



Outturn

November/December 2024
SMWS Switzerland

START
OF SALES:
SATURDAY
23 NOVEMBER



You are holding the last freshly printed Outturn for 2024 in your hands and I hope you enjoy browsing through it.

In the Winter Wonders series, after the Halloween bottling, we present those for Christmas **115.33: *Nostalgic notions*** and for New Year **39.307: *A spicy soother***. The series will conclude in January with the one for the Robert Burns suppers.

With the “Creators Collection”, the Society presents a new, ongoing, constantly changing series of bottlings. They range from duos, trios to quartets and each time have two things in common: an interesting angle on our whisky creation on something that connects these whiskies – and a fascinating flavour story.

It starts with a trio under the title “Peat” – need I say more? There are three whiskies, distilled in 1991, 1997 and 1998, which of course have peat in common. Two from the island of Islay and one from the Highlands.

Personally, I was taken with a bottling from a distillery that we have rarely seen recently: **8.46: *Sweet strawberry syrup with a lemon tang***. The distillery from Speyside is generally known for its luscious sherry cask bottlings. However, this one shows the wonderful distillery character from a 1st fill ex-bourbon barrel.

I sincerely wish you a peaceful Advent season followed by a few relaxing Christmas days with your loved ones. And then a brilliant start to 2025!

Thank you for your loyalty to the Society – I never take this for granted.

Sincerely,

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

Patric Lutz





UNCHARTED VESSELS

While sherry is a focus for The Scotch Malt Whisky Society, we're also searching far and wide for other types of wine casks to mature our whisky and delight our members.

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There is an old French expression which has now all but disappeared, yet which still has a special place in my mind, considering its poetry and my line of work: être dans les vignes du Seigneur. It translates as 'to be in the Lord's vineyard' and describes someone who's maybe had one too many ballons of red wine.

If I were a betting man, I'd say this has happened in many an earthly lord's cellar too. Why is it important, you ask? Well, because today we're talking wine.

Let's quickly go back to the beginning. According to archaeologists, the oldest winery known to us was in present day Armenia and operated somewhere around 6,000 years ago. Back then, though, any whisky producer (there was none, so you'll have to imagine it) would have been dismayed to see wine preserved in amphorae or clay jars, which would have been no use to mature spirit. The cheek!

Fast forward a few millennia, as Ancient Greek and Roman trade lines expanded, and the first records of oak casks used for the transport of beer and wine appear. North and west of those Mediterranean and Aegean powerhouses, in territories straddling France, Western Germany and Northern Italy, the Gauls already made extensive use of wooden barrels. Among them, the oaken ones were said to be a firm favourite.

When Julius Caesar eventually came knocking, the empire settled in Gaul, and then the Iberian Peninsula. One of its concerns was spreading its culture, planting vines wherever possible, which no doubt helped supply the growing demands of the empire. The legionnaires were likely very good customers, but let's not forget about the local nobility – they needed their tittle too. Wine transport and storage in barrel became much more widespread as a result. Another couple of millennia later and here we are, trying to find as many tasty casks as time and money will allow to bring an additional wealth of flavours to our national malt whisky.

Though sometimes generous in flavours and quite stunning in appearance, if you remember Cask No. **48.104: Punnets of pink**, not

all wine casks are always a good fit. This has to do with the nature of the drink. Wine is alive and can quickly spoil in its barrel during transport, generating off notes of an utterly undesirable nature lying in wait for anything that might come into the barrel next.

This is, as you can imagine, something we are very keen to avoid. But looking back at French and Spanish history, the inherent dangers of exporting non-fortified wine in casks is one of the core reasons the cognac and sherry industries evolved and grew the way they did. Distilling a portion of their harvest (or all of it in the case of Cognac) offers winemakers the option of fortifying the rest of their production to a high enough ABV that it will fear neither transport nor multi-decade maturation.

Since becoming more adventurous with cask types between 2019 and 2020, beside the huge rise in its sherry cask offerings, the Society's releases have explored everything from red wine casks through various styles of port to much rarer and, for many, unheard-of types of fortified wines.

Think of names like Muscat de Setubal – moscatel you may have chanced upon once every so often on holiday (or if you're an SMWS member living in those delightful wine-making regions), but it's by no means a common sight in shops here.

Nevertheless, the Society's Whisky Team has been sparing no effort in trying to source new, worthy, quality casks for its whiskies, just to keep the flavour landscape moving for our members.

In recent years, some of these unusual releases have started cropping up on the menu. Australian Muscat, for example, is a fortified wine from Down Under that is both delicious and rich (I like to think it meets whisky halfway between port and Pedro Ximénez) and releases like Cask No. **9.265: All things dark and mystical** or the maybe wider known small-batch **Full Bloom** from our 'heretical' clear glass releases. Do not worry if you have missed these releases, I'm sure it's not the last time you will come across them.

Many other wine types have been more present in the last few years with moscatel, for instance, a close cousin to sherry. Releases like the exceptionally foodie Cask No. **10.170: *Cooking for Hades*** or the totally bankers Cask No. **128.27: *Chilli Danish wasp stings*** have also shown all the goodness that can be achieved by going out of our comfort zone.

When it comes to wine, it's not all about Spain though. Sherry country's neighbours also have pretty heavy artillery when it comes to flavoursome fortified wines. For me, some of the smoking guns here, or barrels as it were, are from Portugal. Madeira casks made a space for themselves with releases like the stunning Cask No. **4.343: *Analytical allure*** or award-winning Cask No. **37.127: *Coconut curry down the Douro valley***.

A bit closer to our shores, Portugal's most famous fortified wine has also seen a substantial increase in interest for casks either seasoned with port or barriques and pipes actually used for long term port ageing. Some worthy releases are International Spirits Challenge award-winning Cask No. **93.148: *Tour de force*** and the more contemporary Cask No. **73.160: *A cherry good time***. Let's not forget about our 'heretical' small batch release ***Douro Cruise***. With very different styles of port available –think white, tawny or ruby – this is a rather unexplored wine for the Society, but the good news is that there is a lot to look forward to in that regard. Some recent releases also cover rare and lesser-known casks such as Cask No. **128.30: *Smooth and suave***, offering the chance for our members to discover something new entirely.

Closer to home, though it is no longer called Gaul, France still uses vast quantities of casks to age its wines and spirits. Old habits die hard, it seems. All the better for us, as France has been a major exporter of wine and barrels to Scotland through our Leith home since the 1600s at least. So, it's probably fair to say that the Auld Alliance historically extended to bonded cask warehouses, as French casks and Leith distillate shared the space.

Some of these wine casks are still in high demand today, with sauternes (though not

fortified) on top of the list. Expressions such as the amazing Cask No. **135.3: *Red carpet welcome*** will stay with me for a while, as an immense dram that reached the Old & Dignified status despite its 16 years of age. More recent releases like Cask No. **36.218: *Penumbral pleasure*** or Cask No. **28.100: *Fresh as a mountain stream*** are keeping the flame alive, and there are definitely more in the making.

As if these casks weren't enough, we can guarantee our members that there are numerous new types of wine and fortified wine casks in our warehouse that are currently ageing some soon-to-be discovered new Society drams and sherry alternatives. Some experiments may take longer than others to reach you, but when they eventually land, Society members will be able to enjoy some new and unexplored flavours. Beyond bourbon and sherry casks, there is a phenomenal world of flavours to explore.

We are embarking on a journey that will keep us marvelling at the variety of whisky flavours for years to come. So, join us in lifting a dram to the world's vineyards which we all like to visit, at least in spirit.



“We’re excited to unveil *The Creators Collection*, a new addition to our tradition of innovative whisky releases. Each new release will explore unique flavour stories with both creative and technical inspiration. Themes will explore subjects such as our traditional home at The Vaults in Leith, the diversity of our peated whiskies, and whisky production techniques and cask maturation. We look forward to sharing these exceptional releases in the near future.”

Kai Ivalo Whisky & Supply Chain Director

PEAT PLANTS: OUR FIRST CREATORS COLLECTION





MOSS AND MIST

PEATED

CASK NO. 29.293
CHF 525.-



REGION	<i>Islay</i>
CASK	<i>Refill ex-Bourbon Hogshead</i>
AGE	<i>25 years</i>
YEAR	<i>11 November 1998</i>
OUTTURN	<i>152 bottles</i>
ABV	<i>53.3 %</i>

Salted butter slowly melted over ripe mango, pineapple and lemon in an old coal scuttle. The oily tears mingled with fine ash before being poured over cured ham and mackerel fillets shrouded in a veil of lavender and heather smoke. Tropical fruits merged with clove-studded gammon on the palate, glazed with fragrant runny honey. A few drops of water unveiled smouldering leaf mulch and charred pine logs with sticky sap and creosote on the nose. Then a handful of dried apricots and seaweed, steeped in antiseptic cream, were served with melon, peppermint, and chamomile petals on a bed of salty seaside pebbles.

PEAT BLOOM

PEATED

CASK NO. 53.495
CHF 480.-



REGION	<i>Islay</i>
CASK	<i>Refill ex-Bourbon Hogshead</i>
AGE	<i>33 years</i>
YEAR	<i>23 January 1991</i>
OUTTURN	<i>211 bottles</i>
ABV	<i>44.1 %</i>

On the sea breeze came wafts of smoked trout and coal tar from a trawler carrying hessian sacks of sweet-scented barley grains. Puffs from its polished brass funnel dropped fine ash on to smoky apple sauce sprinkled with a few coriander seeds. Fruity notes developed after a dash of water. Now, sour apples and pineapples rolled across the sandy beach as the hot sun baked the stone walls of the harbour. Gentle floral characters then embraced lavender and elderflower, before sage, thyme and gooseberries were served on lemon tarts with orange chocolate and toffee-coated nettles.

FERN & FLAME

PEATED

CASK NO. 66.257
CHF 245.-



REGION	Highland
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	1st Fill American Oak ex-Oloroso Hogshead
AGE	26 years
YEAR	23 October 1997
OUTTURN	257 bottles
ABV	53.2 %

Coconut rain drops trickled from minty and menthol green leaves before splashing on to steak charred by an applewood fire. A haze of thick smoke then drifted between hop vines and sage shrubs before teasing beef and venison carpaccio. A few drops of water caused tropical fruit to plummet from the green canopy above, landing with a thud on to damp earth infused with oil-covered hay from the back of a tractor. An elegantly herbal finish fused sweet vermouth with cocktail bitters, before butterscotch, T-bone steaks and peppered mackerel arrived in a soft leather satchel. After spending 24 years in an ex-bourbon hogshead this was transferred to a first fill American oak oloroso hogshead for the remainder of its maturation.





LET'S GET TOGETHER

BY ALBERT MOCK, MEMBER SINCE DECEMBER 2020

When I received the email in January that I had been drawn to take part in “The Gathering 2024” in Edinburgh, I was delighted.

I didn't know what to expect, as this event was being organised in a new setting. Well, I let myself be surprised, what else could I do?

In the run-up to the trip, I was kept well informed by the Scotch Malt Whisky Society (SMWS) Edinburgh.

So, accompanied by my son, I travelled to Edinburgh at the beginning of September. As soon as we arrived in Edinburgh, the city welcomed us with its unmistakable charm. The weather showed its Scottish side – slightly rainy and foggy, which only added to the mystical atmosphere of the city.

Once we had checked into the hotel, we made our way to the SMWS. When we arrived, we were greeted by the sound of bagpipes. We

THE GATHERING 2024



had a welcome drink at the “Kaleidoscope” bar and made our first contacts with the other The Gathering participants. We then moved to the third floor, where we gathered for dinner and drinks. It was amusing that we were allocated seats. As my son and I attended the event in typical Edelweiss shirts, we were the topic of conversation at our table at the beginning. During the meal, we were served a different whisky with each course, which naturally led to sensational conversations among all the whisky lovers. At the end of the evening, we met again at the bar, where we were able to chat intensively over further tastings. And so the first day came to an end.

On the second day, we met again at the SMWS for lunch in the Members’ Room, where the first whiskies were sampled. This was followed by a “Tasting Panel Experience” with Olaf. Olaf introduced us to the secrets of the Whisky Society and told us about the criteria used to select the whisky for the members. An interesting experience for all of us who were there. At the same time, we were given some

whiskies to taste, and so the exchange with the other participants began. Everyone was able to learn something new. In the evening we met at another location where the farewell party took place. We were offered culinary highlights from Scotland so that we could try various specialities. It was typical that a cooper assembled a barrel. I probably don’t need to mention separately that there was also whisky to taste.

One of the best parts of this trip was meeting other whisky connoisseurs. The SMWS members from all over the world, who all had one thing in common: a love of good whisky. At the tastings in the Society’s cosy lounge, I met enthusiasts and experts who were willing to share their knowledge and stories. It was inspiring to exchange ideas with like-minded people and talk not only about whisky, but also about Scotland’s culture and traditions.

We travelled back the following day, and I will remember the experience for a long time.
THANK YOU



THE SCOTCH MALT
WHISKY SOCIETY

GIFT MEMBERSHIP



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 all together 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

new edition of the book “The Founder’s Tale” or the society tasting kit to get them started on their Society journey, it’s bound to be the most heart-warming and lips-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

CHF
90



**NEW MEMBERSHIP
with an individual
whisky bottle**

CHF
210



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

**NEW MEMBERSHIP
with society tasting
kit**

17 AND 18 JANUARY 2025

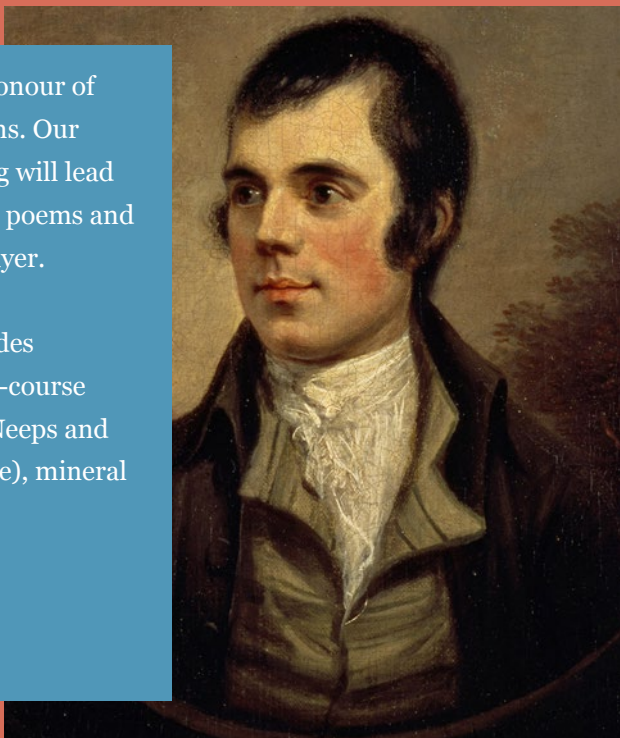
BURNS SUPPER

Enjoy a Scottish evening in honour of the national poet Robert Burns. Our ceremony master Robin Laing will lead you through the evening with poems and songs including a bagpipe player.

The price of CHF 120.– includes entertainment, aperitif, three-course menu with lots of “Haggies, Neeps and Tatties” (alternatives available), mineral water and coffee/tea.

BOOK YOUR TABLE NOW

shop.smws.ch



FRIDAY, 17 JANUARY 2025, 19:00

LA TABLE DE URS HAURI BERN

Zeughausgasse 19, 3011 Bern

SATURDAY, 18 JANUARY 2025, 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

SWEET STRAWBERRY SYRUP WITH A LEMON TANG

YOUNG & SPRITELY

CASK NO. 8.46
CHF 85.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
YEAR	<i>19 November 2015</i>
OUTTURN	<i>162 bottles</i>
ABV	<i>59.8 %</i>

An aroma of freshly baked lemon shortbread cookies, traditional vanilla fudge and a bowl full of macerated strawberries prepared with sugar and citrus zest filled the room. On the palate we imagined slurping the bottom of the bowl, enjoying the sweet syrup with that lemon tang, as well as crumpets with lemon curd and clotted cream. Following reduction, we detected an old-fashioned Victorian lemonade, vanilla chantilly cream and butterscotch sauce. To taste, we tucked into a whipped Greek-style yoghurt with a lemon fruit compote, washed down with a cup of lady grey tea and accompanied by a sugar-dusted brioche with jam and cream.

A SPICY SOOTHER

SPICY & DRY

CASK NO. 39.307
CHF 99.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>12 years</i>
YEAR	<i>5 December 2011</i>
OUTTURN	<i>191 bottles</i>
ABV	<i>61.4 %</i>

Initial nosing suggested to us coconut shavings and new world IPAs with plenty of exotic fruity hops. Beyond that we also noted crushed nettles and grass, citrus peels and new leather shoes. This was fragrant and playful overall, we felt. With water we found fresh, crisp cereals, white mushrooms, young calvados distillate, chopped chives and hessian. There was lots going on ... In the mouth we found a surprising medical aspect up front with ointments, wintergreen and cough mixtures, making it rather herbal, with nice notes of aniseed and mint tea. Water brought a light waxiness to the texture, along with more drying herbal qualities, impressions of breath mints and herbal toothpaste. We found a lovely, lingering cooling sensation in the aftertaste.



OLD-SCHOOL COOL

SWEET, FRUITY & MELLOW

CASK NO. 42.86

CHF 123.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>15 years</i>
YEAR	<i>25 June 2008</i>
OUTTURN	<i>178 bottles</i>
ABV	<i>52.9 %</i>

From the first sniff we were transported back to old-school flavours, with fascinating twists and turns. The sweetness of spun sugar, candied hazelnuts and pineapple wheels rolled in icing sugar merged with fresh pine, olive oil and old hessian sacks. The palate emerged with a green grass demeanor, swaying through dried hay, before heading towards pear juice, sweet tea and tobacco. A little water filled the hessian sacks with coal dust and memories of smoke. Then orange blossom and quince jelly brought the fruit alongside dried beech leaves and black cardamom. Finally, fragrant heather appeared with pears poached in white port and a little walnut oil.

HERITAGE PUDDINGS FOLLOW BREAKFAST

SPICY & SWEET

DISTILLERY 12
RARE RELEASE
CHF 94.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill & New Oak ex-Bourbon & HTMC Barrels</i>
AGE	<i>10 years</i>
YEAR	<i>13 August 2013</i>
OUTTURN	<i>1208 bottles</i>
ABV	<i>58.4 %</i>

As chef presented us with honey nut cornflakes crowned with kumquat and molasses, we finished dipping bacon-wrapped croissants in wheat beer. On the palate, cinnamon toffee apples were served with farmhouse cider, a pecan danish and toasted coconut chips dipped in chocolate, all washed down with a glass of apple juice. Water offered a rustic nose, evocative of heritage puddings swimming in condensed milk and topped with chantilly cream. The palate by now was bread and butter pudding, orange zest, bay leaf, and vanilla and cinnamon custard.

FREEFORM JAZZ

SPICY & SWEET

DISTILLERY 85
RARE RELEASE
CHF 127.-



REGION	<i>Speyside</i>
CASK	<i>Refill & 1st Fill ex-Bourbon & Spanish Oak Oloroso Hogsheads</i>
AGE	<i>15 years</i>
YEAR	<i>13 December 2007</i>
OUTTURN	<i>853 bottles</i>
ABV	<i>57.5 %</i>

Using burnt twigs we stirred coal tar and beech wood-smoked nectarines into a medicinal potion of chamomile and syrup. Then to the mix came figs infused with hickory smoke, sweet mustard and orange segments, before in went barbecued brisket to simmer. A dash of water caused the flames from burning heather to tickle the rind of bacon dipped in treacle as the skin of juicy pineapples bubbled and popped. Our attention now turned to sticky ginger cake and walnuts in brioche buns, fresh from the oven and finished with bramble jam, coffee beans and sprigs of thyme. The starting point for this small batch was two bourbon hogsheads of single malt Scotch whisky. One cask was transferred at 11 years old years old to a first fill American oak PX hogshead, and the other at 10 years old to a refill Spanish oak oloroso hogshead. The casks were then married together before bottling.

SMOKY SUNSET SERENITY

OILY & COASTAL

CASK NO. 53.480

CHF 129.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>16 March 2012</i>
OUTTURN	<i>156 bottles</i>
ABV	<i>54.0 %</i>

Serene, sublime, solitude, sunset, seaside and, yes, we almost forgot to mention sweet smouldering smoke. To describe the taste would almost be as unfruitful as the many photos taken of sunsets! We got sweet smoked langoustines with burnt salted caramel, or cold-smoked tuna cured with a blush of salt-and-sugar brine finished in lightly flavoured wood smoke. If you so wish, add a drop of water and you will be rewarded with aromas including smoked parma ham and smoked sardines in extra virgin olive oil. To finish, a quote from Sir Bernard Williams: "It is almost impossible to watch a sunset and not dream". Following seven years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

NOSTALGIC NOTIONS

DEEP, RICH & DRIED FRUITS

CASK NO. 115.33

CHF 94.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Spanish Oak ex-Oloroso Hogshead</i>
AGE	<i>9 years</i>
YEAR	<i>16 October 2014</i>
ABV	<i>60.9 %</i>

Black treacle, mulling spices, roasted chestnuts and a strong cup of java with a liberal shot of dark coffee and rum liqueur made us all feel warm and fuzzy. On the palate, fancy orange-flavoured brandy liqueur and dark chocolate truffles joined a traditional chewy Highland toffee bar, named after the iconic wee laddie who first sat on his bucket more than 80 years ago in a newspaper and is now part of Scottish heritage. Water added bread and butter pudding, warm croissants, gingerbread and sun-dried tomatoes. To taste, we dined on bramble pie with cardamom custard and fresh lemon zest in the finish. Following six years in an ex-bourbon hogshead, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

SPANISH SPLENDOUR

SMALL BATCH SINGLE MALT

BATCH 26

CHF 79.-



CASK	<i>Refill & 1st fill hogsheads Bourbon, Spanish & American oak Oloroso</i>
AGE	<i>10 years</i>
YEAR	<i>10 September 2013</i>
OUTTURN	<i>2277 bottles</i>
ABV	<i>50.0 %</i>

This small batch single malt displays a wonderfully fruity highland distillate through the lens of oloroso sherry seasoned casks, in both Spanish & American oak. The Tasting Panel were taken to a Spanish bakery, where they enjoyed a wealth of luxurious sweet treats.

An abundantly, almost extravagantly, rich aroma filled the room with the scent of chocolate truffles, rum-soaked raisins, butterscotch sauce and prunes stewed in port wine. The taste was just as luxuriant, with flavours of a Seville orange cake prepared with raw forest honey, which is a little less sweet and has a slightly salty note. With a drop of water we cracked the crunchy, caramelised crust of an authentic crema catalana to release the characteristic citrus and cinnamon aromas. On the palate, we cut slices of a cake from Brittany, a Far Breton, a flan-style egg and milk custard with prunes which reminded one of us of a similar dessert served in the Spanish Cantabria region, quesada pasiega.

REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogsheads</i>
FINAL CASK	<i>2nd Fill HTMC Hogshead</i>
AGE	<i>19 years</i>
YEAR	<i>26 May 2003</i>
OUTTURN	<i>321 bottles</i>
ABV	<i>54.7 %</i>

We prepared a cullen skink with lightly smoked fish, while barbecuing lobster tails as well as New York-style hot dog sausages. On the palate we were surprised by the great balance of sweet fruitiness and smokiness, reminding us of tea-smoked salmon with a smoked herbal mayonnaise. We also enjoyed key lime pie while our neighbour fired up their barbecue. Reduction introduced heather honey and grilled courgette with a chimichurri sauce, while to taste we found sweet tobacco, liquorice and sugared almonds. We all agreed it was better neat! At 16 years of age, we combined selected hogsheads from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

TEA-SMOKED SALMON

LIGHTLY PEATED

CASK NO. 4-375

CHF 195.-



MEDICINAL CHOCOLATE

PEATED

CASK NO. 137.17
CHF 128.-



REGION	<i>England</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>12 years</i>
YEAR	<i>23 February 2011</i>
OUTTURN	<i>189 bottles</i>
ABV	<i>64.0 %</i>

Sweet aromas of cloves and antiseptic merged with burnt crab, smoked kippers and vanilla pods smouldering in the smoke of wet driftwood in a peat kiln. On the palate, gammon arrived cured in iodine while the aromas of burning sausages wafted up through the thick soot of a chimney and appledwood-smoked hazelnuts were made into praline and chocolate truffles. Water brought back clean hospital aromas but now with grilled fish, roasted mangoes and tar-covered ropes at the end of the pier. Smoked almonds, hot cocoa and coconut then mingled with cinnamon buns and a seafood platter on the long finish.

HONEYSUCKLE PETRICHOR

PEATED

DISTILLERY 53
RARE RELEASE
CHF 142.-



REGION	<i>Islay</i>
CASK	<i>1st Fill & Refill American Oak ex-PX & ex-Bourbon Hogsheads</i>
AGE	<i>14 years</i>
YEAR	<i>27 May 2008</i>
OUTTURN	<i>2125 bottles</i>
ABV	<i>56.8 %</i>

Honeysuckle came glazed with a cocktail of rose water, bacon jam and barbecue sauce, plus a side dish of crab meat plucked from a vat of clarified butter. Need we say anything else? To the palate, this dram gifted smoked prune juice and cherry fondant served on driftwood. We also found crushed figs, apricot and brambles sung by a travelling firestarter intent on promoting the skills of cold smoking with peat. Introducing water elevated a smoked apple pie encased in a soft leather satchel, along with potted crab and rye bread. The palate offered a buffet of liquorice, smoked ginger and biltong, served on a bed of ash-dusted pebbles.

PEAT IN PARTS PER THOUSAND

HEAVILY PEATED

CASK NO. 29.292
CHF 540.-



REGION	<i>Islay</i>
CASK	<i>Ex-Oloroso Butt</i>
AGE	<i>23 years</i>
YEAR	<i>14 February 2001</i>
OUTTURN	<i>581 bottles</i>
ABV	<i>58.2 %</i>

This one displayed all the usual refinements this distillery is famed for: peat smoke tinged with dried exotic fruits and encroaching waves of iodine, antiseptic, kippers and peppered mackerel for starters. Then, going deeper, we found it gathered complexity with suggestions of smoked olive oil, tarred rope, creel nets and wet beach kelp. Gorgeous! Water brought out big notes of boiler and puffer smoke, eucalyptus oil, more iodine, more antiseptic and more peat. The neat palate opened like taking a big swally of cask-strength German rauchbier, plus some chunks of barbecue-charred pineapple, pure tar extracts and briny olive pickling juices. Some water gave us preserved lemons, herbal ointments, soy sauce, bonfire embers and cornichons dashed on wet beach rocks – like a hyper-real version of this famous Islay distillery. This was matured in an oloroso butt for 20 years before being transferred to a refill PX butt.



4.384

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

THE BEACH BECKONS

LIGHTLY PEATED

CASK NO. 4.384
CHF 249.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogsheads</i>
FINAL CASK	<i>2nd Fill Heavy Char #4+ Hogshead</i>
AGE	<i>20 years</i>
YEAR	<i>26 May 2003</i>
OUTTURN	<i>264 bottles</i>
ABV	<i>54.5%</i>

The smell evoked pleasant memories of sitting on Scapa beach looking out across the bay, with one distillery to the right and one higher up to the left. One could smell that the malting process was in operation as the fresh sea breeze carried the sweet peat smoke down the hill to mingle with aromas of rockpools and seaweed. This was smoky, salty and malty on the palate, like grilled lobster tails. Diluted, we inhaled the scent of apple pie and toast with heather honey, while to taste, smoked salmon tiramisu with mascarpone and lime. At 16 years of age, we combined selected hogsheads from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.



35.386

A CUP OF KINDNESS

SWEET, FRUITY & MELLOW

CASK NO. 35.386
CHF 395.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Toasted Hogshead</i>
AGE	<i>28 years</i>
YEAR	<i>24 November 1994</i>
OUTTURN	<i>120 bottles</i>
ABV	<i>55.6%</i>

We grabbed a classic waiter's friend corkscrew and opened a bottle of single vintage bordeaux white wine. The aroma that greeted us was that of a soft, creamy fruitiness with hints of toffee and vanilla, plus hints of toasted oak in the background. On the palate there were spiced banana chocolate sundaes as well as spiced banana and walnut pies. Following careful reduction, a refreshing peppermint tea was served at first before we discovered coconut and lime jellies and lemon verbena ice cream over poached pears. The taste was that of a cup of kindness – hot chocolate made with almonds, agave nectar, a cinnamon stick, a few cardamom pods and a couple of slices of fresh ginger.

ESTERICAL

SINGLE CASK SPIRITS

CASK NO. R11.18

CHF 112.–



REGION	<i>Jamaica</i>
CASK	<i>Refill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>1 November 2012</i>
OUTTURN	<i>234 bottles</i>
ABV	<i>66.3 %</i>

A typical and classy initial aroma that included bicycle inner tube, pencil eraser, heather flowers, dried seaweed, fruity red chilli and pickled onions bobbing in expensive olive oil. Reduction added boiler fumes, natural tar, roof pitch and black olive tapenade. The mouth was straight away big, hefty, tarry and full of lemon juice and seawater. Hints of dark and stormy ginger beer cocktails with lime juice. Water brought out notes of smoked limoncello, crushed aspirin, gauze, a prickle of chilli heat, mustard oil and further fresh salinity and brininess.

THE FINE PRINT

ORDERS

We are happy to accept orders by telephone, fax, email or via our online shop. Phone calls in the course of commercial transactions may be recorded.

DELIVERY

Deliveries will be carried out via Swiss Post's parcel service. The mailing costs are CHF 8.– for Economy (standard), CHF 10.– for Priority and CHF 20.– for Swiss-Express "Moon". No mailing costs will be charged on orders over CHF 400.– (mailing by Economy).

COMPLAINTS

Damaged goods must be returned to the post office immediately, or no later than within 7 days, and the appropriate damage report must be filled in at the post office.

EXCHANGES/RETURNS

Your order is binding. As a rule, ordered goods can neither be exchanged nor returned with the exception of goods that have sustained damage in transit, or incorrect deliveries.

PRICES

Unless otherwise stated, the prices specified by us (by telephone, in price lists, by email or in the online shop) should always be understood as being in Swiss francs including statutory VAT (VAT No. CHE-249.623.143 TVA). Price information should always be understood as referring to the specified package (in most cases, per bottle). We explicitly reserve the right to change our prices and offers, as well as delivery options.



TASTINGS

TIMES
TASTINGS
19:00 TO 22:00

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

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

Price per person CHF 65.–.

DATE	CITY	LOCATION
Thursday, 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
Friday, 31 January 2025	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 6 February 2025	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 7 February 2025	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 6 March 2025	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 7 March 2025	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 13 March 2025	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 14 March 2025	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 20 March 2025	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Friday, 21 March 2025	St. Gallen	Hofkeller, Klosterhof 3
Friday, 2 May 2025	Lausanne	Tibits (1st floor), Place de la Gare 11
Thursday, 8 May 2025	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 9 May 2025	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 16 May 2025	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz

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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