



Outturn

August 2019

Issue 94



WHISKY CHASERS

Flavour hunters rejoice, we're exploring the pleasures of whisky and beer matching. Enjoy fizzy new heights with our new collection of casks and pairing recommendations.

SMWS.CA



HOW TO USE OUTTURN

out-turn n. **1** The number of Society bottles produced from a single cask. Varies from cask to cask. A finite number that will, sooner or later, run out. **2** The name given to Society bottling lists, containing Tasting Notes for each recently released Society bottling of which only a limited number are ever available (see above).

Each Society bottling is unique. And each can be identified by its markings. The tasting notes give you an insight into the characteristics of each whisky, and are the best place to start.

You may find yourself drawn to a “Cowboy’s delight” or have a preference for “Big and tingly.” Maybe your instincts lead you to a dram that’s “Like a hug from your Mom” or perhaps to “BBQ smoke by a rolling sea.”

These curious descriptors are your best clue to what you’ll find within each bottle, and are at the heart of The Society’s *raison d’être*.

With The Society’s monthly selection of single cask malts it’s not surprising that some members find it hard to focus on their perfect bottlings. Thankfully it’s not cheating to ask for help. Just call Kensington Wine Market in Calgary at 403-283-8000 (email: scotchguy@kensingtonwinemarket.com) or Keg n Cork in Edmonton at 780-461-0191 (email: dave@kegncork.com) or email us at curious@smws.ca for advice of an expert nature.

PLEASE ENJOY OUR PRODUCTS RESPONSIBLY

ARE YOU ACQUAINTED WITH OUR FLAVOUR PROFILES?

Exploration is the greatest joy of Society membership, roaming the broad vistas of flavour and aroma represented in our single cask whiskies. But exploration without a map can be frustrating.

So we have created 12 distinct flavour categories, each represented by its own colour, from Young & Spritely to Old & Dignified; Light & Delicate to Heavily Peated. These 12 categories offer an alternative to the more traditional method of categorizing whiskies by their region of origin (Islay, Speyside, etc).

Our flavour map gives whisky lovers a far better way to navigate our vast and ever-changing selection of single cask bottlings, many of which are not typical of their region.

YOUNG & SPRITELY

SWEET, FRUITY & MELLOW

SWEET & SPICY

SPICY & DRY

DEEP, RICH & DRIED FRUITS

OLD & DIGNIFIED

LIGHT & DELICATE

JUICY, OAK & VANILLA

OILY & COASTAL

LIGHTLY PEATED

PEATED

HEAVILY PEATED



This month, we're all about the joys of pairing a Society whisky with a beer, and celebrating the enhanced enjoyment that we can get by matching one with the other; there's a huge satisfaction to be discovered from savouring the big, robust flavours of a single cask dram alongside a thirst-quenching and complementary beer.

The term half-and-half (sounding more like hauf-n-hauf in Scotland) refers to the half pint measure of beer taken alongside a measure of whisky. The appreciation of a beer and spirits chaser is common around the world, as you can see with the popularity of beer and schnapps in Germany, or the boilermaker in the United States, with a shot of bourbon alongside, or even dropped into, your beer glass.

Legend has it that the hauf'n'hauf originated in the Tollbooth Bar in Glasgow's Saltmarket. The owner of the bar, which opened in 1892, noted an interesting practice among his less well-heeled patrons, where groups of men would buy a bowl of ale and a bottle of whisky to share. The enterprising owner hit up the idea of serving the ale and whisky together, in smaller containers.

Hauf 'n' hauf helpers

- Malty beers with a higher ABV stand up particularly well with whisky, typically dark beers such as heavies, porters and stouts
- Stay clear of extremely hoppy beers, where the dry bitterness can overwhelm the whisky's flavour
- Embrace the contrasts, such as a sour saison beer and a sweet smoky whisky
- Sip the beer first, followed by the whisky so that you end with a big punch of flavour; the whisky can have a big effect on the nature of the beer on your palate



SMWS Canada reached out to SMWS member and beer writer and expert, Don Tse (www.beerstoyou.ca), to recommend beer pairings for this month's Outturn. We asked him to choose beers that are fairly widely available across Canada to allow members to explore the pairings wherever they may live.

We send our warmest thanks to Don for his help and encourage you to raise a hauf 'n' hauf to him as you continue on your flavour journey.

YOUNG & SPRITELY

WHATEVER FLOATS YOUR BOAT

CASK NO. 12.18

\$148.99



REGION	<i>Speyside</i>
CASK TYPE	<i>1st Fill Barrel</i>
AGE	<i>8 Years</i>
DATE	<i>29 September 2009</i>
OUTTURN	<i>174 Bottles</i>
ABV	<i>60.4%</i>

A sweet fruity aroma of ripe apples or grapes was soon followed by a warm apricot-cranberry sauce, as well as quince and rosewater jelly. Lively, sparkly and fizzy neat with plenty of freshly grated ginger spice, balanced by the sweetness of a Belgium dark chocolate almond praline.

When we added a little water, the scent was more like pieces of cherry soaked in Kirsch whilst on the palate it had turned into a completely different experience. Now thick and creamy like vanilla custard sauce and strawberry blancmange, and in the finish a 'brioche à tête' with a rosewater glaze and a sprinkling of crispy freeze-dried raspberries.

BEER PAIRING: ST. AMBROISE OATMEAL STOUT
“Hints of chocolate are perfect to accompany all these subtle fruits.”

JUICY, OAK & VANILLA

PURE COZINESS

CASK NO. 112.33

\$201.99



REGION	Highland
CASK TYPE	2nd Fill Hogshead
AGE	17 Years
DATE	21 March 2001
OUTTURN	291 Bottles
ABV	55.8%

On the nose neat like toasted rye bread with plenty of salted butter, coarse cut bitter orange peel and a hot mug of vanilla spiced herbal tea – pure coziness. Warm, sweet and spicy on the palate; patchouli pure essential oil, juicy orange gummy bears and with a very unusual finish of bitter Arbutus honey (strawberry tree).

With water, a creamy sweet aroma of pineapple chunks in fruit juice as well as vanilla poached pears. To taste, now well balanced; fruity, floral and herbal combined with mellow vanilla notes which tone down the warm and spicy wood flavours and this made it a truly relaxing treat.

BEER PAIRING: HOEGAARDEN WITBIER “The original Belgian witbier is viewed by many as liquid bread. Light malt, gentle citrus notes and a hint of clove will complement this dram beautifully.”

SWEET & SPICY

ENGAGING WARMTH

CASK NO. 24.132

\$459.99



REGION *Speyside*

CASK TYPE *1st Fill Barrel*

AGE *16 Years*

DATE *12 March 2002*

OUTTURN *227 Bottles*

ABV *58.4%*

Sweetness hits the nose first – honeyed Baklava, sponge toffee and rainbow drops; then comes tangerine, red apple, raspberry and cloudy lemonade, followed by spring flowers, laurel hedge and hints of pepper. The palate is also sweet (jellybeans, Battenberg cake), with some tangy orange zest and kiwi and a really spicy finish (pepper, chili chocolate, aniseed gobstoppers).

The reduced nose presents an even more attractive perfumed sweetness (petits fours, mango, melon balls), while the reduced palate has engaging sweet and spicy warmth – pastries and cakes straight from the oven; clove rock, ginger snaps and sugary espresso dregs.

BEER PAIRING: NEW BELGIUM FAT TIRE AMBER ALE
“The perfect balance of roasted malts and fruity hops will serve as foundation to the diverse tapestry of flavours in this dram.”

SPICY & DRY

HAPPY IN THE POTTING SHED

CASK NO. 13.64

\$154.99



REGION *Highland*

CASK TYPE *2nd Fill Barrel*

AGE *10 Years*

DATE *31 May 2007*

OUTTURN *225 Bottles*

ABV *59.9%*

The air was dry and dusty and tickled the nose like white pepper. Old leather gardening gloves sat on a bench beside dried flowers and a bundle of heather. There was a box of potatoes, freshly dug up and still attached to clumps of clean earth.

Sweet notes came from tins of lemon bonbons and chalky fruit sweets with squidgy marshmallows whilst a gentle spice came in the form of ginger and creamed horseradish sauce. Fruity flavours drew from tomato plants and apricots with rye bread before the finish delivered pine cones and dried mushrooms dusted with cocoa powder and sitting on a bed of wood chips.

BEER PAIRING: STEAM WHISTLE PILSNER “Crisp, effervescent and lightly hopped, pilsner will contrast this dram and refresh the palate for another sip.”

DEEP, RICH & DRIED FRUITS

THE MERMAID'S MARMALADE

CASK NO. 4.249

\$191.99



REGION *Highland Island*

CASK TYPE *Refill Oloroso Butt*

AGE *13 Years*

DATE *31 May 2004*

OUTTURN *592 Bottles*

ABV *64.6%*

The smell of burning driftwood combined with salted toffee and liquorice before taking on the charred character of barbecued orange and sausages. Salty seaweed created an interesting interplay with peanut brittle before taking on a suggestion of fruit with cherry chocolates.

Ginger cake and rum introduced spicy notes that formed into aniseed and rye bread. Thick cut marmalade brought rich fruit that echoed fine warm Cognac and developed a singed note like burnt raisins in a fruitcake. Charred spice rounded out the palate with hint of cinder toffee rolled in ash and fresh ginger.

BEER PAIRING: YELLOW DOG SHAKE A PAW SMOKED PORTER “Reach through the smoke in this beer to enjoy what lies beneath. Light malt sweetness and notes of toast will complement this dram.”

PEATED

SALT 'N' VINEGAR KELP

CASK NO. 53.266

\$199.99



REGION	<i>Islay</i>
CASK TYPE	<i>Refill Hogshead</i>
AGE	<i>10 Years</i>
DATE	<i>24 September 2007</i>
OUTTURN	<i>272 Bottles</i>
ABV	<i>60.8%</i>

Notes of twiglets and marmite-smothered toast greeted the Panel at first nosing. Along with vinegar-soaked fish and chips, salted crab meat, mercurochrome, nettles, elastoplast and burnt caramel. With a little water we also found a rusted shipwreck, pin-sharp lemon juice, lime cordial, dense heathery smoke, silage, smoked tea and burning kelp.

The mouth was pure mezcal with peated olive oil, camphor, liquorice chews and smoked lavender. Water added salted toffee, peanuts, tobasco, bacon lardons, menthol cigarette ash and grilled scallops.

BEER PAIRING: DAGERAAD BURNABARIAN “Lightly musty with notes of honey and Grande Marnier and a sparkling effervescence, this beer will serve as a contrast against this beautiful whisky.”



SHARE THE LOVE!

There's nothing like sharing a good whisky with a good friend, so with this in mind we have our Recommend-a-Friend program.

For every new member who signs up on your recommendation or for every gift membership you buy for that like-minded friend (up to a maximum of six referrals/gift memberships per membership year), you'll receive \$20.00 off the cost of your \$125.00 renewal fee.

Visit www.smws.ca for more information.

Discoveries
TASTE BETTER
.....WHEN.....
SHARED



WHERE TO BUY

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