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SPIRIT

# Outturn

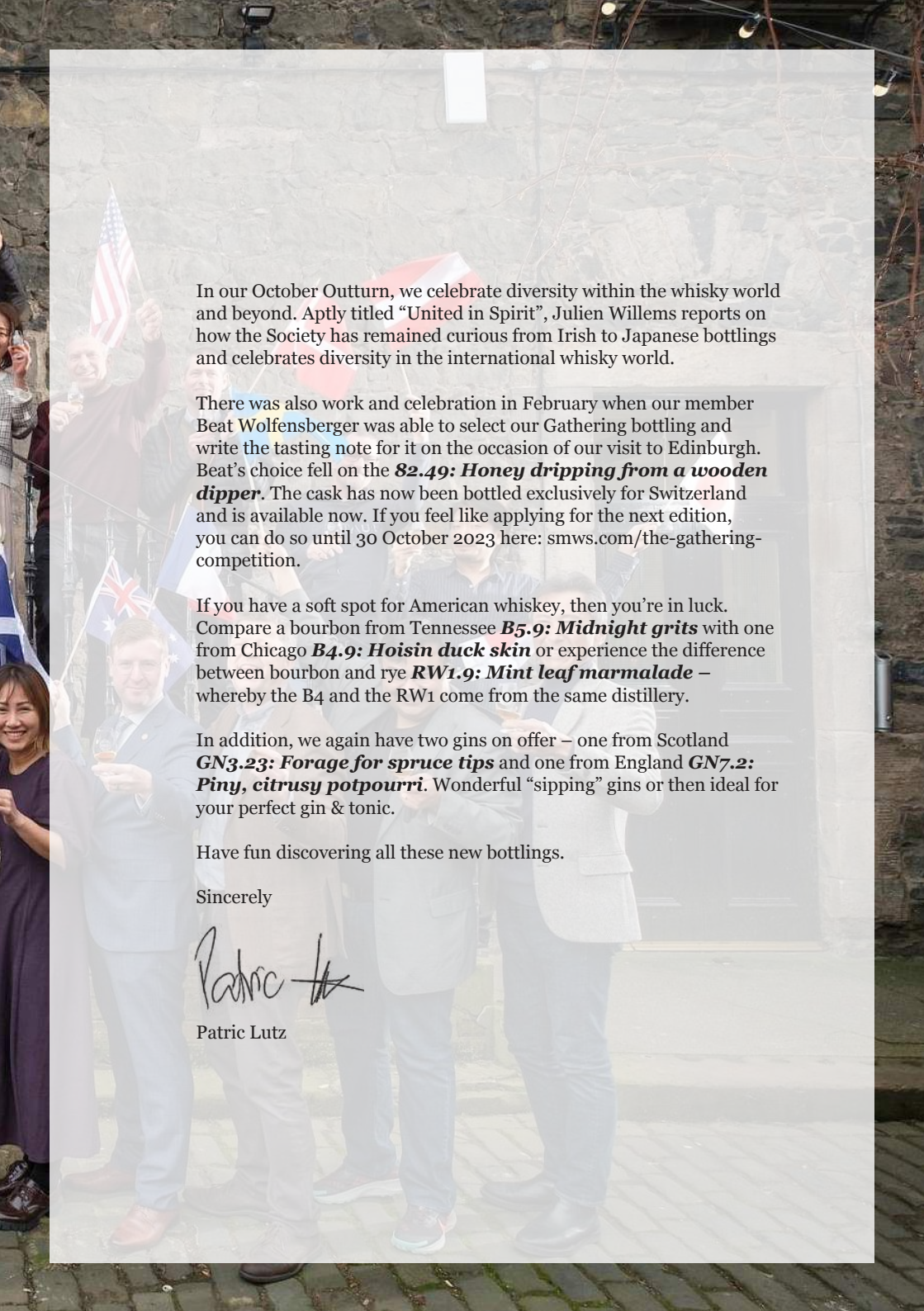
October 2023  
SMWS Switzerland

START  
OF SALES:  
SATURDAY  
7 OCTOBER



SPOOKILY  
GOOD  
SPIRITS





In our October Outturn, we celebrate diversity within the whisky world and beyond. Aptly titled “United in Spirit”, Julien Willems reports on how the Society has remained curious from Irish to Japanese bottlings and celebrates diversity in the international whisky world.

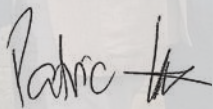
There was also work and celebration in February when our member Beat Wolfensberger was able to select our Gathering bottling and write the tasting note for it on the occasion of our visit to Edinburgh. Beat’s choice fell on the **82.49: Honey dripping from a wooden dipper**. The cask has now been bottled exclusively for Switzerland and is available now. If you feel like applying for the next edition, you can do so until 30 October 2023 here: [smws.com/the-gathering-competition](https://smws.com/the-gathering-competition).

If you have a soft spot for American whiskey, then you’re in luck. Compare a bourbon from Tennessee **B5.9: Midnight grits** with one from Chicago **B4.9: Hoisin duck skin** or experience the difference between bourbon and rye **RW1.9: Mint leaf marmalade** – whereby the B4 and the RW1 come from the same distillery.

In addition, we again have two gins on offer – one from Scotland **GN3.23: Forage for spruce tips** and one from England **GN7.2: Piny, citrusy potpourri**. Wonderful “sipping” gins or then ideal for your perfect gin & tonic.

Have fun discovering all these new bottlings.

Sincerely



Patric Lutz



# UNITED IN SPIRIT

*Since we formed in 1983, The Scotch Malt Whisky Society has been all about celebrating Scotch whisky in its purest form, often from lesser-known distilleries around the country. But for more than half of our lifespan, we have also been seeking out the best whiskies from beyond our own shores, as Julien Willems reports*

Around the world ships sailed, their holds full of casks and bottles, from port to port. From Caithness to Kintyre, distilleries big and small, legal (or not), they found buyers for their products among neighbours near and far. But how did Scotch whisky find such fame?

In the Lowlands, Coffey stills poured out rivers of grain whisky, leading to the first blended whiskies, popularising Scotch by making it both cheaper, more consistent in quality and more accessible than many spirits. Without the invention of Aeneas Coffey's continuous stills, the world may have overlooked whisky entirely. What the Irish visionary could not foresee though, is the irony that the Scots would be the keenest users of his invention. In doing so, Scotch would ultimately supplant and to some extent hinder the international standing of Irish whiskey.

In time, Scotch whisky travelled the world, Dewar's Highlanders danced on New York's Times Square, and the rest is history. In 1918 came Masataka Taketsuru – <https://unfiltered.smws.com/unfiltered-02-2022/from-the-vaults-taketsuru/> – who travelled half the globe to Scotland to learn the craft of whisky making. Returning to Japan, he founded Yoi-chi distillery and then what would eventually



become the Nikka group. This story is well known, and there is no doubt many more founding epics can be discovered wherever Scotch style whisky is distilled, illustrating a well-known basic law of mechanics: “For every action, there is an equal and opposite reaction.”

Indeed, it was only a matter of time, with Scotch pushing its way through to the world, for the world to push back with its own take on Scotland's decadent tippie.

Danish, Swedish, with some other nationalities on their way.

## EMBRACING OUR WHISKY SIBLINGS

Whisky is now, much like its early history, a decidedly international affair. And the Society, having members throughout the world, understands this, probably more than many others. Being its curious self, the Society has never been shy of trying new things, even if (or sometimes because) these would prove particularly challenging to the ubiquitous fans of the immutable. Life changes as the world changes, and to live in your time means embracing it ... never carelessly, though.



Ultimately, it's not about being the first to offer something from overseas: the Society wants to find what our members will like, once the distillery name and preconceptions have been taken away.

While Scotch whisky by the cask is always available, it is nevertheless traditionally subject to substantial variations in both price and variety. So, it is wise to keep an open mind and think outside the box when it comes to sourcing high quality offerings. Indeed, no matter which way the winds of trade blow, our imperative is to succeed in constantly adding more unusual and interesting bottlings for our members to discover, enjoy and grow fond of.

Should we not listen, look, search and share the most beautiful works of our distant whisky siblings? Why not? After all, especially when the dram is good and the flavours fair, aren't we a' Jock Tamson's bairns\*?

*\*A well-known phrase in Scotland to indicate that under our skin there's more that unites us than divides us.*



## RIPPLES ON THE POND

In 2002, the Society released its first Japanese whisky, **Cask No. 116.1: Coconut peapods and tropical hothouses**. As Olaf Meier, long standing member, Tasting Panel chair and ambassador for the Society recalls: "I do believe that the SMWS was the first organisation to bottle Japanese whisky independently in the UK, and it created a bit of a stir among our members. Back in the day, the Tasting Panel worked from the Society's head office and I remember that on this occasion, there were more than a few ripples on the pond."

"Shortly after the announcement and the release of **116.1**, some envelopes started arriving with membership cards ripped or cut off and letters or notes denouncing the Society's will to bottle 'stuff from Japan. I say stuff, but that's not exactly the word some used! Thinking back, I had not tried any Japanese whisky before discovering this first cask bottled by the Society, but I remember thinking 'well that's tasty!'"

There were similar reactions when the Society first released Irish whiskey in 1988, or so I am led to believe. But it is hardly surprising, there's often a price to pay for going off the beaten track. You can only hope that those who weren't keen at first eventually change their minds, when faced with a good tipple. Perhaps blind tasting would have had a role to play here ...

Since then, the list of non-Scotch interlopers has grown ever longer: Australian, English, Irish, Japanese, American, Welsh, Indian, Israeli, Taiwanese,

# WHISKY CALENDAR 2023

*Offer or treat yourself with a variety of drams over 25 days, from young to old, representing most of the Society's taste profiles.*

There are two versions: one with details of the whiskies, and the other with numbers only. This way, those who are up for the challenge can see how they fare; a sealed envelope contains the answers.

<b>CONTENT</b>	<b>25 x 5cl</b>
<b>PRICE</b>	<b>CHF 315.-</b>
<b>TO ORDER VISIT</b>	<b>shop.smws.ch</b>
<b>DELIVERY</b>	<b>From mid November</b>

## WHISKY CALENDAR WITH INFORMATION



## WHISKY CALENDAR NUMBERED ONLY



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



# GIFT MEMBERSHIP

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

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

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

## TO ORDER VISIT

[smws.ch/en/gift-membership](https://smws.ch/en/gift-membership)

CHF  
80



**NEW MEMBERSHIP**

CHF  
90



**NEW MEMBERSHIP  
with an individual  
whisky bottle**

CHF  
210



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



**NEW MEMBERSHIP  
with society tasting  
kit**

12 AND 13 JANUARY 2024

# BURNS SUPPER

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

The price of CHF 120.– includes entertainment, aperitif, three-course menu with lots of “Haggies, Neeps and Tatties” (alternatives available), mineral water and coffee/tea.

**BOOK YOUR TABLE NOW**

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

**FRIDAY, 12 JANUARY 2024, 19:00**

**LANDHOTEL HIRSCHEN ERLINSBACH**

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

Accommodation in a double room  
incl. breakfast for 2 persons CHF 200.–

Accommodation in a single room  
incl. breakfast CHF 148.–

Hauptstrasse 125, 5015 Erlinsbach

**PLEASE BOOK YOUR ROOM DIRECTLY AT THE HOTEL:**

[WWW.HIRSCHEN-ERLINSBACH.CH](http://WWW.HIRSCHEN-ERLINSBACH.CH)

**SATURDAY, 13 JANUARY 2024, 19:00**

**LA TABLE DE URS HAURI BERN**

Zeughausgasse 19, 3011 Bern





# VISIT THE SOCIETY AT THE SWISS WHISKY FESTIVAL

## The Swiss **WHISKY** Festival

powered by  
**SEVEN SEALS**



**NOVEMBER 30TH UNTIL  
DECEMBER 2ND 2023 IN BADEN**

**TRAFO BADEN  
BROWN BOVERI PLATZ 1  
5400 BADEN  
STAND 16**

FURTHER INFORMATION  
[WWW.WHISKY-FESTIVAL.CH](http://WWW.WHISKY-FESTIVAL.CH)

# GREEK YOGHURT WITH GRANOLA AND BERRIES

## SINGLE CASK SPIRITS

CASK NO. GN1.13  
CHF 75.-



REGION	<i>Glasgow</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>2 years</i>
YEAR	<i>16 December 2020</i>
OUTTURN	<i>248 bottles</i>
ABV	<i>49.0 %</i>

On the neat nose we discovered vanilla ice cream, tinned fruit cocktail and fresh spearmint, as well as hints of sawdust in a carpenter's workshop. There was truly a spicy kick with plenty of chilli and pepper notes at first, before sweeter flavours arrived in the form of nutmeg and cinnamon as well as a gooseberry panna cotta in the finish. Following reduction, we found more typical juniper notes next to the scent of lavender and white roses. On the palate, a nice balance between spicy and fragrant flavours with a creamy texture reminded us of granola Greek yoghurt served with berries and chopped pecan nuts.

# FORAGE FOR SPRUCE TIPS

## SINGLE CASK SPIRITS

CASK NO. GN3.23  
CHF 68.-



REGION	<i>Hawick</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>1 year</i>
YEAR	<i>6 April 2022</i>
OUTTURN	<i>260 bottles</i>
ABV	<i>50.0 %</i>

The fragrance was very earthy, spicy and comforting, like primroses at the edge of a pine needle-carpeted woodland floor alongside nutmeg, liquorice and candied almonds. On the palate we initially stayed in the forest, with spruce tips and red berries, before a sweeter flavour of pear mousse with a rosemary chocolate sauce appeared. After the addition of water, a boost of juniper aromas at first were soon followed by hints of thyme and oregano and, at the same time, citrus peel. To taste, that fresh citric note mingled with woody herbal flavours which were now more like marjoram.

# PINY, CITRUSY POTPOURRI

## SINGLE CASK SPIRITS

CASK NO. GN7.2  
CHF 71.-



REGION	<i>England</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>1 year</i>
YEAR	<i>10 November 2021</i>
OUTTURN	<i>237 bottles</i>
ABV	<i>50.2 %</i>

Oh yes, the typical juniper scent: piny and citrusy, with a hint of spice and sweetness like a steaming hot cup of juniper berry tea. We also found candied oranges, coriander seeds and cumin. On the palate it was dry and spicy, which reminded some of mescal, that rich, earthy flavour mixed with freshly cut peppers but also tropical fruits. Water changed the earthiness into a sweetness found in gardening using grow bags, yet at the same time we smelled a pumpkin potpourri. To taste, it was like a white rum agricole from Martinique: woody, with notes of vanilla and white pepper, and subtle sweet, grassy and herbal hints – very complex!

# RAISIN TOFFEE JAM

## DEEP, RICH & DRIED FRUITS

CASK NO. 2.138  
CHF 139.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>16 years</i>
YEAR	<i>15 March 2007</i>
OUTTURN	<i>529 bottles</i>
ABV	<i>55.0 %</i>

Forget tea and biscuits, we were dunking madeira cake in red wine and tearing open a waxed paper bag full of raisins. To the palate, our wee afternoon repast was ultimately jammy, with black cherries and sticky brown sugar melting together with mulling spices, dark chocolate and spiced orange segments. Adding water, and toffee popcorn burst forward, joining fudge and a volcano of orange fondant and grape must. The palate was now reminiscent of sherry flor, cherry wood, Chanterais melon and churros dipped in caramel.

# TOBACCO-WRAPPED TOFFEE

JUICY, OAK & VANILLA

CASK NO. 10.248

CHF 147.-



REGION	<i>Islay</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>16 years</i>
YEAR	<i>6 October 2006</i>
OUTTURN	<i>92 bottles</i>
ABV	<i>60.5 %</i>

Through our noses, we witnessed warm toffee being rolled in Virginia tobacco: sweet, leathery, musty and leafy. Dried cherries then joined vanilla custard, roasted chestnuts and heather honey. We found Thai papaya salad on the palate, along with dense homemade strawberry jam, burnt toast and cinnamon. Water enhanced the honey and introduced a light menthol and freshly cut grass on the nose. The palate was energised by the water, adding a luxurious, sweet chili spice and red apple dipped in ginger syrup.

# A FIREFIGHTER'S REWARD

PEATED

CASK NO. 10.252

CHF 108.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-PX Hogshead</i>
AGE	<i>9 years</i>
YEAR	<i>17 October 2013</i>
OUTTURN	<i>235 bottles</i>
ABV	<i>58.0 %</i>

The nose – we were in a farm workshop having ploughman's lunch and damson crumble (oats and brown sugar) when we realised the barn was alight; we later applied muscle rub among the embers. The palate, unsurprisingly, had wood smoke and ash, muscovado and barley sugar sweetness and a finish of hairspray, chimney scrapings, liquorice and tar. The reduce nose had toffee, chocolate and maple syrup, smoke from beach bonfires and crispy aromatic duck. The palate balanced sugared almonds and heather honey with bonfire smoke and briny, coastal elements. After five years in ex-bourbon wood this was then extra-matured in a first fill PX hogshead of American oak.

## SAY IT WITH FLOWERS

SPICY & SWEET

CASK NO. 46.140  
CHF 94.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>12 years</i>
YEAR	<i>9 March 2010</i>
OUTTURN	<i>156 bottles</i>
ABV	<i>59.2 %</i>

We were presented with a stunning arrangement of coconut and almond white chocolate truffles combined with a bouquet of flowers. On the palate it was smooth and silky at first, like a vanilla yoghurt with fresh fruits, nuts and a sprinkle of mint, followed by a big hit of aniseed spice, before moving nicely into fragrant rosewater territory. Water added malted milk biscuits, tablet and fudge on the nose while the taste was that of salted caramel and sugar-coated cashew nuts. In the long finish we had an interesting combination of cinnamon swirls and battenberg cake next to a lemon, lime and chilli sorbet.

## GOING A WAFER A WHILE

SWEET, FRUITY & MELLOW

CASK NO. 48.163  
CHF 106.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>14 years</i>
YEAR	<i>11 December 2008</i>
OUTTURN	<i>185 bottles</i>
ABV	<i>50.1 %</i>

Nodding off in a comfy chair, dreams began to spiral with roasted peaches rolling round and round in a charred oak fruit bowl as juniper berries and coriander seeds began to rain down. Then a river of strawberry sauce flooded the dream, carrying with it charred marshmallows, brown sugar and fizzy sherbet. Water created a vision of summer meadows, resplendent with camomile flowers and elderflower trees. Clouds of vanilla cream rolled past, weighted heavily with sweet icing and burnt butter. The fondant phantasmagoria continued as pink wafer biscuits landed on to pillows of mashed banana and a velvet blanket of white chocolate wrapped around spicy nasturtium flowers and mint leaves.

# PARTICLE ACCELERATOR

HEAVILY PEATED

CASK NO. 53.451  
CHF 112.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>11 years</i>
YEAR	<i>16 March 2012</i>
OUTTURN	<i>284 bottles</i>
ABV	<i>55.8 %</i>

A deep, kippery smokiness greeted the Panel at first nosing. This evolved to fresh kiln smoke, liquorice, peat embers in a hearth and notes of black pepper, smoked mussels and fir wood resins, plus a lovely thread of sweet, herbal medicines. Reduction brought more char and treacle thickness, hints of smoked raisins, kelp, wormwood and cedar cigar boxes, all underlaid by a dash of paprika and iodine. The neat palate displayed a wonderfully relaxed and layered mix of tobaccos, peat smoke, chilli sauce, Szechuan pepper and camphor. Water added natural tar, iodine, pure brine and barbecue smoke, with some elegant notes of burning heather, salted fish and pickled walnuts in the aftertaste. After maturing for seven years in a bourbon hogshead, this was transferred to a first fill Spanish oak oloroso hogshead.

# DISCOMBOBULATION AT 40PPM

PEATED

CASK NO. 59.73  
CHF 94.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>11 January 2011</i>
OUTTURN	<i>292 bottles</i>
ABV	<i>55.8 %</i>

A really surprising nose! We double checked the sample bottle and even emailed Euan to be sure we had the right cask sample. This was just brimming with clean, sharp and brittle peat smoke, along with crushed sea shells, medicines, bandages, tinctures of iodine and wood ashes. Surely we were on Islay? With water we got cullen skink with dookers of salt 'n' vinegar crisps, plus refreshing seaside botanics, squid ink and anthracite soot. The neat palate was similarly sooty, oily, gently but firmly peaty, and showed lovely refreshing notes of lemon juice and pickled gherkins. With water it got deeper, drier and earthier with its peat flavours, becoming pepperier and more warming and organic in style. The finish was tangy, slightly fishy and salty, with capers in brine and olive juices. This was superb and totally surprising! Euan never replied to the email though!







## WOOD-PANELLED LIBRARY

SPICY & DRY

CASK NO. 71.98  
CHF 87.-



<b>REGION</b>	<i>Speyside</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>12 years</i>
<b>YEAR</b>	<i>17 February 2011</i>
<b>OUTTURN</b>	<i>236 bottles</i>
<b>ABV</b>	<i>60.1 %</i>

As we spread brandy butter on white toast, a vase of lilies and carnations was topped up with condensed milk. Sweetness abounded on the nose, and gorse flower-infused vanilla milkshake enveloped the tongue before, after a pause, light anise, gentle bergamot and a pinch of mace. To complement an oaky backbone, the introduction of water pulled forward an antique green leather armchair, sat in a library sporting timber-panelled walls. Beyond a nostalgic old varnish we found brambles drizzled with tea tree and lemon oils. A tickle of spice greeted us on the reduced palate, like a strawberry chilli jam, before becoming savoury, as peppercorn sauce cascaded over buttery mashed potato. The finish was earthy-sweet and dry.

## HOISIN DUCK SKIN

SINGLE CASK SPIRITS

CASK NO. B4.9  
CHF 99.-



<b>REGION</b>	<i>Chicago</i>
<b>CASK</b>	<i>1st Fill #3 Char Quarter Cask</i>
<b>AGE</b>	<i>4 years</i>
<b>YEAR</b>	<i>6 July 2017</i>
<b>OUTTURN</b>	<i>132 bottles</i>
<b>ABV</b>	<i>60.1 %</i>

Delightfully sweet aromas of maple syrup, caramel wafers and cherry sweets merged with pencil shavings mixed with peppermint oil, before burnt banana bread was served with strawberry jam and a vanilla milkshake. The palate was opulent and rich, with shortbread, marzipan and baked pineapple joining cinnamon and nutmeg toffee apples, while hoisin sauce mixed with peanuts and sesame oil. With a few drops of water came wild strawberries and Turkish delight with the heightened oiliness of linseed, orange oil and toasted pine nuts. Hazelnut and walnut oil then joined the party alongside ground coffee, burnt orange skin and mango jam, before eucalyptus and peppermint returned on the long finish.

# MIDNIGHT GRITS

## SINGLE CASK SPIRITS

CASK NO. B5.9  
CHF 95.-



REGION	<i>Tennessee</i>
CASK	<i>1st Fill Charred Oak Barrel</i>
AGE	<i>6 years</i>
YEAR	<i>22 March 2016</i>
OUTTURN	<i>195 bottles</i>
ABV	<i>63.5 %</i>

Our initial notes included maraschino juices, sweet orange wines, aged triple sec, nutmeg, liquorice and treacle spread on hot cross buns. It also brought to mind molten chocolate marshmallow and jam biscuits, dark honey and date molasses. Reduction made it more complex and we found notes of sunflower oil, shoe polish, cream soda and Turkish delight – thicker, deeper and darker. The palate when neat was peppered with cloves, crystallised satsuma chunks, runny honey, herbal wines and spiced blood orange liqueur. Some water made everything easier and brought out lemon cough drops, cherryade, eucalyptus resin and notes of birch beer and red liquorice.

# FREE AS A BEE

## JUICY, OAK & VANILLA

CASK NO. G9.8  
CHF 129.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>22 years</i>
YEAR	<i>25 July 2000</i>
OUTTURN	<i>175 bottles</i>
ABV	<i>61.5 %</i>

We prepared a refreshing cocktail using semi-sweet white wine, lemonade, pineapple juice and freshly chopped pineapple chunks. This was initially very sharp and citric on the palate but soon moved into the sweet and juicy fruit category of pears, grapes and green apples, before finishing with a tonka bean panna cotta. Water brought out oodles of vanilla in the form of custard, chantilly cream and madagascar beans, as well as luscious spring green grass covered with small white flowers. To taste, this was lush and wonderfully easygoing – like a fresh cup of bee pollen tea.

# GATHERING

In January 2023 we raffled a Gathering trip to Edinburgh. Our member Beat Wolfensberger was the lucky one and was allowed to choose a whisky for Switzerland as the winner in February. Beat's selection fell on the 82.49: Honey dripping from a wooden dipper.

## HONEY DRIPPING FROM A WOODEN DIPPER

SPICY & SWEET

82.49  
CHF 109.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>12 years</i>
DISTILLED	<i>16 March 2011</i>
OUTTURN	<i>177 bottles</i>
ABV	<i>62.8 %</i>

Fresh hay bales in the warm autumn sun were followed by charred lemons, melted butter, pineapple and brown ale. With time, an image of acacia honey, dripping from a wooden honey dipper, came to mind. This certainly packed a punch neat, with plenty of ginger and chilli before notes of elderflower lemonade with frozen berries appeared. Following reduction, the scent of toasted croissants, cocoa butter and salted caramel was met by freshly squeezed apple juice in a pewter goblet. Water helped draw out different impressions on the palate, with sweeter offerings such as lemongrass and honeysuckle tea, but also cinnamon-dusted bagels and herby barley salad with butter-basted mushrooms.

# MINT LEAF MARMALADE

## SINGLE CASK SPIRITS

CASK NO. RW1.9  
CHF 103.-



REGION	Chicago
CASK	1st Fill #3 Char Quarter Cask
AGE	5 years
YEAR	7 June 2017
OUTTURN	132 bottles
ABV	61.7%

Irresistible aromas of maple syrup, toasted marshmallows and espresso coffee merged with banana flapjacks, vanilla and thick-cut marmalade wrapped in the oily textures of brazil nuts, sesame and linseed oil. Spicy flavours of wasabi and pink peppercorns then joined Turkish delight, shortbread biscuits and coconut husk drizzled with scorched toffee sauce and burnt butter. With water we discovered kaffir lime and mint leaves on banana bread served with tokaji dessert wine, tawny port and aniseed liqueur. A complex mix of lavender honey, cinnamon and tarragon emerged alongside bergamot, chives and mint on a waxy but clean finish.

# DUNNAGE NOUGAT

## SMALL BATCH SINGLE MALT

BATCH 21  
CHF 82.-



REGION	Single Malt
CASKS	Matured in Ex-Bourbon and custom-built american & french new oak casks
AGE	9 years
YEAR	12 June 2013
OUTTURN	1942 bottles
ABV	50.0%

We found ourselves in a champagne frame of mind nosing neat, as we soaked gingerbread in the celebratory-worthy bubbly beside a classic kir royale cocktail with crème de cassis. On the palate, pears poached in pinot noir came topped with chantilly cream and vanilla custard, before a refreshing finish of elderflower sorbet. Following reduction one Panel member had torrone – Italian nougat flavoured with orange and packed with toasted almonds – in a dunnage warehouse, while others enjoyed caramelised cinnamon plantain. The taste was that of bergamot honey on creamy porridge with butter, as well as candied-and-coated-in-sugar yuzu peels.

# WATCH THIS SPACE ...

*We're celebrating 40 years of exceptional flavour experiences with a super special release next month and we want you to be a part of it. Stay tuned to find out how you can share in the Society's 40-year-old legacy.*

*Visit here from 9th October for more information:  
[www.smws.ch/en/watch-this](http://www.smws.ch/en/watch-this)*



# THE FINE PRINT

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## 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.–, from January 2024 CHF 65.–.

DATE	CITY	LOCATION
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
Thursday, 8 February 2024	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 9 February	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 16 February	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 8 March	<b>St. Gallen</b>	Hofkeller, Klosterhof 3
Thursday, 14 March	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 15 March	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 22 March	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 26 April	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Thursday, 2 May	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 3 May	<b>Lausanne</b>	Tibits (1st floor), Place de la Gare 11
Thursday, 16 May	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 17 May	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14

**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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