



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

Explore: July 2026 Issue 177

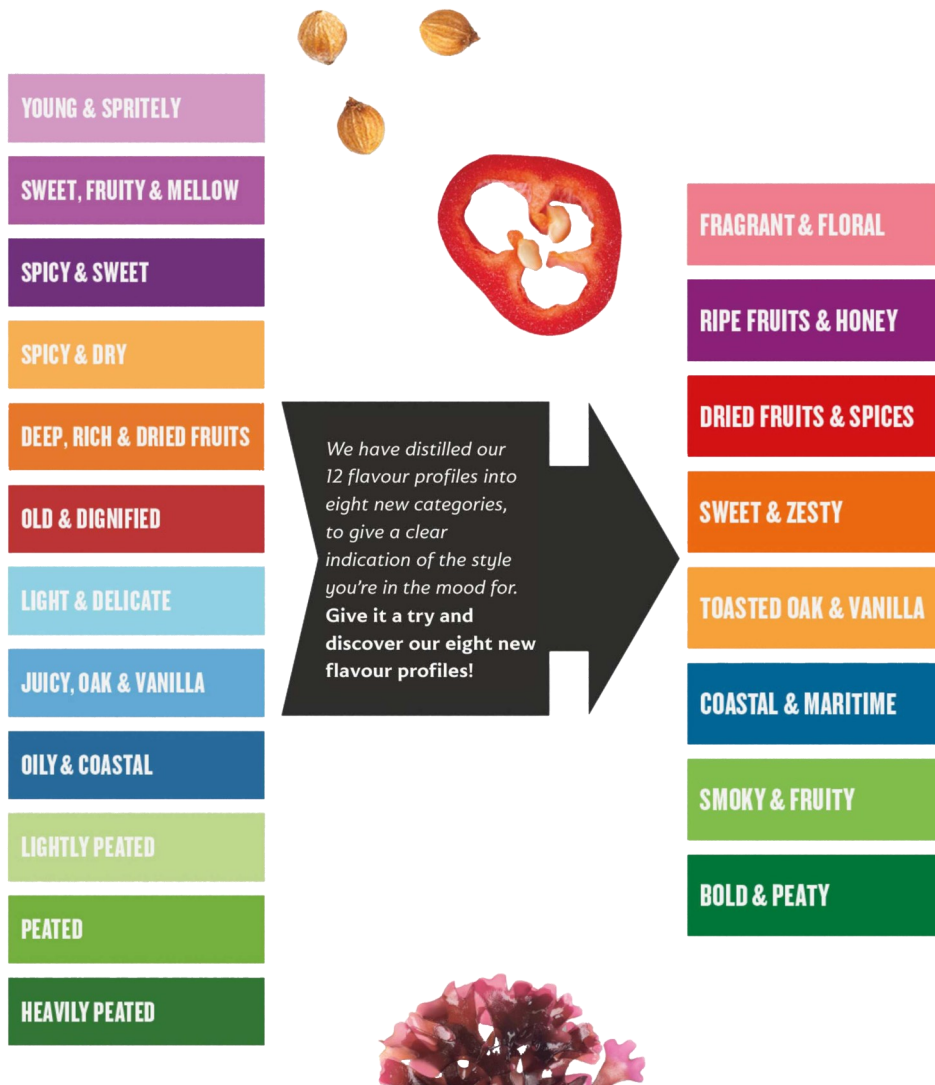


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SOCIETY FLAVOUR REFINED

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	Patisserie
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

OLD & DIGNIFIED

ADVENTURERS AROUND A CAMPFIRE

CASK NO. 64.162

\$229.99



REGION	<i>Speyside</i>
INITIAL CASKS	<i>Ex-Bourbon Hogsheads</i>
FINAL CASKS	<i>1st Fill Oloroso Hogshead & Refill Red Wine Barrique</i>
AGE	<i>17 Years</i>
DISTILLED ON	<i>25 September 2007</i>
OUTTURN	<i>421 Bottles</i>
ABV	<i>53.5%</i>

The nose neat suggested candied fennel seeds, burnt raisins, hickory chips and the petrolic heft of Alsatian riesling. We also found some freshly squeezed orange juice and bouquet garni. Water brought orange travel sweets, peaches poached in sweet riesling and cider apples getting funky in a cellar. This kept evolving to include camphor, dunnage and beeswax! The neat palate displayed a surprising and restrained peat note, along with dark ales, malty richness, toffee apple and hints of cranberry and sloe gravy.

With water we got a subtle and earthy old-school sherry vibe, along with cherry liqueur, crushed nettle, triple sec, burnt orange peel and more crystallized orange. The starting point for this small batch was two bourbon hogsheads of single malt Scotch whisky from the same distillery. One was transferred at 12 years old to a 1st fill Spanish oak oloroso hogshead, while the other was transferred at 13 years old to a refill charred red wine barrique (that had previously held peated spirit from distillery 66). The casks were then married together before bottling.

TOASTED OAK & VANILLA

TOTALLY TROPICAL TIMBER

CASK NO. 112.130

\$203.99



REGION	Highland
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	1st Fill Barrique
AGE	16 Years
DISTILLED ON	15 September 2009
OUTTURN	254 Bottles
ABV	52.8%

The initial nose was reminiscent of freshly sawn oak, crushed nettles and dried mango. Quite the cocktail, we agreed. We also noted sauvignon blanc grassiness, cream soda, metal polish and pineapple syrup. Water brought a little more cohesion around these spicier components, with lots of wood spices, pine wood, cedar wood cigar boxes and leather strop vibes. We also noted witch hazel and other medicinal herbs.

The palate displayed this same tension between exotic fruits and wood spices. Lots of creamy American oak influence sat alongside lots of dried exotic fruit notes and the tannins of strongly brewed tropical fruit teas. Reduction evolved the spice aspect more towards that of aged rye whiskey and added in many dark grained breads, seasonal winter-spiced ales, clove oil, wormwood and camphor. And some syrupy tropical fruit salad goo in the aftertaste. This was matured in a bourbon hogshead for 12 years before being transferred to a 1st fill medium+ toasted American oak barrique with toasted heads.

DRIED FRUITS & SPICES

WEDDED BLISS

CASK NO. 68.138

\$180.99



REGION	Highland
INITIAL CASKS	Ex-Bourbon Hogsheads
FINAL CASK	1st Fill PX Butt
AGE	13 Years
DISTILLED ON	9 March 2012
OUTTURN	494 Bottles
ABV	57.6%

Chocolates galore – with chocolate, cranberry and macadamia nut brownies and tiramisu as well as a rich and creamy hot chocolate – before aromas of ripe bananas, raisins and caramel sauce appeared. On the palate we were served a Turkish coffee in a copper pot next to spiced maraschino cherry chocolate cupcakes with cinnamon buttercream.

After reduction we poured burned caramel sauce over chocolate ganache, sprinkled nutmeg over caramelized almonds and stuffed roasted figs with walnuts. To taste, we found plenty of dates, walnuts and burnt sugar, with a good acidity to balance the sweetness. At nine years of age, we combined two ex-bourbon hogsheads from the same distillery into a 1st fill European oak Pedro Ximenez butt for further maturation and marrying.

SWEET & ZESTY

NUTTY, ZESTY, GOOEY

CASK NO. G17.2

\$105.99



REGION	Lowland
CASK TYPE	1st Fill Ex-Bourbon Hogshead
AGE	10 Years
DISTILLED ON	6 March 2015
OUTTURN	217 Bottles
ABV	62.2%

The nose sweetened from fresh grass to brown sugar and honey, then slowly turned sweet and sour, bringing jelly chews and raspberry yogurt, before drier notes of hazelnut shells, straw and sawdust. On the palate, the syrupy sweetness of banana fritters was balanced by the mild citric astringency of marmalade and grapefruit. It finished warmly with rye bread, nutmeg, coriander and chilli.

The reduced nose had lemon zest, black pepper and cardamom, but the main thrust was the gooey sweetness of vanilla iced buns, chocolate rum truffles and marshmallows. Sweetness dominated the palate now too – hazelnut cream-filled wafers came covered in milk chocolate alongside Chelsea buns and lemon bonbons – with drier woody, spicy suggestions teasing the finish.

LIGHTLY PEATED

IT'S FRUIT JIM, BUT NOT AS WE KNOW IT

CASK NO. 3.361

\$244.99



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Oloroso Hogshead</i>
AGE	<i>13 Years</i>
DISTILLED ON	<i>14 February 2012</i>
OUTTURN	<i>228 Bottles</i>
ABV	<i>52.5%</i>

The nose neat for this one suggested olive oil drizzled on grilled sardines, 'green' unmalted barley, freshly milled oats and a tangy herbaceous character. We also noted unlit cigars and cedar wood. Water brought a funky tinge of art-shop glue, then rhubarb, monstera fruit and medicinal impressions of cough syrup, plus camphor and menthol balm.

The palate, when neat, was immediately and magnificently textural. Thick, grassy olive oil vibes were complemented by first aid kits, a fresh sea breeze and dried mango. Reduction enhanced the wonderful texture, then added freshly laundered linens, white peat, dried apricot and a whole heap of other surreal and strange fruit. Whisky from another world, we mused ... This was matured in an ex-bourbon hogshead for nine years before being transferred to a 1st fill American oak oloroso hogshead.

SMOKY & FRUITY

DAYDREAMING

CASK NO. 10.291

\$189.99



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill PX Hogshead</i>
AGE	<i>11 Years</i>
DISTILLED ON	<i>17 October 2013</i>
OUTTURN	<i>252 Bottles</i>
ABV	<i>57.7%</i>

The nose took us to a distant pine forest with minty nettles, smoked berry jam, heather, tomato leaves and liquorice. Clutching a hoard of old paper notes in a leather wallet, the Panel imagined clambering through a polished oak wardrobe into a sunny new land. On the palate the Panellists became more vivid in their imaginings: licking a jam-smeared coal scuttle, chewing on a sun-soaked piece of wood and gnawing on grilled pineapple with fresh minty notes followed by ash.

With water our intrepid travellers were transported to a sun-soaked old sailor's cabin where a ploughman's feast of sourdough bread, hard and soft cheeses, warm sticky toffee pudding, maple syrup and pineapple cube candies awaited them. On the palate the feasting continued well into the night. The table was laden with tannic pretzels, briny olives, hot smoked salmon and grilled bacon sandwiches (with mango chutney for dipping) while the scent of sweet smoke tobacco lingered on. After five years spent maturing in a bourbon hogshead, this whisky was transferred to a 1st fill American oak Pedro Ximenez hogshead for the remainder of its maturation.

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