



Outturn

START
OF SALES:
SATURDAY
3 FEBRUARY

February 2024
SMWS Switzerland



TASTING PANEL
NOBODY DOES IT BETTER



A NEW YEAR OF WHISKY ADVENTURES

Welcome to the new year, and all the possibilities it brings when we start afresh and think about everything that's ahead in 2024.

For the Society, it's going to be a chance to focus on everything that we do best for our members around the world. We're kicking off this January with a feature about how our focus on flavour drives every aspect of what we do, from cask selection to maturation, from the Tasting Panel's expertise to how we present our bottles to members across our 12 flavour profiles.

I'm hugely excited that 2024 is also going to be a year of celebrating the Society's approach to sherry-cask maturation. We've been busy digging into that and are ready to share our experiences with the written word as well as in our videos. Check out Julien Willems' feature on the Society's history of sherry-cask maturation in this issue, accompanied by a Q&A with Euan Campbell in a Jerez bodega when we were out on a visit to the Sherry Triangle.

I hope you enjoy all of that, as well as everything else we're serving up as we start the year.

Here's to a fantastic 2024 and the whisky adventures ahead,

Cheers,

Richard Goslan
Unfiltered Magazine Editor



BLAZING A FLAVOUR TRAIL

The Society's flavour journey began when our founder Pip Hills first experienced the wonders of single cask, cask strength whisky, an epiphany which sparked 40 incredible years of flavour trailblazing. As Duncan Gorman reports, Pip's discovery of whisky in its purest form has informed everything that the Society is about, creating a whole ecosystem of flavour expertise to bring members an endless variety of sensational whiskies.

Things were very different back in the early 1980s. Blended whiskies ruled the roost, single malts were just beginning to get some attention, but the secrets of the single cask remained very much untold.

Whisky was still predominantly drunk with ice or soda, and certainly no one had thought to taste it or treat it as you would wine – until The Scotch Malt Whisky Society came along. While the industry based its success on consistency, Pip Hills set about transforming the landscape by exploring as many unique expressions of single cask whisky as possible.

FLAVOUR FOUNDATIONS

That approach is still integral to the Society's success today, according to long-standing SMWS ambassador Olaf Meier. "Flavour means everything, that's what it's all about," he says. "It's about experiencing what can be very, very different flavours. If you're looking at normal whiskies, blended or single malt whisky, these are always about consistency. These guys want to have the same flavour year in, year out, and we're the opposite. We want different flavours. We want to surprise

people. We want to appreciate flavour in a different way.”



“I think flavour was vital to the Society’s success. It was very important. It was really telling people, telling members and potential members, that there’s a world out there of whisky flavours that need to be discovered. And most people looked at us saying, ‘I don’t know what you’re talking about’, but we tried to draw them in to see that every cask is different and every whisky is different. I think the success was literally built on flavour.”

EXPLORING INTRICACIES

Not only did Pip show that the true wonders of flavour are found in whisky’s purest form – undiluted and unchillfiltered – but he also drew attention to the world of endless discovery within the limitless offerings from the world of single casks. Here the Society’s Tasting Panel was born, to distinguish the unique nature of each individual bottle through creative and descriptive tasting notes. Olaf, who is also a chairperson of the Tasting Panel, says: “Right from the beginning we had tasting notes. And tasting notes in 1983, I mean, everyone just laughed. ‘That’s just for wine people but not for whisky’ they’d say.”

Every single bottle released by the Society to this day has been rigorously checked for quality and flavour by the Tasting Panel, as spirits coordinator Julien Willems explains: “The Tasting Panel reflects the quality of the Society. Everything is about flavour. It’s the be-all and end-all of everything. If something is not good, it won’t be bottled. No, not everything is to everyone’s palate, but this is how rich the Society is, that it’s

aiming to satisfy the widest number of members across different cultures and around the world with the widest number of flavours.”

Flavour has been at the core of everything the Society has grown into today, where members can expand their experience and knowledge of flavour. There is an abundance of tastings at our Members’ Rooms and across the different international branches, experimenting with various whisky pairings including chocolate, charcuterie, seafood, steak – and even insects from time to time.



Or, if you’d prefer to delve into the intricacies of how each cask came to develop its own unique characteristics, then why not enjoy our monthly Outturn podcast, discussing the most interesting bottles released with industry experts. There is of course also an abundance of whisky knowledge within our members magazine, Unfiltered, or you can increase your knowledge by enjoying a tasting led by distillers and master blenders from across the whisky world.

A PERSONAL EXPERIENCE

Although we happen to be the flavour experts, your own experience and enjoyment of each whisky is by far the most important aspect of all, according to Olaf. “It’s not about the



expert, it's about the flavours you're getting," he says. "Every country's experience will be different because flavour is all about memory. It's about memories and your childhood memory. I'm a German national, so my memories of flavours from there are going to be very different to someone in China or someone in America."

"It's about enabling members to make their own decisions and make their own stories in a way. And then we are there just to inform them as well, to give them a hand. But it's always coming from the enjoyment side first and then the information, and I think that's critical. And at the end of the day, we all want to have some fun."

Julien adds: "Your perception of flavour and the way you've acquired these memories are different. So having a multicultural Tasting

Panel with different experiences brings a whole wealth into what we can put forward. And this is indistinguishable from the way the Panel is made up and the way we describe flavour from our experiences and where we come from."

"Can I guarantee you that people in, say, Germany, Sweden, China and Japan will like the same types of whisky? No, and this is why you find such a wealth of different flavours. This is what the Society has been doing from the get-go, and this is what we're sticking to right now."

Flavour is an integral part of what makes the Society so special. From that first epiphany to a growing world of knowledge and expertise, it is in the foundation of everything we do. However you'd like to embark on your journey of endless discovery, SMWS has the perfect area of flavour expertise for you.



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



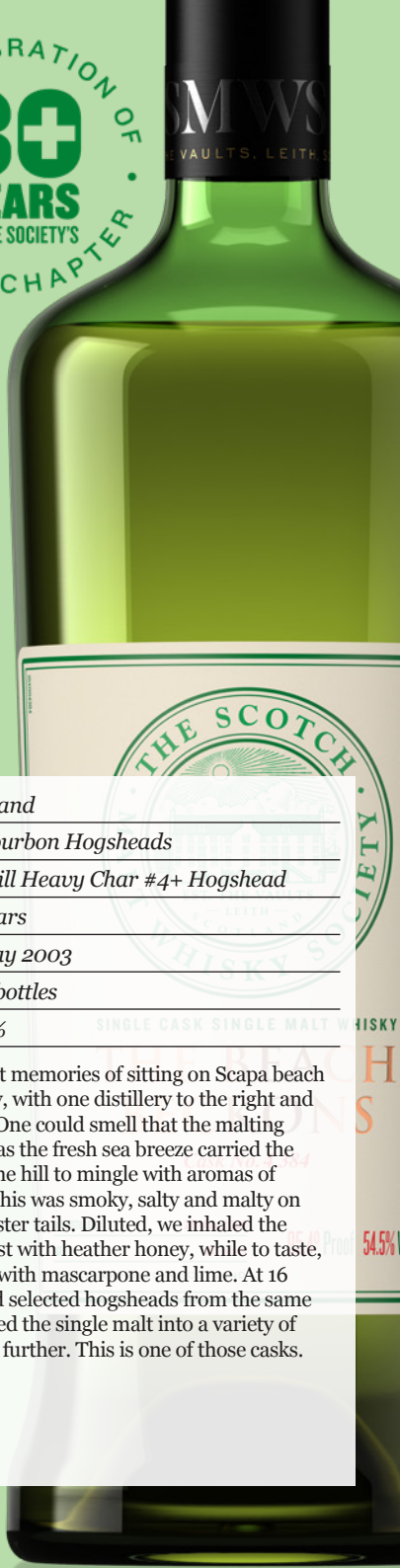
4.384

IN CELEBRATION OF
30+
YEARS
OF THE SOCIETY'S
SWISS CHAPTER

ANTICIPATION IS THE GREATEST JOY!

You can already look forward to the first of two exclusive bottlings to mark the Society's 30th anniversary in Switzerland. We will be presenting it for the first time at our appearance at the Whiskyschiff in Lucerne and subsequently at our March tastings.

Would you like to taste this bottling for yourself? Then order your tasting sample online now. Shipping will take place on 28 February - the bottles will go on sale from 9 March.



THE BEACH BECKONS

LIGHTLY PEATED

CASK NO. 4.384
CHF 249.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogsheads</i>
FINAL CASK	<i>2nd Fill Heavy Char #4+ Hogshead</i>
AGE	<i>20 years</i>
YEAR	<i>26 May 2003</i>
OUTTURN	<i>264 bottles</i>
ABV	<i>54.5%</i>

The smell evoked pleasant memories of sitting on Scapa beach looking out across the bay, with one distillery to the right and one higher up to the left. One could smell that the malting process was in operation as the fresh sea breeze carried the sweet peat smoke down the hill to mingle with aromas of rockpools and seaweed. This was smoky, salty and malty on the palate, like grilled lobster tails. Diluted, we inhaled the scent of apple pie and toast with heather honey, while to taste, smoked salmon tiramisu with mascarpone and lime. 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.



SAVE THE DATE

29.2. – 2.3.2024

SCHIFFFAHRTSGESELLSCHAFT VIERWALDSTÄTTERSEE SCHIFFSTEG | LUCERNE

Visit us and Olaf Meier, SMWS Ambassador, on the upper deck of the MS Waldstätter. The whisky bar contains over 80 current bottlings and is reserved for our members and their guests – so don't forget your membership card. If your friends can't imagine anything specific about the Society, then Olaf Meier's Masterclass

on Friday, 1 March at 18:00 is just the thing. Tickets in our webshop under Special Events – also bookable for non-members.

For further information visit:
www.whiskyschiff-luzern.ch

WHEN?

Thursday 29 February | 5 p.m. – 10.30 p.m.

Friday 1 March | 4 p.m. – 10.30 p.m.

Saturday 2 March | 2 p.m. – 10.30 p.m.

WHERE?

Schiffahrtsgesellschaft Vierwaldstättersee (SGV)

Departure pier | Lucerne



SUGAR COATED MINT LEAVES

SPICY & SWEET

CASK NO. 95.62
CHF 89.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>Refill Ex-Rum Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>14 September 2010</i>
OUTTURN	<i>211 bottles</i>
ABV	<i>62.5 %</i>

A sinus clearing waft of menthol vapour rub readied the senses for mulchy green leaves, camomile and sugar cane with creamy vanilla. Flavours however were sweet and juicy with caramelised brown sugar on baked apples and a sprinkling of cinnamon and cayenne pepper. Sweet chilli sauce then joined white chocolate and poached pears in custard. After a dash of water the minty and green freshness remained but was now joined by bakewell tarts with coconut, butter and wood char. Waxy textures from lemon skin coated the tongue alongside heather honey, pineapple tarts and banana sweets. Matured for 8 years in an ex-bourbon barrel before being transferred to a Panamanian rum barrel.

VINDA-LOOCIFER-ATIOUS

SPICY & SWEET

CASK NO. 73.142
CHF 91.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>25 March 2011</i>
OUTTURN	<i>228 bottles</i>
ABV	<i>60.1 %</i>

The nose starts off in a fruity place (apricot, peach, banana and sultana) with some hazelnuts, rye spiciness and charred oak. A splash of water opens it up to a landscape that has more grassy, herbal and pine resin characteristics; all complicated by toffee popcorn, singed lemon and orange chocolates. The neat taste delivers an intense, mouth numbing heat – which almost (not quite) masks flavours of peppermint, Satsuma peel and peppery spice. Adding water thankfully eases the heat and allows the flavour components to sparkle; these now also include orange oil, charred orange skin, brown sugar and golden raisins.

BARRIQUE MYSTIQUE

DEEP, RICH & DRIED FRUITS

CASK NO. 36.213

CHF 129.-



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>8 June 2007</i>
OUTTURN	<i>168 bottles</i>
ABV	<i>53.3 %</i>

This barrique bestowed the mystique of Hemingway's Spain – bodegas and tapas bars, sherry, dried figs, dates and membrillo, tobacco and polished wood. The unreduced palate was bold, intense and complex, ranging from the sweetness of maple candies, chocolate-dipped churros and fig jam to savoury and spicy notes (barbecued pork, mulled wine and cinnamon pastries). Adding water took the nose to a cooperage (leather aprons, hammers and wine-soaked oak) by the sea, where the workers were eating stuffed vine leaves and smoking cheroots. Water accentuated the fruitiness on the palate – dark plums, toffee apples, raspberry-coconut chocolate bars and fruit leathers.

FLAMENCO FLOORBOARD FANTASY

DEEP, RICH & DRIED FRUITS

CASK NO. 41.173

CHF 123.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-PX Butt</i>
AGE	<i>15 years</i>
YEAR	<i>7 May 2008</i>
OUTTURN	<i>494 bottles</i>
ABV	<i>56.0 %</i>

We transferred this from an oloroso butt to a first fill PX butt (Spanish oak) after 10 years. The sherry influence hit our noses with balsamico drizzled over figs, lemon zest and leather shoes dancing on floorboards where cigarette ash and wine have been spilled. The palate combined the rich sweetness of treacle tarts, red liquorice, dried fruits and pomegranate molasses with mulled wine spices. In reduction, the nose balanced vanilla custard slice with darker notes of black tea, pumpernickel and molasses. The palate had dark chocolate, raisins and blackcurrants to start and mouth-drying halva, cinnamon and cigar butts on the finish.

DELISH!

DEEP, RICH & DRIED FRUITS

CASK NO. 39.290

CHF 154.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>17 years</i>
YEAR	<i>24 July 2006</i>
OUTTURN	<i>554 bottles</i>
ABV	<i>57.0 %</i>

We Panellists donned our aprons before cooking up a beef and red wine stew, which we served with sautéed apple slices in a pan with plenty of demerara sugar, cinnamon and nutmeg. On the palate, we bit into ginger and mace-scented orange bread and took a spoonful of our olive oil ice cream. After a drop of water, luscious scents filled the air as we made sticky toffee pudding, chocolate brownies and treacle scones, while tasting churros waffles with a fudgy chocolate sauce. The starting point for this small batch was two bourbon hogsheads of single malt Scotch whisky. At 13 years of age both casks were transferred to first fill Spanish oak hogsheads. The casks were then married together before bottling.

RE-RACK TO THE FUTURE

OLD & DIGNIFIED

CASK NO. 9.271

CHF 274.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>27 years</i>
YEAR	<i>23 April 1996</i>
OUTTURN	<i>230 bottles</i>
ABV	<i>53.6 %</i>

The initial aroma was both rich and beautifully finessed by time and the various cask influences. We detected sweet creme brûlée along with earthy turmeric, dunnage funkiness and also more playful notes such as crystallised ginger, brandy snaps, resinous fir wood and raisin fudge. With water it became wonderfully aromatic and detail with notes of hothouse flowers, chamomile tea, mineral oils, candied walnuts, hedgerow earthiness and crushed hazelnuts. A drape of rancio hung over the entire nose. The palate was thick in texture and full of rum fudge, condensed milk, fruit preserves, citrus syrups, heather honey and wild strawberry. With reduction it got even silkier, with many crystallised citrus rinds, hints of vanilla, coconut creme, cocktail bitters and warm croissant slathered in honey. Pure joy! At 20 years of age, we combined selected casks from the same distillery. The single malt was then filled to toasted French oak barriques for a period of three months before being moved to 2nd fill bourbon barrels to mellow & marry further for over five years.



Grant Distillery
2011
749

SMWS AND SHERRY



SWEET SMELL OF SUCCESS

The Scotch Malt Whisky Society's first ever bottling in 1983 was a sherry-matured whisky from Distillery #1. Since then, we have bottled casks in their thousands, but as our dedicated programme to increase the volume and variety of sherry-matured whisky comes of age, 2024 is promising to be a celebration of sherry casks at the Society, with 12 months of flavourful whisky discoveries ahead of us.

The Society's passion for sherry-matured whisky goes back to our beginnings, but if you remember the years before 2016, sherry casks were simply few and far between, so there has been quite a change of pace. To understand our evolving relations with sherry casks though, looking back through time helps, but it no longer defines the future of SMWS whisky.

That first bottling, 1.1, was a full-term sherry matured whisky. But since the first recorded release of a Society whisky that had undergone a period of additional maturation in sherry a cask in 1991, much has changed.

"In the early days of the Society, sherry casks were purchased filled with whisky and the Society's team would simply have them

refilled with new-make spirit at distilleries wherever and whenever possible," explains spirits director Kai Ivalo. Nevertheless, even as early as in 1996 there was a first distinct attempt to do more with the Andalusian vessels.

The then-managing director Richard Gordon went out of his way to purchase sherry gordas. These are huge casks averaging 600 litres in volume, about 20 per cent more than your standard sherry butt. These giants later became famous – or infamous, as some of the most divisive expressions the Society has ever had the fortune or misfortune (depending on the specific expression and your tastes) of filling into its green bottles.

I have been lucky enough to taste a couple of

those casks, starting with **Cask No. 66.82: Gritty-turned-pretty**, repeatedly, having bought a bottle. But also Cask No. **30.93: Tonka Bean Crème Brûlée**, which was on the bar during my time at 28 Queen Street. Whatever your opinion on these two Deep, Rich & Dried Fruits whiskies, you are unlikely to forget the experience. I was quite partial to them, probably thanks to how heavy and peated that 66 distillate was and the fact that though

But as Kai puts it: “If you’d put a light distillate in one of those gordas, it was pretty much ruined.” So indeed, a spirit with a bit more guts, smokiness or greasy texture fared better than some other previous gorda-matured offerings. Beyond this, however, the facilities being what they were at the time, “there were only a handful of very long extra maturation, but the Society didn’t have the resources to implement a larger programme of cask management,” Kai explains.

THE NEXT STEP

But then came the Glenmorangie era from 2004, when the Society received a lot of support from Rachel Barrie and Bill Lumsden, offering sherry casks from their stores for the SMWS to fill and do additional maturation. But even this was a far cry from a fully-fledged sherry cask management programme for the Society. As Kai puts it: “We could easily make guesses about these casks, sherry or otherwise, and their provenance, but in truth we couldn’t know for sure.”

“All we can say is that Glenmorangie was experimenting with finishing, and that we got to use some Glenmorangie casks for their second fill, so they were all fairly new and active.”

You may have been lucky enough to taste Cask No. **93.69: Props for a hammer film** or **33.139: You would not believe!** which are casks from this era with deep and rich sherry influence.



After parting ways with Glenmorangie in 2014, Kai remembers: “Rachel Barrie offered us a large number of former Glenmorangie casks, which then became the catalyst for our own extra maturation programme.”

QUANTITY AND QUALITY

But despite the experiments in extra maturation and beginning to see bigger cask filling campaigns with distilleries, the decision to go big on sherry only took hold in 2019. “At that time, only 16 per cent of our releases came from a sherry cask,” says Kai. “So, we decided to aim higher.” Though the Spirits Team’s work is far from over, practically, you could say that this year, every third bottle coming off our bottling line has resided inside a sherry cask, anywhere from a minimum of two years to its entire maturation.

But it’s not all about quantity, this quest for more of the sought-after Deep, Rich & Dried Fruits quality malts has fundamentally changed the Society’s approach to sherry cask management. From times where there rarely was full traceability on the maturing vessels used, the Society has moved on to an entirely new chapter, one focused on the highest quality and variety possible. Walking this path has required much work and huge investment, but it has distinctly improved the Society’s control on every aspect of the maturation process. Working hand in hand with cooperages, for instance, has allowed Euan Campbell and the Society’s Spirits Team to bring its members a wealth of nuances across the flavour spectrum, playing on the type of oak that casks are made from and how they are treated.

Beyond wood, collaboration with several bodegas in Spain is bearing fruit and has allowed Euan and Kai to commission casks made specifically for the Society, using different types of sherry. Neither is it just about

‘seasoning’ casks with sherry either. Although each bodega does things differently, some of our partners wish to bottle much, or all of the sherry filled into casks made for the SMWS as their own, which is a huge vote of confidence. Wine quality and length of wine maturation is therefore monitored scrupulously to make sure the casks provide the best quality whisky once in Scotland.

Moreover, many sherry producers are reluctant to part with their own casks, which they have used for many a year. Indeed, a well-used cask is a perfect cask for most sherry producers, as they are traditionally not after oaky flavours. Despite all that, building bridges and relationships has given us access to actual bodega casks, which have spent many years holding sherry before moving on to maturing an SMWS whisky. The three first examples of SMWS whiskies extra-matured in former bodega casks were interestingly all from distillery 125. Another intriguing fact about Cask Nos. **125.77: Graceful elegance**, **125.78: Refined rancio** and **125.79: Fabulous fruit fondants** is that they all matured in former bodega PX casks and all landed in the Sweet, Fruity & Mellow flavour profile.

Indeed, there are many nuances of sherry influence to sip and ponder beyond the ones landing in the traditional Deep, Rich & Dried Fruits category. Many strike the Tasting Panel as belonging in profiles such as Oily & Coastal, Spicy & Sweet, Spicy & Dry or even Juicy, Oak & Vanilla categories that we traditionally associate with bourbon casks.

Not that the sherry isn’t strong with those drams, they just show different sides of it.

Use the link below to find out more about how the Society works with sherry casks with our Q&A with head of whisky creation, Euan Campbell :
<https://zx81.ch/smws-sherry>

SOLERA 1918

12
/20

INFORME DE ANALISIS
Nº de Registro: 4310191

ANÁLISIS DE LA CANTIDAD		LABORATORIO	
Identificación:	BODEGAS Y VINERIAS ESPAÑOLAS, S.L.	Centro:	C
Muestra:	0,500 (10)	Cita:	San Sebastián, No. 1
Fecha:	02/11/2010	Departamento:	San Sebastián, España
Clasificación:		Centro:	LABOR

Resultados de los Hechos

Parámetro	Valor	Unidad	Referencia
Alcohol (v/v)	47,50	%	47,50
Acidez Total	0,80	g/l	0,80
Acidez Volátil	0,10	g/l	0,10
Acidez Reducida	0,00	g/l	0,00
Acidez Reducida (HCl)	0,00	g/l	0,00

SCARLETT MARZIPAN

SMALL BATCH SINGLE MALT

BATCH 22
CHF 82.-



REGION	<i>Blended Malt</i>
CASK	<i>Matured in a combination american and spanish oak oloroso-seasoned butts</i>
AGE	<i>10 years</i>
YEAR	<i>13 June 2013</i>
ABV	<i>50.0 %</i>

“The blended malt is the rather tasty result of a combination of Speyside and Highland whiskies. Fully matured in sherry seasoned butts, a balance is struck between the use of refill and first-fill wood, and a fusion of Spanish and American oak influence.

On the neat nose we described it as a Scottish-Spanish alliance. Chewy highland toffee, oatmeal porridge with dried fruit compote and apple crumble were met by churros and a glass of oak-aged rioja. The initial taste certainly had those expected tannins but was almost immediately brimming with flavours of red fruits and toasted vanilla. Following reduction, the aroma of terracotta pots, sautéed wild mushrooms and salted almonds, plus farmhouse cider and red-wine pear frangipane tart, made this an utterly entertaining experience. The taste was like traditional Welsh cakes, a cross between a cookie, a scone and a pancake.”

FOR THE DRENCHED HILLWALKER

LIGHTLY PEATED

CASK NO. 66.247
CHF 259.-



REGION	<i>Highland</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>25 years</i>
YEAR	<i>23 October 1997</i>
OUTTURN	<i>242 bottles</i>
ABV	<i>54.2 %</i>

Up on a forested hillside by a freshly painted gate we were taking a break after a very wet ascent through peatbogs. Neat, the nose revealed fruit pastilles, heather honey and burning heather sticks in our portable barbecue, grilling a miso and molasses-glazed steak. On the final stretch back to the car, we kept our spirits up by snacking on sweet, blowtorched blackberries and toffee-glazed banana slices served on a bed of sphagnum moss with peated heather honey. With added water, we were seduced by the aromas of peat, woodland and something petrolic, with menthol and turpentine also in attendance. We then arrived at our Highland refuge by the Falls of Dochart: fireside rugs and soft leather seats with a pint and a whisky by the roaring fire provided much-needed comfort. Recovering from our day out, we treated our taste buds to the smoky waxiness of a vintage dram, chocolate-coated coffee beans, an ashy crème brûlée and a slice of almond cake. Just to whet our appetite before dinner ...

SMOKESCAPE

LIGHTLY PEATED

CASK NO. 4.383
CHF 179.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill STR Oloroso Barrique</i>
AGE	<i>18 years</i>
YEAR	<i>18 January 2005</i>
OUTTURN	<i>230 bottles</i>
ABV	<i>57.1 %</i>

Coming across a patch of muirburn, the Panellists extinguished the smouldering heather with runny honey, as ash rained down on salted caramel and lobster pots. This smokescape continued on to the palate, as we spread honey stirred with burnt twigs on toast with marmalade. Introducing water, our noses were served a charcuterie board of salami and venison sausage, paired with cranberry chutney and chunks of rye bread, while the palate enjoyed refreshing mint, tea tree and delicate tobacco. After 14 years in an ex-bourbon hogshead, we transferred this to a shaved, toasted and re-charred first fill oloroso barrique for the remainder of its maturation.

DELISHABLY DELECTABLE

DEEP, RICH & DRIED FRUITS

CASK NO. 12.54
CHF 495.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>American Oak Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>31 years</i>
YEAR	<i>7 September 1989</i>
OUTTURN	<i>477 bottles</i>
ABV	<i>58.0 %</i>

Beautiful rich and dark aromas right from the word go; hazelnut and oregano pasta, poached prunes with rum baba and roasted cocoa nibs. On the palate very thin slices of Spanish Jamon Serrano carved off the bone with a glass of Amontillado VORS sherry – we were in nutty umami heaven! With the addition of water, we were served a ginger crème brûlée with Cointreau-flambe oranges on the nose while to taste we were eating the main course, this time in Japan, with Teppanyaki wagyu beef. After twenty-nine years in a refill American oak oloroso butt, we transferred this whisky into a first Spanish oak oloroso butt.

HIGH HEAT AND OLD IDEAS

SPICY & SWEET

CASK NO. 142.3
CHF 147.-



REGION	<i>New York</i>
CASK	<i>1st Fill #1 Char Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>14 October 2014</i>
OUTTURN	<i>194 bottles</i>
ABV	<i>67.1 %</i>

As we are learning with this lovely distillery, the initial profile was once again superbly concentrated, direct, and almost sticky with dark fruits, malt loaf, date molasses, treacle pudding and things like hessian, cloves and dark chocolate sauce with chilli. Reduction brought caraway, hardwood resins, varnish, brown bread sauce, tabasco heat and then the cooling balance of a sweet root beer float. The neat palate displayed spiced Ketchup, cheery liqueur, fennel seed, rye bread spread with treacle, cough mixtures and herbal liqueurs. Sweet, sticky, dark and yet brimming with fun ideas and flavours.

A TRIFLE NUTTY

SPICY & SWEET

CASK NO. 82.44
CHF 98.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill #4 Char Hogshead</i>
AGE	<i>11 years</i>
YEAR	<i>16 March 2011</i>
OUTTURN	<i>165 bottles</i>
ABV	<i>60.4 %</i>

The strong scent of roses, carnations and apple blossom mixed with coconut and whipped cream on meringue topped with marshmallows, milk chocolate and cherry pipe tobacco. A delightful mouthfeel of sherry trifle, marmalade and oily brazil nuts combined with cinnamon, sweet wood and crunchy ginger biscuits. With water came Turkish delight, apricot jam and cinnamon buns served with hazelnut liqueur in hot chocolate and sultanas in an old wooden spice box. Rounded flavours now embraced nutmeg, candied orange peel and rum and raisin ice cream, plus pistachios and toasted pine nuts crumbled over poached pears and gooseberry tart. Eight years in an ex-bourbon hogshead before being transferred to a heavily charred second fill hogshead,

ARMAGNAC POUR CES BEAUX MOMENTS

SINGLE CASK SPIRITS

CASK NO. A4.7
CHF 103.–



REGION	<i>Bas Armagnac</i>
GRAPE	<i>Baco</i>
CASK	<i>Refill Gascon Black Oak Barrel</i>
YEAR	<i>1 April 2006</i>
OUTTURN	<i>416 bottles</i>
ABV	<i>48.3 %</i>

An intense, sweet, warming aroma reminded us of a morning skiing in the Alps before we had lunch in a mountaintop hut, ordering apple strudel made with raisins, cinnamon and plenty of high-strength Austrian rum. The food theme stayed with us on the palate: pain au raisin, apple crumble with oats, chocolate rolled-oat biscuits and spicy marzipan cookies known in the Frankfurt/Main region as ‘Bethmännchen’. With the addition of water, we had more Christmas spices as well as cinder toffee, cocoa powder and candied citrus peel, while to taste we had a glass of mead made with quince and wildflower honey.

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.



EGROT & CHANGÉ
PARIS



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 65.–.

DATE	CITY	LOCATION
Thursday, 8 February	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
Friday, 13 September	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 19 September	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 20 September	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 26 September	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Friday, 1 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 7 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 8 November	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 28 November	St. Gallen	Hofkeller, Klosterhof 3
Thursday, 5 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 6 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 11 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 12 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 13 December	Lausanne	Tibits (1st floor), Place de la Gare 11

RESERVATIONS
ARE REQUIRED
FOR ALL EVENTS

Please buy your ticket online, by phone or email. Places are guaranteed only when paid. We cannot accept cancellations; however, if there is a waiting list,

we will try to find another member to take your place. We reserve the right to cancel an event if participation is insufficient. Participants at tastings must be at least 18 years of age. Members can buy tickets for and bring guests along.



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