Before boarding the Orient Express in Vienna we enjoyed apple strudel and a Wiener melange, ahead of arriving in Athens to a meze platter with mastiha.*

## FORTIFICATION FROM VIENNA TO ATHENS

SWEET, FRUITY & MELLOW

CASK NO. 19.83  
CHF 235.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>19 years</i>
YEAR	<i>17 February 2003</i>
OUTTURN	<i>176 bottles</i>
ABV	<i>52.3 %</i>

Some clichés are clichés for a good reason. So yes, if you think of an apple strudel you think of Vienna, that dough filled with sweet-tart apple pieces, fine breadcrumbs, rum-soaked raisins, ground cinnamon, lemon juice and icing sugar. It was served with whipped cream and a Wiener melange – an espresso with steamed milk, topped off with milk froth. Diluted, we took the Orient Express from Vienna to Athens, enjoying Kalamata olives followed by a Greek meze platter with plenty of pitta bread, feta and tzatziki. All this was washed down with a mastiha liqueur, made using the resin from the mastic tree on the island of Chios.





HAULTS, LEITH



SOCIETY CASK NO. 19.83 / ODTURK: 1 of 176

### FORTIFICATION FROM VIENNA TO ATHENS



*Before boarding the Orient Express in Vienna we enjoyed apple strudel and a Wiener melange, ahead of arriving in Athens to a mezze platter with mastiha.*

**19**  
YEARS AGED

DISTILLED: 17 FEBRUARY 2003  
REGION: HIGHLAND  
CASK: 1ST FILL EX-BOURBON BARREL

SINGLE MALT SCOTCH WHISKY

52.2% VOL (104.4°)

THE SCOTCH WHISKY  
MIXED WITH WATER



## CASK INFORMATION

Starting life as a single malt Scotch, this chilli-infused spirit drink was made with a 27-year-old ex-bourbon cask whisky and Scotch Bonnet chillies placed in the liquid over 17 years ago.

The world's only "Thrill Engineer", Professor Brendan Walker, took on the task of teaming up with the Society to explore how whisky and chilli

create a thrill experience – helping us unpack the explosive experience associated with drinking this spirit.

Bottled in 10 cl hot-sauce-style bottles with a mild, 'sweet paprika' flavour, this innovative liquid can be used for sipping neat (JUST THE ONE SIP), mixing in cocktails and cooking.

# HOTSCOTCH SAUCE

EXP.#01

CHF 29.50



## COCKTAIL SUGGESTION

### MIX IT UP WITH A FIERY HIGHBALL

Tonic water  
Ice  
Lime  
Sea salt  
25 ml Exp.#01

Add a sprinkling of sea salt into a tall glass before following up with a healthy portion of ice.

Measure out 25 ml of your Exp.#01 and add to the glass.

Top the glass up with tonic water before finishing with a squeeze of fresh lime juice.

REGION	Highland
AGE	27 years
YEAR	26 April 1995
OUTTURN	594 bottles
ABV	55.6 %

### WHAT TO EXPECT

On the nose, it smells old and there is a distinct whiff of tobacco and dried chillies with vintage stone fruit jams. Pleasant indeed. Onwards to the palate, it delivers what the nose promised, for the briefest moment, there's time to relax and to think "this is all fine". But that doesn't last, behind the allure of this finely aged spirit, a reaction of cosmic proportions builds up. A cloud of flavours densely packs together to unimaginable pressures until a singular point at its centre finally ignites. Then a flash of the most complete blindness... as a star is born. With a mouthful of sun, think "solar flare", not "sunshine". Transcended by the unreal heat, we're left feeling grateful that we have finally unlocked the secrets to nuclear fusion.



# AFTERNOON TEA PARTY

DEEP, RICH & DRIED FRUITS

CASK NO. 1.285  
CHF 129.-



MAX.  
ONE BOTTLE  
PER MEMBER

REGION	Speyside
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	1st Fill Spanish Oak Ex-Oloroso Hogshead
AGE	11 years
YEAR	8 June 2011
OUTTURN	230 bottles
ABV	63.4 %

A scent of sweet, ripe orchard fruits filled the room with apples, pears, oranges, bananas and cherries. In the background, however, was a deeper note of caramelised plums in port wine with a cinnamon cream. This was served with a glass of hazelnut liqueur, typical of the northern Italian region Piedmont, blended with coffee, cocoa and vanilla. After reduction, we found candied almonds, chocolate croissants and chewy caramel bars. On the palate now was an array of afternoon tea goodies – malt loaf, hot cross buns, tea loaf, honey and butter on crumpets and, not to forget, Dundee and carrot cake. Following eight years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

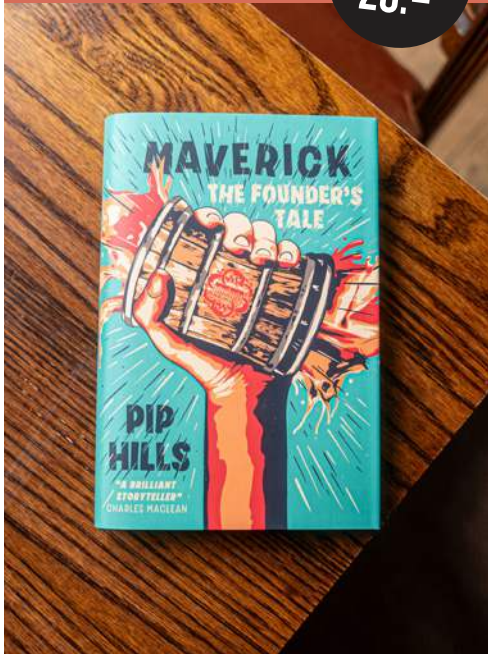
1 BOTTLE 1.285 WITH BOOK  
"THE FOUNDER'S TALE"

CHF 144.-



BOOK

CHF 20.-





*Pip with the new edition of his book with additional chapters, pictures and a cover inspired by the Maverick bottle label.*

# GRIFFINISTICALLY UNUSUAL

OILY & COASTAL

CASK NO. 64.145

CHF 96.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>Refill Ex-Jamaican Rum Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>5 December 2011</i>
OUTTURN	<i>205 bottles</i>
ABV	<i>60.2 %</i>

A griffinistically unusual nose of Jamaican beach: chilli and lemon on barbecued fish, charred pineapple, flambéed banana and a slug of funky rum. The sharp, astringent palate had pineapple, lemon and blackcurrant, liquorice, charred oak and traces of tarry rope – and maybe a cigar doused in a piña colada glass. The reduced nose was a magic carpet ride above scents of jasmine, vanilla and pineapple hookah smoke. Some curiosities arrived on the palate – burning seaweed, rum and raisin fudge, dried mango, extra strong mints and licking a bunsen burner tube. After nine years, this went from a bourbon barrel into another barrel, ex-peaty AND ex-Jamaican rum.

# HONEY PIE

JUICY, OAK & VANILLA

CASK NO. 95.81

CHF 102.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>12 years</i>
YEAR	<i>15 September 2010</i>
OUTTURN	<i>197 bottles</i>
ABV	<i>64.4 %</i>

At first nosing the Panel detected dried banana chips, oak shavings, almond butter and runny honey; lots of richness, and a feeling of creaminess and big texture. With water we got more honeyed notes along with fruit flapjack, golden syrup sponge cake, cloudy lemonade and jam doughnuts – a wealth of delicious baked pastry and cake vibes. The neat palate opened with candied citrus rinds, sweet granola and vanilla ice cream, with wee hints of barley sugars and red chilli flakes adding warmth. Reduction brought honeysuckle, pine sap, freshly planed oak and a final extra drizzle of honey. This exhibits a surprisingly strong level of cask activity for a second fill we thought.

# LIME-CORIANDER PORK TACO

JUICY, OAK & VANILLA

CASK NO. 112.119  
CHF 150.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill HTMC Hogshead</i>
AGE	<i>17 years</i>
YEAR	<i>17 August 2005</i>
OUTTURN	<i>228 bottles</i>
ABV	<i>56.2 %</i>

Sweet and salty liquorice, as well as dark chocolate with sea-salted caramel, were followed by maple syrup, walnuts and salted honey cashews, plus mushrooms and salty bacon. A real burst of sweetness on the palate neat reminded one Panellist of candy-coated roasted almonds, while others got maple-glazed ham and toasted peanut butter and jam sandwiches. After dilution, some dry spices emerged first (curry and curcuma/turmeric) before we decorated a cake with almond paste and marshmallow spread. To taste, we squeezed a fresh lime over a pork taco before we had a sticky toffee pudding. Following 15 years in an ex-bourbon hogshead, we transferred this whisky into a first fill heavy toast medium char hogshead.

# ITALIAN SWEET WINE AND SWEDISH MILK CHOCOLATE

JUICY, OAK & VANILLA

CASK NO. 5.124  
CHF 177.-



REGION	<i>Lowland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>20 years</i>
YEAR	<i>27 January 2003</i>
OUTTURN	<i>171 bottles</i>
ABV	<i>56.7 %</i>

The descriptors just kept coming – fresh summer flowers in a sun-filled room, wine gums, jelly babies, popcorn, peach slices in syrup and Swedish milk chocolate with a caramel filling. On the palate we had a sweet Italian passito-style wine with those typical flavours of honey, Seville oranges, caramel and almonds, served with a slice of panettone. After dilution, we found the scent of just-out-of-the-oven milk chocolate chip cookies as well as freshly made popcorn with nuts and spices added to the crunchy batch. The taste was now sweet and smooth, evoking peach melba French toast with custard cream and raspberry puree.

## A BYGONE ERA

JUICY, OAK & VANILLA

CASK NO. G8.26  
CHF 210.-



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>228 bottles</i>
ABV	<i>56.3 %</i>

In the year this whisky was distilled Germany won the football World Cup and the highest sale of music cassettes was recorded in the USA with 442 million – a bygone era, and we aren't referring to Germany winning the World Cup! The very elegant aroma evoked the scent of blossoming gorse bushes in a pine forest. A rich and luscious mouthfeel, still fresh and vibrant, reminded us of a sweet South African wine called constantia, established in 1685. It does not do it justice but imagine an elderflower gin and tonic garnished with lemon. No dilution is necessary, however if you so wish the scent was that of a sweet perfume from the olden days, and a classic gin fizz on the palate.

## OLDE FUNKEY BUTTE

DEEP, RICH & DRIED FRUITS

CASK NO. 78.68  
CHF 106.-



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>438 bottles</i>
ABV	<i>67.3 %</i>

The neat nose bristled with sherry influences that suggested tangy dark-fruit chutneys, brown sauce, bruised apples, ginger wine, orange peels, mulling spices and a sumptuous leathery richness. We also got plenty of freshly baked brown bread, treacle cake, tobacco and black miso. Reduction brought dark liquid seasonings, game-meat stocks, aged pinot noir, dried eucalyptus, orange oils and marzipan. The neat palate was superbly herbal and darkly earthy up front; robustly sooty and gamey impressions, with leather, bitter dark chocolate, herbal cough mixtures, salted Dutch liquorice and natural tar extracts. Water brought more gingery notes, crushed brazil nuts, black pepper, motor oils, damp pipe tobacco, walnut wine, paprika and fruity red chilli. Tars, aged armagnac and stewed dark fruits graced the aftertaste with a gorgeous rancio note.



# THE DRUM MAJOR'S DRAM

DEEP, RICH & DRIED FRUITS

CASK NO. 36.206

CHF 139.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-PX Barrique</i>
AGE	<i>16 years</i>
YEAR	<i>22 August 2006</i>
OUTTURN	<i>207 bottles</i>
ABV	<i>58.1 %</i>

We arrived at the Highland games, the arena surrounded by blooming heather. The floral aroma intermingled with beer-simmered grilled sausages and venison burgers. The robust palate delivered sticky barbecue ribs as well as steak and ale pie. Diluted, the opening march with the drum major leading the massed pipe band into the arena was truly spectacular as he demonstrated his mace flourish skills. At the end of the performance, we saw him taking a large gulp from his leather hipflask. After 13 years in a bourbon hogshead, we transferred this whisky into a first fill barrique from a privately owned small bodega, now in its ninth generation, that focuses exclusively on the Pedro Ximénez grape.

# FINE AND BRANDY

DEEP, RICH & DRIED FRUITS

CASK NO. 44.173

CHF 210.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>20 years</i>
YEAR	<i>6 November 2002</i>
OUTTURN	<i>239 bottles</i>
ABV	<i>54.2 %</i>

The nose on this one simmered with warm brown bread spread with treacle, flower honey, notes of fig jam, sultana and sweet dark fruits soaked in old cognac. Underneath that we found a lovely, gentle earthiness holding everything together. With water we enjoyed brandy snaps, fragrant exotic wood oils, dried flower petals and then some wonderful notes of dark chocolate with sea salt and walnut wine. The palate opened with tiramisu, fresh black coffee, more treacle, ginger cake and eucalyptus-scented pipe tobacco. Some underlying meaty tones of beef stock were also noted. Water brought flavours of dry-roasted peanuts, star anise, poached damsons and lovely touches of aged balsamic and rancio. This was matured in a bourbon hogshead for 17 years before being transferred to a first fill Spanish oak oloroso sherry hogshead.

# STICK A WICK IN ME AND CALL ME A CANDLE!

OLD & DIGNIFIED

CASK NO. 19.96  
CHF 192.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>20 years</i>
YEAR	<i>17 February 2003</i>
OUTTURN	<i>195 bottles</i>
ABV	<i>55.3 %</i>

The Panel agreed this one showed a stunning mix of exotic fruit pulps, waxes, putty and citrus cordials. We also found flower honey, mineral oils and leathery touches, with hints of sandalwood oil and crystallised tropical fruit chunks. With water the nose evolved to display cedarwood cigar boxes, firwood resins, gorse flower and complex notes of aged ales. The mouth was pure fruit salad goo, underlaid with exotic and herbal teas. We also noted a few medical embrocations and a fantastically mature and waxy richness. Reduction made everything sappier, fruitier, oilier and waxier. An exquisite, luscious old fruity bomb!

# LIME JUICE ON ROSE PETALS

SPICY & SWEET

CASK NO. 35.356  
CHF 89.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>1 August 2013</i>
OUTTURN	<i>214 bottles</i>
ABV	<i>57.2 %</i>

Dried petals of roses, carnations and lavender rained down on to fresh pomegranate, hazelnut praline and the earthiness of spinach and leather. The palate was a tongue-twisting arrangement of spicy, sweet and sour as ginger, chillies and toffee rolled into gooseberries, lime juice and sour cream. The floral fragrance continued after adding water, now with Turkish delight and orange blossom honey. Sweet brioche and pain au chocolat joined toasted chestnuts and coconut husk before wine flavours emerged. The sweet and sour spice had now transformed into maple syrup, crystallised ginger and fudge, with a building warmth that finished with dry oak tannins and grape seeds.

## ONE COOL CAT

SPICY & SWEET

CASK NO. 26.218  
CHF 102.-



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>224 bottles</i>
ABV	<i>61.2 %</i>

Immediately recognisable as this cult distillery's make: lots of fresh linens, bath salts, washing drying on a shoreline, beach pebbles and attractive notes of herbal toothpaste and lemon peels. In the background were some softer tones of honey and caraway. With water we found hand cream, gorse flowers, soda bread and barley water with a wee ping of waxiness. The neat palate was sweet, with heather ales, camphor and a classical fulsome waxiness – plus some lovely flavours of candied fennel seeds and sweet oak milk. Water brought candied lemon rinds, dried papaya, pineapple jelly beans and sweet cough medicines. Rich, sweet and satisfying.

## TEA-SMOKED SALMON

LIGHTLY PEATED

CASK NO. 4.375  
CHF 195.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill HTMC Hogshead</i>
AGE	<i>19 years</i>
YEAR	<i>26 May 2003</i>
OUTTURN	<i>321 bottles</i>
ABV	<i>54.7 %</i>

We prepared a cullen skink with lightly smoked fish, while barbecuing lobster tails as well as New York-style hot dog sausages. On the palate we were surprised by the great balance of sweet fruitiness and smokiness, reminding us of tea-smoked salmon with a smoked herbal mayonnaise. We also enjoyed key lime pie while our neighbour fired up their barbecue. Reduction introduced heather honey and grilled courgette with a chimichurri sauce, while to taste we found sweet tobacco, liquorice and sugared almonds. We all agreed it was better neat! At 16 years of age, we combined selected hogsheads 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.

## A RIVER OF COMPLEXITY

PEATED

CASK NO. 138.19  
CHF 116.–



<b>REGION</b>	<i>Taiwan</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>4 years</i>
<b>YEAR</b>	<i>23 March 2018</i>
<b>OUTTURN</b>	<i>210 bottles</i>
<b>ABV</b>	<i>57.1 %</i>

Deep and complex for its age – the nose had fresh peppermint, cut grass and the banks of a river nearing the sea; we also found hints of smoke and balsamic. On the palate, the smoke was more obvious and intensified with time – accompanied by toffee apples, liquorice, treacle and wood char, plus teasing touches of elderflower, mango and herbs tossed on a barbeque. Adding water brought lemon bonbons to the nose and evoked the sea, with lobster pots drying in the sun. The mouth-coating, chalky palate had clean flavours of lemon zest, sea purslane and carbollic with an ashy finish.

## AN ENCROACHMENT OF BURNING HEATHER

HEAVILY PEATED

CASK NO. 16.95  
CHF 89.–



<b>REGION</b>	<i>Highland</i>
<b>CASK</b>	<i>Re-Charred Hogshead</i>
<b>AGE</b>	<i>9 years</i>
<b>YEAR</b>	<i>1 October 2013</i>
<b>OUTTURN</b>	<i>287 bottles</i>
<b>ABV</b>	<i>63.5 %</i>

A dusty gravel path, with encroaching heaths and heathers, was being dusted with the ash from a nearby smokehouse. The palate was sweet peat, full of toffee, ginger, wintergreen and a wave of nostril-flaring spice. Offering up water elevated lemon and a damp oak to the nose, as things got more medicinal, along with the scents from a doused campfire. The palate now delivered alpine butter on cream crackers, topped with Italian herbs, dried nettles, ash and burnt blackberries.

# HEAVEN IN A LEATHER HAMMOCK

SPICY & DRY

CASK NO. 12.80  
CHF 1'100.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-PX Butt</i>
AGE	<i>34 years</i>
YEAR	<i>12 April 1989</i>
OUTTURN	<i>452 bottles</i>
ABV	<i>59.2 %</i>

Tied between two coconut palm trees, the hammock gently swayed in a breeze that mixed wafts of fragrant tobacco and polished tropical wood with soft leather. Falling into the comfort of rhubarb and custard, we drifted into a sweet dream lined with treacle and plums. Cranberries, strawberries and cherries fell like gifts from the gods into mounds of dried cinnamon and ginger. With a dash of heavenly water, waves of rum and raisin ice cream washed hazelnuts and dried petals beneath our swaying hammock. Then we awoke, perfectly timed for another mango lassi. After 26 years in an oloroso butt this was transferred to a first fill Pedro Ximénez butt for the remainder of its maturation.

# CLOVES STUDDED IN HONEY-GLAZED HAM

OLD & DIGNIFIED

CASK NO. 76.151  
CHF 980.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>30 years</i>
YEAR	<i>16 November 1992</i>
OUTTURN	<i>167 bottles</i>
ABV	<i>57.2 %</i>

An irresistible concoction of coffee and cloves pulled us towards beef jerky smoked with pencil shavings and served with maple syrup on bacon. A prickly palate of peppercorns and pickles danced with glee to the sound of black pudding sizzling in whirling clouds of wood smoke. A drop of water unleashed a compelling accumulation of chamomile, caramel and cooling camphor that skilfully merged with the heavyweight hues of molasses, prunes and almond-coated jamaica cake. Then cloves and saffron adorned poached pears alongside oloroso sherry trifle while we used burnt sticks to trickle rich honey over oily iberico ham. After spending 26 years in an ex-bourbon hogshead this was transferred to a first fill Spanish oak oloroso hogshead for the remainder of its maturation.

# TAKE ME TO CHANTILLY

**OLD & DIGNIFIED**

**CASK NO. 24.171**

**CHF 2'600.-**



<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>32 years</i>
<b>YEAR</b>	<i>16 April 1991</i>
<b>OUTTURN</b>	<i>186 bottles</i>
<b>ABV</b>	<i>46.2 %</i>

Warm slices of nougat were served on a cedar slab, dusted with cinnamon and crowned with peanut paste. To the palate, stem ginger had skewered a blowtorched mango as citrus peel landed on vintage tobacco. Water accentuated the sweet characteristics, introducing raspberry jam to fresh laundry while orange oil was drizzled on to shortbread. The palate, now underlined with chantilly cream, delivered notes of pineapple, pain au chocolat, almonds and light oak tannins. After 24 years in an ex-bourbon hogshead, we transferred this to a first fill oloroso hogshead for the remainder of its maturation.

## 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	<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.



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