



THE SCOTCH MALT  
WHISKY SOCIETY

# OUTTURN

**August 2026**  
SMWS Switzerland

START  
OF SALES:  
SATURDAY  
8 AUGUST



GET INTO  
**THE WOOD STUFF**

[WWW.SMWS.CH](http://WWW.SMWS.CH)

The Elgin Marbles – or Parthenon Marbles – are the marble sculptures and fragments that Lord Elgin had removed from buildings of the Acropolis in Athens and later sold to the British Museum in London. They include parts of the frieze, several metopes and pieces from the east and west pediments of the Parthenon, as well as one of the maiden figures from the Caryatid Porch of the Erechtheion. Since the 19th century there has been a dispute over the return of these pieces, demanded above all by the Greek state – supported by international efforts from the expert community and UNESCO.

Don't worry – we won't be getting involved in that matter. The name of the latest Creators Collection is, however, a play on words based on it – The Elgin Marbles. To what extent these two whiskies are a marvel, I'll leave up to you. Both come from the small town of Elgin in the heart of Speyside. The **35.405: Statuesque elegance** is 38 years old, and the Society had a fair amount of influence on how it developed. In contrast stands the **7.286: Fruit bomb frieze**; this 33-year-old whisky was barely touched since 1992 and matured in a refill bourbon hogshead.

In the Heresy series we have already reached **Batch 42: Highland peaty potion**. Anyone who still remembers **Batch 32: Fife peaty potion** can deduce the idea behind it. For this bottling, unpeated and peated whiskies from the same Highland distillery were filled into bourbon casks. After seven years these whiskies were married and filled into fresh oloroso and Pedro Ximénez sherry butts. Whether you are planning a campfire or a barbecue, this whisky is a perfect match.

Alongside this news, the current Outturn features, as always, a colourful mix of different bottlings. I am sure you will find something to suit you.

Cheers!



Patric Lutz





CREATORS COLLECTION

# THE ELGIN MARVELS



*Don't worry, we're not taking any sides in the long-running dispute over the removal/theft (delete as appropriate) of Ancient Greek sculptures from Athens by the 7th Earl of Elgin in the early 19th century. The Elgin Marvels we are concerned with are liquid in form, with two outstanding bottlings from the lovely wee town at the centre of Moray Speyside.*

## A TALE OF TWO MARVELS

These Elgin Marvels may come from the same town, but they tell two vastly different sides of the whisky creation story. At 33 and 38 years old, they are both graceful elder statesmen of Elgin, and are united not only by lengthy maturation but by their intense fruitiness.

But it's in their maturation journeys that our Marvels have taken entirely different paths to what they have developed into today.

**Cask No. 35.405: Statuesque elegance** has had a lot more of our input into what it has become over the course of 38 years. It started out with two bourbon hogsheads, one from 1987 and the other from 1988. When they reached 31 years of age, we transferred each one separately into first fill Pedro Ximenez barriques, where they remained until they were 34-years-old. At that point, we added the contents of the 1987 whisky into the 1988 cask to marry, then at 36-years-old we moved the entire contents to a second fill bourbon barrel, where this whisky has spent the rest of its time marrying in that cask.

The result of that complex journey is a beautifully complex whisky, with a range of flavours ranging from bread and butter pudding through to Belgian dark chocolate-coated brazil nuts and spiced poached pear with blackberries.

**Cask No. 7.286: Fruit bomb frieze**, by comparison, has been left very much alone since it was distilled back in 1992 and given 33 years of undisturbed maturation in a refill bourbon hogshead. The result? A no-nonsense, obscenely luscious old fruit bomb,

featuring the kind of juicy extravagance you'd associate with earlier eras of this make; with luscious notes of cherry, mango, pineapple jam, fizzy refresher sweets and fruity cold-brew coffee, along with all manner of notes from sweet coconut cream, mint toffee and aged pipe tobacco to overripe papaya, gentian and more passion fruit.

## A SOCIETY WORK OF ART

You can appreciate these Elgin Marvels entirely guilt free and without concerning yourself with themes of looting, cultural identity or repatriation. They don't belong in any museum. Their true beauty lies in their destruction – the breaking of the seal, the twisting of the cork, and the deeply satisfying glug of sublime aged single malt into your glass. Or you could choose to display them as your own Society work of art on your whisky shelf – at least for a while.

## STATUESQUE ELEGANCE

### DRIED FRUITS & SPICES

CASK NO. 35.405

CHF 435.–



## FRUIT BOMB FRIEZE

### RIPE FRUITS & HONEY

CASK NO. 7.286

CHF 640.–



|           |                                   |
|-----------|-----------------------------------|
| REGION    | <i>Speyside</i>                   |
| CASK      | <i>2nd Fill Ex-Bourbon Barrel</i> |
| AGE       | <i>38 years</i>                   |
| DISTILLED | <i>25 February 1988</i>           |
| OUTTURN   | <i>185 bottles</i>                |
| ABV       | <i>44.1 %</i>                     |

Wow, the plethora of aromas was, given the journey this whisky has had, no surprise. After plenty of discussion the following picture emerged. Imagine sitting on a well-polished, never-ending, antique olive ash dining table in a cathedral-style sherry bodega in Jerez being served Thai green curry. On the palate we were treated to dessert; an opulent bread-and-butter pudding, spiced poached pear with blackberries and Belgian dark chocolate-coated brazil nuts. Add a drop of water, if you wish, and you will be rewarded with an incense-smoked old fashioned cocktail followed by rose and basil dark chocolate macaroons and calissons d'Aix, a traditional French candy made with almonds, orange peel and royal icing.

|           |                                   |
|-----------|-----------------------------------|
| REGION    | <i>Speyside</i>                   |
| CASK      | <i>Refill Ex-Bourbon Hogshead</i> |
| AGE       | <i>33 years</i>                   |
| DISTILLED | <i>10 April 1992</i>              |
| OUTTURN   | <i>180 bottles</i>                |
| ABV       | <i>46.2 %</i>                     |

The neat nose was redolent with chocolate-coated cherries, coconut, vanilla ice cream, chocolate stout and the umami richness of stock cubes. We also found fruitier qualities, such as dried mango, raisins and plum wine. Water brought honey, orange bitters, marmalade, teak oil and candied hazelnuts. The palate was immediately dominated by fruits; superbly vibrant and luscious notes of cherry, mango, pineapple jam, fizzy refresher sweets and fruity cold-brew coffee. In time all this evolved beautifully to passion fruit and waxiness. With water the Panel felt a bit lost for words. Just sheer layers of fruit! We found all manner of notes from sweet coconut cream, mint toffee and aged pipe tobacco to overripe papaya, gentian and more passion fruit.

# STRAWBERRY HAM

DRIED FRUITS & SPICES

CASK NO. 94.55

CHF 139.-



|              |                                       |
|--------------|---------------------------------------|
| REGION       | <i>Highland</i>                       |
| INITIAL CASK | <i>2nd Fill Ex-Bourbon Barrel</i>     |
| FINAL CASK   | <i>1st Fill Ex-Bodega PX Barrique</i> |
| AGE          | <i>16 years</i>                       |
| DISTILLED    | <i>9 January 2009</i>                 |
| OUTTURN      | <i>210 bottles</i>                    |
| ABV          | <i>57.3 %</i>                         |

The neat nose suggested a strong influence from the wine, with big immediate impressions of sultana, raisin, strawberry jam, balsamic and rancio all noted. We also got pickled walnuts and a nice touch of funky, earthy dry sherry. Water revealed delicate sweeter elements such as toffee popcorn and butterscotch with sea salt, plus more aromatic, herbal qualities including toasted fennel seed and dried tarragon. The neat palate was full of crushed hazelnuts, cod liver oil, bitter dark chocolate notes and herbal cough syrup. This had a big, chewy, textural profile we all agreed. Water again enhanced the sweetness, while also adding depth with notes of game stock, cranberry sauce, lemon oil, and coffee and walnut cake flavours. This was matured in a second fill bourbon barrel for 10 years before being transferred to a first fill ex-bodega PX barrique.

# THE CONFECTIONER'S CONUNDRUM

DRIED FRUITS & SPICES

CASK NO. 100.50

CHF 108.-



|              |                                                  |
|--------------|--------------------------------------------------|
| REGION       | <i>Speyside</i>                                  |
| INITIAL CASK | <i>Ex-Bourbon Hogshead</i>                       |
| FINAL CASK   | <i>1st Fill American Oak Ex-Oloroso Hogshead</i> |
| AGE          | <i>14 years</i>                                  |
| DISTILLED    | <i>18 May 2011</i>                               |
| OUTTURN      | <i>261 bottles</i>                               |
| ABV          | <i>54.8 %</i>                                    |

A confectioner's delight greeted the Panel – coconut chocolate bars, caramel biscuits, buttery pastries and vanilla cream spooned over brandy snaps. A shift into fruity territory brought poached pears, tropical fabric softener and fruit salad steeped in homemade sangria. The palate was rich and opulent, delivering malted chocolate, caramelised brown sugar, golden syrup, roasted nuts and a note of freshly waxed leather. Be careful when adding water, as with reduction things took a wee twist. Instant coffee granules and crushed hazelnuts emerged, and the Panel debated between the sweet and the savoury: wine gums and candied orange versus pine forest floor and parchment paper. The finish of grilled pineapple, red grapes, toasted hazelnuts and coconut left a rich character with touches of earthiness. After 12 years in an ex-bourbon hogshead, we transferred this to a first fill American oak oloroso hogshead for the remainder of its maturation.

# BE ASSIMILATED INTO THE FRUITBORG

RIPE FRUITS & HONEY

CASK NO. 11.75

CHF 98.–



|              |                                     |
|--------------|-------------------------------------|
| REGION       | <i>Highland</i>                     |
| INITIAL CASK | <i>Ex-Bourbon Hogshead</i>          |
| FINAL CASK   | <i>2nd Fill Ex-Oloroso Hogshead</i> |
| AGE          | <i>11 years</i>                     |
| DISTILLED    | <i>26 September 2014</i>            |
| OUTTURN      | <i>254 bottles</i>                  |
| ABV          | <i>58.8 %</i>                       |

A bountiful and fruit-forward nose greeted the Panel, giving us luscious aromas of juicy fruit chewing gum, greengages, lemon sherbet, pineapple jelly and plum jam – a real fruit salad profile. With water it revealed brandy snaps, caramelised brown sugar and bitter orange marmalade. The sherry clearly was taking the upper hand now. The neat palate opened with a superbly lush and balanced fruit character with an elegantly oily texture. A few mechanical notes were detected in the background, along with waxes and forest petrichor. Reduction offered even more waxiness, along with an expansion of this general-purpose, wide-spectrum fruit character. We noted a few tantalising hints of tinned exotic fruits in the aftertaste. This was matured in an ex-bourbon hogshead for four years before being transferred to a second fill oloroso hogshead.

# STRAWBERRY SWEETSHOP IMPLOSION

RIPE FRUITS & HONEY

CASK NO. 164.3

CHF 86.–



|           |                              |
|-----------|------------------------------|
| REGION    | <i>Wales</i>                 |
| CASK      | <i>1st Fill STR Barrique</i> |
| AGE       | <i>7 years</i>               |
| DISTILLED | <i>9 May 2018</i>            |
| OUTTURN   | <i>238 bottles</i>           |
| ABV       | <i>59.8 %</i>                |

An outburst of pear drops and strawberry sweets scattered scrumptious deliciousness over mango slices stewed in red wine, accompanied by balsamic-glazed fresh strawberries and habanero chilli peppers. Candied ginger then detonated a wave of tropical juice and spice, closely followed by the soft caress of coconut milk and ripe guava. Water unleashed an aromatic eruption of juicy sweets, caipirinha cocktails and chamomile and lime flowers. The palate transformed into thick cream flavoured with orange peel and mint leaves, and poured over fizzy candy-topped marzipan sponge cake, plus a cup of fragrant green tea.

"HERESY" SMALL BATCH DELIGHTS

# HIGHLAND PEATY POTION

SMOKY & FRUITY

BATCH 42

CHF 81.-



|           |                                                                                        |
|-----------|----------------------------------------------------------------------------------------|
| REGION    | Highland                                                                               |
| CASKS     | Matured in a combination of 1st Fill Bourbon Barrels and Oloroso & Pedro Ximénez Butts |
| AGE       | 10 years                                                                               |
| DISTILLED | 16 December 2015                                                                       |
| ABV       | 50.0 %                                                                                 |

Leather and dried fruits roared from the glass, tangled with dried figs, dates and smoked ginger beer, while chewy toffees, marzipan and gingerbread rode the gusts like embers from a storm-beaten orchard fire. Lightning bolts of chipotle and black pepper flashed over a tsunami of lapsang souchong and miso, as caramel swirled through haunting smoke. On the palate, dark and stormy ginger-laced coal smoke and rich sherry collided with barbecue-scorched bramley apple sausages and maple pancakes. A splash of water unleashed medicinal waves against dandelion and burdock rocks, sending oak-smoked marzipan, dark chocolate and toffee apples crashing over a bonfire to leave a lingering cloud of charred fruit and ash.

**With a name like Highland peaty potion, you're probably wondering what in the blazes we've come up with now in the 42nd release of our "Heresy" series. Julien Willems can reveal all.**

Not so far back, we introduced **Batch 32: Fife peaty potion** to our members, so if you're familiar with that bottling, you may already have an idea about what **Batch 42: Highland peaty potion** could be.

Among the many potions and concoctions the SMWS whisky alchemists have blended into existence, this is the first smoky, peated Highland single malt Scotch whisky to grace our clear glass "Heresy" releases. How did this come to be?

Well, very much in the spirit of **Fife peaty potion**, we picked casks from a distillery producing both unpeated and peated whisky and played around with the concept until we found the right balance. Sure, the idea seems straightforward enough. But is it?

## CRITICAL VARIABLES

Since you're reading this, you'll probably guess that question doesn't have a clear-cut or straightforward answer. (When it comes to whisky, if anything did, I'd probably start to worry!) Something many of the most avid whisky enthusiasts among you might know is that you can't think the same way when you're distilling an unpeated mash and when you're going for the motherload of peat and smoke, pot stills are great, but they require care. I'm afraid there's a bit of chemistry ahead. So please forgive me going into some quick technical details.

When distilling to a specific style, nothing is left to chance. Malt specification and toasting levels, milling, mashing regime, yeast selection, fermentation time, still shape, distillation speed and temperature – every aspect is carefully monitored. Add to that purifiers, condenser type (shell and tube or worm tub), and even condenser temperature – oh, and

is the condenser even made of copper? You get the point; the process quickly becomes mind-alteringly complex.

One of the critical variables for spirit character, however, is the cut: the point at which spirit collection starts and where that collection ends. The foreshots, or heads, are volatile and generally undesirable, containing deadly things like methanol; the tails carry heavier compounds – sweaty, sulphury, and just generally unpleasant – think of old socks, cheese rind, and worse besides.

The heart, the portion destined for cask and bottle (at least what remains after the angels have had their fill), is incredibly specific to each distillery. It is a highly selective and variable window of collection which ultimately helps define each spirit style. A higher cut tends to favour lighter, fruit-driven compounds, the volatile esters; a lower cut draws in heavier, oilier elements, and needs to be monitored carefully, as aromas will progressively get nastier as distillation wanders into the feints.

Then there is peat. Not all single malt is peated, but when it is, the malt has been dried with peat smoke, introducing phenolic compounds – guaiacols and their many phenolic relatives – that carry those smoky, medicinal characteristics. These compounds are comparatively reluctant travellers during distillation; they are less volatile and really drag their molecule feet when it comes to making their way through the still.

As a result, distillation for peated spirit often runs deeper and sometimes much closer to the feints to carry sufficient phenolic intensity across. It is, as ever, a matter of balance rather than rule – but broadly speaking, the cut required for peated spirit does not mirror that of unpeated runs. It's ok though, as even though phenolics drag their feet during distillation, once in the spirit they punch way above their weight in the spirit character. One other property is their masking effect. They are so potent to our sensory system that they will overpower a lot of other flavours and scents from being easily discernible, which is a boon when you have to distil closer to the feints than you normally would with unpeated malt.

## STRIKING A BALANCE

So, (and yes, it's been a long walk) how does it work when you mix both together? Well not as smoothly as you'd hope, for a number of reasons. One of which is that we are naturally engineered by a few million years of evolution to be really sensitive to phenolics (those smoky and medicinal molecules that like to drag their molecule feet when you try to distil malt). Only half joking here, but it's "strong stuff". So, any amount of peated whisky is likely to be noticeable.

Another consideration is that, because your cut is different, the things you gathered in your final spirit are in different concentrations and mixing both recipes together might not work as advertised. The interplay might get fiery, rough or even weird. But it can also become great. The challenge is in finding the recipe, the sweet spot where two distillates with different compositions stop clashing and start complementing each other.

In the case of **Batch 42: Highland peaty potion**, we matured peated and unpeated whiskies from the same Highland distillery separately in first fill bourbon barrels for seven years, providing texture, creaminess and marzipan. After that, we blended those whiskies and filled our new potion into a combination of fresh oloroso and Pedro Ximenez sherry butts, bringing layered dried fruits and molasses into the mix.

And it was a winning gamble. Adding depth and darkness to the whisky, the result achieved delivered storm-beaten orchard fire, chipotle, miso caramel sauce and a haunting smoke on the nose. On the palate, dark and stormy ginger-laced coal smoke and rich sherry help wash down some barbecue-scorched Bramley apple sausages and maple pancakes, water ushering in the medicinal qualities required to digest such extravagant treats.

So, whether it's campfires or barbecues you're aiming for, find your flavour pilgrims and crack open a bottle of **Highland peaty potion**. Let it work its flavoursome spell and let the good times roll!



# VADER'S HERBAL SPIN CYCLE

BOLD & PEATY

CASK NO. 137.22  
CHF 95.-



|           |                            |
|-----------|----------------------------|
| REGION    | England                    |
| CASK      | 1st Fill Ex-Bourbon Barrel |
| AGE       | 6 years                    |
| DISTILLED | 6 August 2019              |
| OUTTURN   | 245 bottles                |
| ABV       | 57.2 %                     |

The launderette hummed ominously as humid heat drifted through grist and floral drawer liners, the air sharp with carbolic soap and breakfast cereal. Then the dark side stirred. Creamy mint sweets whirled into butterscotch lasered with oregano, before we washed down margherita pizza with margarita cocktails, chamomile and herbs swirling in its wake. Water pulled the scene into the undergrowth, as nettles, lemon verbena and rosemary smoked on a barbecue. In an old and dirty coal scuttle, Darth Vader then cooked up a chilli, throwing in fistfuls of thyme, more oregano and liquorice-flavoured coal tar, before serving it up on a bed of parsnips and burnt puff pastry.

# SUBTLE SUMMERY SIMPLICITY

SWEET & ZESTY

CASK NO. 84.38  
CHF 155.-



|           |                            |
|-----------|----------------------------|
| REGION    | Speyside                   |
| CASK      | Refill Ex-Bourbon Hogshead |
| AGE       | 17 years                   |
| DISTILLED | 19 March 2008              |
| OUTTURN   | 260 bottles                |
| ABV       | 56.2 %                     |

On the nose, honey, toffee and runny caramel, chocolate and coconut were balanced by key lime pie, apricot and dried flowers in a basket. Immediately sweet on the palate, we found glazed doughnuts, marzipan and gummy bears but, given time, additional subtle themes emerged – perfumed wood, gorse, Seville oranges and coffee grounds. As we approached the reduced nose we could imagine eating cherries, sipping lemonade and making daisy chains in a summer meadow. That summertime theme continued on the palate – with lavender, honey, melon and sherbet lemons – before a delicate trace of pink grapefruit and pink peppercorns to finish.

## KICKSTART YOUR TASTE BUDS

**BOLD & PEATY**

**CASK NO. 33.141**

**CHF 179.-**

MAX. ONE BOTTLE  
PER MEMBER



|                  |                                   |
|------------------|-----------------------------------|
| <b>REGION</b>    | <i>Islay</i>                      |
| <b>CASK</b>      | <i>2nd Fill Ex-Bourbon Barrel</i> |
| <b>AGE</b>       | <i>10 years</i>                   |
| <b>DISTILLED</b> | <i>25 February 2016</i>           |
| <b>OUTTURN</b>   | <i>252 bottles</i>                |
| <b>ABV</b>       | <i>62.6 %</i>                     |

A billow of smoke was rising from the glass, reminding us of a blackened ribeye steak, blowtorching sugar on a lemon tart and drinking a smoked thyme old fashioned. On the palate, lemon curd on burnt toast arrived next to grilled peach and burnt heather honey ice cream while, in the finish, a refreshing glass of water was mixed with fresh lime juice and sea salt. This was truly a kickstart for the taste buds. Following reduction the scent of muscle rub mingled with tarry roads as well as sweet and sour rum-soaked cherries. To taste we were back with a steak, yet this time mescal-marinated and cooked by being buried in hot embers and ash.

## TRANQUIL PICNIC

**SWEET & ZESTY**

**CASK NO. 125.81**

**CHF 159.-**



|                  |                                   |
|------------------|-----------------------------------|
| <b>REGION</b>    | <i>Highland</i>                   |
| <b>CASK</b>      | <i>1st Fill Ex-Bourbon Barrel</i> |
| <b>AGE</b>       | <i>10 years</i>                   |
| <b>DISTILLED</b> | <i>16 March 2016</i>              |
| <b>OUTTURN</b>   | <i>237 bottles</i>                |
| <b>ABV</b>       | <i>56.7 %</i>                     |

Wow, we could practically hear the gentle lapping of waves against the shore, imagining the scent of seagrass, sand dunes and crushed shells next to rich tea biscuits, white grape juice and peach iced tea. On the palate, we picnicked on granola bars with a yoghurt coating, honey-toasted fruit muesli and a delightful creamy lemon posset. Following the careful addition of water the aroma was that of a classic British dessert, banoffee pie – made with caramel, banana and coffee cream. Yet we still had a beach vibe from a warming sea breeze, driftwood and suntan lotion. To taste, we poured crème anglaise over a coconut kumquat tea cake with a delicate cedar, citrus and peppermint finish of sage.



# SWEETLY SOOTHING SMOKE

SMOKY & FRUITY

CASK NO. 4.406

CHF 125.-



|              |                            |
|--------------|----------------------------|
| REGION       | Highland                   |
| INITIAL CASK | Ex-Bourbon Hogsheads       |
| FINAL CASK   | 1st Fill Ex-Bourbon Barrel |
| AGE          | 14 years                   |
| DISTILLED    | 24 January 2012            |
| OUTTURN      | 220 bottles                |
| ABV          | 64.4 %                     |

This opened with a sweet sedative smoke evoking a slightly burnt but comforting bread and butter pudding or chocolate chip vanilla custard brioche. There was more smoke on the palate, as thick burnt pancakes accompanied by smoked maple syrup joined baked brie topped with fig jam, walnuts and pistachios. Reduction released the serene setting of a coastline, a calm sea and the smell of drying lobster creels mingling with the scent from a distant bonfire. To taste we had a serving of whole carrots roasted in red wine vinegar and fresh thyme. At five years of age, we combined selected casks from the same distillery. We then returned the single malt to a variety of different casks to develop further. This is one of those casks.



# SAVE THE DATE

OCTOBER 30 & 31 2026

## The Swiss **WHISKY** Festival

**THE SOCIETY AND OLAF MEIER ARE  
LOOKING FORWARD TO YOUR VISIT.**

MASTERCLASS WITH OLAF MEIER: SATURDAY, 31 OCTOBER 2026, 6 P.M.

REGISTRATION: [WHISKY-FESTIVAL.CH/SEMINARE](https://www.whisky-festival.ch/seminare)

TRAFO BADEN | BROWN BOVERI PLATZ 1 | 5400 BADEN

FURTHER INFORMATION: [WWW.WHISKY-FESTIVAL.CH](https://www.whisky-festival.ch)



# SERAPHIC SEA SYMPHONY

COASTAL & MARITIME

CASK NO. 53.527

CHF 125.-



|              |                                               |
|--------------|-----------------------------------------------|
| REGION       | <i>Islay</i>                                  |
| INITIAL CASK | <i>Ex-Bourbon Barrel</i>                      |
| FINAL CASK   | <i>2nd Fill STR Oloroso-Seasoned Barrique</i> |
| AGE          | <i>12 years</i>                               |
| DISTILLED    | <i>3 April 2013</i>                           |
| OUTTURN      | <i>276 bottles</i>                            |
| ABV          | <i>59.7 %</i>                                 |

The nose was a seraphic sea symphony of broken shells, dolphin's breath and wetsuits drying by the bonfire (which also gave us balsamic-glazed scallops and toasted marshmallows). The neat palate evoked coastal funfairs – cotton candy, smoked fish, diesel engines and a sea breeze. The reduced nose combined cinder toffee and salted caramel with beach capers, rock pools, fishing boats and a feast of fruits de mer. The palate became a maritime mélange of tar, smoke, seafood and ash, cigars dipped in golden syrup and an earthy finish of leather, menthol and nutmeg. Eight years in ex-bourbon wood preceded further maturation in an oloroso-seasoned STR second fill barrique.

# IN MEMORY OF ROBIN LAING

## 1953 – 2025

Robin was a much-loved guest in Switzerland. He performed at countless Burns Suppers with us, appeared at various events and formed many friendships along the way. A little more than half a year has now passed since his death. We want to keep his memory alive – and what better way to do so than with a commemorative bottling – **53.527: Seraphic sea symphony.**

## WHISKY AND DEATH

*When I die lay me in my grave  
In a coffin made out of barrel staves  
I could face eternity after I croak  
In a box made of whisky-soaked oak*

*Say goodbye to me with a wake  
After you make sure there's no mistake  
Lay all my whiskies out in a line  
And drink to me one last time*

*When I get to St Peter's gate  
I'll dress up nice and I won't be late  
I guess I won't have too long to wait  
Because everyone else in the line  
Will smell of the vault and the tomb  
But the angels' eyes will shimmer and shine  
When they smell my malt perfume*

*All my life I followed one rule  
Be good, be cool, don't act the fool  
And the best reward for a hard-working man  
Is a decent dram in your hand*

*After death – if you hear from me  
Que pasa hombre – Aaiee I'm a zombie  
Don't run away – grab a whisky instead  
And smash it over my head*

*Come on Death then where is thy sting?  
Where are your demons with the torn black wings  
Carmina Burana let everyone sing*

If you enjoy “Whisky for Breakfast”, believe that “The Whisky Makes You Sweeter” or love spending your time in “The Smallest Whisky Bar”, then you surely also have many memories of all the songs Robin shared with us.

Dear Robin, on your album “Whisky and Death” you shared your very personal thoughts on the subject. We hope your “malt perfume” has the desired effect. We will miss you!

*I'll look you in the eye  
Though you're colder than Lady MacBeth  
We're scared to live when we're scared to die  
I'll take whisky and death*

*Take me to the far side  
Take me to the dark side  
Let me feel the edge of the knife  
I see a pale horse  
And a fiery cross  
So take me to the water  
Take me to the water  
Take me to the water of life*

*You prowl in the dark with your crows and cats  
Red-eyed rats and graveyard bats  
If I pour a dram in the blackest night  
It shines with a golden light*

*The universe is cold and vast  
So raise a glass to me after I've passed  
Life is as short as a Disney cartoon  
You know your turn will come soon*

*Come on Death then where is thy sting?  
Where are your demons with the torn black wings  
Carmina Burana let everyone sing  
I'll look you in the eye  
Though you're colder than Lady MacBeth  
We're scared to live when we're scared to die  
I'll take whisky and death*

# THE FINE PRINT

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## 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 | <b>Basel</b>      | Zunftsaal im Schmiedenhof, Rümelinsplatz             |
| Friday, 11 September   | <b>Zurich</b>     | Zentrum Karl der Grosse, Kirchgasse 14               |
| Thursday, 17 September | <b>Bern</b>       | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Friday, 18 September   | <b>Bern</b>       | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Wednesday, 4 November  | <b>Zurich</b>     | Zentrum Karl der Grosse, Kirchgasse 14               |
| Friday, 6 November     | <b>Basel</b>      | Zunftsaal im Schmiedenhof, Rümelinsplatz             |
| Thursday, 12 November  | <b>Bern</b>       | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Friday, 13 November    | <b>St. Gallen</b> | Hofkeller, Klosterhof 3                              |
| Wednesday, 2 December  | <b>Bern</b>       | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Thursday, 3 December   | <b>Bern</b>       | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Friday, 4 December     | <b>Basel</b>      | Zunftsaal im Schmiedenhof, Rümelinsplatz             |
| Wednesday, 9 December  | <b>Lucerne</b>    | Hotel Schweizerhof, Schweizerhofquai                 |
| Thursday, 10 December  | <b>Zurich</b>     | Zentrum Karl der Grosse, Kirchgasse 14               |
| Friday, 11 December    | <b>Lausanne</b>   | 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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