



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

Explore: November 2025 Issue 169

WHISKY WITH
YOUR OLDEST PALS



ADVENTURES TOGETHER AT [SMWS.CA](https://www.smws.ca)

GET ACQUAINTED WITH THE SMWS FLAVOUR PROFILES

Exploration is the greatest joy of Society membership, roaming the broad vistas of flavour and aroma represented in our vast selection of whiskies. But exploration without a map can be frustrating.

So we have 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 endless and ever-changing selection of bottlings, many of which are not typical of their region.

YOUNG & SPRITELY

SWEET, FRUITY & MELLOW

SPICY & SWEET

SPICY & DRY

DEEP, RICH & DRIED FRUITS

OLD & DIGNIFIED

LIGHT & DELICATE

JUICY, OAK & VANILLA

OILY & COASTAL

LIGHTLY PEATED

PEATED

HEAVILY PEATED

JUICY, OAK & VANILLA

CLOSE YOUR EYES AND ENJOY

CASK NO. 59.90

\$221.99



REGION	<i>Highland</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Hogshead</i>
AGE	<i>17 Years</i>
DISTILLED ON	<i>2 October 2007</i>
OUTTURN	<i>211 Bottles</i>
ABV	<i>52.4%</i>

We imagined caramelising the sugar on top of a crème brûlée next to burning sandalwood incense sticks while making salted caramel fudge. Silky smooth to start off with, we found notes of custard and classic French crème caramel before the interesting, sweet spiciness of a rhubarb chutney developed. The long finish delivered pineapple upside-down sponge cake with rum and raisin ice cream.

With a drop of water we initially found spices and a hint of salt before we blended a pineapple and banana smoothie. On the palate was now a creamy, sweet and slightly tangy chilled passion fruit mousse – just close your eyes and enjoy.

SMALL BATCH SINGLE MALT

SKOOSHY STROOPWAFEL

CASK NO. N/A

\$154.99



REGION	<i>Speyside</i>
CASK TYPES	<i>Refill Bourbon Hogsheads & 1st Fill European Oak PX Butts</i>
AGE	<i>11 Years</i>
DISTILLED ON	<i>8 April 2013</i>
OUTTURN	<i>2387 Bottles</i>
ABV	<i>50%</i>

For this special small-batch single malt, we sourced some top-notch European oak sherry butts from our friends at Tonelería Juan Pino in the south of Spain. The butts were seasoned in the sherry triangle for 13 months with syrupy sweet PX wine, before coming to Scotland to be filled with a wonderfully fruity Speyside single malt.

We were reminded of popping the cork of an orange muscat wine bottle, with those typical aromas of apricots, oranges and pears next to toasted almonds on brioche and fragrant exotic wood. At first on the palate we found tingling spicy fruit flavours before we had a sip of very pleasing hot mulled white wine made with fresh orange juice, star anise, honey and cinnamon.

Following reduction, we opened a tin of amaretto-infused mince pies – sweet, spicy and tart yet perfectly balanced, with mellow almond notes emanating from the liqueur. To taste, this was like a pumpkin-spiced iced coffee and “skooshy” (a very ‘technical’ Scottish term for cream in a can) cream on a stroopwafel.

DEEP, RICH & DRIED FRUITS

A DARK AND DECADENT POTION

CASK NO. 18.51

\$199.99



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Oloroso Hogshead</i>
AGE	<i>15 Years</i>
DISTILLED ON	<i>18 September 2007</i>
OUTTURN	<i>254 Bottles</i>
ABV	<i>60.4%</i>

A lovely initial nose opened with sweet dark fruits baked in honey, young armagnac, prunes, fig jam and flower honey. After an earthy note of petrichor, we found charcoal embers and polished hardwoods. With water we got stem ginger, coffee porter beer, chocolate milkshake, black miso and liquorice; a lovely balance between sweet and dry.

The palate was immediately earthy, rich and full of game meats, broths, tarragon, strong black tea and dark chocolate with sea salt. Reduction brought out walnut wine, dates, gingerbread, paprika, fennel seeds and dark fruits stewed in calvados. After maturing for 12 years in a bourbon hogshead, this was transferred to a 1st fill Spanish oak oloroso hogshead.

SPICY & SWEET

MEAT ME AT MIDNIGHT

CASK NO. 115.32

\$159.99



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Oloroso Hogshead</i>
AGE	<i>9 Years</i>
DISTILLED ON	<i>16 October 2014</i>
OUTTURN	<i>282 Bottles</i>
ABV	<i>62%</i>

The nose neat on this one suggested such varied things as rooibos tea, camphor and menthol balm, and warm honey and butter on toast. We also noted milk chocolate, cocoa dosed with cream liqueur and golden sultanas. Water brought out the richness of chocolate-coated brazil nuts, polished oak furniture and a nicely salty edge, with salted almonds and bacon-flavour corn snacks.

The palate opened with a very fatty texture and flavours of liquorice, creamy milk stout beer and clove oil. Water enhanced these lovely resinous, sherry notes, and brought classical meaty vibes such as cured ham and game meats. This was matured in a bourbon hogshead for six years before being transferred to a 2nd fill ex-oloroso hogshead.

OILY & COASTAL

FIRE WITHOUT SMOKE

CASK NO. 10.277

\$207.99



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill PX Hogshead</i>
AGE	<i>11 Years</i>
DISTILLED ON	<i>7 March 2013</i>
OUTTURN	<i>260 Bottles</i>
ABV	<i>64.1%</i>

The wonderful aroma was brimming with bright, citric fruit acids, coastal freshness, waxes, salted peanuts and cashews. We also got nicely leathery impressions of texture and waxiness behind that wall of freshness. With water we found that it opened up and revealed lovely aromatic notes of sea greens, white flowers, chalky beach pebbles and mineral salts.

The palate neat was immediately big and assertively powerful. It was also very oily in texture, with lots of sunflower and mineral elements, coastal vibrancy, waxiness and an increasing salinity. With water we got a tinge of cider apple funkiness, more mixed salted nuts and more of those fantastic salty and mineral qualities. Some medicinal notes and gorse flowers too. This was matured in a bourbon hogshead for nine years before being transferred to a 2nd fill American oak Pedro Ximenez hogshead.

LIGHTLY PEATED

BARBECUE IBÉRICO PRESA

CASK NO. 3.355

\$509.99



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Oloroso Hogshead</i>
AGE	<i>20 Years</i>
DISTILLED ON	<i>16 February 2004</i>
OUTTURN	<i>240 Bottles</i>
ABV	<i>56.2%</i>

Wow, what a nose! We found ourselves barbecuing one of those famous cuts of meat called Ibérico presa, the best of the best from free-range Spanish pigs that live on acorns. On the palate, the succulent nuttiness combined with lavender-smoked heather honey, blow-torched mackerel with blini and warm pickled beetroot to send our taste buds heavenwards.

With a drop of water we were transported to a Middle Eastern fruit market where we enjoyed a traditional Berber tea made with cinnamon bark, cardamom, dry nutmeg flowers, spearmint and star anise. Following 17 years in an ex-bourbon hogshead, we transferred this whisky into a 2nd fill Spanish oak oloroso hogshead.

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: ordering@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

ARC LIQUOR

1973 Harvey Ave, Kelowna, BC

Phone: 236-420-4060

Email: kls@armstrong.coop

www.armstrong.coop/arc-liquor/