



THE SCOTCH MALT  
WHISKY SOCIETY

# OUTTURN

Explore: May 2026 Issue 175



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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

## COASTAL & MARITIME

### FORTUNE FAVOURS THE BOLD

CASK NO. 18.81

\$181.99



REGION	<i>Speyside</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Hogshead</i>
AGE	<i>14 Years</i>
DISTILLED ON	<i>28 February 2011</i>
OUTTURN	<i>278 Bottles</i>
ABV	<i>55.8%</i>

A variety of images came to the fore nosing neat. One Panellist prepared a Japanese fish cake stew, simmering in a soy sauce-based dashi broth called oden; another opened an antique wooden chest previously used by an officer in the navy and a third enjoyed a lavender sea bass fillet with couscous. The dram was spicy and oily on the palate, with that umami flavour found in tuna sashimi with a ginger and lime dressing.

Following reduction, we sliced pretzels and toasted them lightly before tossing them in a honey-mustard vinaigrette green salad. The taste was like a cheese cracker with seaweed jam.

## SWEET, FRUITY & MELLOW

### GUAVA BAKLAVA

CASK NO. 63.111

**\$291.99**



REGION	<i>Speyside</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>20 Years</i>
DISTILLED ON	<i>9 May 2002</i>
OUTTURN	<i>170 Bottles</i>
ABV	<i>61.1%</i>

Elegant aromas presented white chocolate, cherry blossom and tokaji dessert wine alongside soft marzipan on a vanilla sponge cake and apple crumble served with creamy custard. The palate neat delivered fresh strawberries on a sherry trifle and sultanas soaked in armagnac before richer notes of marmalade on fruit loaf combined with honey, guava and toffee apples.

Ice cream wafers and caramel waffles coated with maple syrup, hazelnut praline and cinnamon emerged with a few drops of water. The juicy fruits of satsumas, baked pineapple and tinned peaches now combined with baklava, liquorice and cocoa nibs in latte coffee on the finish.

## JUICY, OAK & VANILLA

### THE CANDLEMAKER'S WORKSHOP

CASK NO. 59.95

\$192.99



REGION	<i>Highland</i>
INITIAL CASKS	<i>Ex-Bourbon Hogsheads</i>
FINAL CASKS	<i>1st Fill PX Hogshead &amp; 1st Fill Oloroso Hogshead</i>
AGE	<i>14 Years</i>
DISTILLED ON	<i>18 January 2011</i>
OUTTURN	<i>512 Bottles</i>
ABV	<i>55%</i>

Seams of fruity, sweet and aromatic candle wax were layered up on a new wick: dried apple, golden syrup, manila envelopes and festive fruit pudding injected with plum sauce. The palate added freeze-dried strawberries, candied lemons encased in warm toffee, orange oil in chocolate sauce and apricots soaked in lapsang souchong tea. Water took us on a walk through a herb garden while holding an ice cream, chewing on fruit pastilles and sipping on runny orange curd as beeswax-encrusted raisins fell from the sky into a field of meadow flowers.

The origin story of this small batch was two bourbon hogsheads of single malt Scotch whisky. One was transferred at eight years old to a 1st fill American oak Pedro Ximenez hogshead, while the other was transferred at nine years old to a 1st fill American oak oloroso hogshead. The casks were then married together before bottling.



## **TWO TO ONE ULTRA-SMALL BATCH BOTTLINGS TO TAKE YOU ON A FLAVOUR JOURNEY**

Yin and yang. Light and dark. A jigsaw puzzle that comes together to create something more than the sum of its parts.

The concept is straightforward: Two to One means taking two casks of single malt from the same distillery and seeing how they can fit together to create an ultra small-batch bottling. The whiskies could have different ages and have undergone maturation in different wood types before being married and bottled at natural cask strength.

We have two routes that we take with our Two to One bottlings: either we will select casks at the peak of their maturation, and marry them together just prior to bottling. Or we can put two casks into one larger cask – for example two bourbon hogsheads or barrels into a larger sherry butt where that then undergoes a period of additional maturation. That would be for a minimum of two years, as is our normal policy. At the end of that period we'll sample the whisky and if the Tasting Panel approves it then that's what gets bottled.

The range is about taking complementary flavours that fit together to explore them and present them to our members in a different way.

## RIPE FRUITS & HONEY

### A DRAM FOR PARTY ANIMALS

CASK NO. 46.155

\$224.99



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Port Barrique</i>
AGE	<i>17 Years</i>
DISTILLED ON	<i>14 March 2008</i>
OUTTURN	<i>251 Bottles</i>
ABV	<i>52.3%</i>

An ex-bourbon hogshead did some fine work for 13 years before this 1st fill port barrique took over. The nose indicated wild celebrations involving strawberry wine, kir royale and rosé champagne, with new shoes, sugared almonds, and jam and coconut sponge cake. The palate gave us craft cola, dried cranberries and sugar-coated fennel seeds plus tantalising flourishes of tobacco, old roses and chocolates filled with cherry liqueur.

In reduction, the nose found sugar cane, red liquorice, bubble gum and dragon fruit. The palate was velvety and jammy with luscious red-fruit character, then slightly savoury on the finish – serving up honey-roast parsnips and prosciutto.

## DEEP, RICH & DRIED FRUITS

### HONEY LAVENDER POPCORN

CASK NO. 30.125

\$175.99



REGION	<i>Speyside</i>
INITIAL CASK	<i>Refill Oloroso Butt</i>
FINAL CASK	<i>1st Fill Oloroso Ex-Bodega Butt</i>
AGE	<i>11 Years</i>
DISTILLED ON	<i>3 June 2013</i>
OUTTURN	<i>506 Bottles</i>
ABV	<i>66%</i>

Opening a new library book we found a hidden compartment stuffed with cinder toffee, waxy honeycomb pieces, and fig rolls wrapped in paper decorated with calligraphy ink. The palate was well rounded, a smooth and sweet lavender, honey, nutmeg and raisin purée, with marmalade atop custard tarts.

Water offered peach cobbler and Dundee cake on the nose, while the palate gifted sultanas, lavender popcorn and cask char. After six years in a refill oloroso butt, we transferred this to a 1st fill ex-bodega oloroso butt for the remainder of its maturation.

## SMOKY & FRUITY

### LOW-KEY SMOKY LOCUS

CASK NO. 121.120

\$141.99



REGION	<i>Highland Island</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 Years</i>
DISTILLED ON	<i>27 November 2015</i>
OUTTURN	<i>235 Bottles</i>
ABV	<i>62.2%</i>

The nose found rock pools, fishing nets and first aid kits, plus really delicate touches of smoke and embers; peering through the thin haze we identified honey, vanilla, lemon zest and heather. The peat smoke, more noticeable on the palate, was balanced by green apples and bananas, some herbal, grassy notes and ‘retrieving gummy sweets from an ashtray’.

The reduced nose discovered candy-shop flavours of lemon, lime and orange sherbet, tart fruits and an ice cream van on the beach. On the palate, the honeyed fruits counterpointed the coastal, smoky elements, all in perfect equilibrium – before a teasing finish of tar, tobacco, coconut and chilli.

# 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](mailto:scotchguy@kensingtonwinemarket.com)

[www.kensingtonwinemarket.com](http://www.kensingtonwinemarket.com)

### **KEG N CORK LIQUOR COMPANY**

3845 - 99th Street, Edmonton, AB

Phone: 780-461-0191

Email: [ordering@kegncork.com](mailto:ordering@kegncork.com)

[www.kegncork.com](http://www.kegncork.com)

### **THE STRATH ALE, WINE & SPIRIT MERCHANTS**

919 Douglas Street, Victoria, BC

Phone: 250-370-9463

Email: [whisky@strathliquor.com](mailto:whisky@strathliquor.com)

[www.strathliquor.com](http://www.strathliquor.com)

### **LEGACY LIQUOR STORE**

1633 Manitoba Street, Vancouver, BC

Phone: 604-331-7900

Email: [hello@legacyliquorstore.com](mailto:hello@legacyliquorstore.com)

[www.legacyliquorstore.com](http://www.legacyliquorstore.com)

### **ARC LIQUOR**

1973 Harvey Ave, Kelowna, BC

Phone: 236-420-4060

Email: [kls@armstrong.coop](mailto:kls@armstrong.coop)

[www.armstrong.coop/arc-liquor/](http://www.armstrong.coop/arc-liquor/)