

OUTTURN

Explore: October 2025 Issue 168



ADVENTURES TOGETHER AT 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

OILY & COASTAL

SOFT, WAXY OILINESS

CASK NO. 112.132 \$143.99



An inviting aroma consisting of millionaire's shortbread, honeycomb ice cream, milk chocolate Buttons and a slice of raspberry custard cake brought a smile to our faces. On the palate, we sipped a key lime milkshake made using coconut rum for a tropical twist that was sweet, tart and creamy.

Following the addition of water, we discovered pear and frangipane tart, Battenberg cake, white chocolate and bourbon biscuits, with sea-salted peanuts in the finish. The mouthfeel was now that of a waxy oiliness with the sweet fruitiness of red berries, plus a spicy Bloody Mary served in a salt-rimmed highball glass to finish.

JUICY. OAK & VANILLA

IF I WERE A LADY AND YOU WERE A CARPENTER

CASK NO. 5.125

\$284.99



On the nose, polished wood suggested opulent sophistication, with a sweet promise of vanilla slice, chocolate oranges, cinder toffee, nutty cornflakes and freeze-dried strawberries. That sweetness was somewhat restrained on the palate neat, but we did find nougat, brandy snaps filled with chantilly cream, puff candy, runny honey and cherry-in-liqueur chocolates.

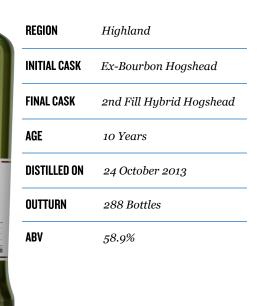
Water took the nose to another place – beeswax, a carpenter's workshop, cut hay with plenty of wildflowers and potpourri in a rich lady's closet. The palate now delivered ice cream, rum fudge, barley sugars, corn candies and jelly beans, with a teasing tingle of nutmeg on the finish.

SPICY & SWEET

COMPOTE IN THE CARIBBEAN

CASK NO. 60.43

\$154.99



A bowl of mixed berry compote drifted past us as we supped on a glass of Caribbean fruit punch. The nose was predominantly sweet, with honeyed fruit notes, while the palate introduced cupboard spices, roast chestnuts, and birch water served with a slice of apple pie. Water elevated vanilla and lanolin on the nose, joined latterly by honey-roasted parsnip and fennel.

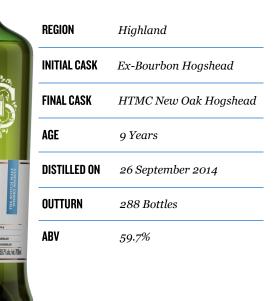
COMPOTE IN THE CARIBBEAN

The palate now presented cinnamon and cedar, clove and cherries, cigars and coriander. After 8 years in an ex-bourbon hogshead, we transferred this to a 2nd fill hybrid American-European hogshead with toasted heads for the remainder of its maturation.

JUICY, OAK & VANILLA

WRITING DESK TRANSPOSITION

CASK NO. 11.57 \$147.99



To charred barbecued peaches we added toffee encrusted with salt crystals and proceeded to spread this sticky mixture on a warm leather-topped writing desk while wearing a waxed cotton jacket. Transposed on to the palate the writing desk appeared to be of cherry wood, polished with pomegranate molasses and given texture via panko breadcrumbs, sweetness from peach cobbler and a delicate spice from nutmeg.

Water served to lighten the dram with notes of orange fondant, vanilla sponge and peaches on the nose, while delivering strawberry jam, stem ginger and fennel on the palate. After 6 years in an ex-bourbon hogshead, we transferred this to a heavy toast, medium char new oak hogshead for the remainder of its maturation.

DEEP, RICH & DRIED FRUITS

OOZES DECADENCE

CASK NO. 41.167

\$203.99



The nose was a journey from Dundee (Dundee cake, linoleum) to France (brandy snaps), and from Spain (sherry trifle) to Madeira (sweet wine) and then across the pond (butter pecan pastries). The lovely, chewy palate gave us honey, dates, raisins and hot cross buns, with a dry finish of membrillo, cranberry sauce and ginger-flavoured halva.

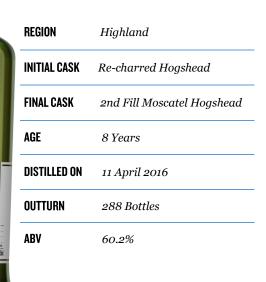
The reduced nose oozed decadence — candy floss, stem ginger, cherry clafoutis, black forest cake and sangria poured over freshly charred staves. Again on the palate, sweetness - cinnamon swirls, jam doughnuts and watermelon - gave way to roasted chestnuts, pink peppercorns, dark chocolate and fragrant oak. After 12 years in ex-bourbon wood, we transferred this into a 1st fill Spanish oak oloroso hogshead.

HEAVILY PEATED

WARM-REEKIN', SAUSAGES...!

CASK NO. 122.72

\$151.99



Warm-reekin, rich ... socks in the laundry basket, coal smoke, barbecued burnt ends, red wine reduction. The nose was rich and deep. We tasted butter-fried lichen, with beechwood smoke extract, toasted marshmallows, smoked butter, wintergreen, and a wave of chilli spice latterly. Water served a line-up of ski boots wrapped in waxed paper, old engine parts and grilled sausages on the nose.

WARM-REEKIN', Sausages...!

The palate was now lifted by peppermint and lemon, with marshmallows, nutmeg in lime juice, coal dust and a second helping of grilled sausages. After 3 years in a re-charred hogshead, we transferred this to a 2nd fill Moscatel hogshead for the remainder of its maturation.

PEATED

AN ISLAND SWEETIE SHOP

CASK NO. 162.2

\$149.99

REGION	Highland Island
CASK TYPE	New Chinkapin Oak Barrel
AGE	4 Years
DISTILLED ON	15 October 2020
OUTTURN	265 Bottles
ABV	61.1%

A sea breeze whistled through the sweetie shop, imparting its maritime story on to honeycomb, butterscotch toffees, candied fennel seeds and roasted peanuts. The palate echoed the nose, while adding sarsaparilla and mace to kippers and fruit pastilles.

Water supplemented herbaceous thyme and sage on the nose, to be joined by barbecued lime and seaweed. The palate finished with teriyaki chicken and chocolate biscuits.

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
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