



THE SCOTCH MALT  
WHISKY SOCIETY

# OUTTURN

Explore: March 2026 Issue 173



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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 brulée  
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

## RIPE FRUITS & HONEY

### THE FRUITY SAWMILL

CASK NO. 35.404

\$143.99



REGION	<i>Speyside</i>
CASK TYPE	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>11 Years</i>
DISTILLED ON	<i>31 March 2014</i>
OUTTURN	<i>188 Bottles</i>
ABV	<i>61.5%</i>

Wandering through a sawmill, our noses bathed in freshly milled pine, newspapers dipped in lemon juice and baked in the sunshine, and straw hats with lavender tucked behind a decorative linen ribbon. To taste, the Panel found an uplifting peach iced tea, stirred with lavender marshmallows and spiked with chocolate bitters.

Water kicked up the dust from the sawmill, with oak chips on a forest floor emerging on the nose, accompanied by apple and cinnamon rolls with butter icing. The palate was now livelier, with vanilla milkshake served in a slate chalice, plum sauce and crystallised ginger.

## SMALL BATCH SINGLE MALT

### CARAMEL CASCADE

CASK NO. N/A

**\$199.99**



REGION	<i>Ireland</i>
CASK TYPES	<i>1st Fill Bourbon &amp; Palo Cortado Barrels &amp; Hogsheads</i>
AGE	<i>12 Years</i>
DISTILLED ON	<i>30 November 2011</i>
OUTTURN	<i>1285 Bottles</i>
ABV	<i>50%</i>

*For this small batch single malt, we teamed up with our friends at Dunville's Irish Whiskey to create a very special Society exclusive. This time we explore the delights of Palo Cortado sherry seasoned casks, a curious wine that benefits from both biological and oxidative aging.*

Enticing wafts of varnish, exotic woods, and supple leather jiggled around an old wine cellar, occasionally glancing off baked banana and oily serrano ham. At the first sip, honey and treacle cascaded like liquid gold, meandering between the venerable bottles of vintage wine. A heavenly symphony of stewed apples and ripe mango followed behind, harmonising with caramelised walnuts and a hint of nutmeg.

Reduction delivered a waterfall of chocolate and cherry liqueur that tumbled over the hazelnut-spread floor of the cellar, bringing with it delicate petals and rosehips. Nut brittle, coffee and caramel now gathered in a cosy embrace with mint leaves, plums and lavender honey, creating a lush, layered tapestry of delight.

## JUICY, OAK & VANILLA

### BEND TO THE WILL OF THE CASK

CASK NO. 80.57

\$177.99



REGION	<i>Speyside</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Hogshead</i>
AGE	<i>13 Years</i>
DISTILLED ON	<i>6 December 2010</i>
OUTTURN	<i>262 Bottles</i>
ABV	<i>56.8%</i>

We found this one presented on the lighter side, with a lovely, low-level hum of vanilla, spiced marmalade and butterscotch. With a little time we also noted cream soda, fabric softener and foam strawberry candies. Reduction brought out a sprightly lemon zest note, with menthol tobacco, pinecones and chamois leather adding a little more weight.

The mouth was quite wood-forward with lots of nice cupboard spices, freshly sawn oak, toasted coconut and some nicely exotic suggestions of mango and grapefruit. Water enhanced these fruitier notes and maintained the mango and pineapple flavours, with spiced vanilla, sponge cake, wood resins and camphor all in the background.

## OILY & COASTAL

### DOON AROON THE TOON

CASK NO. 93.224

**\$134.99**



REGION	<i>Campbeltown</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>8 Years</i>
DISTILLED ON	<i>16 June 2016</i>
OUTTURN	<i>221 Bottles</i>
ABV	<i>59.9%</i>

First nosing revealed superb freshness, with the Panel noting vitamin tablets fizzing in soda water, beach pebbles and then minty and salty aromas that further underscored the freshness. Some impressions of pasta water and harbour jetty maintained these recurring ideas of coastal character. With water it became more aromatically broad and generous, with gorse flower (coconut, vanilla), sandalwood, maritime air, lemongrass and preserved lemons drizzled with olive oil.

Neat, the palate was similarly bright, fresh and coastal, with white flowers, starched linens, big grassy olive oil vibes and background impressions of farmhouse cider and sheep's wool. Reduction brought out lemon oil, menthol and camphor balm, wax, and playful notes of cloudy lemonade and shellfish broth.

## DEEP, RICH & DRIED FRUITS

### FLAMENCO FLOORBOARD FANTASY

CASK NO. 41.173

**\$225.99**



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butt</i>
FINAL CASK	<i>1st Fill PX Butt</i>
AGE	<i>15 Years</i>
DISTILLED ON	<i>7 May 2008</i>
OUTTURN	<i>494 Bottles</i>
ABV	<i>56%</i>

The sherry influence hit our noses with balsamico drizzled over figs, lemon zest and leather shoes dancing on floorboards where cigarette ash and wine have been spilled. The palate combined the rich sweetness of treacle tarts, red liquorice, dried fruits and pomegranate molasses with mulled wine spices.

In reduction, the nose balanced vanilla custard slice with darker notes of black tea, pumpernickel and molasses. The palate had dark chocolate, raisins and blackcurrants to start and mouth-drying halva, cinnamon and cigar butts on the finish. We transferred this from an oloroso butt to a 1st fill Pedro Ximenez butt (Spanish oak) after 10 years.

## BOLD & PEATY

### MEATY WALLOP

CASK NO. 16.98

\$177.99



REGION	<i>Highland</i>
INITIAL CASK	<i>Refill Sherry Puncheon</i>
FINAL CASK	<i>Refill Toasted Butt</i>
AGE	<i>12 Years</i>
DISTILLED ON	<i>19 March 2013</i>
OUTTURN	<i>670 Bottles</i>
ABV	<i>57%</i>

This was evidently going to be a meaty dram upon first nosing. The Panel immediately detected brisket burnt ends, beef jerky and Philly cheesesteak sandwich vibes. We also noted a farmyard tang, vapour rubs, cola syrup, peat-smoked cherries and hot paprika crisps. Water brought seafood charring on a barbecue, smoked butter, burning hay, molten butterscotch and the umami qualities of yeast extract.

The palate neat was one big wallop of dense, sweet, tarry smoke, with inclusions of antiseptic, chip-shop saveloy sausages, peppered mackerel and chorizo jam. Water did little to quell the potency, but evolved it to reveal sootier undertones, more tarred rope, unusual smoked cheeses, petrichor undergrowth, crushed nettles, the burnt bits of roast hogget shoulder and smouldering rosemary wood. What a wild wee beastie, we all agreed! After 7 years in a refill sherry puncheon, this whisky was transferred into a refill toasted butt for the remainder of its maturation.



This fall marks SMWS Canada's 15th anniversary and we're celebrating with a distillery tour in Scotland from September 13th - 20th!

Your trip begins in Edinburgh followed by several days exploring some of Scotland's distilleries from the Lowlands to the Highlands. The week culminates with a lunch and tasting hosted by legendary whisky writer Charlie MacLean MBE at the original home of the SMWS, The Vaults in Leith.

This is a must for any member eager to visit the Society's spiritual home in Leith and enjoy some of Scotland's best whisky regions.

## **£5400 PER MEMBER INCLUDES:**

### **7 NIGHTS LUXURY HOTEL ACCOMMODATION**

Single room supplements available for £1800

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Not included: airfare to and from the UK, travel insurance, meals “at leisure” and alcohol outside of included tastings

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