



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

APRIL 2026
SMWS Switzerland

START
OF SALES:
SATURDAY
11 APRIL



GET YOUR NOSE INTO
THE GOOD STUFF

WWW.SMWS.CH

The latest chapter of the Creators Collection is called “The New Wave: A taste of our next generation gems”. Five of Scotland’s most exciting modern distilleries have been selected and brought together for this edition – each with its own distinctive style and character. It goes without saying that the whiskies are all only between 6 and 9 years old. Nevertheless, it’s fascinating to discover how the Scottish whisky world continues to evolve.

For fans of classic Islay whiskies, I wholeheartedly recommend the bottling **53.523: Dirty martinis** at low tide. At 11 years old and matured in a 2nd fill ex-bourbon barrel, all the conditions are in place to preserve as much of this distillery’s typical character as possible.

As members of the Scotch Malt Whisky Society, we are all united by a passion for flavour. Richard Goslan met some Society members who look beyond the whisky glass – from coffee matured in whisky casks to the perfect pairing of single cask whisky and loose leaf tea. A fascinating insight.

For all those who enjoy the Society’s bottlings beyond whisky – gin, rum, Armagnac, Cognac – there is less welcome news. These will gradually disappear, and the Society currently has no plans for new bottlings in this area. So it’s well worth having a look at our web shop.

Continue to enjoy the spring, and I hope you’ll find the perfect dram or two to accompany it.

Warmest regards



Patric Lutz





THE MURCH MALT WHISKY SOCIETY
BOTTLED IN 182.8 / 1 of only 204

CRASHING ON DISTANCE
THE NEW MALTIES: A TASTE OF OUR NEXT-GENERATION GAMES

6 THE CREATOR'S COLLECTION
THE NEW MALTIES: A TASTE OF OUR NEXT-GENERATION GAMES

SINGLE MALT SCOTCH WHISKY 50% ALC/VOL (100°)

THE MURCH MALT WHISKY SOCIETY
BOTTLED IN 148.21 / 1 of only 666

WASHING HEAVEN
THE NEW MALTIES: A TASTE OF OUR NEXT-GENERATION GAMES

9 THE CREATOR'S COLLECTION
THE NEW MALTIES: A TASTE OF OUR NEXT-GENERATION GAMES

SINGLE MALT SCOTCH WHISKY 50% ALC/VOL (100°)

THE MURCH MALT WHISKY SOCIETY
BOTTLED IN 167.1 / 1 of only 257

WELL-FIRED AND MOUTH-WATERING
THE NEW MALTIES: A TASTE OF OUR NEXT-GENERATION GAMES

7 THE CREATOR'S COLLECTION
THE NEW MALTIES: A TASTE OF OUR NEXT-GENERATION GAMES

SINGLE MALT SCOTCH WHISKY 50% ALC/VOL (100°)

THE MURCH MALT WHISKY SOCIETY
BOTTLED IN 188.3 / 1 of only 215

BARBECUE CURE
THE NEW MALTIES: A TASTE OF OUR NEXT-GENERATION GAMES

8 THE CREATOR'S COLLECTION
THE NEW MALTIES: A TASTE OF OUR NEXT-GENERATION GAMES

SINGLE MALT SCOTCH WHISKY 50% ALC/VOL (100°)

THE NEW WAVE: A TASTE OF OUR NEXT GENERATION GEMS



Scotch whisky is a story centuries in the making, but the next chapter is being written right now. Across Scotland, a new generation of distilleries is emerging, built with modern vision, innovative techniques, and the confidence to do things differently. These are the pioneers shaping the future of Scotch.

The Scotch Malt Whisky Society has been alongside this next generation from the very beginning. We have forged relationships with these distilleries from the time of their first spirit runs, buying casks and filling Society casks to our own specifications from day one. Being involved with these new distilleries from the start means that, even at a relatively young age, these whiskies have already developed remarkable depth and character.

We started trading with distillery 121 shortly after they started production in 1995 and the same can be said of distilleries 128 and 129. We also bottled some of the first whisky from distillery 136 as the Society's youngest ever Scotch Single Malt (3YO) in 2018, such is our love for shining a light on lesser-known (and sometimes underappreciated) distilleries and whiskies.

Our Whisky Team visits each distillery to meet the production team and fully understand the process and vision that they have for their whiskies.

For The New Wave, we've brought together five of Scotland's most exciting modern producers – each with its own sense of place and character:

Distillery 149 – *Remote, rugged, and resolutely sustainable.*

Distillery 162 – *A windswept island with an experimental spirit.*

Distillery 166 – *The new voice of peated whisky from the Isle of Skye.*

Distillery 167 – *A riverside revival in the heart of Glasgow.*

Distillery 168 – *A bold innovator with a flair for the unconventional.*

Between them, these distilleries offer an astonishing diversity of style: from coastal smoke to lush dried fruits, from maritime peat to elegant spice. This release spans four Society flavour profiles, three cask types, and whiskies aged between six and nine years.

Some are coastal and boldly peated, others unpeated and rich with orchard fruit or spice, but all share a clarity of vision and quality of execution made possible by the Society's commitment to exceptional casks. Many of these casks have been ours since day one. They've been filled with new-make spirit from these distilleries and into wood chosen and prepared to the high standards that our Whisky Team have become known for.

The result is a collection that's not just about what Scotch whisky is, it's about where it's going. We love these whiskies and we're very excited by the future that each of these next generation of distilleries offer to our members.

Welcome to a celebration of innovation, quality and the new wave of flavour.

MACHAIR MEDLEY

COASTAL & MARITIME

CASK NO. 149.21

CHF 122.-



REGION	<i>Highland</i>
CASK	<i>1st fill Ex-PX Butt</i>
AGE	<i>9 years</i>
DISTILLED	<i>18 March 2016</i>
OUTTURN	<i>666 bottles</i>
ABV	<i>60.0 %</i>

First nosing took the Panel to a west-coast beach, where the hypnotic long grasses of the machair landscape pulled us to the shore. Aromas of freshly waxed jackets, steaming mugs of hot chocolate, smoked game, and salted caramel toffee bites came together in rugged harmony. On the palate, we found a medley of juicy ripe strawberries and hints of elderflower, grounded by a savoury note of bran and rye breads seasoned with chunky sea salt. A touch of water smoothed this dram, introducing dried pineapple chunks, caramel ice cream and a gentle maritime saltiness on the nose. On our second taste, bright grapefruit, mentholated orange and toasted hazelnuts emerged, leading to a gently sweet, malty finish. A coastal treat with a mischievous hint of zest.

WELL-FIRED AND MOUTHWATERING

DRIED FRUITS & SPICES

CASK NO. 167.1

CHF 93.-



MAX.
ONE BOTTLE
PER MEMBER

REGION	<i>Lowland</i>
CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>7 years</i>
DISTILLED	<i>13 August 2018</i>
OUTTURN	<i>257 bottles</i>
ABV	<i>61.2 %</i>

Bursting from a well-fired pain aux raisins came the perfume of chocolate brownies, fruit leathers and cherry chocolate liqueur. The palate led with more cherry, along with the silky mouthfeel and earthy tones of a Chilean malbec served with millionaire's shortbread. Water introduced lighter accents to the nose, ushering in elderflowers and marmalade, joined latterly by tobacco and crispy duck. The finish was an unctuous affair, full of candied bacon, raspberry coulis and grilled apricots served on pine shavings.

A PEAT-SMOKED BACON ROLL

BOLD & PEATY

CASK NO. 168.2

CHF 92.-

MAX.
ONE BOTTLE
PER MEMBER



REGION	<i>Lowland</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>1st Fill American Oak Ex-Oloroso Hogshead</i>
AGE	<i>8 years</i>
DISTILLED	<i>4 January 2017</i>
OUTTURN	<i>222 bottles</i>
ABV	<i>56.5 %</i>

The neat nose suggested fragrant lemon tea, poster paints, flamed citrus rinds and rum fudge. It continued with coal tar soap, medicinal toothpaste, herbal tinctures and charred langoustines. Water brought out rauchbier, smoked strawberries, a tang of carbolic-wash acidity and suggestions of burning heather and swimming pools. The palate initially showed white chocolate, chilli jam, smoky bacon crisps and roast lamb. An earthy coal scuttle vibe was noted in the background. Reduction revealed salted treacle, more bacon notes, coffee grounds, coal smoke and apples cooked over a bonfire. This was matured in an ex-bourbon barrel for six years before being transferred to a first fill American oak ex-oloroso hogshead.

PINEAPPLES ON THE PORT SIDE

COASTAL & MARITIME

CASK NO. 162.9

CHF 98.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-High-Rye-Bourbon Barrel</i>
AGE	<i>6 years</i>
DISTILLED	<i>26 April 2019</i>
OUTTURN	<i>225 bottles</i>
ABV	<i>59.0%</i>

A brisk sea breeze swept over the bow, carrying the scent of peach and pineapple yoghurt mixed with the floral aroma of chamomile and summer meadows. Clinging to the hull we found sticky liquorice and salted caramel, while mint sweets and bottles of dark ale rolled across the deck. Water brought a change of tide as tins of fruit salad with pineapples and peaches tumbled in the hold, crashing into our cargo of frangipane tarts, crushed shells and candied almonds. Finally, in the galley, strawberry sherbet, soft banana sweets and baklava sloshed around in a tub of orange blossom water.

HAWAIIAN SKEWERS

SMOKY & FRUITY

CASK NO. 166.2

CHF 93.-



MAX.
ONE BOTTLE
PER MEMBER

REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
DISTILLED	<i>1 May 2018</i>
OUTTURN	<i>226 bottles</i>
ABV	<i>61.9%</i>

We all sat around a campfire and grilled Hawaiian skewers of cured diced gammon and pineapple chunks coated with a zesty, sweet, smoky honey glaze. The taste was very different; there was a sweetness but at the same time a spiciness, as well as the dry bitterness of a medieval rye bread baked using smoked barley, or a slice of burnt toast with blackberry jam. The addition of water added the distinct, spicy aroma of cloves and aniseed next to apple-brined turkey with garlic herb butter and fresh rosemary. On the palate, we took a generous sip of beechwood-smoked rye ale with a long, sweet maple syrup finish.



ADVENTURES IN FLAVOUR

TEA OR COFFEE WITH YOUR WHISKY?



As members of The Scotch Malt Whisky Society, we're all driven by a passion for flavour. But having an open mind, a refined palate and a scrupulous nose means we're curious about sensory experiences beyond our whisky glass. Richard Goslan met some Society members who have taken their love of whisky and expertise in flavour in different directions, with coffee matured in whisky casks and the perfect pairing of single cask whisky and loose leaf tea.

COFFEE CASKS

So what do you do when your passion for flavour encompasses the worlds of both whisky and coffee? In the case of husband-and-wife team and Society members Grant and Georgia Fraser, you find a way to combine them in one product.

The whisky side comes from Grant, who grew up in Kinross-shire and whose grandparents were Speyside farmers whose barley provided malt for the local distilleries. Georgia is from London and has an Italian mother who imparted a passion for excellent coffee.

“When we met I told Georgia she had to try whisky, but she was already a convert,”

says Grant. “I didn’t like the taste of coffee though, probably because I grew up with my mum drinking instant with milk. Then Georgia introduced me to <good> coffee, and I thought: this is brilliant!”

When they were both living and working in the coffee (and whiskey) hotspot of Seattle, that shared passion led the couple to create an American malt whiskey infused with Colombian coffee. It was a hit, but when they relocated to Edinburgh, the whisky and coffee combination took a different turn.

“It didn’t feel right, to mess with good Scotch whisky,” says Grant. “And under regulations here if we added anything to Scotch we’d need to call it a liqueur and not whisky, which we didn’t want to do.”



Georgia remembered drinking a bourbon-rested coffee in Seattle and that sparked the idea of creating a range of coffees with beans that had matured in Scotch whisky casks.

She did a course in roasting and collaborated with Santu in Edinburgh, which imports its beans directly from farms in Espirito Santo in Brazil, to source the coffee. They also got hold of a variety of casks and have been experimenting both with different forms of maturation as well as resting times.

“We measure the moisture of the green coffee beans before filling the cask,” says Georgia. “Then we rest them and the beans start to absorb flavours from the cask. Once they get to a certain moisture level we make a call on when to roast. That could be anywhere from weeks to months.”

As Grant says, the variables in the process are similar to the world of whisky production and maturation.

“It’s not as easy as setting your timer for three weeks and then saying, let’s roast it,” he says. “Like whisky, a lot of this is part science, part art – it comes down to a certain feel and smell.”

The coffee is the only constant, with the couple using different cask types to mature the beans. At the moment that includes an ex-sherry Highland cask, an ex-bourbon Islay and an ex-sherry Speyside, as well as a decaffeinated coffee in an ex-rum Speyside cask.

“We try to have three options available at any one time, but we’d like to have casks from all of the whisky regions,” says Grant. “Within that you might have different cask sizes and variety in terms of what was in them before they were used to mature whisky, whether that’s sherry, bourbon or something else. A bit like whisky, there are enough iterations to keep us going quite happily for the rest of our lives.”

Find out more about Cortino at www.drinkcortino.com



Regionality is only one factor that affects flavour, however, as Adam explains.

“Once you have the tea, then it’s a question of what you do with it, whether it becomes black, green, what the Chinese called blue or oolongs – dark teas that are fermented – or white teas and yellow teas. Everything that happens to those leaves has a flavour consequence, so your variety of flavours is just enormous.”

And like the constant variety of single cask bottlings that the Society offers, variety for Adam and Isabelle is key.

“The least interesting tea is also very cheap to produce because it’s grown in the plains of Kenya with enormous fields, able to be harvested by machine every 16 weeks non-stop,” says Adam. “The machine cuts off a large portion of the plant and doesn’t really care about which are the best leaves. By comparison, I’d say that 99 per cent of our teas are hand harvested.”

Adam and Isabelle have already collaborated with the SMWS on a tea and whisky tasting at The Vaults, conducted by ambassador Olaf Meier, which explored a variety of pairings. Those included the Sweet, Fruity & Mellow flavour profile **Cask No. 19.90: Chilled toddy** alongside a Wuyi Rock oolong tea noted for its sweet, savoury and earthy notes, as well as the Lightly Peated **Cask No. 66.240: Nuts and belts and engine oil** with a Lapsang smoked black tea with the scent of a wood-burning fire.

Beyond the focus on flavour, for Isabelle the ultimate reward in bringing people together to taste tea is exactly the same as the Society’s founding principle – the joy of sharing the good things in life.

“There’s a sort of jubilation about talking about this thing you can share,” she says. “It brings people together because you have something in common, but beyond that you have the pleasure of knowing you’re honouring them by giving them something good.”

Find out more about Rosevear Tea at roseveartea.co.uk

TEA TIME

Adam and Isabelle Rosevear have been fanatical about tea since they met as students in Edinburgh 35 years ago. Now they operate three shops in the city that specialise in leaf teas that they source from around the world.

They are also passionate Society members, who see a crossover in their focus on flavour first – whether it’s in their whisky or their teas.

“That’s really the point of commonality between the SMWS and Rosevear Tea – everything for us is about flavour,” says Adam. “We choose our teas through blind tastings, rather than on reputation or price. It’s all about taste, and we’ve gradually built up our range of about 200 teas.”

Isabelle sees another point of interest in the worlds of Society whisky and loose leaf tea.

“Once you try loose leaf tea there’s no going back – a bit like once you try a Society single cask, cask strength whisky, you can’t believe how incredibly good it is compared to a whisky you’ll be offered anywhere else,” she says. “And once you start to explore loose leaf tea you uncover a whole world of flavours. Chinese tea may be smoother, a bit more honeyed, with less astringency. From Sri Lanka, you have notes that are a little bit more spicy and lemony. From India, you have different notes depending on whether you are in Assam or in Darjeeling.”

WHISKY MÄSS WINTERTHUR

25 APRIL 2026



Visit us at the Whisky Mäss Winterthur. We will be setting up our whisky bar on the gallery on April 25th with over 80 current bottlings. This area will be reserved for our members and their guests – so don't forget your membership card.

While the Whisky Mäss takes place over two days, we will be there exclusively on Saturday 25 April.

For further information visit:
whiskymaess.ch

WHEN?

SMWS-Bar – only on Saturday, 25 April 2026
from 2 p.m. to 10 p.m..

WHERE?

Grosse Reithalle Winterthur

DIRECTIONS

Bus no. 2 to the Technikum stop
Car park: Teuchelweiher

BARK SIDE OF THE PRUNE

DRIED FRUITS & SPICES

CASK NO. 44.197

CHF 180.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>19 years</i>
DISTILLED	<i>25 April 2006</i>
OUTTURN	<i>261 bottles</i>
ABV	<i>57.1 %</i>

Initially, the Panel encountered the forest floor's natural potpourri of dried beech leaves, spongy bark, newly felled tree trunks and tobacco leaves, all beneath a sprinkle of coriander seeds. The taste was weighty, with marzipan, blackcurrant cordial and prunes soaked in armagnac, before earthy notes of tobacco and dried leaves resurfaced. Water sent the aromas on a sweeter track: cherry cola, cherry tarts, juicy and dark prunes and currants, sticky brown sugar and bramble jam, before a generous helping of bread and butter pudding. The lasting flavours carried the Panel out of the woods and into a coffee bothy, where they found malty chocolate balls, sweet pipe tobacco, caramel ice cream and freshly percolated java. After 15 years in an ex-bourbon hogshead, we transferred this to a first fill American oak oloroso hogshead for the remainder of its maturation.

DIRTY MARTINIS AT LOW TIDE

SMOKY & FRUITY

CASK NO. 53.523

CHF 110.–



REGION	<i>Islay</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
DISTILLED	<i>5 May 2014</i>
OUTTURN	<i>262 bottles</i>
ABV	<i>59.4 %</i>

The initial nose returned ripe banana bread munched by the seaside, gummy bears, and a gloopy dollop of manuka honey. Then a seafood platter emerged, with a spritz of fresh lemon accompanied by a side of celery and dill slaw. The neat palate retained the sweet notes from the nose (vanilla custard, hot oat breakfast and puff candy) before the breeze carried in the smoke: smoked meats, fresh cigar ash and the dirtiest of martinis. Water brought a misty shore café where pier ropes, wet newspapers, oil and tar were complemented by mackerel pâté, smoked corn on the cob and capers in lemon butter. The finish was tongue-tinglingly salty, with clove spice and the enduring lemon essence that had lasted from start to finish.

TROPICAL FRUIT CREAM CAKE

RIPE FRUITS & HONEY

CASK NO. 19.109

CHF 130.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>2nd Fill STR Px-Seasoned Barrique</i>
AGE	<i>14 years</i>
DISTILLED	<i>25 April 2011</i>
OUTTURN	<i>227 bottles</i>
ABV	<i>53.4 %</i>

We noted a confectionery sweetness at first reminding us of foamy bananas, cherry lips and sugar-coated jellies as found in the classic British assortment called dolly mixtures. On the palate, we had a fruity smack of kiwi, guava and peaches (possibly in a bubble tea) served with a raspberry-topped rum baba. With the addition of water, we imagined fluffy watermelon-flavoured candy floss and a glass of prosecco, while the taste, elegant and smooth, delivered tropical cream cake made with passion fruit curd and coconut buttercream. Following 11 years in an ex-bourbon barrel, we transferred this whisky into a second fill STR PX- seasoned barrique.

HIBISCUS HONEY PANNA COTTA

DRIED FRUITS & SPICES

CASK NO. 64.167

CHF 110.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>14 years</i>
DISTILLED	<i>11 March 2011</i>
OUTTURN	<i>282 bottles</i>
ABV	<i>52.4 %</i>

The aroma had it all. Malty, jammy, juicy, fruity ... it felt like the sweet breeze of a warm, sunny late afternoon in a field of golden barley that shimmered in the light. We then found a deep, sweet, warming glow on the palate, like a liberal slice of orange blossom and cardamom cake with mascarpone coconut frosting. After we added a drop of water the scent moved towards toasted chopped walnuts in a chocolate chip cookie alongside raisin scones with strawberry jam and cream. The taste was pure indulgence, with peach and rose petal jam on cardamom pistachio shortbread and a hibiscus honey panna cotta.

FROM THE GARDEN TO THE HUMIDOR

TOASTED OAK & VANILLA

CASK NO. 46.165

CHF 92.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>1st Fill HTMC Barrel</i>
AGE	<i>13 years</i>
DISTILLED	<i>19 September 2012</i>
OUTTURN	<i>185 bottles</i>
ABV	<i>57.3 %</i>

Plump summer fruits and a bouquet of flowers found themselves in the cedar-clad realm of a cigar humidor, joined by chocolates and ginger. The palate echoed the nose, with added creamy tones of toffee, glazed strawberry tarts, almond paste and liquorice root. Water introduced chocolate-coated marzipan dipped in plum jam, along with a delicate menthol on the nose. The finish was creamier still, where vanilla paste mingled with pine resin and Scotch ale. After nine years in an ex-bourbon barrel, we transferred this to a first fill heavily toasted, medium charred barrel for the remainder of its maturation.

CELEBRATORY DRAM

RIPE FRUITS & HONEY

CASK NO. 36.225

CHF 98.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Hogshead</i>
AGE	<i>13 years</i>
DISTILLED	<i>9 February 2012</i>
OUTTURN	<i>234 bottles</i>
ABV	<i>57.8 %</i>

The nose suggested honey on toast, toffee and various fruits (zesty citrus, ripe melon, banana split, and strawberry), as well as basketry, pencil shavings, hessian and straw. The palate balanced vanilla marshmallow twists, dark toffee and sugared-almond sweetness with spicy after-tingles of oak, pepper and ginger – which ended with a kind of synthesis of ginger pieces in dark chocolate. Adding water brought out aromas of brandy snaps, dried mango pieces, apple crumble, polished wood and forests after rain. On the palate, orange zest and gooseberry astringency now counterpointed a more celebratory sweetness of birthday cake and American cream soda, with hot cross buns to finish.

BASEL TATTOO 2026

TUESDAY, 21 JULY 2026
REGISTRATION DEADLINE 31 MAY

PROGRAMME WITH SEAT IN CATEGORY I CHF 189.-

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

REGISTRATION AT [SHOP.SMWS.CH](https://shop.smws.ch) – SPECIAL EVENTS

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.

SHARE YOUR STORY



Claudia Järman
member since 2022

At the Springbank Whisky School, I was completely captivated by the world of single malt. That week of hard graft at the distillery sparked a real thirst for knowledge in me. Back home, I immediately became a member of the Scotch Malt Whisky Society. Since then, I've hardly missed a whisky festival and attend tastings whenever I possibly can.

In these three years, a lovely tradition has already taken shape. My trips to Scotland always begin in Glasgow on Bath Street, where I meet my «Glaswegian» colleagues from the Whisky School for a few drams in the Society's Members' Room. The sight of the countless green bottles is simply overwhelming every time. And first things first – haggis! This summer, a Japanese whisky tasting was on the programme – sadly sold out. But thanks to my colleague's good contacts with the manager, I was allowed to join anyway. I did feel a little guilty, mind you, because two people had to sit at a separate table on my account. Kris Grimes, a true expert in his field, guided us through the whiskies from the Land of the Rising Sun.

No trip to Scotland would be complete without a visit to The Vaults. In the historic former warehouse, I marvel at the very first SMWS bottles numbered 1.1, 2.1 through to 6.1.

Before boarding the Caledonian Sleeper, there's still time to browse through the current Outturn. And suddenly, a date leaps out at me: 27 May – my birthday! The bottling is a **"Wood-Smoked Walnut Gâteau"** from Distillery No. 66. A crowning finale to my four-week whisky tour.





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, 24 April	Lausanne	Tibits (1st floor), Place de la Gare 11
Thursday, 7 May	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 8 May	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 22 May	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 10 September	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 11 September	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 17 September	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 18 September	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Wednesday, 4 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 6 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 12 November	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 13 November	St. Gallen	Hofkeller, Klosterhof 3
Wednesday, 2 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 3 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 4 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, 9 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 10 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 11 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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