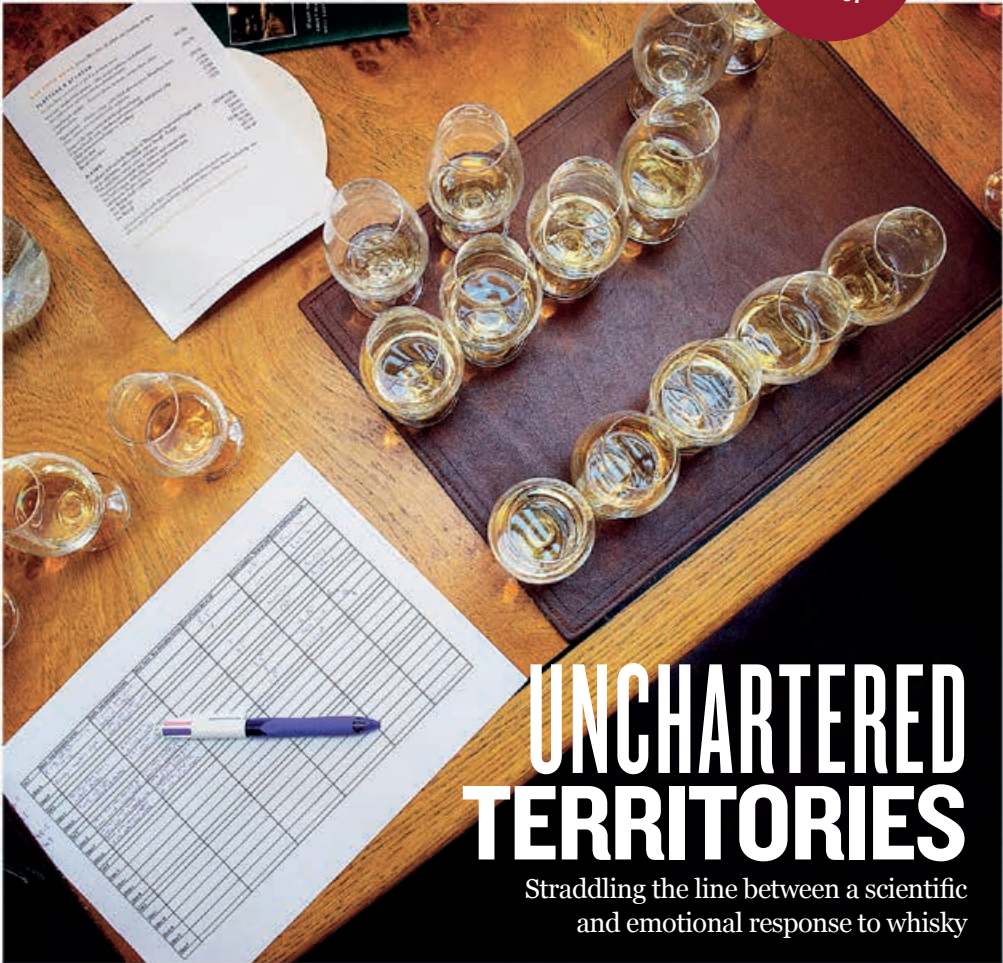




Outturn

August 2024
SMWS Switzerland

START
OF SALES:
SATURDAY
3 AUGUST



UNCHARTERED TERRITORIES

Straddling the line between a scientific
and emotional response to whisky

Members have been asking me for some time whether there will ever be Japanese whiskies at the Society again – now the time has come in Switzerland!

In the current Outturn, I have the honour of presenting the first cask of the 159 distillery to be bottled at the Society – **159.1: Zen and the art of tiramisu**. This whisky has a somewhat unconventional history behind it. In early January 2020, 13 casks of whisky distilled at the Shinshu distillery in July 2017 were vatted. These included four new, heavily toasted American white oak hogsheads, each of which could hold around 250 litres of whisky, and nine former bourbon casks, each with a capacity of around 200 litres. On 11 January 2020, this single malt was transferred into new casks, including this American oak refill hogshead, in which the whisky matured for just over three years before being sent to Scotland in the summer of 2023.

The first whisky from the distillery 130 came in a green Society bottle in 2013. Since then, this distillery has remained a rarely seen guest. In the current outturn you will find the bottling **130.8: White chocolate cherry blossom**.

These are just two whiskies from our current selection – if the “exotics” are less appealing to you, there is of course still a significantly larger selection of Scotch whiskies.

With this in mind – Slàinte and Kampai!



Patric Lutz





FLAVOUR FOCUS

THE MAGIC OF MATURATION

A landmark piece of legislation passed in 1823 was fundamental in the story of Having produced malt spirit destined to become whisky, there is then the little matter of having to wait three years for it to achieve legal Scotch whisky status. This is the part of the process that distillery accountants dislike most. However, the process of maturation is not there merely to frustrate the bean-counters – it also tames and transforms the raw spirit, imbuing the drams we ultimately drink with what some say could be up to 70 per cent of their overall character.



NOBODY KNOWS WHEN IT WAS DISCOVERED THAT SPIRIT IMPROVED IN QUALITY IF ALLOWED TO AGE IN WOODEN CASKS, BUT WE CAN SPECULATE THAT IT CAME ABOUT AS A RESULT OF ILLICIT DISTILLERS HIDING CASKS AND FORGETTING WHERE THEY HAD BEEN SECRETED, ONLY TO RETRIEVE THEM AT A LATER DATE.

Once opened, they discovered an apparently miraculous change in the character of the contents, compared to how it was usually consumed, fresh, or nearly fresh, from the still. The discovery probably occurred on many occasions and in many locations in isolation, but the phenomenon has been widely acknowledged since at least the 17th century.

Nowadays modern distillers employ rigorous wood management programmes, designed to produce the optimum whisky, recognising the true importance of the cask. But not too many years ago, the prevailing philosophy was more like 'if it doesn't leak, fill it!'

In the world of whisky, the cask has a dual role, acting both as a container and as an agent for maturation. Such is the importance of the latter function that by law Scotch whisky must be matured for a minimum of three years in casks with a capacity of no more than 700 litres. The restriction on size underlines the need for optimum contact between spirit and wood. As a general rule, the smaller the cask, the faster maturation occurs, because in a small cask the surface of the wood interacts with a comparatively modest amount of spirit.

Although virgin oak is sometimes used for maturation or part-maturation, the vast majority of casks used by the Scotch whisky industry have previously contained either bourbon or, in much more limited quantities, sherry. Wine casks are also employed for maturation, usually for a secondary or 'finishing' period of maturation to imbue the whisky with different aroma and flavour characteristics.

By law, all Scotch whisky must be aged in oak, but a relaxation of the rules in 2019 allowed whisky makers a greater degree of flexibility in terms of the type of oak casks that could be used for maturation in terms of previous contents, since when we have seen the use of calvados, mezcal and tequila casks.

Until the years following the Second World War, most casks used for Scotch whisky had formerly housed sherry, but gradually producers switched to ex-bourbon casks, which were comparatively cheap and plentiful, due to the law which states that bourbon must always be matured in new, charred oak barrels.



Speyside Cooperage has been home to the ancient art of coopering since 1947 and is now a visitor attraction on the Malt Whisky Trail.

A sherry butt may cost the whisky distiller 10 times that of a bourbon barrel, and some 90 per cent of all casks now used by the Scotch whisky industry formerly contained bourbon.

Bourbon casks are made from American oak (*Quercus alba*) and will have been ‘charred’ or fired internally for anything from 30 seconds to four minutes. This process creates a layer of carbon which aids the removal of undesirable sulphur compounds from the spirit.

Bourbon barrels contain approximately 200 litres of liquid and are the smallest casks regularly employed by the Scotch whisky industry. A hogshead holds some 250 litres of spirit, and is constructed by adding extra staves to a barrel. Together, these two are the most commonly used cask types for whisky maturation.

The largest cask in regular use for Scotch whisky is the butt, which holds around 500 litres. Butts are made from either European oak (*Quercus robur*) or American oak, and previously contained sherry, most commonly oloroso, which interacts particularly well with more robust Scotch whiskies.

When a cask has held liquid prior to its acquisition by Scotch whisky distillers, it is referred to as a ‘first-fill’ cask. A ‘second-fill’ cask has been used once to mature Scotch whisky, while a ‘refill’ cask has had a minimum of two previous whisky fillings.

A first-fill cask has the most overt influence on the spirit within, as each filling of whisky diminishes the impact and influence of its original contents, whether bourbon, sherry or wine.

A cask may have a lifespan of half a century, depending on how many times it is filled and for how long the spirit remains in it on each occasion. ‘Exhausted’ American oak casks which have been filled several times may be rejuvenated by being reamed out and re-burnt, in a process known as ‘de-char/re-char’.

Another cask type that has achieved popularity in recent years, especially with start-up

distillers, is the ‘STR’. The initials stand for ‘shaved, toasted, re-charred,’ and the STR was developed by the late whisky consultant Dr Jim Swan, using red wine casks.

A layer is shaved off the inside of the staves, which are toasted using oak chips to caramelize the sugars and vanillin, and the



vessel is then re-charred. The result is a cask that has the characteristics of a first-fill red wine cask, along with a degree of virgin oak influence.

Having filled casks with new-make spirit – usually diluted to around 63.5 abv for optimum maturation – they are then stowed

in warehouses to allow the interplay between time, wood and the external atmosphere to work their magic, resulting in the myriad colour, aroma and flavour permutations we enjoy when we pour ourselves an aged dram of single malt.





SCOTCH & SHERRY

THE WORLD OF SHERRY WOOD

From specially commissioned seasoned hogsheads to ex-bodega butts, the world of sherry casks can be as confusing to get your head around as the varieties of sherry wine that might have filled them. In our continuing focus on sherry cask-matured whisky, Richard Goslan explores the wonderful world of sherry wood.

YOU MIGHT THINK – GIVEN THE COUNTRY OF ORIGIN – THAT SPANISH OAK WOULD BE THE PREFERRED WOOD FOR SHERRY MATURATION. THINK AGAIN – AT LEAST WHEN IT COMES TO THE CASKS USED IN THE REGION'S BODEGAS FOR THE LONG-TERM STORAGE OF SHERRY.

Casks in a bodega's solera system, which could be used for decades, are almost exclusively American oak. They will also have already been used to ferment grape musts or to age young fortified wines before getting anywhere near a solera. That's because sherry makers want to avoid too much wood impact or high tannin levels coming from the cask – so older and less active American oak is ideal as a long-term storage vessel.

As Gonzalez Byass master blender Antonio Flores told me on my first visit to Jerez back

in 2013: “We don't want to produce what my father called a carpentry wine.”

Seasoned casks are a different story. Here, whisky distilleries – and the Whisky Team at The Scotch Malt Whisky Society – can specify exactly what kind of oak is required, how long it's toasted for, what kind of sherry should be used for seasoning, and for how long.

From our Whisky Team's perspective, that gives variety in terms of the kinds of casks

we can work with when it comes to maturing our stocks of SMWS whisky.

“The main variables we can play with are oak species, wine type and length of seasoning,” says head of whisky creation, Euan Campbell. “So we tend to commission an equal mix of American and European or Spanish oak, seasoned equally with oloroso and Pedro Ximénez wines, with a handful of other wines on occasion.”



Euan inspects some SMWS sherry-seasoned casks in a bodega in Jerez de la Frontera in the ‘sherry triangle’

“We then draw down from these casks at different times, at between 12 and 24 months of seasoning with sherry. All this ensures that we are delivering a variety of flavours and styles, and that’s before we even consider the endless spirit types that we fill into the casks in Scotland and how long those are matured for.”

On a recent visit to Bodegas Barón, Euan and I walked between rows of sherry hogsheads, each one stencilled with SMWS lettering and indicating what kind of sherry was working its magic inside the wood.

“Right here we have 204 Scotch Malt Whisky Society casks made of American oak and 204 made of Spanish oak,” explained Nerea Román Gil. “Half of the American oak casks are filled with oloroso sherry, and the other half are filled with Pedro Ximénez – and it’s the same with the Spanish oak casks.”

According to Stuart MacPherson, former Master of Wood at The Macallan and now an independent consultant in cask management, the different wood types contribute different personalities to the whiskies that will go on to mature in those casks.

“It’s very much about the style and flavour character that you’re looking for,” he says. “If you’re looking for something that’s lighter in colour, a sweeter vanilla citrus style, then that’s more of a driver towards American oak *Quercus alba*. If you’re looking for sherry bombs that have much more dried spice and chocolatey flavours, then that’s more driven by European oak *Quercus robur*. But then you’re looking at toasting temperatures, about how you break down these chemical compounds within these species of timber to drive flavour and colour.”

For Stuart, toasting is also a key aspect of how the cask will go on to contribute to flavour. Unlike bourbon casks that are charred, sherry casks undergo a level of toasting that can be specified by whoever’s going to end up using the cask in question. The levels range from light, medium or heavy, but could be for between 40 and 60 minutes at a heat of around 240 – 250 degrees centigrade.

He says the toasting regime can play a huge role in determining the character of the cask.

“The biggest single influences on spirit development, in my opinion, are not only in wood species but in toasting temperatures,” he says. “They go hand in hand. With research and development, you can start

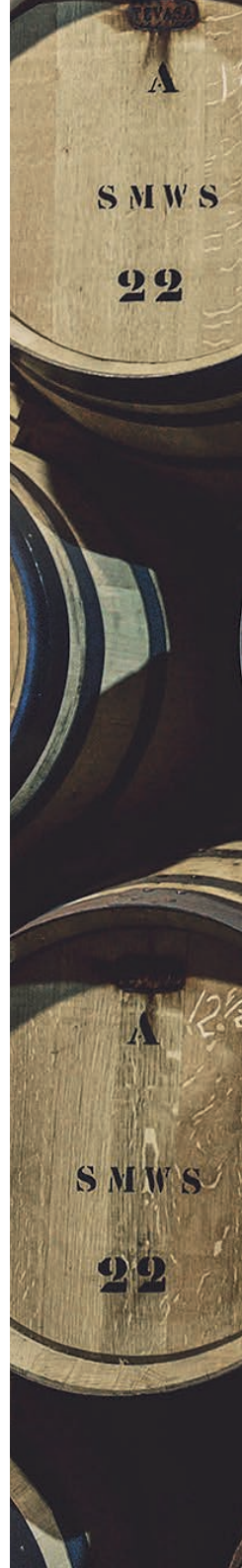


to influence not only the flavour characteristics, but also the colour. That's why making casks to [The Macallan's] own specifications rather than buying them off the shelf was such a benefit for us."

Of course, where the cask is actually going to end up is also a consideration. A one-year seasoned Spanish oak cask, for example, might work very well when it's used in the colder Scottish climate, but would likely result in a highly tannic whisky in a hot and humid country with more intense extraction.

I'm reminded of what Miguel Martin, from Bodegas José y Miguel Martin told us about the world of sherry casks and wood varieties when Euan and I visited in 2018: "It really depends on what you're looking for, there's no right or wrong, no better or worse. They are just different."

Find out more about the world of sherry wood in our feature-length documentary *Scotch & Sherry: A Flavour Odyssey*, available to view now on our YouTube channel: www.youtube.com/SMWSSilverscreen





Nerea Román Gil from Tevasa cooperage in front of some SMWS casks created there and now seasoning with both oloroso and Pedro Ximénez sherry.

SATURDAY, 12 OCTOBER 2024

ANNIVERSARY EVENT IN BERN

**PUT TOGETHER YOUR OWN
PERSONAL PROGRAMME
FOR THE DAY**

30TH ANNIVERSARY CELEBRATION FROM 12 TO 8 PM

Entrance fee including:

Food and water all day

Robin Laing live concerts

Tasting of one dram of each of the two anniversary bottlings
35.386: A cup of kindness and *4.384: The beach beckons*

CHF 95.–

Soft drinks, beer and wine can be purchased at the Casino Bar.

The additional drams at the whisky bar are charged separately at our tastings – everyone can buy as much as they like, nobody has to.

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

TASTING AT 3.30 PM **“OLAF’S CHOICE”**

5 whiskies, selected and commented
by Olaf Meier

Duration: 1 hour

In addition to admission CHF 45.–

AT 18:30 **ISLAY RARITIES TASTING**

33.50 dest. 05.1994 | 10 years old

3.212 dest. 04.1994 | 19 years old

23.57 dest. 04.1993 | 11 years old

53.90 dest. 01.1993 | 11 years old

29.58 dest. 11.1993 | 12 years old

Presented and commented by Olaf Meier

Duration: 1 hour

In addition to admission CHF 90.–

PERSIMMON PLATTER

SPICY & SWEET

CASK NO. 48.170
CHF 79.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>20 November 2014</i>
OUTTURN	<i>219 bottles</i>
ABV	<i>62.3 %</i>

A dollop of strawberry jam arrived, wrapped in rice paper and topped with mango purée. Our noses then walked us through a rose garden. To the palate, we found venison with fennel shavings and coriander, glazed with a mango and persimmon chutney. Introducing water offered the scent of vanilla for the first time, along with olive oil and a spoonful of mixed fruit jam and cinnamon. The palate had become much like the nose, with the emphasis on vanilla and now exotic fruits, but with a new elderflower and the continuation of the earlier fennel.

A BREAKFAST LIKE NO OTHER

SPICY & SWEET

CASK NO. 79.10
CHF 93.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>2 April 2012</i>
OUTTURN	<i>216 bottles</i>
ABV	<i>60.8 %</i>

We'd never had such a meal to start the day. Our noses found apple juice being poured over clotted cream, lemon icing and lavender. One Panellist had a side serving of toast too. To the palate, we were tucking into cinnamon buns dusted with teak wood shavings and dunked in bramble jelly as we wore wellie boots and a woolly jumper. Water brought out wild strawberries, blueberry compote, redcurrants and damp soil on the nose, while the palate was treated to lemon zest, creamy vanilla and a touch of star anise and fennel.

WAXY PICK 'N' MIX

SPICY & DRY

CASK NO. 28.93
CHF 84.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>21 May 2012</i>
OUTTURN	<i>224 bottles</i>
ABV	<i>61.4 %</i>

Bags of fruit jelly sweets brought a juicy intensity that washed over nutmeg and cassia bark while waxy textures danced beside orange oil. The palate was delightfully creamy and malty, with a coating of wax and chalk dust that sweetened to custard powder with hints of lemon thyme. After adding water a wave of fresh oak and pine built a framework around green malt in a hessian sack with peppermint, marjoram and orange peel. Flavours were now sweet and nutty, with marzipan layered on sponge cake, topped with flaked almonds, crumbled nougat and sticky halva complemented by fresh sliced pear.

THE STORM BEFORE THE CALM

SPICY & DRY

CASK NO. 55.82
CHF 139.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>15 years</i>
YEAR	<i>21 September 2007</i>
OUTTURN	<i>251 bottles</i>
ABV	<i>55.0 %</i>

We made a red wine glogg with almonds, raisins and pumpkin seeds while we watched, in the distance, a thunderstorm approaching. On the palate it felt like a mythological battle between the Roman gods of Jupiter and Venus, the goddess not only of love but also victory – it was big and bold with a hint of funk, and we thoroughly enjoyed it. Diluted, the thunderstorm passed, and a calmness set in with sweet frankincense, polished wood and clean leather saddles. To taste, a creamy texture, freshly brewed Assam black tea and a fruit tray bake. Following 12 years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

INHALE FOR DECORATIONS

SWEET, FRUITY & MELLOW

CASK NO. 112.122
CHF 118.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill HTMC Hogshead</i>
AGE	<i>14 years</i>
YEAR	<i>15 September 2009</i>
OUTTURN	<i>294 bottles</i>
ABV	<i>54.8 %</i>

Inhale as golden syrup and foam banana candies are stirred into dill pickle liquor. The palate was full of strawberry, peach and toasted brioche. Water offered orange blossom, honey, mulled apple juice and sticky vanilla pudding on the nose, while the palate was an orange and rosewater sponge cake decorated with Szechuan peppercorns and hazelnuts. After 11 years in an ex-bourbon hogshead, we transferred this to a first fill heavy toast, medium char hogshead for the remainder of its maturation.

FOND LOVERS MAY MEET IN THE GLOAMIN'

SWEET, FRUITY & MELLOW

CASK NO. 135.60
CHF 135.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill HTMC Hogshead</i>
AGE	<i>16 years</i>
YEAR	<i>20 June 2007</i>
OUTTURN	<i>259 bottles</i>
ABV	<i>54.6 %</i>

We found this one hugely juicy and brimming with ripe, fleshy, exotic fruit notes. The overwhelming impression was of a profoundly textural, fruity and syrupy whisky, full of natural sweetness and showing many gorgeous aromas of jasmine flower, passion fruit, mango jam and mashed guava. Water brought out hints of wine gums, tinned pineapple, exotic fruit teas, cannabis resin and fir wood oils. When neat, the palate really detonated with tropical fruits and more of this extraordinary juiciness and textural thickness; its stunning distillate cleverly concentrated by slightly more active wood. Water brought complex flavours of metal polish, coins, mineral oils, waxes and putty. It became reminiscent, in fact, of very old Irish whiskeys. This was matured in a bourbon hogshead for 13 years before being transferred to a first fill heavily toasted medium charred hogshead.

EAST COAST WASHING LINES

SWEET, FRUITY & MELLOW

CASK NO. 26.214

CHF 103.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>23 October 2012</i>
OUTTURN	<i>202 bottles</i>
ABV	<i>62.0 %</i>

First nosing revealed immediate and clear notes of laundered fabric, linens, wet chalk, lemon puff sweets and barley sugars. Beyond that were some more overtly fruity tones of mango, dried papaya, and honey and lemon lozenges. With water it evolved towards condensed milk sweetness, wine gums, limoncello and bubblegum – a more traditional and slightly waxy profile. The palate was similarly waxy and textural up front, with some lovely notes of sweet cereals, lemon bonbons and hints of gin and tonic. Water brought some nicely tart yellow and green fruits, dried mint and quince, with a honeyed waxy flavour in the aftertaste.

ZEN AND THE ART OF TIRAMISU

DEEP, RICH & DRIED FRUITS

CASK NO. 159.1

CHF 175.-



MAX.
ONE BOTTLE
PER MEMBER

REGION	<i>Japan</i>
INITIAL CASK	<i>Bourbon Barrels & Hogsheads</i>
FINAL CASK	<i>Refill American Oak Hogshead</i>
AGE	<i>5 years</i>
YEAR	<i>14 July 2017</i>
OUTTURN	<i>342 bottles</i>
ABV	<i>62.6 %</i>

Smoke from smouldering coconut shells wafted through the branches of oak trees, bringing light notes of tobacco and leather. The fragrance of Japanese plum wine intermingled with espresso coffee, apricot pastries and spicy cloves. With a few drops of water from the bubbling spring, layers of sticky jam between vanilla sponge cake beckoned sweet butterscotch, while chocolate-coated nuts danced with tiramisu in an old coal skuttle. The finish was a shrine to complexity, a wondrous amalgamation of tamarind paste, tangy orange sponge, liquorice chocolate and freshly chopped dill. This whisky has had a slightly unconventional story. In early January 2020, 13 casks of whisky distilled at Shinshu distillery in July 2017 were vatted together. Among them, four were new American white oak heavily toasted hogsheads, each able to host approximately 250 litres of whisky, and nine were former bourbon barrels with a capacity of about 200 litres each. On the 11 January 2020, this single malt was used to fill new casks, including this refill American oak heavily toasted hogshead, which hosted the whisky for just over three years before being sent to Scotland in the summer of 2023.

WHITE CHOCOLATE CHERRY BLOSSOM

JUICY, OAK & VANILLA

CASK NO. 130.8
CHF 480.-



REGION	<i>Japan</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>1 November 2014</i>
OUTTURN	<i>168 bottles</i>
ABV	<i>62.0 %</i>

Juicy red apples and green limes dangled from branches as we strolled in the sunshine. A gust of wind stirred the sweetly scented honeysuckle and cherry blossom, creating a colourful cloud that rained on to freshly opened coconuts and crunchy dried banana chips. Adding water caused wild strawberries to spring up from the ground, ready to be dipped in thick cream and dusted with white chocolate flakes. Poached pears were now among the other orchard fruit, alongside peaches and cherries dripping with syrup from tinned fruit salad. Tropical notes then returned with battered bananas, refreshing coconut juice, and the unique spiciness of a sandalwood tea chest.

ITALIAN SWEET WINE AND SWEDISH MILK CHOCOLATE

JUICY, OAK & VANILLA

CASK NO. 5.124
CHF 177.-



REGION	<i>Lowland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>20 years</i>
YEAR	<i>27 January 2003</i>
OUTTURN	<i>171 bottles</i>
ABV	<i>56.7 %</i>

The descriptors just kept coming – fresh summer flowers in a sun-filled room, wine gums, jelly babies, popcorn, peach slices in syrup and Swedish milk chocolate with a caramel filling. On the palate we had a sweet Italian passito-style wine with those typical flavours of honey, Seville oranges, caramel and almonds, served with a slice of panettone. After dilution, we found the scent of just-out-of-the-oven milk chocolate chip cookies as well as freshly made popcorn with nuts and spices added to the crunchy batch. The taste was now sweet and smooth, evoking peach melba French toast with custard cream and raspberry puree.

TREACLE THREE WAYS

DEEP, RICH & DRIED FRUITS

CASK NO. 35.392

CHF 130.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill Ex-Bodega Oloroso Butt</i>
AGE	<i>16 years</i>
YEAR	<i>10 March 2008</i>
OUTTURN	<i>480 bottles</i>
ABV	<i>58.5 %</i>

A wonderful nose recalled brown bread spread with treacle, dark chocolate studded with sea salt, cocoa dust and delicate notes of game meats, pickled walnuts and chopped dates. This one had a super classy and classical old-school sherry profile. Reduction brought rich notes of tiramisu, treacle tart, salted almonds, artichoke liqueur and toasted fennel seed. The mouth was initially rich and on the sweeter side, with sticky toffee pudding, cranberry gravy, game salami and dark fruits pickled in aged balsamic vinegar. We also found firmer notes of aniseed and camphor. Water enhanced these gamey and leathery notes, while adding hints of tar, herbal tonic wines, green ginger cordial and walnut liqueur. Some stunning and perfectly bitter marmalade notes were noted in the aftertaste. This was matured in an oloroso-seasoned butt for 12 years before being transferred to a first fill ex-solera oloroso butt.

MUSTY MULCHY

DEEP, RICH & DRIED FRUITS

CASK NO. 68.105

CHF 121.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>15 years</i>
YEAR	<i>5 October 2007</i>
OUTTURN	<i>239 bottles</i>
ABV	<i>57.4 %</i>

At first nosing we got brown bread spread with treacle, chocolate sauce, macadamia nuts, maple syrup and madeira cake, plus shoe leather, putty, youthful calvados and singed raisins. Some water brought out intriguing suggestions of caramelised apricots, walnut oil, chewy Highland toffee, thick mulchy earthiness and plum wine with a kiss of rancio. The palate was initially sweet, with runny honey, sultanas and fig paste, with subtler notes of hazelnut liqueur, rum fudge and linseed oil in the background. Reduction brought further notes of fresh figs, orange cocktail bitters, mine must, leaf mulch, cellar earth and black coffee. After being matured in a bourbon hogshead for 12 years, this was transferred to a 2007 first fill Spanish oak oloroso hogshead.

LOVEY-GRUBBY

LIGHTLY PEATED

CASK NO. 10.266
CHF 105.–



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>10 years</i>
YEAR	<i>24 October 2013</i>
OUTTURN	<i>304 bottles</i>
ABV	<i>56.5 %</i>

The nose, briny and grubby (in a good way), suggested toasted nuts, seaweed and petrol (a frightened squirrel under a car bonnet by the harbour?). On the palate we found more brine, wood smoke, lemon peel, sorrel leaf and spiced green vegetables roasting over charcoal. On reduction, the nose had plastic beach furniture and prawns cooking over the smouldering embers of a bonfire, followed by a scoop of vanilla ice cream. The palate now became sweeter and slightly perfumed, with gummy bears, sherbet straws, grilled corn and mussels-appetising, but with an after-taste of chilli, pepper and freshly docked submarines. It's curious, complex and challenging.

ULTIMATE PUB GRUB SMACKDOWN

PEATED

CASK NO. 53.474
CHF 125.–



REGION	<i>Islay</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>13 years</i>
YEAR	<i>16 November 2010</i>
OUTTURN	<i>214 bottles</i>
ABV	<i>59.3 %</i>

Dry roasted peanuts collided with salt 'n' vinegar crisps. Then there was mercuriochrome all over the place and it all got washed away with seawater, pickled gherkins and capers. The pickled onions barely got a look-in. With a break for water up popped salted liquorice, umami crackers and almonds rendered with smoked sea salt and chilli – all very silly! Mouth time: and it was straight off the marks with seared shellfish over hot coals grappling with bacon-flavour corn snacks, before cured rollmop herring got all muddled up by some vigorous peat smoke. Water break again and – out of nowhere – preserved lemons, wet kelp and hot salty chips doused in malt vinegar appeared. There was also a barbecue, a roast, a picnic and a lot of snacking in between.



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.

THE PEOPLE WHO SAID IT COUL



DN'T BE DONE WERE SO DULL'S

TASTINGS

TIMES
TASTINGS
19:00 TO 22:00

At our tastings 5 whiskies will be presented. Some of them might have appeared in the Outturn, some might be surprises. We will also serve you bread and cheese.

You will then have the opportunity to buy drams of other whiskies from the currently available range and purchase bottles.

Price per person CHF 65.-.

DATE	CITY	LOCATION
Friday, 13 September	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 19 September	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 20 September	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 26 September	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Friday, 27 September	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 1 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 7 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 8 November	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 28 November	St. Gallen	Hofkeller, Klosterhof 3
Wednesday, 4 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 5 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 6 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 11 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 12 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 13 December	Lausanne	Tibits (1st floor), Place de la Gare 11

RESERVATIONS
ARE REQUIRED
FOR ALL EVENTS

Please buy your ticket online, by phone or email. Places are guaranteed only when paid. We cannot accept cancellations; however, if there is a waiting list,

we will try to find another member to take your place. We reserve the right to cancel an event if participation is insufficient. Participants at tastings must be at least 18 years of age. Members can buy tickets for and bring guests along.



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