



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

Explore: June 2026 Issue 176



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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
Gin-based fruit cup
Turkish Delight
Flower meadows
Sandalwood
Sparkling wine
White pepper
Honeydew melon

Perfumed pear
Peach
Fresh laundry
Green tea
Blossom
Muscle rub
Nettles
Pine

RIPE FRUITS & HONEY

Breakfast cereal
Maple syrup
Apple strudel
Peach Melba
Pineapple cubes
Watermelon
Honeycomb
Balsamic Strawberries

Pina Colada
Mango
Apple pie
Plum tarts
Rhubarb
Beeswax
Apricot

DRIED FRUITS & SPICES

Cinnamon Danish
Hot cross buns
Mincemeat pies
Brandy snaps
Chilli chocolate
Treacle toffee
Gingerbread
Rum truffles

Burnt toffee
Old books
Mulled wine
Nutmeg
Cardamom
Fruit cake
Black bun
Clove

SWEET & ZESTY

Lemon meringue pie
Seville orange marmalade
Dark chocolate orange
Tinned mandarins
Sour apple sweets
Orange Muscat
Candied orange slices
Rhubarb & custard sweets

Flying saucers
Gummy bears
Crème brûlée
Marmalade
Orange peel
Bitter lemon
Sherbet

TOASTED OAK & VANILLA

Carpenter's workshop
Dunnage warehouse
Toasted coconut
Coconut ice cream
Pencil shavings
Pineapple sorbet
Coriander seed
Charred staves

Burnt pastries
Banana chips
Patisserie
Passion fruit
Honeysuckle
Root ginger
Cigar box
Fresh oak

COASTAL & MARITIME

Barbecued prawns
Pebble beach
Salted caramel
Harbour walls
Yeast extract
Beach bonfire
Tarry ropes

Driftwood
Fish boxes
Oysters
Boatyard
Seaweed
Olive oil

SMOKY & FRUITY

Toasted marshmallows
Hospital laundry room
Perfumed pipe smoke
Heather moor burn
Smoked salmon
Fruit salad in syrup
Lapsang Souchong tea
Dentist's waiting room

Parma violets
Rock pools
First aid box
Wood ash
Charred lemon
Pata Negra
Sea breeze
Incense

BOLD & PEATY

Coal tar soap
Antiseptic toothpaste
Roast rosemary lamb
Chimney soot
Smoky bacon crisps
Ship's engine room
Smoked mackerel
Fireman's gloves

Steam train
Clean tar
Gunpowder
Farmyard
Cigar butts
Coal sacks
Carbolic
Kippers

JUICY, OAK & VANILLA

HARMONIOUSLY BALANCED

CASK NO. 26.228

\$213.99



REGION	<i>Highland</i>
CASK TYPE	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>14 Years</i>
DISTILLED ON	<i>2 November 2010</i>
OUTTURN	<i>267 Bottles</i>
ABV	<i>54.7%</i>

An elegant floral aroma of roses, violets and jasmine next to the powerful – yet delicate, sweet and fruity – scent of blossoming honeysuckle turned this into a fascinating olfactory experience. On the palate we took a sip from an old-fashioned lemonade and a bite from a slice of honeydew melon before finishing with the crunchy texture from a bowl of tropical fruit granola.

Adding water brought forward a whole new dimension, delivering creamy, aromatic heather honey and tepache, a refreshing drink made from pineapple peels and brown sugar. The taste reminded some of us of a soothing cup of chamomile mint blossom tea served with malted buttermilk biscuits and spiced orange marmalade.

SWEET & ZESTY

TROPICAL PARADISE BEACH BAR VIBES

CASK NO. 71.116

\$194.99



REGION	<i>Speyside</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Hogshead</i>
AGE	<i>14 Years</i>
DISTILLED ON	<i>1 October 2010</i>
OUTTURN	<i>268 Bottles</i>
ABV	<i>54.7%</i>

The nose had tropical paradise beach bar vibes – pineapple, melon, peach and citrus fruits, beautifully complicated by ginger, cinnamon, coconut and mint – it was DIY cocktail time! The palate encompassed sweetness (coconut buns, shortbread, vanilla sponge and honey), the sharpness of lime juice and sherbet fountains, and a wee subtle spice kick from humbugs and black pepper oatcakes.

The reduced nose kept the fruit of pear belle hélène and limoncello but discovered more wood – sandalwood, cedar, bookcases and coriander seeds. The delightful palate delivered brown sugar, golden syrup and custard sweetness, balancing the warmth of spiced fruit cake, candied fennel seeds, pink peppercorns and pickled ginger.

DEEP, RICH & DRIED FRUITS

DECADENT DARK CHOCOLATE CHEESECAKE

CASK NO. 39.281

\$231.99



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Hogshead Heavy Char #4</i>
AGE	<i>17 Years</i>
DISTILLED ON	<i>20 July 2005</i>
OUTTURN	<i>212 Bottles</i>
ABV	<i>57.6%</i>

A rich aroma coming from bread-and-butter pudding, crème brûlée, cinder toffee and chocolate-covered brazil nuts filled the room. On the palate we had stout made using an ancient brewing ingredient, spruce tips, giving flavours of toasted marshmallows and candied nuts, with a finish of chocolate-coated blackberries.

After reduction, everything turned dark – blackcurrant jam, blackberry crumble with custard, pumpernickel bread and a porter-style beer. To taste, we tucked into a decadent dark chocolate cheesecake with fresh raspberries, washed down with a glass of dark coffee liqueur. Following 14 years in an ex-bourbon hogshead, we transferred this whisky into a #4 heavy char 1st fill hogshead.

FRAGRANT & FLORAL

DELIGHTFUL DEVELOPMENT

CASK NO. 5.139

\$161.99



REGION	<i>Lowland</i>
CASK TYPE	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>11 Years</i>
DISTILLED ON	<i>11 November 2013</i>
OUTTURN	<i>204 Bottles</i>
ABV	<i>60.5%</i>

We were immediately impressed by the creamy, sweet fruitiness of the nose – impressions of banana split and strawberry yogurt slowly sharpened to chocolate limes, plum jam, quince jelly and sherbet. The palate enjoyed good initial sweetness – crystallised honey, marzipan, vanilla cheesecake and candied orange dipped in chocolate, but the finish seemed spicier, with cinnamon apples, clove and coffee granules.

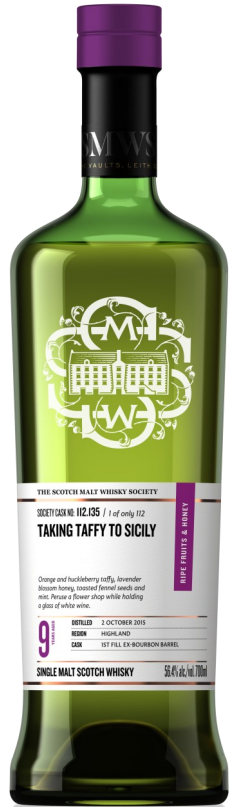
Water brought out more astringent notes of lemon drops and perfumed pear on the nose, then gooseberry, lemon zest, nutmeg and sour Skittles on the palate – but all the while retaining the balancing sweetness of custard creams and brown sugar.

RIPE FRUITS & HONEY

TAKING TAFFY TO SICILY

CASK NO. 112.135

\$134.99



REGION	<i>Highland</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 Years</i>
DISTILLED ON	<i>2 October 2015</i>
OUTTURN	<i>112 Bottles</i>
ABV	<i>56.4%</i>

Soaking up the warming perfume of a bowl of hot custard, we nosed orange and huckleberry taffy, vanilla ice cream and amber ale. To taste, huckleberry was sure to take the lead before we were gifted a mixed berry jam, lavender blossom honey, toasted fennel seeds and mint.

Water gave us aromas of Sicilian lemon meringue pie before, kitted out in our in new cotton clothes and holding a glass of white wine, we perused a flower shop's wares. The palate was now much like the nose; soft, with an apple purée and guava paired with neapolitan ice cream.

SINGLE CASK SPIRIT

AN ARTIST, APOTHECARY AND A TRIPLE- SEC MULE

CASK NO. GN7.3

\$111.99



REGION	<i>England</i>
CASK TYPE	<i>2nd Fill Ex-Bourbon Barrel</i>
DISTILLED ON	<i>10 November 2021</i>
OUTTURN	<i>230 Bottles</i>
ABV	<i>49.9%</i>

The neat nose evoked grappa and kümmel (caraway), lemon and mandarin skins, some juniper and opening an artist's paint box (paints, turps, linseed oil). The palate was smooth, juicy and fresh-flavoured, with lemon drops, pineapple, sugar-coated fennel seeds, cinnamon toothpaste and hints of cherry throat sweets.

To the nose, adding water suggested an apothecary's leather bag, a waxed jacket (in a cleaning cupboard) and a triple-sec mule with lime and ginger beer. The palate seemed to become fresh and salty – clear boiled mints or licking your lips after a dip in the sea – before a dry finish of liquorice, nutmeg and sambuca.

BOLD & PEATY

RUFFY TUFTY

CASK NO. 53-506

\$186.99



REGION	<i>Islay</i>
CASK TYPE	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>11 Years</i>
DISTILLED ON	<i>26 May 2014</i>
OUTTURN	<i>304 Bottles</i>
ABV	<i>58%</i>

Fat peat smoke, anchovy paste, medicinal tinctures, iodine and malt vinegar: these were just some of the initial notes recorded by the Panel. Others included freshly dried laundry by the sea, pickled cornichons, salted cod and fresh shellfish. It was an evocative nose, to say the least! With water we found these pickling juice vibes well enhanced, plus green and black olives, creel nets, pure tar and huge maritime impressions.

The palate opened with cask-strength mezcal, then margarita salt, pickling brine, wasabi, fish sauce and natural tar extract mixed with raw ginger; brine and umami, like seawater and soy sauce. Reduction made it even more textural, adding a sense of chewiness to the peat and thickening the already dense and drying smoke. A tang of seawater and lemon juice lingered long in the aftertaste.

**DID YOU MISS THE MAY OUTTURN?
HERE'S WHAT'S STILL AVAILABLE**

CASK NO. 18.81 FORTUNE FAVOURS THE BOLD

14 years; 1st fill hogshead; Speyside **\$181.99**

A Japanese fish cake stew, a wooden sea chest and a lavender sea bass fillet are followed by tuna sashimi and cheese crackers with seaweed jam.

CASK NO. 30.125 HONEY-LAVENDER POPCORN

17 years; 1st fill oloroso butt; Speyside **\$175.99**

Honeycomb, nutmeg and raisin purée, with marmalade atop custard tarts. Then find peach cobbler and Dundee cake, calligraphy ink and lavender popcorn.

CASK NO. 46.155 A DRAM FOR PARTY ANIMALS

17 years; 1st fill port barrique; Speyside **\$224.99**

New shoes and kir royale, sugared almonds and chocolates filled with cherry liqueur; old roses, bubble gum and dragon fruit – it's party central.

CASK NO. 59.95 THE CANDLEMAKER'S WORKSHOP

14 years; 1st fill sherry hogsheads; Highland **\$192.99**

Beguiling seams of fruity, sweet and aromatic wax are layered up on a new wick. This is a small-batch release, made by marrying the contents of two casks.

CASK NO. 63.111 GUAVA BAKLAVA

20 years; 1st fill barrel; Speyside **\$291.99**

Notes of white chocolate, cherry blossom and dessert wine merged with sponge cake and apple crumble. Caramel and praline combined to set up a baklava and peach finish.

CASK NO. 121.120 LOW-KEY SMOKY LOCUS

9 years; 1st fill barrel; Highland **\$141.99**

A beautiful island dram balancing coastal elements and gentle smoke with heather honey and tart, fruity, candy shop flavours. 11

GET INTO THE GOOD STUFF

WHERE TO BUY

The exclusive retail stores of The Society in Canada:

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