



THE SCOTCH MALT  
WHISKY SOCIETY

# OUTTURN

February 2025  
SMWS Switzerland

START  
OF SALES:  
SATURDAY  
15 FEBRUARY



WHISKY WITH  
EXPERT NOSES

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

The new year also brings with it a design lift with the first outturn. I hope you continue to enjoy it.

Mads Schmoll spoke to artist Shona Hardie from Leith. Shona has designed the labels for the new Creators Collection entitled "Homecoming". She was inspired by our spiritual home, The Vaults.

The Heresy series of small batches is gathering pace. The whisky team is having fun here with special bottlings. Batch 25 is based on fermentation with DY502 yeast and a tight cut to capture very specific distillation flavours. Batch 28 shows the influence of barrels that contained a stout ale beer flavoured with spruce saplings. Exciting, isn't it?

Outside Scotland we present the RW6.5, a rye whisky from Finland or the 153.4, a single malt from Denmark; for rum lovers the R13.5 from a closed distillery in Trinidad.

Not enough choice? No problem, there are over 100 more bottlings in all flavours and price ranges waiting to be discovered or rediscovered online.

Enjoy browsing and best regards

A handwritten signature in white ink on a dark green background. The signature is stylized and appears to read "Patric Lutz".

Patric Lutz




M.W.  
THE VAULTS, LEITH



SOCIETY CASK NO: 3.357 / OUTFURN: 1 of 228

HOME IS WHERE  
THE HEARTH IS



20 YEARS OLD  
THE CREATORS COLLECTION  
Homecoming: The essence of  
heritage with Shona Hardie  
SINGLE MALT SCOTCH WHISKY 55.7% VOL 70cl e



# THE CREATORS COLLECTION

## WHERE THE HEART IS

The Creators Collection is a new series from the Society that showcases the liquid art of whisky making and the visual art of illustration. We have curated some of our oldest and rarest whiskies and collaborated to design beautiful labels to create the ultimate in whisky flights. This month we're launching the Homecoming collection in celebration of our 40-year-heritage and spiritual home, The Vaults, with Leith-based artist Shona Hardie bringing these whiskies to life through four special labels. Mads Schmoll caught up with Shona to find out more about The Vaults, Leith's whisky history and the inspiration behind her artwork

The Vaults has been through more than a few incarnations in its hundreds of years of history, from its origins as monastic wine vaults, to being home to the Vintners' Guild of the Port of Leith, and then onto wine merchant JG Thomson's period of ownership from the early 18th century.

The Society's role started in 1983 when founder Pip Hills walked up the stairs to express an interest in buying it from JG Thomson. His timing was fortuitous and it subsequently became headquarters for the SMWS and the first of our four Members' Rooms.

The most recent change to The Vaults happened with a major redesign in 2023, when the bar was moved to its current position and a major new artwork was commissioned. That's where local artist Shona Hardie enters the Vaults story.

Traditionally a muralist, Shona Hardie tells me she has adapted her approach to work on smaller paintings due to the unavoidable fact that the Scottish climate makes the season for outdoor artwork all too short. For the new painting, Shona took inspiration from

Society Tasting Notes and bottle names that were important to the team at The Vaults and part of the legacy of the building. The result was Endless Discoveries, Infinite Adventures which hangs on the wall opposite the bar. Like a complex Society whisky, it demands close attention and an open imagination.

Now Shona has taken The Vaults and its place in Leith as the inspiration for the Society's new Creators Collection, known as Homecoming. The collection includes whiskies from 20-years to 32-years-old, across various flavour profiles. Each one is labelled with an original piece of art created by Shona to reflect a different aspect of our spiritual home – the perfect combination of outstanding whisky and a bottle that's a work of art in its own right.

So what was it like to go from creating such a large canvas in The Vaults to four much smaller labels for the Creators Collection? "It's something I do quite a lot in the way that I work," Shona says. "I work on murals. So sometimes they're a very large scale, like sides of buildings. But then I also do quite detailed pyrography [creating art with burn marks] pieces. So jumping back in terms of scale and medium is not alien to me."

## HOME IS WHERE THE HEARTH IS

Her first label, for Cask No. **3.357: Home is where the hearth is**, was inspired by the fireplaces in The Vaults, a place where members have enjoyed many drams over the years. "This one went through quite a few iterations," says Shona. "I came in one evening by myself and sat with my sketchbook and drew the fireplace and drew some people

sat around that fireplace. I had a feeling of what it's like to be here when the members are around and enjoying the setting." The rest developed organically, she says.

"I wanted to tie in with the building. The entranceway is so cool and iconic. I wanted to tie in the fire and the hearth with that building and I thought the gates could become the fireplace surrounding. But I wanted to keep that warmth too. So in terms of colour that one is the warmest label."

The whisky from distillery three was selected to bring out feelings around the warmth of The Vaults. Its Lightly Peated flavour profile is a nod to the many fireside drams shared here over the years, many of which will have included Islay peat. Coincidentally, peat is also Shona's favourite type of whisky. "I've been to Islay a few times and that's where I found the style of whisky that I like," she says. The label is about capturing the moment of arrival that to so many members is symbolic of a homecoming of sorts. Shona says: "You're walking through the gates to the warmth at the heart of the building."

## BAR-ROOM BUZZ

At the bar, we talk about Cask No. **38.43: Bar-room buzz** which is all about capturing the energy and life of the Members' Room. "What shows that better than a cheers or a slàinte'

mhath?" asks Shona. "The clinking of glasses signifies friendship. And then there's a repeat pattern in the background that I swapped around a bit, to create a sense of movement and energy behind it."

The whisky from Distillery 38 is from the Sweet, Fruity & Mellow profile – selected to bring out the liveliness and energy of the bar over the decades. It reflects community and conversation, liveliness and kinship with both serious conversations and extraordinarily good times. It's something that Shona picked up on in her use of colour on this particular label. "There's actually quite a lot of colours in this one, even though they're kind of faded down," she says. "That adds the idea of more going on in the room to create more energy."

"It was based on trying to find that sense of friendship and community that you find here in The Vaults...sharing a dram, and hopefully finding more like-minded people and making new friends and in the community The Vaults and the Society creates."

## SHORE REFLECTIONS

We head down the stairs leaving behind The Vaults and walk to the Shore, a place that is iconic to Leith and featured on the label for Cask No. **76.154: Shore reflections**. It also has quite a significance for Shona. "I live in Leith, but I'm not originally from here," she



says. "I've lived abroad and in different cities, but I always come back to Leith. That's what homecoming really means to me. I feel really at home, in this town."

Leith's place in the history of the spirits trade is also still visible on many of the buildings on the Shore. "You see little elements of that in the design, but then also the shoreline itself, which I represented by using bottles as some of the buildings."

The whisky from distillery 76 comes from an ex-sherry cask, a deliberate homage to the Shore and the Port of Leith and its role in the sherry trade. This is where casks would arrive from Spain to be decanted – and subsequently filled with whisky that transformed during maturation in the sherry-soaked wood. Although no longer the hub of industry it once was, there are reminders around the Shore and across Leith of the legacy of the

spirits trade here, once a home to over 90 bonded warehouses along with distilleries, cooperages, blending facilities and more.

I wind up our walk by asking Shona what inspires her about the Society. "There's a sense of community and friendship," she says.

"The Society's always trying to do something different, so it was cool for me to explore the ideas and push myself in terms of my illustrative style."

The Creators Collection is about forging a connection between whisky and art, but it's also about creating a deeper connection with the Society between these special bottles and our members. The Homecoming Collection is a celebration of tradition. It's a tribute to the enduring spirit of our heritage and home in Leith and the connections it has created and will continue to create in the future.

## HOME IS WHERE THE HEARTH IS

LIGHTLY PEATED

CASK NO. 3.357  
CHF 249.–



<b>REGION</b>	<i>Islay</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>2nd Fill Ex-Oloroso Hogshead</i>
<b>AGE</b>	<i>20 years</i>
<b>DISTILLED</b>	<i>16 February 2004</i>
<b>OUTTURN</b>	<i>220 bottles</i>
<b>ABV</b>	<i>55.7 %</i>

Juicy fruits including mangoes, melons, and pineapples soaked in rum were neatly arranged before being sprinkled with brown sugar, and blowtorched until their corners blackened. Doused with clotted cream, they were then piled on to scotch pancakes and drizzled with maple syrup. In the meantime, duck breasts sizzled in a pan until their skins went crispy. And the sweet smell of almonds emanated from frangipane tarts, topped with raspberry jam and apricot slices. After adding water we flambéed a banana, serving it with coconut cream, key lime pie, and a glass of chilled root beer. And for a delightful finish we dished up ripe papaya, honeydew melon, and smoked duck with redcurrant jelly. After spending 17 years in an ex-bourbon hogshead this was transferred to a second fill oloroso hogshead for the remainder of its maturation.

## BAR ROOM BUZZ

SWEET, FRUITY & MELLOW

CASK NO. 38.43

CHF 480.-

THE  
CREATORS  
COLLECTION



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Barrels</i>
FINAL CASK	<i>1st Fill PX Ex-Bodega Barrique</i>
AGE	<i>32 years</i>
DISTILLED	<i>17 June 1992</i>
OUTTURN	<i>207 bottles</i>
ABV	<i>49.6 %</i>

An errant overture of cherries, blackberries and red wine-poached pears became intricately woven into a wicked symphony of chocolate caramel, toasted walnuts and raspberry jam on scorched toast. Meanwhile, the charred raisins of a sumptuous fruitcake misbehaved with salted liquorice, plums, and cinnamon swirls. All of these antics were underpinned by fine oaky tannins that elegantly supported notes of tobacco and ginger wrapped in mint leaves. With a touch of water, an enchanting sonata of violets, rose petals and elderflower cider unfolded. Lush fruits then performed with glacé cherries, tropical confections and melon, complemented by a crescendo of sticky toffee pudding and treacle sponge cake. At 29 years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

## SHORE REFLECTIONS

OLD & DIGNIFIED

CASK NO. 76.154

CHF 510.-

THE  
CREATORS  
COLLECTION



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Sherry Hogshead</i>
AGE	<i>30 years</i>
DISTILLED	<i>16 November 1993</i>
OUTTURN	<i>161 bottles</i>
ABV	<i>52.7 %</i>

Juicy baked apples, rolled in demerara sugar, paraded on old leather-bound books alongside ginger biscuits, a raisin-rich fruit loaf, and sticky quince jelly. A glorious wave of deep fruits delivered stewed rhubarb served with plum brandy, calvados, cassis and kirsch wrapped within liqueur chocolates. Adding water beckoned the arrival of thick and creamy custard that oozed over the baked apples, now joined by poached pears, roasted chestnuts and a dollop of plum jam. Finally, like a crescendo of delight, we found a sweet and crumbly cheesecake base layered with clementine sponge, fig rolls and baked ricotta. On top was a sprinkling of lemon zest, cocoa nibs and beeswax honeycomb.

**Robert Torrance, operations manager, and Andy McGeoch, founder of Courageous Spirits, are the makers of King's Inch. Their whisky is custom distilled at a Lowland distillery that the Society also collaborates with.**

**Citrus Reveries** is created using a yeast called DY502, which produces subtle fruity and malty flavours. The distillate stems from a narrow cut, or in layman's terms, a short interval where the spirit is collected during distillation to obtain very specific flavours. As you can maybe deduce from this, you're in for a clean, balanced spirit in fresh and quite active bourbon casks.

This first ever Lowland malt in our Heresy series ticks all the boxes on the Scotch Whisky Association's definition of its regional whisky characteristics. I'll save you a trip on your search engine, it goes as follows: "Soft and smooth malts are characteristic of this region, offering a gentle, elegant palate reminiscent of grass, honeysuckle, cream, ginger, toffee, toast and cinnamon. The whiskies are often lighter in character and perfect for pre-dinner drinks." Now, soak it all in lemon, lime and grapefruit and there you have it. A picture-perfect Lowland malt.



<b>REGION</b>	<i>Single Malt</i>
<b>CASK</b>	<i>Matured in top-quality 1st Fill Bourbon Barrels</i>
<b>AGE</b>	<i>8 years</i>
<b>DISTILLED</b>	<i>18 November 2015</i>
<b>OUTTURN</b>	<i>552 bottles</i>
<b>ABV</b>	<i>50.0 %</i>

This tasty drop was crafted exclusively for Society members in partnership with our friends at King's Inch whisky. Drawn from their truly unique lowland distillate, with a narrow cut point, Anchor DY502 yeast, matured in top quality first fill bourbon barrels. A tangy waft of freshly squeezed lemon juice was followed by sweeter aromas from lemon-glazed doughnuts, as well as a rich custard-like lemon pastry cream, creating a real citrus fizz. The taste was that of two great desserts – a lemon and star anise posset with a liquorice biscotti, and a chocolate chip cake with sambuca-mascarpone cream. Following reduction we made ourselves a lemon-honey hot toddy using white rum and a fusion of raw honey, lemon zest and ginger. On the palate we all enjoyed a devilishly moreish caramelised grapefruit margarita served in a sugar-rimmed glass garnished with a lime wheel.



**The Society's latest small-batch creation is the result of a collaboration with a Perthshire-based brewer and its experiment with a stout flavoured with locally sourced spruce tips.**

There, on the local estates surrounding Blair Atholl, brothers Jack and Conall Low of the Wasted Degrees craft brewery were hand-picking spruce tips from the local forest to flavour their new and original stout ale.

But why spruce tips? Isn't that pushing the boat a bit far? Conall: "Many of these flavouring techniques for ales this far north are quite ancient and probably arrived in Scotland with the Vikings." As the sea raids became more numerous and ambitious, in many places the seafarers traded in their ships and shields for spades and ploughs, settling on the Scottish shores and then further inland.

Now is when we get back to our timing conundrum. As soon as Wasted Degrees emptied its Spruce Tip Stout from the casks, the clock started ticking. Lower strength drinks can spoil in barrel, especially if there is only a tiny bit left in the cask. But wasn't the Spruce Tip Stout reaching a double-digit abv, I hear you ask? Why yes, it certainly towered over most UK ales, at a robust 10.4 % abv, but as far as previous cask content for Scotch whisky goes, that's still on the lower end of things. As a result, the casks were shipped back to our warehouse with some urgency, and in late November 2022, whisky from bourbon casks was transferred to these spruce tip casks. There it remained, soaking the sweetness of the remaining stout and some lovely woody influence for just over 21 months.

We'll leave you with Jack's reply as to whether this blended malt was everything he hoped it would be? His words were immediate and unequivocal: "Everything and more!"



<b>REGION</b>	<i>Blended Malt</i>
<b>CASK</b>	<i>Matured in a combination of 1st &amp; 2nd Fill Bourbon and Spruce Tip Stout Barrels</i>
<b>AGE</b>	<i>17 years</i>
<b>DISTILLED</b>	<i>6 July 2007</i>
<b>OUTTURN</b>	<i>1374 bottles</i>
<b>ABV</b>	<i>50.0 %</i>

Sticks of calligraphy ink joined slices of dried papaya in maple syrup as autumn leaves fell upon school textbooks. Dark chocolate was found incarcerated in an old pipe tobacco box lined with crystallised spruce sap. The nose had us in a boreal forest, but the palate transported us to summer fields and fruit orchards: green apple slices mingled with dried ginger, toasted cereals and a spoonful of thick-cut marmalade in an orchardist's tobacco pouch. Water introduced nectarines and peaches, cedarwood mothballs and honey to the nose, while the palate transformed to a minted bay leaf bouquet garni, woven with nutmeg-infused orange peel, sweet chilli fruit leather and fondant.



# UNSUNG HEROES GLENLOSSIE

As the thirst for blended Scotch whisky grew from the 1870s onwards, so a rash of new malt distilleries sprang up to provide them with spirit. The favoured location for such enterprises was the region we now know as Speyside, which tended to produce less assertive and peaty spirit than other parts of Scotland and was therefore ideal for blending purposes. One of these distilleries was Glenlossie

During the last three decades of the 19th century, some 30 Speyside distilleries were constructed, with a new breed of whisky entrepreneur coming to the fore. One such figure was John Duff. He along with Alexander Allen, H. Mackay, George Thomson, Charles Shirres and Tobermory distillery owner John Hopkins established Glenlossie in 1876.

Duff was born at Aberchirder, near Huntly in Aberdeenshire. Before deciding the time was right to get in on the blended whisky action with his own distillery, he ran an inn. He would later go on to manage the local Glendronach distillery.

A site was chosen at Thomshill, less than five miles south of Elgin and a mile from the River Lossie, after which the distillery was named. The new plant was built on a slope in order to harness gravity for production processes while a waterwheel at the distillery dam meant that Glenlossie did not have to rely on steam power to operate.

Following the creation of Glenlossie, Duff emigrated to South Africa with the intention of building a whisky distillery there, but the venture ended in failure, as did a similar project in the USA. Duff returned to his native north-east Scotland.

There he went on to construct Longmorn distillery, south of Elgin, in 1893, and neighbouring Benriach five years later. Unfortunately for Duff, by that time, the boom in the blended whisky business was starting to turn to bust due to over-production and he was forced to sell both distilleries to James R Grant in 1899.

Four years previously, John Duff had been central to a restructuring process that created the Glenlossie-Glenlivet Distillery Company Limited. Despite its comparative youth, the distillery was largely rebuilt. As it was located close to the railway line from Perth to Elgin, a dedicated siding was created at that time.

In 1919 the Distillers Company Ltd (DCL) took over Glenlossie, ultimately placing it within its Scottish Malt Distillers subsidiary. 1929 saw considerable damage caused to the distillery by a major fire. One of the fire engines used to fight the blaze, dating back to the 1860s, is now on display at Dallas Dhu distillery.

In 1930 Glenlossie was placed within DCL's Haig portfolio, and its association with that brand continues to the present day, although sales of Haig blended Scotch are now a mere shadow of what they were a few decades ago.

As demand for Scotch whisky grew in the decades following the Second World War, the number of stills at Glenlossie was increased from four to six during 1962. In 1971 a new distillery, called Mannochmore, was constructed beside Glenlossie to supply malt for DCL blends, notably Haig Gold Label.

Between 1968 and 1971 a 'dark grains' plant was installed to process the by-products of distillation into cattle feed, and during the 1990s DCL's successor company United Distillers upgraded and extended the facility.

A biomass plant was developed at Glenlossie in 2012/13 to provide power for both Glenlossie and Manochmore distilleries and the dark grains plant. The site is also home to an extensive warehousing estate where a range of Diageo's Speyside malts are matured.

In terms of spirit character, Glenlossie's stills are equipped with purifiers, which create a relatively light-bodied, textured, oily spirit. The wash still charge is 15,800 litres, and the spirit still charge is 13,500 litres. A mix of short and long fermentations helps promote the whisky's green, grassy style.

Equipment includes an eight-tonne stainless steel full lauter mash tun, eight larch washbacks, and two stainless steel externally-sited washbacks, added in 2019, as well as six large onion-shaped stills, with horizontal lyne arms.

The distillery with its distinctive pagoda-roofed former maltings has a theoretical capacity of 3m litres of spirit per annum, and in recent times, 12 mashes per week have been processed, producing around 2m lpa.

Glenlossie's scarcity as a single malt is due to its high demand for blending purpose. Back in 1974 it was classified as one of only a dozen 'top-class' Scottish blending malts.

Although Glenlossie single malt is elusive, the Society has bottled it on more than 120 occasions, which tells you all you need to know about just how delightful this whisky is when aficionados are given the chance to savour it.

## DON'T BE VAGUE ...

The Haig family is whisky royalty, with distilling origins stretching back to the 17th century. By 1939, Haig Gold Label had become the biggest seller in the Distiller's Company Ltd stable, and from the 1930s to the 1970s the Haig brand was Scotland's leading whisky. Advertising for the whisky in its distinctive brown bottle and white and gold label bore the strapline 'Don't be vague – ask for Haig.' This slogan was the work of Thomas Henry Egan, who reputedly received £25 and a case of whisky from the distillers for his efforts. In its heyday, the Haig blend sold 30m bottles per year, but that figure has now dwindled to around 3m, with India its most lucrative market. The Haig name is better known these days for the Haig Club single grain brand, produced in Diageo's Cameronbridge distillery, established by John Haig in 1824.



## TOUCHED BY A BEAR'S PAW

SPICY & DRY

CASK NO. 8.44  
CHF 92.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>8 years</i>
DISTILLED	<i>16 November 2015</i>
OUTTURN	<i>652 bottles</i>
ABV	<i>59.7 %</i>

The inviting nose conjured a melange of aromas – candied orange slices, cherries dipped in chocolate, walnut bread, ginger-infused jaffa cakes and, always in the background, a hot toddy with brandy. It was “very potent”, like a bone-dry martini where the glass gets rinsed with vermouth and then discarded. In the aftertaste we sipped a rich and highly caffeinated Turkish coffee spiced with cardamom. Following the liberal addition of water, we imagined chopping the firewood for that night’s stay in our log cabin. Resting, we sat on the pine cone-covered forest floor and enjoyed sourdough pumpernickel bread and bärentatten: a soft, spicy chocolate cookie in the shape of a bear’s paw.

## THE UNEXPECTED MEANDER

SPICY & DRY

CASK NO. 121.112  
CHF 84.-



REGION	<i>Highland</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
DISTILLED	<i>2 December 2015</i>
OUTTURN	<i>228 bottles</i>
ABV	<i>62.8 %</i>

Heavily waxed brown paper enveloped a pat of sage butter, while sliced banana mingled in a pool of custard with grapefruit segments. The nose was light, like walking into a new barn storing hay. The taste was sugar-sweet, with a chili, mint and eucalyptus spice. Toasted oats and juicy pears, white pepper and salty mango followed. The Panel noted a thread of unexpected smoke henceforth, meandering throughout the dram. Water gave us lemon drizzle cake, salted whipping cream and an anise-infused chocolate sauce on the nose. The palate was now noticeably drier, with mint, cumin, bergamot and a smouldering, salty driftwood smoke to taste.



# SAVE THE DATE

## 27.3. – 29.3.2025

### SCHIFFFAHRTSGESELLSCHAFT VIERWALDSTÄTTERSEE SCHIFFSTEG I | LUCERNE

**Visit us on the upper deck of the  
MS Waldstätter.**

The whisky bar contains over 80 current bottlings and is reserved for our members and their guests – so don't forget your membership card.

Olaf Meier will be holding a tasting on Friday 28 March at 5.30 pm – this is primarily aimed at whisky lovers who want to get to know the Society. But of course it will also be a pleasure for existing members to see Olaf in action.

For further information visit:  
[www.whiskyschiff-luzern.ch](http://www.whiskyschiff-luzern.ch)

#### WHEN?

Thursday 27 March 2025 | 5 p.m. – 10.30 p.m

Friday 28 March 2025 | 4 p.m. – 10.30 p.m.

Saturday 29 March 2025 | 2 p.m. – 10.30 p.m.

#### WHERE?

Schiffahrtsgesellschaft Vierwaldstättersee (SGV)

Departure pier I | Lucerne



## CALORIFIC NONCHALANCE

DEEP, RICH & DRIED FRUITS

CASK NO. 2.140

CHF 159.-



<b>REGION</b>	<i>Speyside</i>
<b>CASK</b>	<i>1st Fill STR Ex-Oloroso Butt</i>
<b>AGE</b>	<i>17 years</i>
<b>DISTILLED</b>	<i>15 March 2007</i>
<b>OUTTURN</b>	<i>611 bottles</i>
<b>ABV</b>	<i>56.7 %</i>

If nosing a whisky was part of our daily calorie count, this dram would have us on a diet by now: sticky toffee pudding, vanilla ice cream, plums stewed in pine resin, and grapes pressed into honeycomb. The palate was equally impressive, with figs drizzled in balsamic glaze, ginger cheesecake, malted milk biscuits, fruit leather and sweet soy beef jerky. Water served a slice of mandarin sponge cake, with custard and orange blossom mingling with chocolate and miso caramel ice cream. After 14 years in an ex-oloroso butt, we transferred this into a first fill, shaved, toasted and re-charred oloroso-seasoned butt for the remainder of its maturation.

## CRAFT SODA SOPHISTICATION

SPICY & DRY

CASK NO. 149.12

CHF 112.-



<b>REGION</b>	<i>Highland</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>8 years</i>
<b>DISTILLED</b>	<i>24 March 2016</i>
<b>OUTTURN</b>	<i>240 bottles</i>
<b>ABV</b>	<i>61.8 %</i>

We were served a fruit salad, bursting with clementine, peach syrup, grapefruit and pineapple on the nose, which we splashed with brine and topped with sliced bell peppers and pomegranate. The palate was cola and vanilla, black peppercorns and mint blossom, with a dry capsicum spice to finish. Water added icing sugar sweetness to the nose, along with a fresh squeeze of lemon, a pinch of allspice, and a drizzle of honey. We could now taste set vanilla custard, flaky pastries and chilli flakes, pencil shavings and charcoal. The finish was dry, with a savoury peppery spice.

## ARE YOU TAKING THE HIGH ROAD?

LIGHTLY PEATED

CASK NO. 135.65

CHF 185.-



<b>REGION</b>	<i>Highland</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>Refill Ex-PX Hogshead</i>
<b>AGE</b>	<i>19 years</i>
<b>DISTILLED</b>	<i>18 March 2005</i>
<b>OUTTURN</b>	<i>207 bottles</i>
<b>ABV</b>	<i>53.8 %</i>

We found ourselves sitting in a Highland lodge, with a crackling open fire and a stag's head on the wall, being served red Leicester cheese with oatcakes, a traditional Middle Eastern-style houmous and sweet jelly jam. On the palate, we threw a few peat slabs on the fire as our host delivered a platter of jamón ibérico with black olives. After a drop of water, we had a cup of lapsang souchong tea with a slightly burned scone and raspberry jam. To taste we were was back in the lodge, with Scottish black bun and Ecclefechan tarts. Following 15 years in an ex-bourbon hogshead, we transferred this whisky into a refill PX hogshead.

## APPLEY EVER AFTER

SINGLE CASK SPIRITS

CASK NO. RW6.5

CHF 115.-



<b>REGION</b>	<i>Finland</i>
<b>CASK</b>	<i>1st Fill #3 Char Barrel</i>
<b>AGE</b>	<i>6 years</i>
<b>DISTILLED</b>	<i>11 January 2018</i>
<b>OUTTURN</b>	<i>231 bottles</i>
<b>ABV</b>	<i>56.0 %</i>

The soft sweetness of overripe apples, ready to be transformed into cider, was lifted with a zing of lemon and pine sap, while heavier wood came from old mahogany furniture. On the tongue there were dried apple slices, dipped in cinnamon and served with demerara sugar and chilli flakes. The tingle was then softened by a warm mug of mulled cider spiced with chai syrup. Water released greener apples, coated with beeswax and joined by damson jam on fruit scones. Calvados arrived alongside hazelnut liqueur, while to finish a dollop of toffee ice cream was dropped from a great height into the mulled cider.

## PETALS SERENADING SEAWEED

LIGHTLY PEATED

CASK NO. 53.481  
CHF 620.-



<b>REGION</b>	<i>Islay</i>
<b>CASK</b>	<i>Refill Ex-Bourbon Hogshead</i>
<b>AGE</b>	<i>33 years</i>
<b>DISTILLED</b>	<i>23 January 1991</i>
<b>OUTTURN</b>	<i>210 bottles</i>
<b>ABV</b>	<i>43.0 %</i>

The sweet fragrance of hibiscus tea, violets and sticky heather honey found perfect harmony with the citrus zing of spruce tips and wisps of smoke from burning lavender bushes. The floral notes serenaded prawns and lobster as they sizzled on a beach barbecue, while toasted brioche buns patiently awaited their arrival. With a little water, delightful textures appeared as miso paste, butter and salted caramel blended into fig ice cream. Now, the soft leather of vintage car seats sang a chorus in unison with cured ham, lamb chops and dried seaweed. The grand finale delivered an exotic ballad that brought together baba ganoush, tahini and lavender sumac on grilled aubergines.

## AN EPICUREAN EPIC

LIGHTLY PEATED

CASK NO. 153.4  
CHF 187.-



<b>REGION</b>	<i>Denmark</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>7 years</i>
<b>DISTILLED</b>	<i>14 November 2016</i>
<b>OUTTURN</b>	<i>221 bottles</i>
<b>ABV</b>	<i>58.8 %</i>

The gastronomic adventure began with a nutty meander through peanut brittle, toasted breakfast cereals and sesame snaps. Layers of white chocolate were then laid across a bed of dried apricot before being covered with Greek yoghurt and burned with a blow torch. The ensuing smoke caressed lemongrass and galangal in spicy Thai soup, followed by dried cherries dipped in dark chocolate. The lemongrass turned to lemon curd with a drop or two of water. Fresh sawdust brought an oaky sweetness that blended with toasted scones and mint leaves on crème caramel. The deep notes of cocktail bitters added subtle complexity to the finish, while beeswax and herb butter were spread on to warm toast.



# FRAGILITY, IMPERMANENCE AND EPHEMERAL

## SINGLE CASK SPIRITS

CASK NO. R13.5  
CHF 410.-



<b>REGION</b>	<i>Trinidad</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>24 years</i>
<b>DISTILLED</b>	<i>1 January 1998</i>
<b>OUTTURN</b>	<i>230 bottles</i>
<b>ABV</b>	<i>61.7 %</i>

We all mentioned cherries on the nose neat, boozy chocolate coated cherries, black 'mountain cherry' liqueur as well as an aviation cocktail which led us all to fly high. On the palate the descriptors were not as unison and ranged from lighter fuel, marker pens and oiled leather, to pear drops and vanilla essence and finally coco beans and nutmeg in hessian sacks. Water added rough farmhouse cider, melted candles, Turkish delight and cod liver oil on the nose while to taste we flew again, in fact to the city of Zadar on Croatia's Dalmatian coast. There we enjoyed a cocktail of the same name consisting of Maraschino liqueur, amarena premium syrup and rum garnished with a maraska candied cherry.

## 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.

# SHARE YOUR STORY

Jürg Rupp

Member since 2002



***Under the title 'Share your Story', we have called on our members to share their own personal whisky story.***

## SINGLE MALT FOREVER'

It is autumn, the year is 1984, no not the year of George Orwell's novel. I am a young journalist writing about the manufacturing textile industry. An international press event of Messe Frankfurt, with writers from around the world, comes to an end late after dinner. Except for the German colleagues, everyone goes back to the hotel. Peter Lennox-Kerr, friend and mentor, speaks. Peter, English with a Scottish background, was beaten by fate, losing his wife and daughter in a car accident. He sought solace in the arms of John Barleycorn. He said something like: 'If you're in the mood, come up to my room. But bring your tooth glass with you. I have some wonderful drops to taste.' We knew about his problems, including the one with the whisky, but everyone loved him for his kind and honest character.

Ten minutes later, the six of us were in his hotel room, each with our tooth glass, of course. First, he told us about the newly founded Scotch Malt Whisky Society. This would now really sell the genuine single malt. Then he mysteriously produced a green bottle. 'My dear friends, you have never drunk this before,' he said. And so the mysterious bottle made the rounds. When everyone had poured their dram – at the time I didn't know what a 'dram' was – he said: 'This is Laphroaig, dear friends, this is Single Malt from Islay. The real thing.'

I understood almost nothing, but I was completely blown away by the aroma. I had never tasted anything like it. My modest whisky world consisted of blended Scotch. Not even the smoky flavour bothered me. 'No,' he said, 'you can't buy this whisky, only members of the SMWS can.' That was about 30 years ago. I have been a member ever since, and I still love single malt whisky.



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