



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

October 2026
SMWS Switzerland

START
OF SALES:
SATURDAY
10 OCTOBER



GET INTO
THE PEATY STUFF

WWW.SMWS.CH

In the third part of our **Peat Plants Creators Collection** we continue our journey of discovery through the powerful flavours of peat. This collection presents long-matured whiskies from Islay and Campbeltown, matured in either ex-oloroso or ex-bourbon casks. Two of our flavour profiles are represented, and these four whiskies illustrate the enormous diversity there is to discover in this field. From heather and wood smoke to iodine and smoked meat, there is plenty to explore in the glass. The whiskies have retained their power, but have also gained the depth that decades of maturation can bring.

In the Heresy small batch series we have arrived at **Batch 43: Noble drop**. The leading role this time is played by Tokaji wine STR barriques. Tokaji is a historic sweet wine from the Hungarian region of Tokaj, known in Hungarian as Aszú (meaning dried or shrivelled). This is because the grapes, mostly of the furmint variety, are affected by noble rot (*Botrytis cinerea*), as they are with Sauternes from Bordeaux.

Alongside these specialities we are of course presenting further bottlings. I am sure you will find something to suit you; otherwise it is always worth taking a look at our webshop, where you can discover or rediscover many more bottlings.

And how could it be otherwise: our October Outturn brings together all the information on this year's whisky calendar, on the upcoming tastings and our presence at The Swiss Whisky Festival in Baden, and on our Burns Supper in January with Andreas Winkler and Michael Winkler as well as our piper Silvio Unternährer.

Enjoy the read!

A handwritten signature in black ink, appearing to read 'Patric Lutz' with a stylized flourish at the end.

Patric Lutz

THE CREATORS COLLECTION

PEAT PLANTS III: A DREAMLIKE JOURNEY INTO THE REALM OF SMOKE

Close your eyes and let the unmistakable aroma of powerfully peated whisky matured over decades capture your senses and take you on a sensory journey across Scotland's West Coast.

This Creators Collection is the stuff that fantasies are made of, from four iconic distilleries whose whiskies are shaped by coastal peat, exploring how maritime landscapes help shape some of Scotland's most characterful whiskies.

Savour this deep sensory journey into the realm of peated whisky, a phenolic flight from Islay's

Atlantic coast to Campbeltown's historic harbour.

These expressions offer a remarkable diversity of flavour from maturation in four different cask types: refill bourbon, first fill American oak oloroso, first fill Spanish oak oloroso and STR oloroso-seasoned barrique.

Four distilleries, four cask types, and four distinctive takes on coastal peat. Prepare to drift off on a dreamlike journey into the realm of smoke.



TEMPEST IN THE TROPICS

SMOKY & FRUITY

CASK NO. 3.369
CHF 270.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill American Oak Ex-Oloroso Hogshead</i>
AGE	<i>22 years</i>
DISTILLED	<i>16 February 2004</i>
OUTTURN	<i>212 bottles</i>
ABV	<i>54.0 %</i>

The Panel found themselves in an old Islay library humidior, surrounded by centuries-old vellum manuscripts and the aroma of well-fired apricot danishes. Nearby beeswax candles illuminated those dusty shelves as we percolated the perfect iced coffee. An intense storm raged outside as we tasted: a petrolic tropical blast, smoky custard pannacotta and overaged dessert wine with cinnamon heat. Water calmed the tempest, transforming the scene into a Spanish rum still house where buttery plum crumble cooled beside vanilla fudge. We all agreed the finish was like settling into a leather armchair with tropical fruit tea loaf, black tea steaming, and a cigar box opened beside some apple shisha tobacco. After 18 years in an ex-bourbon hogshead, we transferred this into a first fill American oak oloroso hogshead.

HAPPY HAUFING!

BOLD & PEATY

CASK NO. 29.307
CHF 550.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Spanish Oak Ex-Oloroso Hogshead</i>
AGE	<i>28 years</i>
DISTILLED	<i>29 April 1998</i>
OUTTURN	<i>127 bottles</i>
ABV	<i>50.9 %</i>

Have you ever had a Belgian-style quadruple dark brown beer, or a German doppelbock – if you have you know it! For the uninitiated, you'd find complex aromas of dates, raisins, figs and plums combined with a malty sweetness and, to be different, a distinct dark smokiness. On the palate, this whisky gave the Panel ripe strawberries served with either a smoky balsamic caramel dessert sauce or a smoked chipotle tabasco sauce – take your pick. With the addition of water, we had Cumberland sausage shashlik in a tangy tomato and paprika-based sauce featuring curry powder, honey, garlic and thyme. This was perfectly accompanied by a traditional pint of heavy, a full-bodied, richly flavoured Scottish 80 shilling. Following 21 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

REGION	<i>Campbeltown</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill STR Ex-Oloroso Barrique</i>
AGE	<i>30 years</i>
DISTILLED	<i>8 December 1995</i>
OUTTURN	<i>227 bottles</i>
ABV	<i>54.3 %</i>

Settle back, relax and you will be rewarded. Plenty of initial fruity aromas, including caramelised pears, charred pineapple and mango, were followed by the scent of sweet blue cheese: Italian gorgonzola dolce or German cambozola came to mind. Still evolving in the glass, we got a watercress salad dressed with smoked olive oil. On the palate came plenty of soot and coal dust, and ash-coated soft goat's cheese next to sweet and sour plum sauce – “extraordinaire”! Be very careful adding water. A vibrant and zesty essence of pink grapefruit developed on the nose while to taste we found tabasco pepper sauce, blueberry pancakes and orange pomander. Following 24 years in an ex-bourbon hogshead, we transferred this whisky into a first fill STR oloroso-seasoned first fill barrique.

REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>35 years</i>
DISTILLED	<i>23 January 1991</i>
OUTTURN	<i>231 bottles</i>
ABV	<i>46.5 %</i>

As waves crashed over the deck, the galley staff cooked up a storm: barbecued lobster drizzled with thyme and rosemary-infused olive oil plus pilchards coated in black olive tapenade. A waft of heather and lavender smoke introduced Isle of Mull cheddar rolled in ash with smoked salmon, peppered mackerel and a glass of mead. Adding water unveiled an altogether funkier course of goat's cheese, blue cheese and farmhouse chutney served on barnyard straw bales with jasmine tea and scorched wedges of lime. Closing the meal, mackerel paté fused with ancho chillies, Arbroath smokies and menthol sweets arrived in a haze of fine soot and ash. Bon appétit, shipmates.

SWEET-SMOKED OLIVE OIL

SMOKY & FRUITY

CASK NO. 27.115

CHF 1950.–



THE SKIPPER'S KIPPERS

SMOKY & FRUITY

CASK NO. 53.533

CHF 530.–





WHISKY CALENDAR 2026

Offer or treat yourself with a variety of drams over 25 days, from young to old, representing most of the Society's flavour profiles.

There are two versions: one with details of the whiskies, and the other with numbers only. This way, those who are up for the challenge can see how they fare; a sealed envelope contains the answers.

CONTENT	25 x 5cl
PRICE	CHF 315.-
TO ORDER VISIT	shop.smws.ch
DELIVERY	From mid November

**WHISKY CALENDAR
WITH INFORMATION**



**WHISKY CALENDAR
NUMBERED ONLY**





GIFT MEMBERSHIP & GIFTS

Christmas is coming, and it's time to start thinking about what gifts to buy for the important people in your life.

As a member of the SMWS you already know the delights of being part of our altogether unique group of whisky lovers. So why not share the Society experience with your nearest and dearest by giving them the gift of membership this year?

Options start at CHF 80.– and so you can build the perfect gift for your favourite whisky lover. Add a bottle of whisky, the book “The Founder’s Tale”, the society tasting kit or another gift to get them started on their Society journey, it’s bound to be the most heart-warming and lip-smacking gift in their stocking this year – and one that keeps on giving.

TO ORDER VISIT

smws.ch/en/gift-membership

CHF
80



NEW MEMBERSHIP



**NEW MEMBERSHIP
with an individual
whisky bottle**

CHF
210



**NEW MEMBERSHIP
with society tasting
kit**

CHF
90



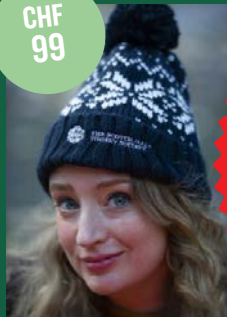
**NEW MEMBERSHIP
with book “THE
FOUNDER’S TALE”**

CHF
140



**NEW MEMBERSHIP
with Society Jacket**

CHF
99



**NEW MEMBERSHIP
with a bobble hat**

**JUST AS NICE ON
THEIR OWN**

*Book, bobble hat, jacket
and more are also sold
individually –
shop.smws.ch*

“HERESY” SMALL BATCH DELIGHTS

NOBLE DROP

SMALL BATCH SINGLE MALT

BATCH 43

CHF 96.–



REGION	Single Malt
CASKS	Matured in a combination of Tokaji-Seasoned Barriques and Bourbon Hogsheads
AGE	15 years
DISTILLED	28 September 2010
OUTTURN	1485 bottles
ABV	50.0 %

An elegantly fruity Speyside single malt, matured in a selection of bourbon hogsheads and Tokaji seasoned STR barriques. Tokaji is the national wine of Hungary and is one of the oldest wines in the world. It is made from grapes left longer on the vine, which are affected by "noble rot" (*Botrytis cinerea*). Think indulgent dessert wine full of rich fruits with some more delicate blossom-like notes.

The glass brimmed with golden sultanas, rich oloroso sherry and sticky dessert wine, like a well-curated pudding trolley in a bodega. Fried peach and honey whispered soft undernotes, while bright lime juice and brioche-laden champagne danced in lively conversation. On the palate, ripe apple and lemon thyme folded into amontillado sherry richness, sprinkled with coal dust and tobacco for complexity. Adding water, a gentle Riesling kiss mingled with kiwi fruit and toasted oak, layered with citrus oils and buttercream icing. The finish was a silky serenade of lemon drizzle cake glazed with coconut and orange blossom, followed in style by lingering vanilla.

WORKING WITH WINE CASKS FROM HUNGARY'S TOKAJ REGION HAS BROUGHT CHARACTERISTIC NOTES OF DESSERT WINE, PEACH, BRIOCHE AND ORANGE BLOSSOM TO THE LATEST RELEASE IN THE SOCIETY'S SMALL-BATCH 'HERESY' SERIES, AS JULIEN WILLEMS EXPLAINS

When we get the opportunity to work with high-quality wine casks we try to take it, and this time we were able to source some Tokaji wine-seasoned STR (shaved, toasted and recharred) barriques to experiment with, allowing us to present to you Batch 43: Noble drop.

First of all, let me explain the title. In Hungary, there is a family of excellent wines from the Tokaj (pronounced toe-kai) region, known in Hungarian as *aszú*, meaning dried or shrivelled. That's because the grapes, mostly from the furmint stock, are affected by noble rot, a microorganism (called *Botrytis cinerea* if you really must know) that causes a sort of beneficial rot on the grape.

The fungus pierces the skin of grapes with tiny holes, causing grapes to lose water to evaporation, thus concentrating sugars in the grapes' pulp as a result. Another byproduct of this process is a high production of glycerol, giving the resulting wine a more viscous, weightier mouthfeel. Moreover, flavour active compounds produced during this process generate more flavours of honey, apricot, ginger and saffron. So far so good.

This highlights one basic issue though; wine is a living liquid, and as the things living in wine can drastically alter its quality and flavours under stress, using wine casks for whisky maturation always carries a certain risk. The STR and seasoning processes certainly help to manage those risks, but they are no silver bullet. From unpleasant things like vinegar to catastrophic off notes, like vomit or 'cork' taint. So, getting wine casks in, especially unfortified wine casks, requires research, careful selection and a great deal of experimentation to make sure everything is done to ensure a positive outcome. But even then, there is no guarantee.

But back to our Tokaji wine barriques, as this is an example of what happens when things do go according to plan. The furmint grape from the Tokaj region is particularly interesting, and thoroughly embedded in Hungarian culture, its "nectar" even mentioned in the country's national anthem. In addition, the wine it creates has long had an exceptional

and deeply rooted reputation among wine enthusiasts, which made it all the more appealing to us. But it's ultimately the promise of honey, apricot, ginger and saffron flavours that tipped the scales in favour of these casks.

But don't take my word for it – here's what our own Judit Sineger, originally from Hungary and now working with the Society's People team, has to say: "Tokaji wine, which we refer to as *aszú*, is known as the 'wine of kings and the king of wines,'" she tells me. "And here I'm quoting French king Louis XIV, who, as legend has it, graced the drink with the words 'vinum regum, rex vinorum' as he tasted Tokaji wine for the first time. Today, it is the perfect wine to celebrate special occasions. There is a bottle in every Hungarian family's cabinet, received as a wedding gift, for instance, a treasure often kept for decades before it is finally savoured."

Partially of French descent myself, Revolution or not, I wouldn't dare to disagree with the Roi-Soleil, or Sun King as he is often referred to, where *aszú* is concerned, and neither could Batch 43: Noble drop. Originally matured in bourbon hogsheads, a superbly fruity Speysider was transferred to fresh Tokaji wine-seasoned STR barriques for over three years. These casks grafted on it many of the characteristic aromas this wine stock has to offer. Dessert wine, fried peach, brioche, *amontillado* sherry, orange blossom and tobacco complexity.

At 15 years of age, the classy nose and the golden hue of this dram make it an incredibly appealing prospect, and then the flavour follows through. The fact that 100 per cent of the whisky in this bottle has inhabited one of our *aszú*-seasoned barriques is testament to the restraint, balance and flavour qualities of whisky, casks and wine used in the recipe.

There is so much more to say about *aszú* and wine casks in general that we could fill many pages. But for now, do enjoy Batch 43: Noble drop and its balanced and indulgent wine notes. If *aszú* is the wine of kings, as the story goes, I'm sure we humble souls will revel in the flavours it lends our whisky.



22 AND 23 JANUARY 2027

BURNS SUPPER

Enjoy a Scottish evening in honour of the national poet Robert Burns. Musical accompaniment by Andreas Winkler, Michael Winkler, and piper Silvio Unternährer.

The price of CHF 129.– includes entertainment, aperitif, three-course menu with lots of “Haggis, Neeps and Tatties” (alternatives available), mineral water and coffee/tea.

BOOK YOUR TABLE NOW

shop.smws.ch

**WHISKY
& MUSIC**



FRIDAY, 22 JANUARY 2027, 19:00

LA TABLE DE URS HAURI BERN

Zeughausgasse 19, 3011 Bern

SATURDAY, 23 JANUARY 2027, 19:00

LANDHOTEL HIRSCHEN ERLINSBACH

For members the Landhotel Hirschen offers a special price to spend the night:

Accommodation in a double room
incl. breakfast for 2 persons CHF 200.–

Accommodation in a single room
incl. breakfast CHF 150.–

Hauptstrasse 125, 5015 Erlinsbach

**PLEASE BOOK YOUR ROOM DIRECTLY AT THE
HOTEL: WWW.HIRSCHEN-ERLINSBACH.CH**



TOGETHER AGAIN

DRIED FRUITS & SPICES

CASK NO. 41.190

CHF 150.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Spanish Oak Ex-Oloroso Hogshead</i>
AGE	<i>19 years</i>
DISTILLED	<i>9 March 2006</i>
OUTTURN	<i>254 bottles</i>
ABV	<i>57.6 %</i>

This opened sweetly, with aromas of flamed brûlée, spun sugar, honeycomb and toffee apples. The notes then moved to balsamic glaze, dates, raisins and roasted chestnuts. A shy leathery note was also uncovered. The palate proved divisive: one Panellist tasted apple, celery and vanilla pods, while another found crystallised ginger, dense wedding cake and barley sugars. With water the Panel were reunited, agreeing on savoury impressions of paprika, paella, more leather and toasted brazil nuts, balanced by sweet reminders of gooey maple syrup and a banana split. The final mouthful revealed chilli-infused poached pears in fortified wine, gingerbread cookies and a hint of liquorice. After 13 years in an ex-bourbon hogshead, we transferred this to a first fill Spanish oak oloroso hogshead for the remainder of its maturation.

LOADED AFTERS

TOASTED OAK & VANILLA

CASK NO. G15.42

CHF 74.–



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
DISTILLED	<i>7 October 2015</i>
OUTTURN	<i>187 bottles</i>
ABV	<i>63.8 %</i>

We wallowed in this dram's mouth-watering dessert buffet perfume, full of candy corn on banana pudding, parma violet ice cream, and huckleberry and lemon compote. The palate was very close to the nose, but led by green apple and a spritz of orange soda spiked with wild mint and stone fruits. Water added the scent of vanilla syrup poured over white toast smothered with elderflower jelly and honeysuckle. The reduced palate was spicier: a woody mace and blackcurrant cocktail that proved pleasant and energising, before finishing with more banana, plus ginger and pencil shavings.

RED STICKY WICKET WITH A CHERRY ON TOP

RIPE FRUITS & HONEY

CASK NO. 59.107

CHF 130.–



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill American Oak Ex-Oloroso Hogshead</i>
AGE	<i>17 years</i>
DISTILLED	<i>29 September 2008</i>
OUTTURN	<i>273 bottles</i>
ABV	<i>53.4 %</i>

Initially, we discovered fruity notes of pineapple, dried mango and sticky apple loaf. These aromas were layered with the scent of fresh ginger, and a newly oiled cricket bat discarded on a breezy Spey riverbank. On the palate, the predominant flavours were curiously red – including cranberries, red wine, rhubarb and gummy strawberries. With water we encountered a waxy sweetness reminiscent of a tuck shop bag of foamy bananas and shrimps, fried eggs and marshmallows. These synthetic flavours were quickly refreshed with tinned fruit salad and juicy red apples swimming in evaporated milk, garnished with a glacé cherry. After 12 years in an ex-bourbon hogshead, this whisky spent the remainder of its maturation in a first fill American oak oloroso hogshead.

DIESEL À LA CRÈME

BOLD & PEATY

CASK NO. 29.311

CHF 130.–



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>1st Fill American Oak Ex-Oloroso Barrel</i>
AGE	<i>10 years</i>
DISTILLED	<i>10 November 2015</i>
OUTTURN	<i>234 bottles</i>
ABV	<i>58.4 %</i>

A pungent waft of diesel and armagnac filled the air, as smoked butter melted over scorched brioche. Sticky apricot jam then blended into molasses, with floral hints of geraniums and soft leather. Viscous textures wrapped around the palate, delivering a delicious combination of burnt figs, tamarind and tobacco, alongside fruit scones served with plum jam. Adding a dash of water released a caressing wave of cream and vanilla pods on the nose that crashed against the scents of incense, machair and a reinvigorated sense of leather. We then tucked into a feast of thickly buttered, thyme-infused bread, treacle-roasted ham and a delightful selection of earl grey and green teas, plus a bowl of demerara sugar. After eight years in an ex-bourbon barrel this was transferred to a first fill American oak oloroso barrel for the remainder of its maturation.





AN UNCTUOUS SPOONFUL

RIPE FRUITS & HONEY

CASK NO. 1.313
CHF 145.–



REGION	Speyside
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	Refill Ex-Oloroso Hogshead
AGE	14 years
DISTILLED	25 January 2012
OUTTURN	188 bottles
ABV	57.9 %

A glass of rum and ginger ale, with a squeeze of lime and a sprig of mint, got things started. The fresh and sweet opening of the nose was soon followed by pipe tobacco, cinnamon and demerara. The palate was nutty and thick, with hazelnuts, stem ginger and toasted coconut mingling with butterscotch and cherry jam. Water gave the nose a spoonful of lime posset, served alongside strawberry gelato, basil and liquorice. The finish was really unctuous, delivering coconut milk, chewing tobacco, apple sauce, crème de menthe and Manhattan cocktails. After 10 years in an ex-bourbon hogshead, we transferred this to a refill oloroso hogshead for the remainder of its maturation.

PASTORAL PARADOX

SMOKY & FRUITY

CASK NO. 11.86
CHF 86.–



REGION	Highland
CASK	2nd Fill Ex-Bourbon Barrel
AGE	9 years
DISTILLED	8 December 2016
OUTTURN	258 bottles
ABV	57.2 %

The nose was a contradiction, opening with a deep, savoury profile of black olive brine and a metallic hint of salt, followed by vanilla pods and butterscotch boiled sweeties. Then an ash cloud collided with fuzzy peaches, medicinal ointment and the pastoral aroma of a hay barn. The palate delivered a surprisingly smooth start, as we were immediately hit with torched caramel sauce and burnt crème brûlée. The sweetness was challenged by a meaty punch of sea-salt chips in a toffee sauce, smoky barbecue sauce and an oily chorizo. Water softened the nose to singed pork crackling and bacon crisps, while the palate retained its texture, offering chocolate chip butter shortbread and a dominant, sweet, smoky paprika.

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

TRAFO BADEN | BROWN BOVERI PLATZ 1 | 5400 BADEN

FURTHER INFORMATION: WWW.WHISKY-FESTIVAL.CH



SHARE YOUR STORY

WHISKY

AND HORSES

Hans-Ueli Fröh

member since 28.04.1996

In the beginning there were horses – in my family, horses and riding have always been a big theme: as carriage teams, as riding horses and also the races at the Schänzli in Basel. That is where the fire was kindled in me, and by now I have been to more than 65 different racecourses at home and abroad. In the 1980s I discovered the English crime writer Dick Francis, a former jockey who had also ridden for the Queen. I read his books with enthusiasm – and the fifth, *Proof* (published in German as *Weinprobe*), led me to whisky! Its subject was wine and whisky fraud (a wine merchant had to find out whether the bottles really contained what the labels claimed, i.e. cheap wine instead of good Bordeaux and cheap whisky instead of expensive Laphroaig!). Unlike Laphroaig, the cheap whisky brand Rannoch does not exist.

So I tried to tell Laphroaig apart from other whiskies, which I managed rather well (hardly a surprise!). My love of whisky had been awakened, however, and in the early 1990s I joined SMWS Switzerland so that I could attend the tastings and visit the Members' Room in Schönenwerd. In 2003 we went to the Edinburgh Tattoo, where we were even able to stay in the Society's holiday flat at the Vaults in Leith (with a nightly visit to the stylish Members' Room). On our travels through Scotland we of course also visited various distilleries: Laphroaig and Bowmore on Islay, Glenfiddich and Glenfarclas in Speyside, Talisker and Torabhaig on Skye. I was particularly taken with Glenfarclas, so I treated myself to two SMWS bottles 1.100 (36 years old!), the absolute non plus ultra for me. Visits to races and distilleries often went hand in hand (Kentucky Derby and Woodford Reserve, Musselburgh and SMWS Queen Street, Dublin and Bushmills and Jameson). In 2007 I began breeding racehorses



with friends, with a fair amount of beginner's luck. In 2014 a colt was born in Normandy for whom we were looking for a name – something that is sometimes a little easier over a glass of whisky. Because the name had to begin with an F, we chose Farclas, since in the glass there was of course a ... It was a good fit, because Glenfarclas means «valley of the green grass», which is the very basis for a racehorse. Four years later he was bought by Michael O'Leary, owner of Gigginstown House Stud and Ryanair; running in his colours, Farclas became one of the best steeplechasers (26 starts, 5 wins) and won a truly big race in England. The British journalists did not even notice that Farclas should in fact be pronounced in Gaelic rather than in French – and this although Glenfarclas is a major sponsor at Cheltenham of all places. After that wonderful success, the bottle of 1.100 I had saved had to give its life as well. Both tasted marvellous!

Since then we breeders have experienced more downs than ups, and whisky serves not only as praise in success but also as a consolation in defeat.

The SMWS tastings remain a highlight, especially in combination with the Basel Tattoo.

Slàinte!

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
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
2027		
Thursday, 4 February	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 5 February	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 February	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 19 February	St. Gallen	Hofkeller, Klosterhof 3
Friday, 26 February	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 11 March	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 March	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 18 March	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 19 March	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 13 May	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 20 May	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 27 May	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 28 May	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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