



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

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SOCIETY FLAVOURS 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	Perfumed pear
Gin-based fruit cup	Peach
Turkish Delight	Fresh laundry
Flower meadows	Green tea
Sandalwood	Blossom
Sparkling wine	Muscle rub
White pepper	Nettles
Honeydew melon	Pine

RIPE FRUITS & HONEY

Breakfast cereal	Pina Colada
Maple syrup	Mango
Apple strudel	Apple pie
Peach Melba	Plum tarts
Pineapple cubes	Rhubarb
Watermelon	Beeswax
Honeycomb	Apricot
Balsamic Strawberries	

DRIED FRUITS & SPICES

Cinnamon Danish	Burnt toffee
Hot cross buns	Old books
Mincemeat pies	Mulled wine
Brandy snaps	Nutmeg
Chilli chocolate	Cardamom
Treacle toffee	Fruit cake
Gingerbread	Black bun
Rum truffles	Clove

SWEET & ZESTY

Lemon meringue pie	Flying saucers
Seville orange marmalade	Gummy bears
Dark chocolate orange	Crème brûlée
Tinned mandarins	Marmalade
Sour apple sweets	Orange peel
Orange Muscat	Bitter lemon
Candied orange slices	Sherbet
Rhubarb & custard sweets	

TOASTED OAK & VANILLA

Carpenter's workshop	Burnt pastries
Dunnage warehouse	Banana chips
Toasted coconut	Patisserie
Coconut ice cream	Passion fruit
Pencil shavings	Honeysuckle
Pineapple sorbet	Root ginger
Coriander seed	Cigar box
Charred staves	Fresh oak

COASTAL & MARITIME

Barbecued prawns	Driftwood
Pebble beach	Fish boxes
Salted caramel	Oysters
Harbour walls	Boatyard
Yeast extract	Seaweed
Beach bonfire	Olive oil
Tarry ropes	

SMOKY & FRUITY

Toasted marshmallows	Parma violets
Hospital laundry room	Rock pools
Perfumed pipe smoke	First aid box
Heather moor burn	Wood ash
Smoked salmon	Charred lemon
Fruit salad in syrup	Pata Negra
Lapsang Souchong tea	Sea breeze
Dentist's waiting room	Incense

BOLD & PEATY

Coal tar soap	Steam train
Antiseptic toothpaste	Clean tar
Roast rosemary lamb	Gunpowder
Chimney soot	Farmyard
Smoky bacon crisps	Cigar butts
Ship's engine room	Coal sacks
Smoked mackerel	Carbolic
Fireman's gloves	Kippers



LAZY HAZY SUMMER

SWEET & ZESTY

Cask No. 21.29*
\$169.99



REGION	Highland
CASK TYPE	1st Fill Ex-Bourbon Barrel
AGE	11 Years
DISTILLED DATE	14 March 2014
OUTTURN	222 Bottles
ABV	58%

ONE BOTTLE PER MEMBER

Sunlight burst from the glass with tart lemon curd and poppy seed cookies, their sweetness mingling with pine sap, honeysuckle and the golden warmth of syrup drizzled over morning porridge. The palate bloomed, creamy and vibrant, as mango lassi and white pepper met tinned peaches and silky milk chocolate.

A drop of water softened everything into a lazy summer haze of gingerbread, honey cakes and doughnuts cooling beside dusty hay bales and sugary breakfast cereals. As the finish arrived, a gentle pithy bitterness surfaced, like a whisky sour kissed with almond nougat, hard candy sweets and the nostalgic delight of barley water on a bright afternoon.

**Bottled exclusively for SMWS Canada's 15th Anniversary, and winner of 'Judges Selection' at Culinaire magazine's 2026 Beverage Awards*



BRIGHT, EFFERVESCENT AND FULL OF ENERGY

RIPE FRUITS & HONEY

Cask 64.169
\$225.99



REGION	Speyside
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	1st Fill PX Ex-Bodega Barrique
AGE	16 Years
DISTILLED DATE	12 May 2009
OUTTURN	244 Bottles
ABV	57.6%

We walked through the Grand Bazaar in Istanbul, a historic market with the widest variety of traditional confections including Turkish Delight, baklava, date halva and many more. On the palate, we found this bright, effervescent and full of energy with plenty of exotic spices, heather honey and a dark treacle sweetness.

After a drop of water we moved to the bazaar's carpet section to see plenty of oriental rugs unrolled to reveal their wonderful, handcrafted designs. We then ended at a bar drinking Turkish coffee and a negroni made with gin, vermouth rosso and red Italian bitters. Following 12 years in an ex-bourbon hogshead, we transferred this whisky into a first fill PX ex-bodega barrique.



THIS ONE IS A MUST

OILY & COASTAL

Cask No. 18.69
\$194.99

REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>Refill Toasted French Oak Barrique</i>
AGE	<i>15 Years</i>
DISTILLED DATE	<i>12 February 2009</i>
OUTTURN	<i>231 Bottles</i>
ABV	<i>58.4%</i>

The Panellists peppered their notes with plenty of food connotations: jalapenos on salty nachos, a chimichurri steak and a mixed shellfish soup containing monkfish, hake, squid, mussels and clams seasoned with cayenne pepper. To taste, we visualised a visit to the Scottish Borders village of St Abbs with its thriving fishing harbour catching lobsters and local edible crabs. Imagine sitting on the harbour wall and eating, what is a must, one of the freshest crab sandwiches one can find.

After reduction the wind carried exhaust fumes from the trawlers and wet wood, as well as wet, yellow rubber boots and raincoats. We washed down the crab sandwich with a pickleback. Following 11 years in an ex-bourbon hogshead, we transferred this whisky into a refill toasted French oak barrique.



BECAUSE YOU'RE WORTH IT

DRIED FRUITS & SPICES

Cask No. 50.122
\$135.99



REGION	Lowland
CASK TYPE	1st Fill Oloroso Hogshead
AGE	7 Years
DISTILLED DATE	5 July 2018
OUTTURN	308 Bottles
ABV	59.2%

What a bouquet of aromas: raisins, dried figs, blackberry and elderflower jelly, Indian long pepper, sandalwood, patchouli oil and a sweet musk perfume note – pretty spectacular. On the palate we had a glass of banyuls, fortified red wine made in a small western corner of Mediterranean France near its border with Spain (it's best enjoyed with dark fruit tarts, chocolate desserts and cheese).

Following the addition of water, we enjoyed a sangria with honey-roasted fig and amaretto ice cream. If that was not already indulgent enough, we drizzled Pedro Ximénez sherry on top to create a complex, rich and sweet dessert with notes of raisin, treacle and chocolate.



REAL PEEL APPEAL

SPICY & SWEET

Cask No. G9.9

\$236.99

REGION *Highland*

INITIAL CASK *Ex-Bourbon Barrel*

FINAL CASK *1st Fill HTMC Barrel*

AGE *24 Years*

DISTILLED DATE *25 July 2000*

OUTTURN *212 Bottles*

ABV *61%*

Tangy notes of lemon, raspberries and orange sherbet swirled in thick rice pudding and vanilla custard adorned with raisins, marzipan and soft butterscotch. Tart cherries and candied orange then emerged against a backdrop of stewed apples, dark chocolate and sticky toffee pudding. Adding water enhanced the delight as creamy butter textures wrapped around popcorn, tangerines and sticky dates, before honey-roasted nuts tumbled on to the palate with crunchy cereals and sponge cake.

The abundance of sweetness found the perfect balance on the finish, however, as lime marmalade and plum skins delivered a tart dryness alongside the tang of hoppy IPA beer. After spending 21 years in an ex-bourbon barrel this was transferred to a first fill heavily toasted barrel for the remainder of its maturation.



A NEW LAND FOR SHERRY SCEPTICS

DRIED FRUITS & SPICES

Cask No. 1.305
\$209.99



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>1st Fill Oloroso Hogshead</i>
AGE	<i>12 Years</i>
DISTILLED DATE	<i>9 September 2013</i>
OUTTURN	<i>200 Bottles</i>
ABV	<i>57.5%</i>

This spent eight years in ex-bourbon wood before being transferred into a first fill Spanish oak oloroso-seasoned hogshead; the light sherry influence has produced a complex dram. The nose offered heather honey, maple candies, pomegranate molasses and strawberry compote, then autumn leaves, pine forests, old wardrobes and nutmeg. On the palate, candied almonds, sticky toffee pudding and crème caramel sweetness were balanced by tangy, floral notes (one Panellist found themselves in a blackcurrant bush), with spiced prunes to finish.

The reduced nose brought chocolate gingers, walnuts, dates and sherry trifle, while the palate acquired coltsfoot rock, cinnamon buns, lemon drizzle cake and liquorice allsorts eaten in a florist's.



SEASIDE SAUNA

BOLD & PEATY

Cask No. 168.1
\$154.99



REGION	Lowland
INITIAL CASK	Ex-Bourbon Barrel
FINAL CASK	1st Fill Oloroso Hogshead
AGE	8 Years
DISTILLED DATE	4 January 2017
OUTTURN	207 Bottles
ABV	56.1%

ONE BOTTLE PER MEMBER

Six years in an ex-bourbon barrel were followed by further maturation in this first fill American oak oloroso hogshead. The nose had an appetising aroma of smoked bacon on a well-fired roll with brown sauce, alongside apple chutney, sweet paprika and a hint of toffee. The palate suggested sausages and tomatoes on a barbecue with plenty of lemon and herbs added; the finish had white pepper, cinnamon, liquorice root and a bloody mary.

The reduced nose evoked a wood-fired sauna on the sea shore: iodine, seaweed, rosemary, hot stones and first aid kits. The chalky-textured palate now gave us toasted marshmallows and peppered mackerel, carbolic, tar and ash.



THE SCOTCH MALT WHISKY SOCIETY

THANKS FOR 15 YEARS!

We wouldn't still be here if it weren't for our amazing members and partner retail stores. It's been an honour - and great fun - to bring you 15 years of wonderful whiskies, events, and memorable moments. Thanks to all of you and here's to many more glasses of great whisky!

Rob & Kelly Carpenter
SMWS Canada founders

