

Outturn

November 2020

Issue 109



RAISE YOUR GLASS AT SMWS.CA





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.



SWEET, FRUITY & MELLOW



The nose opens with buttery shortbread, soft cereals, cake dough and freshly baked chocolate croissants. Add to that whipped cream, bailed hay, straw mats, canola oil, shoe polish and mandarin liqueur. With a splash of water out comes green tea, elegant burlap notes, honey melon, heather flowers, honeysuckle, pollen, citrus infused mineral water and rum-soaked toffee sponge.

The palate at full strength offers cooking oils, barley sugars, caramelized figs, milk bottle candies softened in a warm pocket, sultanas in muesli and yeast extracts. With water there are lovely subtle notes of mint tea, clove oil, white asparagus, pear drops, cotton candy, tree bark, apple sauce and eucalyptus tobacco. Some orange vitamin tablets fizz in the finish.

LIGHT & DELICATE



An amazing dram for its age. It filled our nostrils with fruity, citric, floral notes – apple turnover, tutti-frutti ice cream, lemon cake, elderflower and fruit Mentos – we also got fresh-cut wood, but it was mainly perfumed and attractive. The palate was fruity and exotic: peach, nectarine, caramelized pineapple, fruit gums and pears cooked in honey with clove and cinnamon – the finish also warmed up with pepper and liquorice lozenges.

The reduced nose – Jelly Babies, sherbet straws, pear flan and fudge with cherry pieces. The palate now wowed us with rhubarb and custard sweets, chewing pineapple icelolly sticks, Juicy Fruit and Big Red.

SPICY & DRY



A basket of orchard fruits at first with apples, pears and plums followed by a little more exotic papaya and star fruit eventually developing into nettle tea served with rhubarb scones. On the palate neat however we got an Indian curry called lamb Rogan josh with cinnamon, coriander and asafoetida powder, garlic and ginger.

When adding water we moved to Thailand and the smell of kaffir lime leaves, lemongrass and a variety of spices made us all prepare a chicken red curry which, just before serving with jasmine rice, we sprinkled with basil leaves.

DEEP, RICH & DRIED FRUITS



A collective 'oooohhhh...' then awed hush from the Panel as we encountered mushroom-accented cough syrup before a big enveloping hug of old school, oxidative sherry. Touches of aged sherry vinegar, bitter chocolate, damp earthen floored dunnage, pipe tobacco, burlap, lamp oil, game meats and Christmas cake. A curtain of luscious rancio drawn across everything. Add water and there's dates, prune juice, sooty chimney dust, beef stock, miso broth, very old balsamic, strawberry laces, pinecones, petrichor, trampled ferns and blackcurrant cordial. Some pickled walnuts and bitter espresso too.

The mouth is divine! Old salty solera wood, bitter herbal essences, cumin powder, rye bread, ginger and nibbling tannins. With water there's mole sauce, robust nuttiness, the salinity of surf-washed pebbles, green walnut wine, herbal medicines, caramelized brown sugars, tarragon and celery salts. Pure, filthily wonderful, old-style sherried perfection!

LIGHTLY PEATED



A potent and classic example thought the Panel. The nose displays big and uncompromising notes of smoked applewood, bacon fat, BBQ char, bitumen, damp earth and fresh rosemary. Develops an intense farmyard edge, full of hay loft, cow shed and old tool boxes. Some WD40 and burlap as well. Water gives honey roast parsnip, smoked flowers and patchouli oil with a hint of myrrh.

The mouth explodes with soft, organic peats, hickory smoke, smoked oatmeal and a bruising minerality. Notes of peated muesli, smoked butter and cheese scones. With water there is tar resin, sorrel, bay leaf, rhubarb jelly, cured game meats and gentian eau de vie. A wonderful wee monster!

PEATED



A warm simmer of fermenting citrus juices prickles the nose. Also citrus rinds, chalk dusters, limoncello, tart green apple, cut grass, sourdough, beach pebbles, smouldering twiglets, burning hay, clover honey, creel nets, tar extract, gentian eau de vie, scrunched newspaper and raw kiln peat smoke. Water brings smoked elastoplasts, canvas, pink sea salt in porridge, kippers, lemon juice on raw oysters and liquid Magi seasoning mixed with brine and malt vinegar.

Unreduced, the palate is chock full of paraffin, tar, cod liver oil, beach wood ash, carbolic soap, smoked white fish, salted almonds, gauze, antiseptic, anchovy paste and peated marmite. Water brings out a smoked menthol quality. Dried seaweed, anthracite dust, lime juice, aspirin tablets crushed up with mineral salts, sheep wool doused in turpentine, eucalyptus, white mushrooms and green peppercorns.

RUM



Plenty of sweetness and spiciness on the nose neat; breadfruit coconut curry and flaming rum bananas – sautéed in brown sugar, cinnamon and butter, doused with over proof rum and lit, served over honeycomb ice cream. On the palate an explosion of pink peppercorns and black cumin seeds before a deep sweetness of rich caramel slices and pomegranate molasses coffee cake took centre stage.

When added, a liberal amount of water which, given time, developed into the fruity, floral sweetness of a vibrant tropical garden in a rain forest. Just relax on a garden bench and enjoy the peace with iced liquorice cinnamon tea and a slice of banana cake.

SMWS MEMBERSHIP THE GIFT THAT KEEPS ON GIVING

We know you keep excellent company, and now's the time to share the Society experience with your nearest and dearest. With the gift that keeps on giving, your lucky loved one(s) will enjoy 12 months of whisky club wonder while you get to feel a warm glow about your great Christmas present.

DID YOU KNOW

For every gift of membership you give, you'll get \$20 off the \$115 renewal fee, so get your list together and visit www.smws.ca/membership/recommend-a-friend. There's also a range of SMWS-branded goods, like glasses, pens and The Founder's Tale book, to add to your gift! **GO ONLINE FOR MORE DETAILS**



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.strathliquor.com

LEGACY LIQUOR STORE

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