



Outturn

START
OF SALES:
SATURDAY
13 APRIL

April 2024
SMWS Switzerland

**BOLD AND
BALANCED**
EXPLORING FLAVOUR DYNAMICS



TALES OF THE WHISKY TEAM

Throughout this year we decided to focus on different aspects of what the Society does and explain to you how we work behind the scenes. This month, the focus falls on the Whisky Team, who are responsible for sourcing the liquid that ends up going into our green bottles.

But there's a lot more to their work than that, as you'll find out from Duncan Gorman's fantastic feature – and accompanying video – which delves deep into the extent of the Whisky Team's key role in keeping Society members excited and enthused about what's coming their way each month.

Finally, Julien Willems is on hand to tell you all about our new Irish small-batch 'heresy' bottling ***Shimmering Silk*** – and we even have a new partner bar in Belfast, run by Sam MacDonald, former manager of the Society's London Members' Room.

Cheers,



Patric Lutz

Link to video





FERNANDEZ · GAO

T17

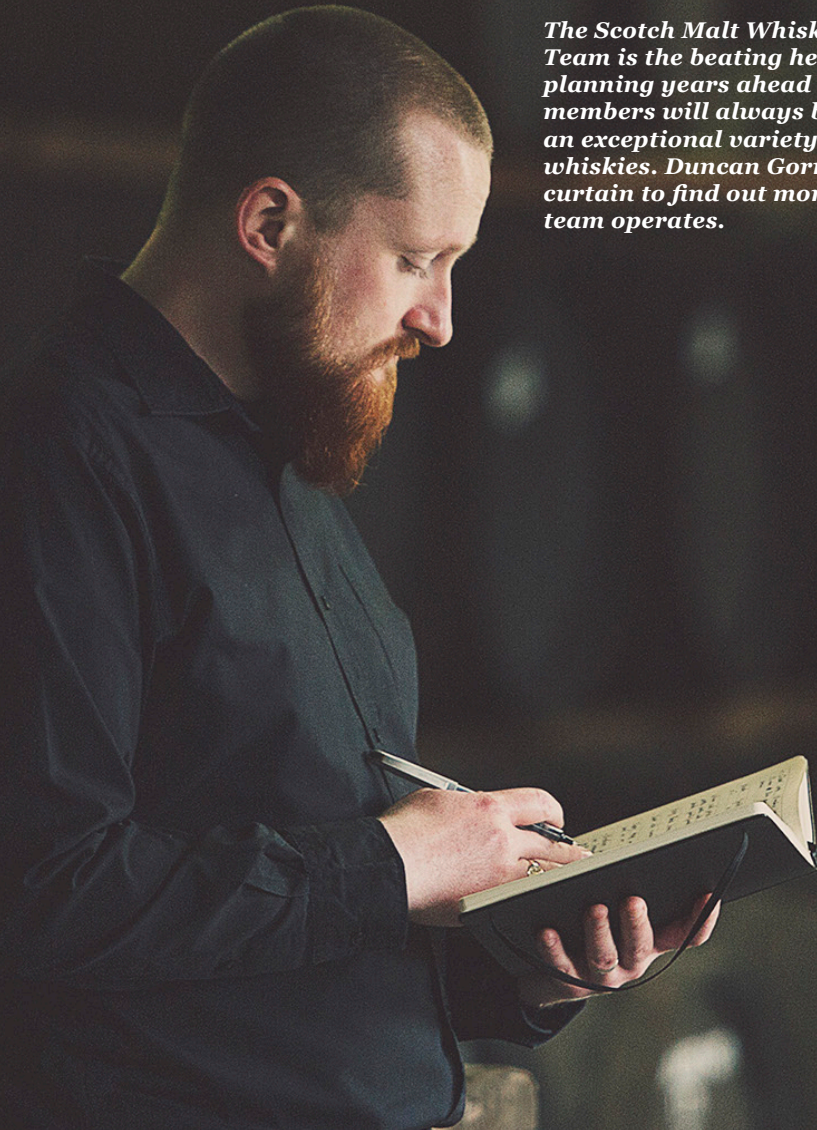
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SMWS WHISKY TEAM

CASK CUSTODIANS

The Scotch Malt Whisky Society's Whisky Team is the beating heart of our club, planning years ahead to make sure our members will always be able to enjoy an exceptional variety of outstanding whiskies. Duncan Gorman pulls back the curtain to find out more about how the team operates.





Kai surrounded by a gantry of ever-changing exceptional Society bottlings

It's no secret that The Scotch Malt Whisky Society prides itself in its exceptional variety of single malt whiskies, each one with its own character and representing a unique moment in time. But how does the Society produce such a diverse selection of Scotch every single month?

That comes down to our dedicated Whisky Team, where the Society has an exceptional roster of in-house expertise, specialising in spirit acquisition, cask selection, maturation, whisky creation and perhaps most importantly of all, quality control.

Whisky & supply chain director Kai Ivalo rounds it up nicely: "I and my team are responsible for sourcing whisky and spirits for Society members and for the maturation process that then takes place," he says.

"That includes the selection of casks that we're maturing in, the occasional practice of transferring whisky from one cask to another in a process that we call additional maturation, and then the selection of whiskies, which we do through the Society's Tasting Panel. Once the Tasting Panel approves the whiskies that are suitable for bottling, the final stage is bottling itself, when we arrange for the single casks to go into these green bottles the Society is famous for."

The bottling of our whisky into these iconic green bottles has never been closer to home, with the Society opening its own bottling

line and maturation warehouse last year at Masterton Bond near Uddingston in Scotland's Central Belt. "Our stock of whiskies is larger and more varied than it's ever been," says cask warehouse operations planner Ed Furmston-Evans. "And by bringing it into Masterton Bond, our bottling facility with in-house warehousing, we're able to be closely connected with it. Quality assurance and ensuring variety is a number one focus for us in the Whisky Team. Everything we do is about delivering a variety of excellent, flavourful whiskies."

A value at the core of the Society, and particularly the Whisky Team, is a sense of adventure and flavour exploration. Although our name 'The Scotch Malt Whisky Society' might lead you believe otherwise, the Society bottles a range of whiskies not only from Scotland but from around the world, as well as some other single cask spirits such as





armagnac or rum. The most important question the Whisky Team is faced with is ‘does this spirit meet our standards?’ No matter if it’s a rye, grain or bourbon whiskey, or if it’s from Scotland or Australia, if the Whisky Team and most importantly the Tasting Panel agree that it’s a spirit with exceptional flavour then we have no qualms about bottling it.

As Kai explains: “The Scotch Malt Whisky Society’s whisky proposition is really based on two things: flavour and variety. We’re flavour led, which means that the most important thing to us is interesting tasting whiskies, great tasting whiskies. Our main focus is on single cask, single malt whisky of course, but we also create whiskies that have undergone a period of additional maturation, and have developed a series of experimental blends as well.

“I don’t think there’s anyone else who offers the same depth and range of whiskies.”

“But everything will always fit into that flavour-led philosophy. It also means that we consider other whiskies that we may not necessarily have looked at in the past. We’re open to looking at whiskies from different countries, different styles of whisky and then getting into selected other spirits as well, from time to time.”

“We go in very much with an objective mind towards whisky. We’re open-minded about where it comes from, what the reputation of the brand is or what the distillery is.”

“In fact, more than anything we’ve celebrated the opportunity to try and experience whiskies that you might not otherwise get a chance to try, because either they’re from small distilleries that haven’t yet managed their distribution, or more historically because they come from distilleries that put the majority of their spirit into producing blended Scotch, which obviously represents the largest part of the Scotch whisky industry.”

The upshot is that the Whisky Team is getting ever-more inventive, members are getting ever-more choice – and there’s never been a better time to be a member of The Scotch Malt Whisky Society.

Euan surveys the flow of new-make through a distillery spirit safe



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



SHIMMERING SILK

SMALL BATCH SINGLE MALT

BATCH 23

CHF 115.—



Though distillation in Scotland and Ireland likely started in much the same way, the techniques and traditions grew apart over the centuries, with different styles of distillates and flavours enshrined in modern law as a result.

If you remember our XO cognac collaboration A trifle delightful you'll know that this isn't the first time the Society has benefitted from the blending expertise of a company it partners with. Well, **Shimmering Silk** is the first attempt to do so with a single malt whisk(e)y. And indeed, the very first single malt Irish whiskey to join our series of 'heretical' small-batch blended offerings in clear glass.

No, it's not a single cask, but it was put together especially for members of the Society, and by the snouts of a thousand selkies, what a dram it is!

Shimmering Silk offers a treasure trove of tropical fruit and luscious lashings of sherry. Mix in some heather and lavender honey and you're not far off. But you get the idea, it's one for the history books... ours anyway.

REGION	<i>Northern Ireland</i>
CASK	<i>Matured in a combination of Ex-Bourbon Barrels and 1st Fill Pedro Ximénez Hogsheads</i>
AGE	<i>11 years</i>
YEAR	<i>30 October 2011</i>
OUTTURN	<i>999 bottles</i>
ABV	<i>50.0 %</i>

This stunning single malt was created specially for members of The Scotch Malt Whisky Society by our friends at Dunville's Irish Whiskey. Needless to say, our Tasting Panel were bowled over by the quality & complexity on display. Pour a glass and lose yourself in silky opulence. We dipped candied oranges into a chocolate sauce at the same time as baking French blueberry fig tarts and preparing a plum and pear compote with honey. A silly, silky-smooth texture on the palate reminded one Panellist of a honey lavender earl grey latte, while another had a tropical smoothie blending mango, pineapple, banana and coconut milk. Following reduction, we discovered crème Catalan flavoured with citrus peel and cinnamon as well as barbecued mango with macadamia nuts and honey. The taste left us all speechless, truly a knockout! – chocolate ganache, stirred until smooth, silky and shiny, topping cream-filled chocolate cupcakes.

A STRATHSPEY WITH A BOLERO BEAT

SPICY & SWEET

CASK NO. 95.70

CHF 118.-



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>27 June 2007</i>
OUTTURN	<i>285 bottles</i>
ABV	<i>57.1 %</i>

We imagined watching an elegant yet passionate and feisty bolero performance on a dusty wooden stage before the two guitarists started playing a honey nut medley. The taste was as fervent, plenty of oak spice met chewing tobacco, Jamaica ginger cake and chilli-roasted walnuts with cranberries. Water tamed the ferocious, yet fun, flavours on the nose with aromas of exotic wood, teak oil and a raspberry walnut vinaigrette. On the palate now a wonderful sweetness – red fruits with vanilla, orange peel and herbal honey – with a lingering peppery warmth in the finish. Following 12 years in an ex-bourbon hogshead, we transferred this whisky into a 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 humidior 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.

SMOKE DEVIL MARRIES A DELICATE SWEET THING

LIGHTLY PEATED

CASK NO. 122.64

CHF 159.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Oloroso Hogshead</i>
AGE	<i>17 years</i>
YEAR	<i>21 March 2006</i>
OUTTURN	<i>260 bottles</i>
ABV	<i>54.4 %</i>

The nose was a marriage between delicate sweetness (chocolate, candy floss and burnt custard tarts) and a more muscular smoke devil (dying bonfire embers and fish smokehouses). Things were similar on the palate as we found chocolate honeycomb bars, parma violets and sugar-coated fennel seeds on the sweet side, but the smoke, soot and ash were somewhat more subdued than expected. The reduced nose conjured tarry driftwood and old Spanish galleons, coal cellars and Chinese roast duck. The palate had blackcurrant and lemongrass, humbugs, aniseed and ginger, smoked trout pâté and twigs dipped in tar and honey. Following 14 years in ex-bourbon wood, this was transferred into a second fill Spanish oak oloroso hogshead.

THE DRUM MAJOR'S DRAM

DEEP, RICH & DRIED FRUITS

CASK NO. 36.206

CHF 139.-



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

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

AQUAVIT-SPIKED FIG AND LEMON VERBENA JAM

SINGLE CASK SPIRITS

CASK NO. RW6.2
CHF 113.–



REGION	<i>Finland</i>
CASK	<i>New Charred Oak Barrel</i>
AGE	<i>6 years</i>
YEAR	<i>14 February 2017</i>
OUTTURN	<i>257 bottles</i>
ABV	<i>51.0 %</i>

This was a real foodie dram on the nose. A spicy root beer barbecue sauce followed by olive oil, cranberry and apricot scones gave this a real umami vibe. This was reinforced on the palate, as we found sweet, sticky and savoury char siu pork belly burnt ends and, in the finish, caramelised spruce tip syrup. After the careful addition of water, there was an initial gentle hint of tobacco which was beautifully balanced by the scent of beeswax and marzipan. To taste, fig and lemon verbena jam spiked with the Scandinavian spirit aquavit – the main ingredients being herbaceous caraway, spicy fennel and dill seeds. Kippis!

CONVERSATION STOKER

SPICY & SWEET

CASK NO. 1.280
CHF 99.–



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>25 January 2012</i>
OUTTURN	<i>200 bottles</i>
ABV	<i>57.2 %</i>

The Panel found the neat nose to be wildly herbaceous at first; some lovely aromas of green medicinal herbs muddled into cough syrups plus undertones of wintergreen aniseed and boiled lime sweets. We also noted mint leaves, nettles and white grapes. Reduction upped its beery, bready qualities; lovely rich notes of real ales, sandalwood, petrichor and malted milk biscuits. The palate was naturally sweet at first, with barley sugars, sweet breakfast cereals, honey, lemon rind and baled hay. Water brought more lightly medicinal herbs, milk bottle sweeties, cooking apples, golden sultanas and the fattiness of camphor.

SMWS AND SHERRY

SO WHAT IS SHERRY?



There's a lot to learn when you start your whisky journey. But sometimes you have to broaden your horizons and dive into a whole new world to understand a little more about what's going on in your dram. If you enjoy a sherry cask-matured whisky, here's what you need to know about the Spanish wine and how it's much more than a sweet, creamy drink beloved by elderly relatives at Christmas time.

If you've been exploring the world of whisky for a while now, you'll be aware that the huge variety of styles, sometimes with completely different characteristics, can make the generic term 'whisky' feel a little inadequate. Now prepare to have your mind blown by a dive into the world of sherry.

Of course, we use the term 'sherry cask-matured' all the time, as a general description of what kind of cask a whisky has spent time in. If you're paying closer attention to a label, you might see a more specific descriptor – for example, that the whisky has spent time in an oloroso, or a Pedro Ximénez cask. Maybe even amontillado, palo cortado, Manzanilla or fino.

These are all styles of sherry wine – but with very distinct characteristics, and some are favoured more than others for whisky maturation.



There's a lot to cover here but we'll keep it as clear as possible. First of all, sherry is a wine that by law must come from within what's known as the 'Sherry Triangle' in Andalusia in the southwest of Spain, although it's more than just a triangle nowadays.

The main grape that's used is palomino, making up around 90 per cent of sherry production. Pedro Ximénez is primarily used to produce the sweet, thick dessert wines that cling to your glass. Moscatel is also used, but not as much.



AS AN OVERVIEW OF STYLES, SHERRY WINE INCLUDES

FINO	Dry wine, biological ageing process
MANZANILLA	Dry wine, biological ageing process
AMONTILLADO	Dry wine, biological and oxidative ageing process
PALO CORTADO	Dry wine, biological and oxidative ageing process
OLOROSO	Dry wine, oxidative ageing process
PEDRO XIMÉNEZ (PX)	Sweet wine, oxidative ageing process
MOSCATEL	Sweet wine, oxidative ageing process

The big difference between these styles of sherry comes down to how they are aged – biologically or oxidised. The lightest styles, fino and manzanilla, develop a natural protective layer of yeast in their casks, known as flor. That protects the wines from oxygen and allows these lighter, drier sherries to age biologically, producing a fresh, crisp and light wine.

Manzanilla is specific to the coastal town of Sanlúcar de Barrameda, where the coastal environment influences its maturation.



In amontillados and palo cortados, that layer of flor is allowed to fade away, with some oxidation leading to more colour and depth.

Oloroso, meanwhile, is allowed to deliberately oxidise and is fortified to a higher degree – making it one of the richest sherries and also one of the most popular styles for seasoning whisky casks.

Pedro Ximénez is a different beast altogether – it's been described as the sweetest wine in the world, perfect as a dessert drink, and bringing a rich sweetness to whisky.

There's one more style called 'cream' but it isn't a distinct sherry in its own right – it's a sweetened-up concoction produced by marrying oloroso with sweeter Pedro Ximénez or moscatel dessert wines, and probably the sherry you're most likely to associate with that elderly relative at Christmas time.

Distillers work with different styles of sherry to impart a variety of influences on the whisky that then goes into the cask. At the SMWS, that leads to a wide selection of whiskies under the 'sherry-cask matured' label – take Cask No. **41.177: *Dancing with summer as an example***. This came from two bourbon hogsheads that the Whisky Team divided between a 1st fill oloroso quarter cask and a 1st fill American oak Pedro Ximénez hogshead, and then combined again after at least three years. The result? A wide range of influences, a superbly complex dram, and different layers of sherry influence telling their own story. And that's before we even start talking about the wood.

Many, although not all, of the Society's sherry-cask matured whiskies come under our Deep, Rich & Dried Fruits flavour profile.



BODEGAS TRADICIÓN



“To drink wines from Bodegas Tradición is to drink time. It is to appreciate quality, respect its processes and celebrate tradition”

At Bodegas Tradición, we have rescued the traditional winemaking style and procedures that gave Jerez its splendour, with the aim of producing wines of the highest certified quality. Wines that are as sublime as they are limited and rare, resulting in a production philosophy that is inevitably exclusive. It is our desire, commitment, and mission to safeguard this project that gives continuity to our family winemaking tradition and, generation after generation, safeguards our essence, the essence of Jerez.

Bodegas Tradición is the only winery in the Marco de Jerez region dedicated to the production of qualified and certified VOS (wines with a minimum of 20 years of ageing) and VORS (wines with a minimum of 30 years of ageing), the highest categories in terms of quality and ageing according to

the Regulatory Council of the Jerez-Xérès-Sherry Denomination of Origin. Our strict and self-imposed ageing criteria exceed the rigorous maximum limits required by the Regulatory Council. The aim of this very limited production and marketing is to guarantee the purest wines, of an excellent certified quality, with a marked traditional style and which have the endorsement of many of the most important wine critics in the world.

All of this makes our wines and brandies unique and distinguished throughout the world, reflecting a solid history of many generations who have always cared for and supported sherry wine and kept its quality intact.

Helena Rivero
Owner and President Bodegas Tradición

OLOROSO VORS

CHF 90.-



GRAPE VARIETY *Palomino Fino 100 %*

AVERAGE AGE *35 years*

ABV *21.5 %*

REDUCING SUGARS *6.5 gr/l*

This exceptional oloroso possesses a great concentration of aromas, is intense, complex, but is also smooth and elegant. Aged oxidatively for over 30 years in American oak casks in the Solera system, gives this unique wine its marked and extraordinary characteristics.

Limited and numbered production of 3000 bottles per year.

PEDRO XIMÉNEZ VOS

CHF 100.-



GRAPE VARIETY *Pedro Ximénez 100 %*

AVERAGE AGE *22 years*

ABV *15 %*

REDUCING SUGARS *447 gr/l*

A rare and exclusive sweet wine, product of a selection of grapes of the same name, dehydrated in the sun and vinified using time-honoured methods. Aged by the traditional Solera system for over 20 years in American oak casks, the result is an unctuous, velvety wine with a balance of fresh notes and smooth acidity.

Limited and numbered production of 3200 bottles per year.

NEVER JUDGE A DRAM BY ITS COLOUR

JUICY, OAK & VANILLA

CASK NO. 60.36
CHF 88.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>3 April 2014</i>
OUTTURN	<i>224 bottles</i>
ABV	<i>59.0 %</i>

The first thing we noticed, pouring the samples, was the very pale colour which would indicate very little influence from the cask. But far from it, as warm, oaky, vanilla notes met citric fruits such as kiwi and lime, as well as floral aromas from a millefiori honey. This was fresh and clean, with plenty of zing on the palate, like a wake-up call with the sweetness of a marble chiffon cake, plus cocoa and vanilla swirls in the background. Water added a New York lemon cheesecake, elderflower and rhubarb pavlovas, and spicy gooseberry chutney on the nose. The taste had a peppery, cinnamon spiciness combined with menthol sweetness and a hoppy finish.

FLAMED THE FANTASY

JUICY, OAK & VANILLA

CASK NO. 93.210
CHF 95.-



REGION	<i>Campbeltown</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>16 September 2014</i>
OUTTURN	<i>222 bottles</i>
ABV	<i>59.4 %</i>

A gentle, sweet aroma of peach syrup, warm marzipan croissants and jellybeans wafted through the room, along with sea salt and vanilla bean caramel sauce and a roasted sea bream with fennel. This was sweet and funky on the palate as we developed a picture of us on tree swings in an ancient oak forest. We were drinking a toffee nut cream frappuccino before vaping a flavoursome mixture of strawberry, peach and lemon – confused? We certainly were! Wait until you add water! We got cold chippy chips with vinegar, toasted salted almonds, pickled mackerels and peated apple fritters. The taste was now of raw Scottish langoustines, buttered croissants and a soft scoop of salted vanilla ice cream.





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.

GLADRAGS OF YESTERYEAR

LIGHTLY PEATED

CASK NO. 3-350
CHF 250.–

MAX.
ONE BOTTLE
PER MEMBER



REGION	<i>Islay</i>
CASK	<i>2nd Fill Ex-Bourbon Hogshead</i>
AGE	<i>19 years</i>
YEAR	<i>16 February 2004</i>
OUTTURN	<i>234 bottles</i>
ABV	<i>57.1 %</i>

The primary impression upon initial nosing was of outdoor swimming pools by the sea, perhaps ones full of star anise, with a tang of camphor and menthol ointment and plasters in the background. Underneath this we noted a more assertive fruitiness of pineapple syrup, heather honey, kelp and flower blossoms. Reduction brought brand new bike tyres, mothballs in a hessian jacket pocket, cedarwood cigar boxes and aromatic wafts of sappy rosemary oil. To taste, this one was wonderfully sweet and smoky, with a silky, honeyed peat profile, delivering notes of heather honey riddled with orange zests, peach schnapps, coal dust and toasted fennel seed. With water the texture was enhanced and became wonderfully mouth coating; more pineapple, mango, salted toffee and medicinal birch syrup. Outstanding!

BEACH WALK TO A BOTHY

PEATED

CASK NO. 53-444
CHF 143.–



REGION	<i>Islay</i>
CASK	<i>1st Fill American Oak ex-PX Hogshead</i>
AGE	<i>15 years</i>
YEAR	<i>24 September 2007</i>
OUTTURN	<i>289 bottles</i>
ABV	<i>57.4 %</i>

The nose was a beach walk to a bothy (with a freshly pitched roof), where we dried woollen socks and hiking boots by the hearth and enjoyed smoked mackerel and toasted marshmallows. The powerful, intense palate had ships' timbers, tarry ropes, cured meats, rum and raisin fudge, and salted caramel ice cream. The feast continued on the reduced nose – grilled oysters and pineapple from a beach barbecue, with applewood-smoked cheese for afters. The palate had sweet chilli barbecued prawns, porridge with blackcurrant jam, crème brûlée and cough syrup. After 11 years in ex-bourbon wood this was transferred to a first fill American oak PX hogshead.



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
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.

4.384

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

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.





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