



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

Explore: August 2026 Issue 178



FIND OUT MORE AT [SMWS.CA](https://www.smws.ca)

SOCIETY FLAVOUR REFINED

EXPLORE OUR NEW WORLD OF EIGHT DISTINCT FLAVOUR PROFILES

In 2025, the SMWS Tasting Panel evolved the original twelve profiles (now called “Legacy Profiles”) into eight profiles - each with a new name, colour and character. Over time you'll see more of these new profiles in our monthly Outturns as we slowly retire the original twelve "legacy" profiles.



FRAGRANT & FLORAL

Extra strong mints	Perfumed pear
Gin-based fruit cup	Peach
Turkish Delight	Fresh laundry
Flower meadows	Green tea
Sandalwood	Blossom
Sparkling wine	Muscle rub
White pepper	Nettles
Honeydew melon	Pine

RIPE FRUITS & HONEY

Breakfast cereal	Pina Colada
Maple syrup	Mango
Apple strudel	Apple pie
Peach Melba	Plum tarts
Pineapple cubes	Rhubarb
Watermelon	Beeswax
Honeycomb	Apricot
Balsamic Strawberries	

DRIED FRUITS & SPICES

Cinnamon Danish	Burnt toffee
Hot cross buns	Old books
Mincemeat pies	Mulled wine
Brandy snaps	Nutmeg
Chilli chocolate	Cardamom
Treacle toffee	Fruit cake
Gingerbread	Black bun
Rum truffles	Clove

SWEET & ZESTY

Lemon meringue pie	Flying saucers
Seville orange marmalade	Gummy bears
Dark chocolate orange	Crème brûlée
Tinned mandarins	Marmalade
Sour apple sweets	Orange peel
Orange Muscat	Bitter lemon
Candied orange slices	Sherbet
Rhubarb & custard sweets	

TOASTED OAK & VANILLA

Carpenter's workshop	Burnt pastries
Dunnage warehouse	Banana chips
Toasted coconut	Pâtisserie
Coconut ice cream	Passion fruit
Pencil shavings	Honeysuckle
Pineapple sorbet	Root ginger
Coriander seed	Cigar box
Charred staves	Fresh oak

COASTAL & MARITIME

Barbecued prawns	Driftwood
Pebble beach	Fish boxes
Salted caramel	Oysters
Harbour walls	Boatyard
Yeast extract	Seaweed
Beach bonfire	Olive oil
Tarry ropes	

SMOKY & FRUITY

Toasted marshmallows	Parma violets
Hospital laundry room	Rock pools
Perfumed pipe smoke	First aid box
Heather moor burn	Wood ash
Smoked salmon	Charred lemon
Fruit salad in syrup	Pata Negra
Lapsang Souchong tea	Sea breeze
Dentist's waiting room	Incense

BOLD & PEATY

Coal tar soap	Steam train
Antiseptic toothpaste	Clean tar
Roast rosemary lamb	Gunpowder
Chimney soot	Farmyard
Smoky bacon crisps	Cigar butts
Ship's engine room	Coal sacks
Smoked mackerel	Carbolic
Fireman's gloves	Kippers

JUICY OAK & VANILLA

BREAKFAST, BUT MOSTLY DESSERT

CASK NO. 9.278

\$249.99



REGION	<i>Speyside</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>19 Years</i>
DISTILLED ON	<i>11 September 2003</i>
OUTTURN	<i>192 Bottles</i>
ABV	<i>54.3%</i>

Awakened by the smell of unsmoked bacon rolls on a mahogany plank, a fresh pint of amber ale and beeswax candles, we proceeded swiftly on to dessert. The palate was full of choux pastry, chantilly cream, chocolate-coated Turkish Delight and bananas foster, with a lightly spiced finish.

With water, the nose showed more floral qualities, along with lemon sherbets, linen jackets and new leather boots filled with lychees and peaches. To finish, the palate became pistachio ice cream served on strawberries and mascarpone.

SWEET & ZESTY

PEACHY KEEN

CASK NO. 113.86

\$194.99



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>2nd Fill Cabernet Sauvignon Hogshead</i>
AGE	<i>15 Years</i>
DISTILLED ON	<i>8 February 2010</i>
OUTTURN	<i>210 Bottles</i>
ABV	<i>57.9%</i>

The Panel pictured a warm Caribbean evening at a beachside sundowner bar. Cantaloupe melon, white grapes and orchard fruits appeared alongside peach iced tea, light cereal, charred oak and a touch of burlap. On the palate, margarita salt, sharp-sweet lemon and tangy pineapple evoked beachside cocktails and tropical indulgence. A splash of water introduced sun-baked warmth, including honey, cherries, red fruits and delicate oak shavings.

The reduced palate found flavours of blackcurrant cordial, sugar syrup, Victoria sponge cake and rose water. A juicy peach character tied everything together, balancing bright fruitiness with soft tropical notes. Easygoing yet complex, this is a dram for the golden hour on sun-drenched shores. After 13 years in an ex-bourbon barrel, we transferred this to a 2nd fill Cabernet Sauvignon hogshead for the remainder of its maturation.

RIPE FRUITS & HONEY

BRIGHT & CHEERFUL

CASK NO. 122.83

\$159.99



REGION	Highland
CASK TYPE	2nd Fill Ex-Bourbon Barrel
AGE	11 Years
DISTILLED ON	4 July 2014
OUTTURN	195 Bottles
ABV	60.3%

A truly bright and cheerful aroma on the nose neat greeted the Panel, with the scent of white chocolate lime cookies, vanilla cheesecake and a lemon meringue pie. This was creamy and smooth on the palate with a teasing hint of white pepper. The finish delivered a yellow negroni consisting of pisco, limoncello, gentian, yellow chartreuse and bianco vermouth.

After the addition of water, the fragrant scent of a summery white-flower perfume took centre stage with a subtle aroma of pink grapefruit and pineapple marmalade in the background. To taste, lemon verbena-poached peaches and banoffee pie were rounded off with the refreshing sharpness of lemons counterbalanced by the sweetness of pears and herbs found in an old-fashioned lemonade.

BLENDING MALT

SMOULDERING MOJO

CASK NO. N/A

\$140.99



REGION	<i>Blended Malt</i>
CASK TYPES	<i>Mezcal, Bourbon & Oloroso Barriques, Barrels & Quarter Casks</i>
AGE	<i>10 Years</i>
DISTILLED ON	<i>16 September 2014</i>
OUTTURN	<i>1777 Bottles</i>
ABV	<i>50%</i>

This experimental small-batch blended malt explores what happens when Scotland meets Mexico; peated Scotch whisky additionally matured in mezcal-seasoned casks. There is a wonderful interplay found in the smoky realm, delivering salty, rugged, coastal elements and delightfully earthy and herbal tones.

We immediately braced for impact, finding stormy weather on the nose at first sniff, as savoury sea spray set up a coastal theme. A gigantic, smoky, herbal influence followed, as if thyme, rosemary, savory and marjoram had been thrown on hot coals, with burnt lime and Cumberland sausages still on the barbecue. As the storm surge hit our palates, tarry flavours of sweet molasses, smoke and black tea started things off, soon supported by molasses-cured ham and hickory-smoked salmon, and a mojo sauce of cumin, orange, lime, coriander and mint – for pork.

After a splash of water, the aromas developed a fresher, holiday foodie character. Imagine washing your hair with tar shampoo before a meal of zingy lime bread toasted on hot coals, with pork chops in a hot pan and crushed cardamom. Then, on the palate, sip a smoky margarita made with agave syrup, with ashy slices of pear from the barbecue, and a lime juice, bay leaf and desiccated coconut dressing. It's a feast of smouldering delights.

DEEP, RICH & DRIED FRUITS

CHERRY MAKE MERRY

CASK NO. 24.184

\$319.99



REGION	<i>Speyside</i>
INITIAL CASKS	<i>Ex-Oloroso Butts</i>
FINAL CASK	<i>2nd Fill PX Hogshead</i>
AGE	<i>16 Years</i>
DISTILLED ON	<i>13 October 2008</i>
OUTTURN	<i>315 Bottles</i>
ABV	<i>62.9%</i>

Initial nosing suggested boozy cherries, marzipan, green melon, cured ham, ruby port and cinnamon bark. A dark, festive and wintry scene was emerging in this dram. Water brought aromatic details such as cupboard spices, dried dark fruits, apricot jam, papaya and aged fernet. The palate, when neat, opened with hibiscus tea, impressions of young PX sherry and beefy, meaty vibes. Beyond that we also noted freeze-dried strawberries and prunes.

Reduction revealed cherry vermouthe, sweet green chartreuse, herbal cocktail bitters, woodruff, blackberries and black coffee sweetened with muscovado sugar. At 16 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 Pedro Ximenez hogshead is one of those casks.

SMOKY & FRUITY

IN THE STEAM TRAIN DRIVER'S CAB

CASK NO. 16.99

\$181.99



REGION	Highland
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	2nd Fill Oloroso Hogshead
AGE	12 Years
DISTILLED ON	3 October 2013
OUTTURN	212 Bottles
ABV	62%

There was plenty of smoke here but not of the peaty variety – as if we were stoking the fire on a steam locomotive, mingled with the distinctive mechanical, oily, dusty and dirty smell of the driver's cab. Very sooty on the palate, we felt like coal miners after working down the pit, enjoying eating a fudge doughnut held in our blackened hands.

Water added the woody smoke of smouldering oak shavings next to sardines in a spicy tomato sauce, olives stuffed with anchovies and crispy fried sage leaves. To taste, we had caramelised brown sugar and cinnamon-grilled pineapple with a creamy chipotle sauce. Following 5 years in an ex-bourbon hogshead, we transferred this whisky into a 2nd fill oloroso hogshead.

GET INTO THE GOOD STUFF

WHERE TO BUY

The exclusive retail stores of The Society in Canada:

KENSINGTON WINE MARKET

1257 Kensington Road NW, Calgary, AB

Phone: 403-283-8000 (1-888-283-9004)

Email: scotchguy@kensingtonwinemarket.com

www.kensingtonwinemarket.com

KEG N CORK LIQUOR COMPANY

3845 - 99th Street, Edmonton, AB

Phone: 780-461-0191

Email: ordering@kegncork.com

www.kegncork.com

THE STRATH ALE, WINE & SPIRIT MERCHANTS

919 Douglas Street, Victoria, BC

Phone: 250-370-9463

Email: whisky@strathliquor.com

www.strathliquor.com

LEGACY LIQUOR STORE

1633 Manitoba Street, Vancouver, BC

Phone: 604-331-7900

Email: hello@legacyliquorstore.com

www.legacyliquorstore.com

ARC LIQUOR

1973 Harvey Ave, Kelowna, BC

Phone: 236-420-4060

Email: kls@armstrong.coop

www.armstrong.coop/arc-liquor/