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SPIRIT

Outturn

START
OF SALES:
SATURDAY
25 NOVEMBER

November | December 2023
SMWS Switzerland



CHRISTMAS
PARCELS

157

Did you realise that Gilles Leizour was already thinking about whisky production in Brittany in 1983? He is therefore one of the absolute pioneers of the whisky scene in France and his Warenghem distillery is the oldest whisky distillery in France.

1983 also rings other bells – the year the Society was founded, of course. But it was also a dark chapter in Scotland's whisky history; many distilleries closed during this period of crisis.

It is therefore all the more astonishing that it took 40 years for the Warenghem distillery to be given its own number and its first bottling. Let us surprise you.

If you continue browsing, I am convinced that you will not be bored. In addition to classic Scottish bottlings, we also present bottlings from Israel, Taiwan and the United States; there is also something for rum lovers.

I hope you enjoy our last Outturn for 2023!

Best regards



Patric Lutz





DISTILLERY PROFILE

WARENGHEM, BRITTANY

The region of Brittany in northwest France and the Highlands of Scotland have more in common than you might imagine. Building upon this connection in the modern day, Warenghem distillery has developed a diverse single malt whisky inspired by Scotch and the unrelenting spirit of the Celtic Sea, as Society writer Julien Willems explains.

With standing stones, megalithic tombs and heather stubbornly resisting the fierce coastal wind above the towering cliffs holding back the whims and tides of the Celtic Sea, Brittany is a place hewn by the elements and the hardships of history.

Its people are rooted in a rich and vivacious culture. Echoes of the old times of Gaul survive in songs, stories, place names and the Breton language. There you can't help but feel the kinship between Brittany, Scotland and the nations of the Celtic Sea. Much like the country it calls home, the Warenghem distillery's history has been a long time in the making.

While Warenghem had been producing a variety of distillates since its founding in 1900, it had never been known for whisky. But in 1983, as Scotland was going through one of the darkest years of its own whisky history, then-distillery manager Gilles Leizour started seriously considering making whisky.

His son-in-law and current general manager David Roussier joined the business 13 years ago, and picks up the story. "For a while, my father-in-law had been looking for a way to breathe new life into the distillery, a restart of sorts. His thinking was that France had always had a deep appreciation for Scotch, but that France itself was not really producing any whisky. For him, whisky was the spirit of the Celtic Sea par excellence, and he was rightly convinced that Brittany would fit right in, if it took to distilling whisky properly."

So, what tipped Gilles Leizour over the edge? David recalls: "There was reporting on a French-Scotch hybrid blended whisky called le biniou (which is also the name of the traditional Breton bagpipe) that had been served at an Élysée Palace garden party. Though that product did not survive to this day it did firmly root the thought in Gilles Leizour's mind: why couldn't that be my whisky?"

A few years and experiments later, Warenghem distillery released its first blended whisky called WB in 1987. Meanwhile, Gilles Leizour



was already moving on to more ambitious plans, heading to Scotland to find inspiration and draw plans for his future pot stills. These were inspired by his visits at Glenfiddich, Balvenie and Kininvie. Finding a manufacturer in France proved more difficult, as no still smith in the Charente area would consider building a still powered by steam coils. Indeed, as far as Charentais stills are concerned, direct firing is king. However, after much back and forth between Scotland and France, the Charente-based still-maker Prulho finally created the two hand-hammered pot stills of 5000 and 3500 litre capacity.

And finally, in 1994, a new building was added to the distillery to house its whisky production.

“I must confess, I did not know much about whisky when I joined my father-in-law,” explains David. “But after spending some time in Scotland to learn, I was lucky enough to train under Dr Jim Swan at our distillery.” In their quest to make their new-make spirit

even better, they enlisted Jim Swan’s help in a bid to “project themselves 30 years in the future”.

David continues: “We were aiming for a fruity distillate, so the lyne arms of our stills were tilted upwards at the time, which yielded a light and fruity distillate. It was good, but a bit thin.”

Gilles Leizour was not entirely satisfied and wanted a quality of spirit that could compete with Scotch whisky. David goes on: “Jim helped us to test different set ups, and finally we ended up modifying our distillation and tilting the lyne arms downwards to gather heavier, oilier compounds, but cutting our distillation earlier. The result was a fruity distillate that was clean but showed more body and oiliness, which was more suited to produce complex flavours through ageing.” To conclude, David tells me there is a noticeable “before and after” Jim Swan in the whisky character, the cut-off year being 2012.



David Roussier tries a sample from a cask in the Warenghem warehouse

In 2015 Breton whisky received a protected geographical indication, which as the name suggests, means that Warenghem distillery has not only managed to pioneer Scotch style whisky production in Brittany, but they have also defined the very nature of Breton malt whisky.

Indeed, since 2021 the Armorik whisky range, which is Warenghem distillery's core single malt range, has also obtained an organic certification, proving that there will be no skimping on quality ingredients.

David adds: "We have also invested a lot in our casks, using Breton oak and as many local raw materials as possible. Our whisky is not just sculpted by Brittany's climate, it is Brittany distilled. We put our money where our mouth is, this year we have finally opened our own cooperage on-site."

"No doubt you will see distilleries grow faster than us in France, but being

the biggest distillery was never our goal. We never wanted to just make a French or Breton whisky, we wanted to make the Breton whisky, finding our feet and our style while remaining the top reference for sustainable quality French whisky."

With so much dedication and honest ambition, there is certainly a bright future for a distillery that aims to operate symbiotically with its local environment, while bringing new flavours to whisky fans in France and around the world. Once you have tasted their whisky, I am sure you will agree that Gilles Leizour's vision and David Roussier's quest for Brittany to find its place in the family of whisky producing nations around the Celtic Sea are indeed well-founded.

Join me for a toast to Warenghem distillery – ***slàinte mhath***, or in Breton ***Yec'hed mat!***

A SHORT TIMELINE

- 1900** Léon Warengem founds the Warengem distillery in Lannion, Brittany
- 1967** The Leizour family joins forces with the heirs of Warengem
- 1974** The distillery moves from central Lannion to its current site in the town's outskirts
- 1983** First solid thoughts fixed on whisky production
- 1987** Warengem releases its first blended whisky WB
- 1994** A new building dedicated to whisky production is added to the distillery
- 1998** Release of Armorik, the first Breton and French single malt whisky
- 2010 to 2012** The distillery settings are fine-tuned to improve distillate quality with the help of Dr Jim Swan
- 2014** David Roussier succeeds father-in-law Gilles Leizour at the helm of the distillery
- 2015** PGI for Breton Whisky
- 2018** Armorik celebrates 20 years of whisky by adding a 10-year-old whisky to its range
- 2019** The distillery gets a makeover, an upgraded exterior and a visitor centre
- 2021** The Armorik range receives its organic certification
- 2023** The distillery opens a cooperage operated by Benjamin Lefloc'h

FACTS

Cereals: Organic French malted barley, Scottish peated malt, Breton wheat and Rye **Yeast:** 2 types of dry yeast **Water:** from the Rest Avel spring, pumped from 100 m under the distillery. Three waters for wash at **63°C, 84°C & 94°C** **Production:** up to **250 000** litres per year **Batches:** 2 batches distilled every day, 6 days per week **Malt:** 1.2 tonnes of malt per batch **Wash:** 5800 litre wash for 1 batch producing **620** litre of distillate at 73 % **Distillation:** 3500 litre spirit still forged by Charente still makers Prulho **Hours:** up to 7 hours per distillation **Stock:** 5000+ casks spread over three sites

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

GIFT MEMBERSHIP

CHF 80



NEW 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-

CHF 90



NEW MEMBERSHIP with book “THE FOUNDER’S TALE”

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TO ORDER VISIT

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CHF 210



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

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:
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SATURDAY, 13 JANUARY 2024, 19:00
LA TABLE DE URS HAURI BERN

Zeughausgasse 19, 3011 Bern



30 YEARS OF SMWS IN SWITZERLAND BASEL TATTOO 2024

TUESDAY, 23 JULY 2024 | REGISTRATION DEADLINE 31 MAY 2024

BACKSTAGE TOUR, SNACK & DRINKS (BEER, WHITE AND RED WINE, PROSECCO, SOFT DRINKS) IN THE CAST BAR "THE LAST DROP" WITH SMALL SMWS WHISKY BAR AND SURPRISE PERFORMANCE.

PROGRAMME WITH SEAT

IN CATEGORY 1 CHF 189.-
IN CATEGORY 3 CHF 174.-

In order to hold this event, we need at least 60 participants | maximum 130.
Individual travel and hotel reservations.

Registration at
shop.smws.ch – Special Events

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

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.

PLAYTIME IN THE PARK

LIGHT & DELICATE

CASK NO. 9.286
CHF 440.–



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Bourbon Barrel</i>
AGE	<i>28 years</i>
YEAR	<i>23 February 1995</i>
OUTTURN	<i>196 bottles</i>
ABV	<i>49.2 %</i>

With a last few sips of earl grey tea and fruity boiled sweets packed in the bag, we were all set. The air carried wafts from the pineapple pinnacle as we navigated seemingly endless boulder fields of mangos and coconuts. Reaching the start of the climb we paused for a coffee with a dusting of cocoa powder and a cheeky cream cake. With a dash of water we began scaling the steep sides of the pineapple, searching for handholds on rocks of ginger, red apples and pink grapefruit. On we climbed, high above the summer meadows and pine trees until we reached the top, celebrating with buttered fruit scones and blackcurrant jam.

THE STORM BEFORE THE CALM

SPICY & DRY

CASK NO. 55.82
CHF 139.–



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>251 bottles</i>
ABV	<i>55.0 %</i>

We made a red wine glogg with almonds, raisins and pumpkin seeds while we watched, in the distance, a thunderstorm approaching. On the palate it felt like a mythological battle between the Roman gods of Jupiter and Venus, the goddess not only of love but also victory – it was big and bold with a hint of funk, and we thoroughly enjoyed it. Diluted, the thunderstorm passed, and a calmness set in with sweet frankincense, polished wood and clean leather saddles. To taste, a creamy texture, freshly brewed Assam black tea and a fruit tray bake. Following 12 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

KATSU AMID THE MAPLE

SPICY & SWEET

CASK NO. 155.2
CHF 103.-



REGION	<i>Israel</i>
CASK	<i>1st Fill STR Barrique</i>
AGE	<i>4 years</i>
YEAR	<i>19 July 2018</i>
OUTTURN	<i>270 bottles</i>
ABV	<i>65.9 %</i>

A burning mincemeat pie was being extinguished with simple syrup, brandy and a blend of treacle and golden syrup. On the palate we found katsu breadcrumbs, roast chicken, black pepper, smoked cherries and strawberry tarts. Water introduced orange soda to the nose, complementing rum and raisin ice cream and resinous pine needles. The palate was now buttery, with raisins, maple syrup and coal dust atop panna cotta. This cask was filled with 50 % unpeated and 50 % peated new make.

BISCUIT-DUNKING DELIGHT

SPICY & SWEET

CASK NO. 138.21
CHF 150.-



REGION	<i>Taiwan</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>6 August 2015</i>
OUTTURN	<i>191 bottles</i>
ABV	<i>53.6 %</i>

Sweet aromas of caramel, toffee and cream soda danced with malty notes of cereals and biscuits, while a fresh tingle of menthol combined with green grass. The palate was equally biscuit-based but now with crushed hazelnuts, nutmeg, cinnamon and ginger. Once we added water, intensely floral notes took us for a stroll through a flower show eating a lemon peel-topped vanilla cheesecake. Flavours were now fresher and juicier, as crunchy green apples mixed with pineapple cube sweets, and a light dusting of icing sugar coated a finish that combined chalky textures with malted biscuits and sea salt.

METICULOUSLY MESMERISING

SPICY & SWEET

CASK NO. 35.381
CHF 610.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Oloroso Hogshead</i>
AGE	<i>31 years</i>
YEAR	<i>25 October 1991</i>
OUTTURN	<i>181 bottles</i>
ABV	<i>56.3 %</i>

The subtle scent of a nutty sponge cake moistened in a light lemony syrup, topped with pastry cream, walnuts and cinnamon combined with a glass of orange muscat, wafted through the air to mesmerising effect. The taste was that of a Waldorf salad made with rocket for a peppery bite and topped with toasted walnuts and juicy grapes enveloped in a creamy lemony dressing. Following reduction, we found Christmas spices, stem ginger, walnut cake and a sweet espresso on the nose. On the palate, marzipan and apple tart with caramel sauce. Following 27 years in an ex-bourbon hogshead, we transferred this whisky into a second fill oloroso hogshead.

DANCE OF THE PASTRY CHEF

JUICY, OAK & VANILLA

CASK NO. 125.80
CHF 270.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>18 years</i>
YEAR	<i>8 February 2005</i>
OUTTURN	<i>180 bottles</i>
ABV	<i>59.0 %</i>

Fuelled by lemon jelly sweets and peach schnapps, the pastry chef shuffled around the kitchen, merrily preparing brioche, pulling hot croissants from the oven and whipping double cream to a light fluff. A wondrous whiff of almond wafted from bakewell tarts and frangipane cakes, as the lavender sponge and cinnamon swirls couldn't help but do a wee jig themselves. With a dash of water added to the cake mix, butter began to tango on warm crumpets, kumquats jived on cheesecake and tahini tap danced with orange slices. Exhausted by such antics, the pastry chef sat back with a glass of cherry brandy and a warm crème caramel.

MUSTY MULCHY

DEEP, RICH & DRIED FRUITS

CASK NO. 68.105

CHF 121.-



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>5 October 2007</i>
OUTTURN	<i>239 bottles</i>
ABV	<i>57.4 %</i>

At first nosing we got brown bread spread with treacle, chocolate sauce, macadamia nuts, maple syrup and madeira cake, plus shoe leather, putty, youthful calvados and singed raisins. Some water brought out intriguing suggestions of caramelised apricots, walnut oil, chewy Highland toffee, thick mulchy earthiness and plum wine with a kiss of rancio. The palate was initially sweet, with runny honey, sultanas and fig paste, with subtler notes of hazelnut liqueur, rum fudge and linseed oil in the background. Reduction brought further notes of fresh figs, orange cocktail bitters, mine must, leaf mulch, cellar earth and black coffee. After being matured in a bourbon hogshead for 12 years, this was transferred to a 2007 first fill Spanish oak oloroso hogshead.

A MEANINGFUL JOURNEY

DEEP, RICH & DRIED FRUITS

CASK NO. 41.168

CHF 133.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>15 years</i>
YEAR	<i>21 June 2007</i>
OUTTURN	<i>215 bottles</i>
ABV	<i>56.4 %</i>

The nose – pilgrims on dusty roads to El Rocío: wooden wagons, leather harness, sun-warmed pine trees, pipe tobacco and men's cologne, nutty pastries and chestnuts dipped in acacia honey. The palate – evening falls: a cigar and a glass of sweet sherry wine at sunset; cinnamon rolls, toasted pistachios, jamon with melon and grilled padron peppers. Water brought plum pie, apricot, candied orange and leather trousers in a humidor to the nose – and stewed damsons, lemon, and a bitter/fruity/herby Italian apéritif to the palate; finishing with currywurst and beef jerky. After 12 years in ex-bourbon wood this was introduced to a first fill Spanish oak oloroso hogshead.

TOASTY, ROASTY AND OAKY

DEEP, RICH & DRIED FRUITS

CASK NO. 157.1
CHF 140.-



REGION	<i>France</i>
CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>8 years</i>
YEAR	<i>31 August 2014</i>
OUTTURN	<i>622 bottles</i>
ABV	<i>60.8 %</i>

We unwrapped a stick of cinnamon chewing gum and poured root beer into a glass, filling the room with myriad aromas such as liquorice root, nutmeg, acacia, anise, clove, molasses, eucalyptus and, of course, cinnamon. On the neat palate, we sipped a cup of oolong tea with that typical brown sugar sweetness, as well as toasty, vanilla and oaky flavours, with a finish of melon jam with vanilla and lime. When we carefully added water, the nose turned into chocolate-and-yoghurt-coated raisins, candied orange slices and freeze-dried strawberries. To taste, there were plenty of toasted oats and nuts, honey granola, peach yoghurt and an apricot danish.

FANTASY ISLAND, DAYDREAM INSPIRATION

DEEP, RICH & DRIED FRUITS

CASK NO. 44.166
CHF 165.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>18 years</i>
YEAR	<i>31 May 2005</i>
OUTTURN	<i>239 bottles</i>
ABV	<i>59.6 %</i>

After 14 years in ex-bourbon wood we transferred this into a first fill Spanish oak oloroso hogshead. The result is Andalucía a in a glass – evocative of figs, dates, walnut trees, orange blossom, charcuterie, cigars and a sherry bodega. The palate is super sweet, earthy and pungent – gingerbread and sticky toffee pudding, dried fruits, sherry-soaked oak, chilli chocolate and a finish of nicotine tar, orange peel and spices. The nose after water suggested honey-roasted almonds with sea salt; armagnac-soaked prunes and burnt danish pastries. The palate's candied nuts, marmalade, toffee and spice offered pure relaxation; fantasy island, daydream inspiration.





BLISSFUL BOUNTY OF FRUIT

SWEET, FRUITY & MELLOW

CASK NO. 39.280
CHF 99.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>5 December 2011</i>
OUTTURN	<i>198 bottles</i>
ABV	<i>59.8 %</i>

Some characteristic potpourri and rose petal aromas were there, along with sweet fruity notes (tarte tatin, strawberry jam) and subtle hints of woody spice. The palate exploded with intense maple syrup and caramel sauce sweetness, continued with a blissful bounty of fruit (strawberries and cream, cherry liqueur, nectarine coulis) and a healing finish of chamomile flowers. The reduced nose found fruit salad and raisins, shea butter and cocoa nibs, plus hints of pine forest and high rye bourbon. On the palate, we now discovered crème brûlée, orange peel and oat flapjacks, with a finish of wood char, cinnamon and mace.

QUO VADIS?

PEATED

CASK NO. 10.258
CHF 119.-



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>262 bottles</i>
ABV	<i>58.1 %</i>

What a nose! Barbecued lobster meat and flame-grilled cheese scallops were followed by crème brûlée and pecan pie. On the palate, smooth and oily, we found smoked sardine rillettes made with Greek yoghurt, butter, lemon, fresh herbs and capers, served on toast. On the side we had a glass of amontillado sherry from Sanlucar – described as “not for the fainthearted but a must-try for sherry lovers”. We then doused the beach barbecue with sea water and to finish enjoyed a slice of spinach, caramelised onion, smoky bacon and goat’s cheese tart. Following five years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak PX hogshead.

THE SPANIARD, THE AMERICAN AND THE ILEACH

PEATED

CASK NO. 33.140
CHF 540.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>2nd Fill Ex-Oloroso Butt</i>
AGE	<i>16 years</i>
YEAR	<i>24 May 2007</i>
OUTTURN	<i>615 bottles</i>
ABV	<i>60.7%</i>

A deep and distinctly peaty nose – as expected, we agreed – but this example of the cult southern Islay make really did brim with peat embers, burning gorse wood, coal tar, smoked paprika and spiced beef stroganoff. Fathomless and massive. With water we got sweeter tones of soy sauce, charred meats, black bean sauce and nori, plus touches of dunnage funk, along with rock pools and cressote. The palate was superbly carbolic and peaty, like sipping cask-strength peated wash direct from the tun room. Hot coal and embers were also noted, along with biltong and charred lobster. With water it gathered depth and showed notes of roast coffee beans, PX sherry glaze, smoked fish in molasses glaze and blowtorched dark chocolate with a yeasty tang. This was matured in an American oak ex-oloroso sherry butt for 13 years before being transferred to a Spanish oak ex-oloroso sherry butt that had previously been used to mature SMWS bottling 149.1.

REGION	<i>Tennessee</i>
CASK	<i>1st Fill Charred Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>22 March 2016</i>
OUTTURN	<i>203 bottles</i>
ABV	<i>63.0%</i>

A varied and complex aroma initially suggested rye breads, sun lotion, sultanas, eucalyptus toothpaste and madeira cake. We also got chocolate bourbon biscuits dipped in old cognac, roasted chestnuts and new leather shoes. Water added a vegetal aspect evoking tomato vines in a greenhouse, clay plant pots, a leather tobacco pouch and hints of liquorice and cocoa powder. The neat palate dazzled with similar complexity – lots of myrtle, spiced lemon marmalade, orange cocktail bitters, shoe leather, coal tar soap and gentle red chilli heat. With reduction there was more gentle vanilla cream soda sweetness, strawberry jam, molten liquorice, green ginger wine, herbal bitters and date molasses. Syrupy, sweet and wonderfully spicy!

HEATWAVE

SINGLE CASK SPIRITS

CASK NO. B5.11
CHF 105.-





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.

HOT CHOCOLATE IN A WETSUIT

SCS - OTHER SPIRIT

CASK NO. R11.22
CHF 113.-



REGION	<i>Jamaica</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>Refill Ex-Islay Barrel</i>
AGE	<i>5 years</i>
YEAR	<i>1 June 2013</i>
OUTTURN	<i>231 bottles</i>
ABV	<i>66.6 %</i>

The unusual nose had suggestions of exotic fruit, burnt fruit cake in an airtight plastic tub and Santa's boots up the chimney. The powerful palate had burnt raisins, sweet chilli-smoked mackerel and drinking a mug of hot chocolate in a wetsuit. The reduced nose found coffee and walnut gâteau, dark chocolate (with chilli or rum and raisin), coconut, cranberry and a stove-top cafetière rubber ring. The funky palate had jerk chicken and a deglazed roast beef pan, rum truffles, acacia honey and old toffees from a waxed jacket pocket. This was transferred from a regular bourbon barrel into an ex-Islay bourbon barrel after five years.

COCOA TORNADO

SCS - OTHER SPIRIT

CASK NO. R13.6
CHF 470.-



REGION	<i>Trinidad</i>
CASK	<i>Refill Ex-Bourbon Barrel</i>
AGE	<i>25 years</i>
YEAR	<i>1 January 1998</i>
OUTTURN	<i>238 bottles</i>
ABV	<i>61.7 %</i>

As dark clouds of menacing chocolate loomed overhead, in the darkness we lit paraffin lamps that cast flickering shadows among the heavy oak trees that stood over us. Velvety raspberry stout began to rain down from above then, in an instant, a tremendous bolt of lightning split the gloom and scorched its way through bramble and chocolate ganache. The first few drops of water turned into chocolate truffle hail stones that crashed into tiramisu, casting puffs of cocoa powder into the air. The crust of crème brûlée cracked and splintered with another lightning strike, scattering shards of sugar on to trifle sponge and dark hedgerow berries.



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