



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

June 2026
SMWS Switzerland

START
OF SALES:
SATURDAY
6 JUNE

WHATEVER YOU'RE INTO
GET INTO
THE GOOD STUFF



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A'maireach
PORT ELLEN



This year's Creators Collection for the festivals is the largest we have ever produced. In total, 41 casks have been bottled. 14 bottlings have been allocated to Switzerland, and we are presenting all of them to you in our current Outturn. As it should be, every region of Scotland is represented: Campbeltown, Islay, Speyside, Highlands and Lowlands. All bottled at ages ranging from 7 to 27 years – and the majority matured throughout in one and the same cask. A real delight!

If you are a true crime fan, my book recommendation will let you combine two passions – true crime and whisky. Justine Hazlehurst has researched the story of the “Pattison Crash” and written it up in her book *Opening the Case: The Affairs of Pattisons' Whisky*. A pleasure to read – and had someone remembered it, the “whisky loch” of the 1980s might perhaps have been avoided. The story also holds lessons that today's whisky trade could learn from. Whether it will is another matter.

In addition to all this news, you will also find all the dates of our autumn tastings in the current Outturn. I look forward to seeing many of you again in person.

Warmest regards

Patric Lutz

« HERESY » SMALL BATCH DELIGHTS

THE FIVE REGIONS

SMOKY & FRUITY

BATCH 39

CHF 102.-



| | |
|-----------|---|
| REGION | Blended Malt |
| CASKS | Selection of Bourbon, Oloroso, Pedro Ximénez & HTMC Hogsheads |
| AGE | 11 years |
| DISTILLED | 10 June 2014 |
| OUTTURN | 1169 bottles |
| ABV | 50.0 % |

When we created **Batch 31** (2025 release), Wandering Alchemy, our whisky team blended a larger volume than required with the intention of re-casking a portion for further maturation and marrying. This batch is made up of that very whisky, one year on. A celebration of all five whisky producing regions, with notes of sweet wines, decadent desserts and rich smoky undertones.

Whether you can make it in person or not to one of May's whisky festivals, the Society's latest small-batch "Heresy" bottling is ready to bring a taste of Scotland's five whisky regions to you, as Julien Willems explains.

May is upon us, with its traditional whisky festivals and flocks of malt fiends descending upon Scotland from all four corners of the globe for their annual "mating season". Ok, before anyone takes umbrage, I only mean that figuratively: from Loch Indaal to Elgin and Thurso, it's all mates from all over the world sharing local drams. That's what it's about!

To celebrate this auspicious time, last year we came up with **Batch 31: Wandering alchemy**, a small-batch blended malt composed of casks from all five of Scotland's whisky regions. With wisps of smoke, lots of character and honey on its aromatic profile, that whisky was in many ways reminiscent of old-school blends from bygone eras. A heathery peat impression balanced pinewood, camphor and seaweed on the palate, while water added layer upon layer of elegance, oiliness and texture to the experience.

It sounds – and was – delicious. But what we didn't tell you back then is that after marrying all the casks to make that blended malt recipe, we made an extra-large batch of **Wandering alchemy**. A portion of the resulting whisky was bottled as **Batch 31**, but we put the other half back into some of the original casks and left it to marry and relax for one more year. Now we've put them together again, to produce **Batch 39: The five regions**.

As far as regional proportions making up the original 10-year-old **Batch 31: Wandering alchemy**, just over half the volume of the recipe relies on equal proportion of Highland malt, bringing in weight and texture, while the Speyside element ramps up fruity notes with plums and fresh apples. Almost a third is a selection of both heavily peated and unpeated Islay malts matured in sherry casks, providing the peated elements but also a bit of depth and salinity. Add to this eight per cent of Lowland whisky that, as head of whisky creation Euan Campbell explains, "lifts everything, like turning up the treble a little on your stereo". The rest of the volume is supplied by Campbeltown, adding a bit of waxiness and a few more discreet coastal touches.

Matured in a selection of bourbon, oloroso, Pedro Ximenez and HTMC hogsheads, the volume of **Batch 31: Wandering alchemy** that was not bottled was returned to these casks to marry and mature for another year. This gives members the opportunity to see what difference one additional year of marrying and maturation can make. As Euan says: "The opportunity to compare with **Batch 31** provides a fascinating insight for members, tasting the same whisky at different snapshots in time. Of course, it stands alone too!"

Because only a portion of the blended malt made for **Batch 31** was put back into wood, not all casks that contributed to **Batch 31** were re-filled, though the cask variety was preserved to create **Batch 39**. Across one year of maturation and in that

volume the difference might be marginal. It is still an interesting consideration when marrying blended malts into casks for a reasonably long time, changing the ageing profile slightly.

After a further year maturing in cask, the profile of this whisky has seemingly evolved towards more gourmand chocolate truffles and glacé cherry impressions, giving way to precious woods, smouldering cedar and antique leather-bound ledgers. Behind the smoke, there are more heather blossoms and wild lavender honey. Added water provides a silky-smooth textural experience with blossoming flavours of both ripe and dried fruits, chocolate-covered macadamia nuts, baking spices and freshly roasted coffee beans.

If that sounds delicious, it's probably because it is! And even at its traditional heretical 50 % abv, it's a dram that will still happily take a bit of water if you are so inclined. On a personal note, I always find adding water is a great way of cutting through the layers of a dram to see what it's made of. Additionally, it helps protect your taste buds from getting too tired too quickly, thus prolonging the enjoyment of finer, subtle nuances. But as with a great many things, when it comes to appreciating drams and enjoying your whisky, it all comes down to personal preferences. If that's not your thing, that's fine too!

As with **Batch 31: Wandering alchemy**, **Batch 39: The five regions** tastes older than the 11 years displayed on its label might suggest. Combining flavours from all of Scotland's whisky regions into one blended malt has created something that is so much more than the sum of its parts. So, while you indulge in your festival dram searching and find the single casks and single malts you desire, leave space for this original and tasty offering. Compare it with **Batch 31**, share it generously and discuss your impressions with your own flock of mates from near and far, as is the spirit of the season. But first and foremost, enjoy!

A SCOTCH WHISKY SCANDAL REVISITED

Society member Justine Hazlehurst is an expert on Leith's whisky history. Now she has turned her attention to the infamous story of the local Pattison brothers, who have become synonymous with the collapse of the whisky market at the turn of the 20th century. In her new book she says it's time to re-evaluate their role.

The Scotch Malt Whisky Society's home of Leith is an area steeped in whisky history. During the second half of the 19th century, much like its counterpart in the west – Campbeltown – the Port of Leith was once considered by many to be an unequivocal <whiskyopolis>. However, unlike the Wee Toon – with its numerous distilleries – Leith's whisky trade was focused primarily on the three Bs: bonding, brokering and blending.

As a resident of Leith, I was always fascinated by the number of old bonded warehouses dotted in and around the port – in its heyday of the 1890s there were between 90 and 100, all housing numerous casks of Scotch whisky. And therefore, back in 2017, having decided to find out more about as many of them as possible, my research led me to establish the Leith Whisky Trail. This, in turn, opened the door to an interest in one of the largest whisky firms based in Leith: Pattisons Ltd – an interest which subsequently grew into an outright obsession!

A BURSTING BUBBLE

In brief – without wishing to give away too many spoilers – two brothers, Robert and Walter Pattison, took over the running of their father's business: Pattison, Elder & Company. When they made the decision in 1896 to convert the business into a limited company, Pattisons Ltd was formed.

The 1890s were proving to be a boom period for Scotch whisky and, on the surface, Pattisons Ltd appeared to be one of the most successful Scotch whisky firms of its time. But when the business collapsed at the end of 1898, it signified that the bubble had well and truly burst.

The brothers' ambitious and audacious moves not only triggered the collapse of their own company but also caused a domino effect in the trade – both in Leith and beyond – whereby many other Scotch whisky firms also folded. In turn, investigations into the collapse of Pattisons Ltd revealed certain unusual practices, lighting the fuse to one of the biggest scandals in the history of Scotch whisky.

Now, just as the Leith Whisky Trail was really starting to take off – proving to be a hit amongst whisky history enthusiasts – the pandemic struck. With the various lockdowns preventing any tours taking place for the foreseeable – and with many aspects of my other businesses also affected – I decided to use the time as wisely as I could by digging deeper into the lives of the Pattisons.

Reading through various Scotch whisky reference books, as well as newspaper articles of the day, one thing became crystal clear: the narrative, as it had appeared in the press at the time, had not only been somewhat biased against the brothers but had also been repeated and reinforced, without question, over the decades in subsequent publications. The Pattison name, it seemed, had only ever

been used to shoulder the blame for, what was, the inevitable end of Scotch whisky's golden era.

Wanting to move beyond the name, I endeavoured to uncover the real story behind the Pattisons. The first step towards that goal – which, incidentally, turned into more of a leap – was to trace the entire Pattison family tree. And this is when, after many, many hours of research, I was finally able to contact the brothers' only living relative: Walter Pattison's great-grandson, David.

Here is where I struck lucky. Since then, as much as I enjoyed losing hours upon hours in various archive departments – studying trial papers, wills and distillery plans, amongst many other records – nothing compared to the joy of exploring the Pattison family's photo albums and personal belongings, which David generously gave me access to. This not only afforded me an insight into the Pattisons I could never have gained otherwise, but it also underlined that they were more than just two brothers at the helm of a failed Scotch whisky business. The Pattisons were, indeed, a large family with each member having their own wonderful story to tell. Before I began writing the book, I knew that *Opening the Case: The Affairs of Pattisons' Whisky* would ultimately be just that – a story. With my narrative arc complete, I set out to weave these tales into a single cohesive account, set against the backdrop of Leith and spanning the 12 pivotal years from 1890 to 1902.

A CAUTIONARY TALE

This was by no means an easy task. Both the Pattisons' business and family relationships formed an enormous, intricate web. Moreover, the dealings of the Scotch whisky brokers and merchants at the time had become so entangled that unpicking and straightening out the threads became quite a challenge.

The Scotch whisky trade at the time was riddled with a number of systemic flaws, one of which was the over-production of spirit. During the boom period of the 1890s,



many well-known Scotch whisky merchants embarked on building and/or enlarging distilleries to secure supplies of spirit for their blends – the Pattisons themselves had interests in Glenfarclas, Oban, Aultmore and Ardgowan distilleries. This increase in the number of distilleries only served to ensure that more whisky was produced than the market could possibly take on.

With this in mind, the collapse of Pattisons Ltd should have served as a cautionary tale for the future, highlighting that such practices were, quite simply, unsustainable. However, with the “whisky loch” of the 1980s – leading to the inevitable closure of several distilleries – we know that lessons learnt from before aren't always adhered to.

If we cast our eyes over the current Scotch whisky landscape, we find 151 distilleries currently in production (Source: Scotch Whisky Association as of May 2024). Adding to this are numerous new distilleries – some already under construction and others soon to break ground. With this growth, we might well question whether Scotch whisky history is on the verge of repeating itself.

Justine Hazlehurst is the founder of tasting and events company Kask Whisky and the co-director of the annual Fife Whisky Festival. After no less than four years of research, her first book *Opening the Case: The Affairs of Pattisons' Whisky* (ISBN 978-1-0369-0331-2) is available to purchase at www.kaskwhisky.com

A BELTER
FOR AMERICA



A BELTER FOR AMERICA

DRIED FRUITS & SPICES

CASK NO. 28.120

CHF 42.-

35 CL



REGION *Highland*

CASK *1st Fill Spanish Oak Oloroso Butt*

AGE *10 years*

OUTTURN *1359 bottles*

ABV *61.3 %*

At first nosing we found lots of rich dried fruit notes, with a punchy, spicy Spanish oak influence underlying. It further suggested old libraries, old furniture and old boot polish – plus a hint of sesame oil. With water we got aromas of kumquat and pain au chocolat, along with impressions of artichoke liqueur, walnut wine and green chartreuse. The palate at first was dense and rich, delivering molten dark chocolate, plum wine, star anise, beef extract and stock cubes. All topped off with a glug of tonic wine! Reduction brought impressions of coffee grounds, black miso, powerful wood spice and pomegranate molasses. At eight years of age, we combined selected casks 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.

STICKY TOFFEE TIME MACHINE

DRIED FRUITS & SPICES

CASK NO. 48.183

CHF 105.-



| | |
|---------------------|-----------------------------|
| 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>26 March 2012</i> |
| OUTTURN | <i>205 bottles</i> |
| ABV | <i>60.2 %</i> |

A swirl of golden syrup and warm toffee apples lifted from the glass, taking us back in time to school puddings and candy bar wrappers tucked in coat pockets. Medjool dates, banana chips and dried pineapple joined raisins and chocolate in a fruity pass the parcel, while a sticky toffee pudding was left cooling beside an open window in late summer. The palate opened strongly with roasted pecan pie, dark chocolate and tart currants clinging to butterscotch-laced hay. With water things turned lighter, as poached pears and apple crumble arrived with a rustle of pastry and a mist of cherry panna cotta. A final wave of nostalgia brought plums, ginger and warm custard, before sweet almonds faded into fudge-tinted time. After spending nine years in an ex-bourbon barrel, this was transferred to a heavy toast, medium char first fill barrel for the remainder of its maturation.

A WEE SURPRISE

RIPE FRUITS & HONEY

CASK NO. 35.406

CHF 89.-



| | |
|------------------|-----------------------------------|
| REGION | <i>Speyside</i> |
| CASK | <i>1st Fill Ex-Bourbon Barrel</i> |
| AGE | <i>12 years</i> |
| DISTILLED | <i>1 August 2013</i> |
| OUTTURN | <i>237 bottles</i> |
| ABV | <i>55.4 %</i> |

A wee surprise – more perfumed than expected and tasting older than its years; the nose suggested autumn forests, saunas and warm hay, key lime pie, honeydew melon and American bubblegum. The palate had perfumed fruits such as mango, passion fruit, citrus-flavoured boiled sweets and earl grey tea, with mild chilli and pink peppercorn later. The reduced nose combined straw and hessian with vanilla custard, candyfloss grapes, peach cobbler and a perfumed handkerchief in a leather handbag. More confectional now, the palate presented sherbet straws, summer creams and walnut whips, before a drying finish of pomegranate and watermelon, coffee beans, tarragon and tobacco.

CREATORS COLLECTION

THE SPIRIT OF FIVE



An exploration of Scotland's whisky regions

Every year from late spring into early summer, Scotland's distilleries open their doors - hosting open days, release special festival bottlings, and whisky lovers travel across the country to explore, taste and celebrate. It's a time of discovery, when people try styles, flavours and distilleries they may not normally encounter.

This year, in celebration of Festivals, we're going back to what matters most: exceptional whisky, wherever it's found. While distilleries focus on crafting unique expressions from their specific region, we have an unparalleled advantage - the ability to showcase a diverse array of whiskies from across Scotland's distilleries.

The spirit of five is our invitation to explore the breadth of Scotland's whisky producing regions: Highlands, Lowlands,



Speyside, Islay and Campbeltown – plus a unique five-region blend that brings them together.

No boundaries, No limitations. Just access to the good stuff.

Euan Campbell, Head of Whisky Creation:

Every year in May, the Society celebrates the five whisky producing regions of Scotland. While Islay and Speyside host

their own whisky festivals, we shine a light across the country and present a smorgasbord of casks spanning all styles. We've even crafted a special blended malt that boasts ingredients and characteristics from each region, well worth a taste. This year, our selection takes the form of the largest Creators Collection we've released to date. A whopping 41 casks (of which 14 are available in Switzerland) and one very special small batch. Plenty to get your teeth into!

A BUBBLY TWIST

TOASTED OAK & VANILLA

CASK NO. 93.229

CHF 99.-



| | |
|------------------|-----------------------------------|
| REGION | <i>Campbeltown</i> |
| CASK | <i>1st Fill Ex-Bourbon Barrel</i> |
| AGE | <i>10 years</i> |
| DISTILLED | <i>11 June 2015</i> |
| OUTTURN | <i>223 bottles</i> |
| ABV | <i>57.3 %</i> |

We were served a champagne margarita: a mixture of tequila, orange liqueur, lime juice, agave syrup and champagne presented in a salt-rimmed cocktail glass and garnished with a slice of lime. To taste, we dined on vanilla custard with roasted, chilli-spiced pears and rustic sourdough rye bread which we ate with salted butter and clover honey. Following the addition of water, we poured ourselves a wheat beer with that so familiar banana scent, while opening a box of homemade jaffa-type cakes made with marmalade-spiked orange jelly and rich dark chocolate. There was still a chilli heat on the palate yet balanced by the sweetness of tropical papaya scones with a vanilla glaze.

A FARMER IN HOSPITAL BY THE SEA

SMOKY & FRUITY

CASK NO. 149.24

CHF 122.-



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|------------------|-----------------------------------|
| REGION | <i>Highland</i> |
| CASK | <i>1st Fill Ex-Bourbon Barrel</i> |
| AGE | <i>10 years</i> |
| DISTILLED | <i>14 September 2015</i> |
| OUTTURN | <i>219 bottles</i> |
| ABV | <i>63.8 %</i> |

The neat nose on this one was superbly fresh and coastal, full of pure ozone and sea air vibes. Sea buckthorn, beach sand, salted limes and dried papaya were all noted. The reduced nose displayed slightly sweeter impressions of lime curd, but also big hits of campfire ash, chalk and the medical tang of a school infirmary. The neat palate brimmed with smoked plums, bandages, battered fish drizzled with malt vinegar, more limey notes and ancho chilli. Water brought clam juice, pure guaiacol, smoked mackerel, citrus juices in a whisky sour and ash-rolled goat's cheese.

THE WOODEN MOUNTAIN OF DUBIOUS DISGUISE

TOASTED OAK & VANILLA

CASK NO. 78.98

CHF 109.–



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|------------------|-------------------------------|
| REGION | <i>Highland</i> |
| CASK | <i>1st Fill HTMC Hogshead</i> |
| AGE | <i>13 years</i> |
| DISTILLED | <i>22 November 2012</i> |
| OUTTURN | <i>243 bottles</i> |
| ABV | <i>57.6 %</i> |

The weight of this famous “mountain-themed” make was on full display here, despite the cloak of oak it was clearly draped in. We noted cedar and sandalwoods at first nosing, but also quickly found roof pitch, old calvados, camphor and waxes peeping through. With water it became very much about herbal cough syrup, black coffee full of brown sugar, tea tree oil and a sweeter waxiness. The palate when neat shifted the waxiness to the full-on mentholated variety, plus sweet winter ales, cloves, liquorice, cola syrup and mint julep cocktails. Reduction revealed cask-aged mead, oily hessian tool-box rags, resinous fir wood, old herbal liqueurs and fig jam. This was matured in an ex-bourbon hogshead for eight years before being transferred to a first fill HTMC hogshead.

A NUMBER FROM DOWN UNDER

TOASTED OAK & VANILLA

CASK NO. 60.55

CHF 97.–



| | |
|---------------------|-----------------------------|
| REGION | <i>Highland</i> |
| INITIAL CASK | <i>Ex-Bourbon Barrel</i> |
| FINAL CASK | <i>2nd Fill HTMC Barrel</i> |
| AGE | <i>11 years</i> |
| DISTILLED | <i>3 April 2014</i> |
| OUTTURN | <i>212 bottles</i> |
| ABV | <i>59.4 %</i> |

A sweet, fruity aroma reminding us of cantaloupe melon next to warm marzipan croissants, apricot jam and French pear clafoutis made for a very comforting opening. On the palate we found a coconut chai latte with chilli flakes, plus more pears – this time pear tarte tatin and caramelised pears served with armagnac cream. After reduction the main difference was the appearance of coconut, in the form of coconut milk, coconut buttercream frosting and a classic Australian lamington: sponge cake dipped in chocolate and then coated in desiccated coconut. To taste, we had gingerbread cake with lemon glaze and, in the finish, sweet quince paste. Following seven years in an ex-bourbon barrel, we transferred this whisky into a heavy toasted medium charred second fill barrel.

ANDALUSIAN SMOKE

SMOKY & FRUITY

CASK NO. 3.363
CHF 279.-



| | |
|---------------------|---|
| REGION | <i>Islay</i> |
| INITIAL CASK | <i>Ex-Bourbon Hogshead</i> |
| FINAL CASK | <i>1st Fill American Oak Oloroso Hogshead</i> |
| AGE | <i>21 years</i> |
| DISTILLED | <i>16 February 2004</i> |
| OUTTURN | <i>194 bottles</i> |
| ABV | <i>55.8 %</i> |

We imagined sitting on a beach to watch the sunset while sipping on an Andalusian Smoke cocktail of fino sherry, smoky mesclal, lemon juice, basil syrup and a dash of creole bitters. The palate brought us a fascinating partnership of opposing flavours – ripe papaya and pineapple alongside meadowsweet cordial, heather honey and burning lavender. Adding a drop of water, the air filled with a mixture of incense and driftwood bonfire smoke, the Panellists cutting loose at a beach hip-hop party. To drink we had two green teas: Chinese jasmine dragon pearl, and Japanese h_jicha, roasted in a porcelain pot over charcoal. Following 17 years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak oloroso hogshead.

PENICILLIN COCKTAIL

SMOKY & FRUITY

CASK NO. 29.308
CHF 540.-



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| REGION | <i>Islay</i> |
| INITIAL CASK | <i>Ex-Bourbon Hogshead</i> |
| FINAL CASK | <i>1st Fill Spanish Oak Oloroso Hogshead</i> |
| AGE | <i>27 years</i> |
| DISTILLED | <i>14 May 1998</i> |
| OUTTURN | <i>133 bottles</i> |
| ABV | <i>58.7 %</i> |

Despite the age and the clear influence of the Spanish oak sherry, this cannot hide its provenance: there was a medicinal and antiseptic scent in the air. But there was also a steaming hot French onion soup with smoked chorizo on offer. On the palate, after the initial struck match, there was plenty of sweet and smoky goodness – smoked strawberries, and toasted waffles with raspberry jam and maple syrup. Reduction added a smouldering rosemary twig before we had chicken with black lime and plenty of speck. The taste was just like a Penicillin cocktail: smoky whisky, ginger, honey syrup and lemon juice. Following 21 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

SMOKY UMAMI HEAVEN

COASTAL & MARITIME

CASK NO. 53.521
CHF 129.–



| | |
|--------------|---|
| REGION | <i>Islay</i> |
| INITIAL CASK | <i>Ex-Bourbon Hogshead</i> |
| FINAL CASK | <i>1st Fill American Oak Oloroso Hogshead</i> |
| AGE | <i>12 years</i> |
| DISTILLED | <i>1 April 2013</i> |
| OUTTURN | <i>307 bottles</i> |
| ABV | <i>59.1 %</i> |

The Panel found this absolutely delightful, with an almost perfect balance between smoky and fruity aromas, yet at the same time delivering salty and maritime characteristics. Imagine grilled fruit skewers with lobster pieces next to a seafood and chorizo paella. On the palate we had a barbecued fruit kebab with a honey mustard sauce and a seared scallop burger with smoked bacon and a squeeze of fresh lemon juice. The melt-in-your-mouth texture had one Panellist declaring: “I’m in heaven”. After reduction we grilled mixed berries with lemon and thyme, while to taste a hot-smoked tuna niçoise made it the ultimate union of umami. Following six years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak oloroso hogshead.

STUFF STORIES ARE MADE OF

BOLD & PEATY

CASK NO. 10.294
CHF 118.–



| | |
|-----------|-----------------------------------|
| REGION | <i>Islay</i> |
| CASK | <i>2nd Fill Ex-Bourbon Barrel</i> |
| AGE | <i>12 years</i> |
| DISTILLED | <i>24 October 2013</i> |
| OUTTURN | <i>247 bottles</i> |
| ABV | <i>59.0 %</i> |

“That’s the stuff stories are made of” and “that cleared my sinuses” were just two of the many comments immediately after nosing for the first time. We found plenty of sea spray, fruity sweetness and – have we not mentioned it yet? – smoke! On the palate, this was like a sip from a sailor’s hip flask as they brace for the storm and try to steer their ship through heavy seas – not for the faint-hearted. The addition of water felt like the light at the end of the tunnel, that first ray of sunshine breaking menacing clouds as the gentle fruity sweetness made a comeback. Navigating now in calmer waters we lit a cigar and thought of the tales we could tell when back home.

NO MEAN CONFECTION

FRAGRANT & FLORAL

CASK NO. 156.7
CHF 110.–



| | |
|------------------|-----------------------------------|
| REGION | <i>Lowland</i> |
| CASK | <i>1st Fill Ex-Bourbon Barrel</i> |
| AGE | <i>10 years</i> |
| DISTILLED | <i>19 June 2015</i> |
| OUTTURN | <i>198 bottles</i> |
| ABV | <i>61.2 %</i> |

The neat nose suggested linseed oil, lemon marmalade, hessian canvas, cedar wood and lemon thyme. There was also a wee scattering of milk bottle sweets and custard creams. Reduction brought lemon oil, camphor and menthol balm, limoncello in tonic water, lime curd and bay leaf. The palate fizzed with orange popping candy at first, then evolved into ripe green melon, boiled citrus fruit sweets, dolly mixtures and candyfloss. Water balanced this with some softer, slightly sooty notes and more malty richness. Eventually, we found some lanolin and heather honey in the finish.

BUEN PROVECHO

DRIED FRUITS & SPICES

CASK NO. 50.121
CHF 82.–



| | |
|------------------|-------------------------------------|
| REGION | <i>Lowland</i> |
| CASK | <i>1st Fill Ex-Oloroso Hogshead</i> |
| AGE | <i>7 years</i> |
| DISTILLED | <i>5 July 2018</i> |
| OUTTURN | <i>334 bottles</i> |
| ABV | <i>58.5 %</i> |

We opened a bottle of orange liqueur made from Seville oranges, lemons, cardamom and cloves to discover an intriguing combination of citric, spicy and sweet aromas of dried fruits. On the palate, an initial kick of aleppo pepper was followed by Colombian-style chicharrón (fried pork belly), and a serrano bocadillo, a popular sandwich in Andalusia made using serrano ham, pork loin, green peppers, tomatoes and olive oil. Following reduction, after a whiff of tea tree essential oil, we prepared aubergine fritters with honey and a traditional Dundee fruit cake. To taste we found plenty of nuts, mainly walnuts and hazelnuts, and a mouthcoating, sweet sensation of chocolate-dipped custard creams.

A RURAL RESTORATIVE

RIPE FRUITS & HONEY

CASK NO. 39.312

CHF 103.-



| | |
|------------------|-----------------------------------|
| REGION | <i>Speyside</i> |
| CASK | <i>1st Fill Ex-Bourbon Barrel</i> |
| AGE | <i>13 years</i> |
| DISTILLED | <i>26 April 2012</i> |
| OUTTURN | <i>180 bottles</i> |
| ABV | <i>59.7 %</i> |

The nose was bright and fruity – tinned peaches, crisp white wine, green apple and lemon zest – before becoming a countryside walk, evoking pine needles, grass and gorse. The palate was sweeter, delivering tutti frutti ice cream, mango and pineapple sorbet, dark chocolate-coated raspberries, cinder toffee and golden syrup, ahead of a spicy warmth (pepper, cinnamon can cardamom) that crept into the finish. With water, the countryside walk took in wildflower meadows, rose gardens, elderflower and hay, and discovered even more exotic fruits. The palate sweetened up to apple strudel and vanilla-flavoured rice pudding with cinnamon-flavoured gum, ginger ale and botanically brewed cola tickling the finish.

EAU D'ARCHIVE

DRIED FRUITS & SPICES

CASK NO. 8.56

CHF 99.-



| | |
|------------------|---------------------------------|
| REGION | <i>Speyside</i> |
| CASK | <i>1st Fill Ex-Oloroso Butt</i> |
| AGE | <i>10 years</i> |
| DISTILLED | <i>16 November 2015</i> |
| OUTTURN | <i>616 bottles</i> |
| ABV | <i>58.9 %</i> |

Imagine nosing an old library book, surrounded by the unique airborne flora from deep within the archives. Ink, leather, waxed twine, unsmoked bacon butties and strong builder's tea mingled too. The palate was a handful of raisins, a lick of a calligraphy ink stick, red grapes dipped in warm treacle and burnt ciabatta toast. Water stuffed toffee and set honey into a brandy snap, topped with chantilly cream, on the nose while the palate featured a splash of red ale, apple sauce and pine nuts.

NUTTY AND FLUFFY

DRIED FRUITS & SPICES

CASK NO. 1.306

CHF 135.–



| | |
|---------------------|--|
| REGION | <i>Speyside</i> |
| INITIAL CASK | <i>1st Fill Ex-Bourbon Barrel</i> |
| FINAL CASK | <i>1st Fill American Oak PX Hogshead</i> |
| AGE | <i>13 years</i> |
| DISTILLED | <i>25 January 2012</i> |
| OUTTURN | <i>214 bottles</i> |
| ABV | <i>58.2 %</i> |

The descriptors came thick and fast on the nose, including butterscotch, marzipan, roses and candied grapefruit peel next to soft leather and cigar boxes. On the palate there was, to begin with, a definite woody flavour but that soon evolved into nutty and fluffy whipped brown butter, candied blood orange slices and chocolate button shortbread cookies. After reduction, we detected prune tart with frangipane, blackcurrant jam on warm croissants and toasted almonds. The taste was a slice of Selkirk bannock with plenty of butter and strawberry jam, and a side of dulce de leche. Following 10 years in a first fill ex-bourbon barrel, we transferred this whisky into a first fill American oak PX hogshead.

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.



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, 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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