

# Outturn

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### **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

#### **JUICY, OAK & VANILLA**



A luscious nose of pear flesh, pear drops, sugar cubes, spiced rum, dried mango, precious hardwoods, tobacco leaf and fudge. An immensely fruity dram with big notes of bananas flambeed in cognac, banana and vanilla milkshake, rancio and custard. Water reveals some remarkably tropical notes: oranges, kiwis, papaya and guava.

To taste, it is almost fat in texture. The wood spices nibble at the edges of the palate while the fruit sits plump and unmoving with buddha-esque tranquillity in the middle of the tongue. Pineapple syrup, coconut water, lime oil, fruit chews and star fruit. Reduction gives tonic water with lime, passion fruit sours, coconut milk and Thai basil. Previously in a bourbon barrel for 8 years.

#### **JUICY, OAK & VANILLA**



A light and delicate scent of buttery croissants, amaretto and vanilla panna cotta with toasted almonds and powdered sugar doughnuts wafted through the air. On the palate there were vanilla-pear muffins, braided yeast bun (Hefezopf) with a plum jam filling and glazed carrots in orange, honey, sage and rosemary.

Water released soft rich succulent marzipan fruits as well as vanilla oak fragrance oil and then we had traditional afternoon tea, finely cut sandwiches, freshly baked scones with cream and strawberry jam all with a cup of Chinese red rose tea. We finished in style with an Asian pear martini.

#### **YOUNG & SPRITELY**



The nose is an enticement of fruity and floral – orange and lime Starburst, gorse flowers and garden centres; plus gentle pepper and peppermint tingles. There is considerably more tingle on the palate – sweet chili sauce, pink peppercorns and balsamic glaze – but it still floods the mouth with marshmallow sweetness, vanilla and raspberry ice lollies.

The reduced nose continues the teasing tango between floral and citric notes – but now also picks up some vanilla sarsaparilla. The palate is warming, sweet, succulent and very drinkable – banoffee pie and custard, restrained citrus and spice and rose petals drifting down behind closed eyelids.

#### **DEEP, RICH & DRIED FRUITS**



#### FIRST RELEASE FROM DISTILLERY 136 FOR SMWS CANADA AND A GOLD MEDAL WINNER

REGION	Lowland
CASK TYPE	1st Fill Oloroso Hogshead
AGE	3 Years
DATE	14 January 2015
OUTTURN	298 Bottles
ABV	60.4%

Warmth, honey and molten Mars bars brim over the lip of the glass. Assorted glazed nuts, buttery cereals, sunflower oil and date strewn muesli all emerge. There are also hints of earthiness and soot with a nervous citrus aspect which darts between all the other flavours tying everything together. With reduction there is burlap and rope, oily rag and soft leather. Also a more resilient spiciness emerges.

The mouth displays a beautiful balance between sweetness such as raisins stewed in cognac and more zingy notes of demerara, cut green apple, eucalyptus and pine resin. A little water brings savouriness: brown bread, sourdough starter and lime jelly.



The aroma had an immediate calming effect for all of us, like marjoram essential oil - slightly warming, citric, herbaceous and woody with sweet scented pine needles. On the palate neat it's like a 'croque monsieur' - boiled ham in brown grilled bread topped with grated cheese, seasoned with salt and pepper and baked in an oven.

With a little dilution we get lightly peat-smoked marshmallows as well as sweet lavender and rose water on the nose, whilst the taste is now very delicate, smooth and creamy like lightly oak-smoked goat's cheese or a bacon, brie and red onion baguette.

#### PEATED



The Panel discovered a big ol' bag of kippers, wood smoke, peat oils, grilled whelks, smoked mussels in brine, lemon juice, wood ash and fishing nets. Also some herbal touches and a few crushed twiglets. Water gave us wet and burning leaves with a fisherman's oilskins, Arbroath smokies, salt and vinegar chips and a dollop of mercurochrome. In the background some foaming rock pools and a little star anise.

The palate revealed a peat-fired kiln, liberally poured mezcal, gentian eau de vie, tar liqueur, smoked tea then some heather, burnt toast and a BBQ turkey sandwich. Reduction brought out more mineralic notes such as wet pebbles, lime juice, coal tar soap, sea greens, smoked venison, smouldering heather and ash-rolled goat's cheese.



## **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.





## 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: dave@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.strathconahotel.com

#### LEGACY LIQUOR STORE

1633 Manitoba Street, Vancouver, BC Phone: 604-331-7900 Email: Darryl@legacyliquorstore.com www.legacyliquorstore.com