



# Outturn

Sharing the love: Friday, Sept. 3 2021

*Issue 119*



GROOVING AT SMWS.CA



## HOW TO USE OUTTURN

*out-turn* n. **1** The number of Society bottles produced from a 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 flavour profiles give you an insight into what you might expect from each whisky (or other spirit), and are the best place to start.

You may find yourself drawn to “Sweet, Fruity & Mellow” or have a preference for “Juicy, Oak & Vanilla.” Maybe your instincts lead you to a dram that’s “Oily & Coastal” or perhaps to “Peated.”

These descriptors are your best clue to what you’ll find within each bottle, and are expanded upon in greater detail in the Society’s fun and quirky tasting notes.

With a varied selection of whiskies (and other spirits) coming every month, 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 at 403-283-8000 (email: [scotchguy@kensingtonwinemarket.com](mailto:scotchguy@kensingtonwinemarket.com)) in Calgary or Keg n Cork at 780-461-0191 in Edmonton (email: [ordering@kegncork.com](mailto:ordering@kegncork.com)) or email us at [curious@smws.ca](mailto:curious@smws.ca) for advice of an expert nature.

**ENJOY OUR PRODUCTS RESPONSIBLY - NO DRINKING AND DRIVING**

## GET 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 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

### MR PINEAPPLE AND MS COCONUT

CASK NO. G9.4

\$211.99



REGION	Highland
INITIAL CASK	Ex-Bourbon Barrel
FINAL CASK	Refill Rum Barrel
AGE	20 Years
DATE	25 July 2000
OUTTURN	216 Bottles
ABV	62.1%

The Panel found themselves sitting on a beach quaffing cachaça and lime juice, slathered in coconut sunscreen and eating some bananas flambeed in old demerara rum. A heady mix of lime and brine with rose petals and fresh pineapple juice. Reduction brought milk bottle candies, malted milk ice cream, white chocolate, pecan pie and banana milkshake with custard doughnuts.

The palate was initially full of rum baba, spiced honey, cinnamon swirls, peach syrup and syrupy bourbon cocktails. Water brought buttered scones, lime curd, lychee, salted caramel and rum and raisin ice cream. Matured in a bourbon barrel for 18 years before being transferred to a refill Trinidad rum barrel.

## YOUNG & SPRITELY

### SEASIDE CEVICHE

**CASK NO. 52.40**

**\$128.99**



REGION	<i>Highland</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>7 Years</i>
DATE	<i>27 August 2013</i>
OUTTURN	<i>253 Bottles</i>
ABV	<i>58.4%</i>

Fresh and airy on the nose, with hints of tomato leaf, unripe melon and fig, sea splashing against harbour walls, salted driftwood and purple popping candy. The neat palate is sparkly, and zesty – cinnamon and ginger dusted melon sprinkled with brown sugar; then oak, charcoal, rosemary and tobacco to finish.

The reduced nose has ceviche served by the seaside, mango, lemonade and lime wedge in a Mexican beer. The palate grows milder – barley sugars, toffee apples and Fruit Salad chews; then a finish of spicy chai in a wooden beaker, angostura bitters and Euthymol tooth powder; a bit of a chameleon.

## SPICY & DRY

### SCRAMBLED HEATHER

CASK NO. 28.57

**\$131.99**



REGION	Highland
CASK TYPE	1st Fill Ex-Bourbon Barrel
AGE	8 Years
DATE	21 May 2012
OUTTURN	198 Bottles
ABV	60.5%

A surprisingly rich and emphatically dense aroma full of putty, clay, soot, wood embers, chalk dusters, heather flowers, old ink wells and malt extract. Wonderfully full and showing maturity beyond its years. With water we found old copper kettles, grass, nettle tea, rosehip, white rice miso and plain pistachios. Notes of lemon vitamin tablets in soda water and crushed oatcakes.

The neat palate was wonderfully full in texture and elegantly drying. White stout ales mixed with butter biscuits, hibiscus, wintergreen, grassy olive oil and things like putty, wax jacket grease and mustard powder. Reduction brought Earl Grey tea, rich heather ales, hot cross buns, cinnamon boiled sweets, bitter herbs, aniseed and tasted fennel seed.

## SWEET, FRUITY & MELLOW

### LATE NIGHT PANTRY RAID\*

CASK NO. 35.293

**\$171.99**



### GLOBAL GATHERING

REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Sauternes Barrique</i>
AGE	<i>14 Years</i>
DATE	<i>30 January 2006</i>
OUTTURN	<i>265 Bottles</i>
ABV	<i>58.1%</i>

Bleary-eyed and peckish you stare into the depths of the pantry in search of a midnight snack. Pushing past aromas of chamomile tea bags, Galliano liqueur and half-used packets of Ichiban soup flavouring, you pull out a box of Bran Flakes, dried raspberries and honey. Before closing the door, you taste a few random items to verify their freshness: Jelly Bellies, salted liquorice, dried apricots, a milk chocolate bar, golden raisins, candied ginger and yogurt-covered pretzels, sugar-coated fennel seeds and a half-finished bag of Hawkins Cheezies.

Sated and ready to go back to bed, you open the fridge in search of filtered water. Behind sliced shallots and almond slivers, you notice the forgotten pan of raisin walnut butter tart squares. You should have looked in the fridge first. After 12 years in an ex-bourbon hogshead this was transferred to a 1st fill Sauternes barrique. *\*Learn more about this special bottle on page 11*

## DEEP, RICH & DRIED FRUITS

### SOLERA SYRUP

CASK NO. 7.248

\$218.99



REGION	<i>Speyside</i>
INITIAL CASK	<i>2nd Fill Ex-Bourbon Barrels</i>
FINAL CASK	<i>1st Fill PX Butt</i>
AGE	<i>17 Years</i>
DATE	<i>4 June 2002</i>
OUTTURN	<i>317 Bottles</i>
ABV	<i>51.1%</i>

Robust aromas conjured a sticky blend of tar, molasses and maple syrup that oozed over oxidized fruit and heavy oak like sherry treacle in a solera. Rum-soaked raisins, cinnamon and nutmeg joined with black olives and prunes on a bed of orange, ginger and liquorice root.

Water released notes of wine like Tokaji and Armagnac with shredded coconut and fennel seeds. The palate combined hazelnuts and roasted chestnuts with hints of coal scuttle and heavy fruit cake that lasted onto a finish bound by charcoal and strong black tea. At sixteen years of age we combined two 2nd fill bourbon barrels, originally filled on the same day, into a 1st fill Pedro Ximenez butt.

## PEATED

### THE TAR PIT

CASK NO. N/A

**\$128.99**



REGION	Islay Blended Malt
CASK TYPES	Refill Ex-Bourbon Barrels and Ex-PX Sherry Butts
AGE	9 Years
DATE	21 April 2011
OUTTURN	1446 Bottles
ABV	50%

*For this latest Islay blended malt expression we wanted to introduce some sherry matured whiskies into our recipe to bring some weight and complement the huge smoky elements of the spirit. We opted for the dark and syrupy delights of Pedro Ximenez sherry butts, along with some refill bourbon hogsheads to temper and balance the dark sweetness. The Panel's tasting experience was all enveloping.*

"Wowza!" was the first reaction from one panellist. A strong waft of oily peat drifting across the moor towards the harbour. It conjured up images of tarred ropes draped in kelp. We could smell malt loaf and salted peanuts mixed with burnt raisins. Lobster boats and creels provided minerality and there were notes of dark rum and brandy. A splendid backbone of peat and medicinal flavours backed up by liquorice, banana, rosemary and a distant dunnage warehouse. We imagined the formation of a tar pit, enveloping all around it and creating the most fragrant smoke.

It's oily and medicinal with warming, spicy elements like bonfire oranges and gingerbread. Now an entire field of pineapple plants fell victim to the advancing tar, sending sweet tropical soot into the air. A touch of water gave notes of iodine and honey glazed peat. We cooked sweet glazed Chinese pork belly in the tarry heat as the pit consumed gorse bushes and fizzled as it was flecked with sea spray. The sweet sherry influence came through in the form of a peaty prune juice cocktail. Sweet and salty seaside vibes had us hearing gulls. The smoke gradually subsided leaving citrus smoked brine and ash in its wake.

## PEATED

### INDUSTRIAL CHIMNEY SOOT

CASK NO. 53.345

**\$176.99**



REGION	<i>Islay</i>
CASK TYPE	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>11 Years</i>
DATE	<i>1 September 2008</i>
OUTTURN	<i>239 Bottles</i>
ABV	<i>58.1%</i>

Aromas darkened the room as if a thick Islay smog had been sent by the devil from the deepest peat-filled abyss and fused with engine grease along the way. Burning newspapers spiralled flakes of black ash into the air that fluttered in the smoke like burnt butterflies from the Hades. Then through the seemingly impenetrable reek of chimney soot and charcoal came a shining ray of golden treacle that illuminated the caramelized crackling of burnt pork belly.

A crunch from peanut brittle crumbled onto maple syrup as it trickled down a chimney and onto heather and gorse that sparked and flamed in the fireplace. Finally a waft of singed cinnamon married with wood ash before a complex amalgamation of iodine, aniseed balls and muscle rub evaporated into the finish and numbed the tongue like cloves fired from a ship's cannon.

# GLOBAL GATHERING

Every September the home branch of the Society - SMWS UK - encourages members from all over the world to come to the Society's spiritual home, The Vaults in Edinburgh, to take part in special events, drink whiskies bottled for The Gathering, and enjoy the company of fellow whisky lovers from around the globe.

Obviously that wasn't possible last year, and even this year it remains a tricky proposition. The Society, however, still likes to release special bottlings in celebration of the expanding membership and the origins of the Society.

Global branches are offered their own unique bottling and the added twist for this year's offering is that we invited our retail partner stores (see page 12) to create the tasting note and bottle name for Canada's release.

Canada's Global Gathering bottle is 35.293 "Late Night Pantry Raid" and we're delighted to report that the winning tasting note and bottle name came from Evan Eckersley at Kensington Wine Market - we hope you find it as entertaining as we do.

We'll undertake the same task for 2022's Global Gathering bottle and by then hopefully it will be much easier to visit The Vaults in person to take full advantage of the global celebration. In the meantime, we urge you to raise a glass with fellow members, friends or family wherever you are, for a little taste of the Society's spiritual home.



# 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: [Darryl@legacyliquorstore.com](mailto:Darryl@legacyliquorstore.com)

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