

OUTTURN

Explore: Friday, 7 November • Issue 360











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NOVEMBER OUTTURN



Say hello to November and our biggest ever Outturns. This month we're speeding into the busiest time of year where the call to squeeze in a catch-up with friends echoes through the dark evenings. It's the time of year when Society whisky invites you in, whether it's to attend one of our events or head to our Members' Rooms for a dram or two with a pal.

There's an incredible amount of whisky to discover while you're here, from offerings for International Sherry Week to our first ever smallbatch blended malt using mezcal casks, Batch 34: Smouldering Mojo.

While some might still find the 'f' word a challenge at this point in the year (look away now if so), we're decking the halls of the Members' Rooms and showing off our latest festive wares. From our new 35cl *Wham bam! festive dram*, to the Winter

Series Christmas bottling, *Mistletoe and whisky*, our shelves are very much starting to resemble Santa's workshop. In search of whisky wonders? Keep reading! And don't forget, our teams are always ready to share their favourites and recommendations.

Here's to the spirits of the season!

Mads Schmoll

Mado Jehmol

European content manager #MYWHISKYADVENTURES

INTERNATIONAL SHERRY WEEK

MONDAY 3 - SUNDAY 9 NOVEMBER



International Sherry Week celebrates all things sherry. But what does that have to do with whisky? Our first ever bottling in 1983 was a sherry cask-matured whisky from distillery 1. Today we continue to celebrate sherry and whisky with our sherry cask maturation programme – which you can learn all about in our free-to-watch feature documentary, Scotch & Sherry: A Flavour Odyssey.

Try one of these sherry cask-matured delights today and enjoy the celebrations at one of our Sherry Week events.



SCAN TO VIEW

Scotch & Sherry: A Flavour Odyssey documentary



IN CELEBRATION OF SHERRY WEEK

INTERNATIONAL SHERRY WEEK WITH THE SOCIETY



THE VAULTS

WHISKY AND SHERRY. TOGETHER AT LAST

Thursday, 6 November 7pm – 9pm Members & Guests: £45 Non Members: £50

This intimate tasting will be co-hosted by one of our SMWS Ambassadors alongside lan Stirling, Co-Founder and Co-CEO of Port of Leith Distillery. Alongside his friend Paddy Fletcher, lan established Scotland's first vertical distillery, Port of Leith, on Edinburgh's historic waterfront. Drawing on their experience in the wine trade, they partner with Bodegas Barón in Spain, using seasoned casks and importing manzanilla, oloroso, and Pedro Ximénez sherries that are celebrated in their own right, perfectly complementing whisky.



FOR DETAILS AND TICKETS, VISIT OUR WEBSITE.

QUEEN STREET

FROM EDINBURGH TO JEREZ

Saturday, 8 November 7pm – 9pm Members: £45 Guests & Non Members: £50

Celebrate Sherry Week the Society way with four Society drams and four exceptional sherries, handpicked by Lenka Whyles, Certified Sherry Educator, Keeper of the Quaich and lifelong sherry devotee.

Joining Lenka is one of our Society ambassadors, guiding you through the flavour journey. Expect bold pours, deep cask connections, and stories from Edinburgh to Jerez – all paired with Spanish-style nibbles to keep your palate dancing. Tasting includes four whiskies, four sherries and Spanish style nibbles.

BATH STREET

SHERRY & WHISKY WITH JOHN MURPHY

Thursday, 13 November 7pm – 9pm Members & Guests: £45 Non Members: £50

To celebrate the end of International Sherry Week we have invited John Murphy from Liberty Wines along to serve up four beautiful sherries paired with four Society whiskies. John will guide us through the different types of sherry as we discuss how it influences the barrels we age our whisky in and why they complement each other so well. This tasting will include a Society supper.



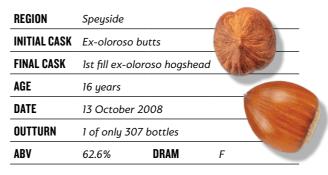
DEEP, RICH & DRIED FRUITS
CASK No. 24.190

£135.00









We combined selected 10-year-old casks from this distillery, then transferred that single malt into various casks for further maturation; this is one of those. The nose was curiously colourful – green, yellow, and red. The palate combined milky, malty bedtime drinks or chocolate-coated malt honeycomb with strawberries, raspberries and a finish of walnut oil, cinnamon and chilli.

Water introduced umami-like aromas of a forest floor, grilled mushrooms, miso caramel and wholefood shops. The palate had red wine jus on lamb, dried figs, prunes, peanuts, hazelnuts and dark chocolate brownie; an enigma wrapped in a mystery.

CON	ITRA	PUN'	ΓAL
AS A	BAC	HFU	IGUE

DRIED FRUITS & SPICES

CASK No. 63.119 **£125.00**







REGION	Speyside
INITIAL CASK	Ex-bourbon hogshead
FINAL CASK	1st fill STR oloroso barrique
AGE	17 years
DATE	11 March 2011
OUTTURN	1 of only 288 bottles
ABV	59.6% DRAM F

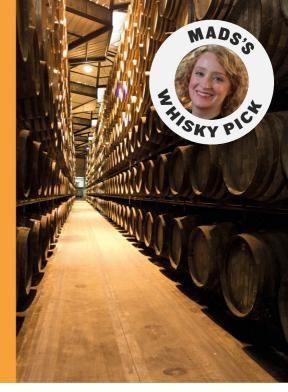
This first fill STR oloroso-seasoned barrique (after 12 years in ex-bourbon wood) has produced a nose as contrapuntal as a Bach fugue. We found prunes, figs and dates wrapped in bacon, spun sugar and toasted coconut playing deftly alongside fresh laundry, apple slices, rosewater and mint; a total enigma. The bold and intense palate had marmalade, custard tarts and golden syrup sweetness against the dryness of clove-studded orange, white pepper, coriander and wine-soaked oak.

The reduced nose turned earthier, with notes of sandalwood oil, anise, tomato vine and a hairdresser's salon.

CASK NO. 71.117 SWEET HARMONY IN OAK AND SHERRY

This Speyside whisky sits in our Toasted Oak & Vanilla flavour profile and with good reason. After an 11-year slumber in ex-bourbon, it's spent its remaining time in a first fill shaved, toasted and recharred (STR) PX-seasoned barrique. STR is a rejuvenation technique that brings out incredible squidgy vanilla bean and fresh brioche notes while blackberry and date notes sing the song of this Pedro Ximénez-seasoned cask.

MADS SCHMOLL, EUROPEAN CONTENT MANAGER





REGION	Speyside
INITIAL CASK	Ex-bourbon barrel
FINAL CASK	1st fill STR PX seasoned barrique
AGE	14 years
DATE	20 April 2011
OUTTURN	1 of only 172 bottles
ABV	59.2% DRAM E

One of the Panel members wanted to dab it straight behind the ears as its scent was just like a recently released perfume, the top notes being vanilla, lavender, cacao and fresh ginger. On the palate we danced through a sweet-smelling flower meadow with the flavours of vanilla toffee and chocolate cake.

Water added, at first, a wisp of smoky bacon with maple syrup that was soon followed by blackberry-vanilla jam and chocolate-covered dates. Following 11 years in an exbourbon barrel, we transferred this whisky into a first fill shaved, toasted and recharred PX-seasoned barrique.



REGION	Speyside		
CASK	1st fill ex-oloroso	butt	
AGE	17 years	LEGACY FLAVOUR PROFILE	
DATE	9 November 200	· or ILE	
OUTTURN	1 of only 570 bott	tles	
ABV	60.1% DR	RAM F	

Opening a chest of drawers, we found monkey nuts soaking in sweet red wine, bran flakes swimming in treacle-infused buttermilk and chocolate-coated fig jelly. The palate was an opulent steak and chewing tobacco pairing, with rosemary on French polished oak, fruit salad and liquorice.

Water gave the nose a vintage oloroso, with luxury nuts from a festive hamper and Turkish delight drizzled with orange oil. The palate ended with crema catalana, dark chocolate and crumble topping.

SWEET CHERRY CRUMBLE	
DRIED FRUITS & SPICES	NO 13
CASK No. 88.34 £110.00	
AVAILABLE TO BUY Wednesday 5 November	
OFFICARY WEEK	THE OWNER AND WANTED SHAPEY BETTER BERT OF A First Shape Sh

REGION	Speyside	
INITIAL CASK	Ex-bourbon hogshead	
FINAL CASK	1st fill ex-PX hogshead	
AGE	16 years	
DATE	4 February 2009	
OUTTURN	1 of only 244 bottles	
ABV	53.0% DRAM	E

The nose reminded us of ginger snaps with stewed brambles and apples, sweet cherry crumble with vanilla ice cream. On the palate, sticky pork fillets cooked in a garlic, mustard and maple syrup sauce with sliced apples were served on saffron rice.

After reduction, we tucked into a Mediterranean pomegranate tomato salad made with extra virgin olive oil and fresh garlic, plus a pinch of allspice and sumac. Following 11 years in an ex-bourbon hogshead, we transferred this whisky into a first fill American oak PX hogshead.



THE SPIRITS OF THE SEASON

EXPLORE THE WINTER SERIES 2025



Winter is when our whisky truly comes to life. The Winter Series captures the magic of the season in four single malt bottlings. This month the countdown begins to the joyful celebrations of Christmas, Hogmanay and Burns Night, each bottle showcasing a different flavour of the season.

This month our Christmas bottling, Mistletoe and Whisky, will be available from Friday, 14 November. Share the festive spirit with your oldest pals! READ MORE ABOUT OUR WINTER SERIES





MISTLETOE AND WHISKY

RIPE FRUITS & HONEY

CASK No. 1.296 **£98.00**

£30.00

SPIRITS OF THE SEASON

AVAILABLE TO BOER Friday 14 November



REGION	Speyside
INITIAL CASK	lst fill ex-bourbon barrel
FINAL CASK	2nd fill ex-oloroso hogshead
AGE	13 years
DATE	25 January 2012
OUTTURN	1 of only 225 bottles
ABV	58.7% DRAM E

The Panellists sat on a wooden veranda in wicker rocking chairs, smoking very light-bodied cigars as we admired the sunset over a field of barley. On the small side table, we had a classic martini with gin, vermouth, an olive and a twist of lemon.

After dilution the sun had set and we enjoyed a slice of fruit cake – either exotic from Madeira, a bolo de mel, or closer to home, from Dundee. To drink we now had a bourbon manhattan (sweet vermouth, bitters, maraschino cherry and orange peel) accompanied by a bowl of dry-roasted peanuts. Following 10 years in a first fill ex-bourbon barrel, we transferred this whisky into a second fill Spanish oak oloroso hogshead.





GIVE THE GIFT OF MEMBERSHIP

ONE YEAR'S MEMBERSHIP & A BOTTLE

MR SMITH DOES BAKE-OFF

SPICY & SWEET

CASK No. 2.142 **£120.00**







REGION	Speyside
CASK	2nd fill ex-oloroso butt
AGE	17 years
DATE	16 August 2007
OUTTURN	1 of only 424 bottles
ABV	62.1% DRAM F

Initial nosing revealed toffee, condensed milk, banoffee pie, tobacco leaf, kumquat and watermelon. Then, behind that, came a clump of richly fruity Dundee cake and some freshly baked white bread.

Water revealed walnut whip, hazelnut liqueur, hessian and salted honey cashew nuts. The neat palate displayed a lovely dark fruit character, with fig rolls, brandy snaps, toasted hot cross buns and raspberry coulis all noted.

THE CROWN JEWELS OF ANCIENT KINGS

SMOKY & FRUITY

CASK No. 3.354 **£199.00**



REGION	Islay	
INITIAL CASK	Ex-bourbon hogsheads	
FINAL CASK	2nd fill ex-oloroso hogshead	
AGE	20 years	
DATE	16 February 2004	
OUTTURN	1 of only 235 bottles	
ABV	56.3% DRAM G	

We all agreed this was yet another totally stunning example of this famous Islay distillery. The neat nose veritably brimmed with exotic fruit chutneys, smoked teas, pickling brine, anchovy fillets in smoked olive oil and sandalwood smouldering on a beach bonfire.

Water brought charred mango, guava and passion fruit, plus crushed nettle, dried kelp, nori and exotic fruit juices. A hypnotic dram at every turn – almost like whisky from another galaxy! This was matured in a bourbon hogshead for 17 years before being transferred to a second fill Spanish oak oloroso hogshead.

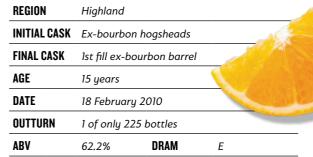
SAVOUR THE SWEETNESS

LIGHTLY PEATED

CASK No. 4.400 **£95.00**







Aromas of purple heather and lavender invited us in, followed by hints of melon, crushed beach shells and crisp green apples. Indulgent buttery oatcakes dipped in extra virgin olive oil led the way to our initial taste. Elderflower took centre stage, accompanied by juicy orange slices and melted brie atop a toasted panettone.

A touch of water revealed orange ice cream, papaya, strawberries and champagne, and the welcomed return of lavender and heather. There were light wafts of smoke noted throughout: cherrywood smoked cream and lavender smoke; subtle hints to savour the sweetness.

TUGBOAT
TIRAMISU

OILY & COASTAL

CASK No. 4.398 **£150.00**





REGION	Highland	
INITIAL CASK	Ex-bourbon hogshead	
FINAL CASK	Ist fill STR ex-PX barrique	
AGE	19 years	
DATE	8 June 2006	
OUTTURN	1 of only 281 bottles	
ABV	63.4% DRAM G	

From the bridge of a coal-fired tugboat, we followed the perfume of freshly pressed apple juice to the shore, finding cider, fried doughnuts and a fruit salad. The palate was a tiramisu loaded with nutmeg, spiced plum preserve, pink peppercorns and ancho chilli jam.

Water gave the nose a honey mustard dressing, with barbecued lobster tails and brioche buns filled with smoked beef, apricot chutney and dill. After 12 years in an exbourbon hogshead, we transferred this to a first fill PX-seasoned barrique for the remainder of its maturation.

AN ENTICING OFFERING

RIPE FRUITS & HONEY

CASK No. 6.84 **£82.00**





REGION	Highland		
INITIAL CASK	Ex-bourbon barrel		
FINAL CASK	1st fill 50 litre ex-oloroso cask		
AGE	13 years		
DATE	27 October 2011		
OUTTURN	1 of only 61 bottles		
ABV	54.2% DRAM	D	

A gentle, sweet aroma with delicate hints of char and the faint glow of wood smoke made this an enticing offering. On the palate we found a spoonful of medlar jelly on buttered toast and a steaming mug of mulled wine made with orange and lemon juice.

After dilution we baked muffins loaded with tart chunks of rhubarb and topped with raspberry-flavoured sugar, and then finished with a glass of blood orange martini cocktail. Following 11 years in an ex-bourbon barrel, we split the spirit into two 50-litre ex-sherry casks, one an oloroso and the other a PX.



PERFUME OF THE LIBRARY'S BOOKWORMS

TOASTED OAK & VANILLA

CASK No. 9.302 **£125.00**



REGION	Speyside		
CASK	lst fill ex-bourbon barrel		
AGE	21 years		
DATE	11 September 2003		
OUTTURN	1 of only 155 bottles		
ABV	57.7% DRAM F		

A long-forgotten, dust-encrusted book emerged into the light of day to bake in the sun and to perfume the library's bookworms. The palate delivered peanut butter folded gently into vanilla pudding, along with a generous spoon of icing sugar and crushed ginger cookies.

Having offered water to the dram, the Panel nosed its way to our library book, now submerged in butterscotch with chocolate chips. The palate was likewise, joined too by rich fruit cake and a tickle of mace and nutmeg. This was a whisky worthy of its years.

SAVOURY, SALTY AND SMOKY

BOLD & PEATY

CASK No. 10.289 **£88.00**



REGION	Islay		
INITIAL CASK	Ex-bourbon hogshead		
FINAL CASK	2nd fill US oak ex-PX hogshead		
AGE	11 years		
DATE	17 October 2013		
OUTTURN	1 of only 305 bottles		
ABV	57.1% DRAM D		

Nothing could prepare us for the explosion of smoke which awaited us nosing this dram neat. It felt like opening the lid of a cast iron cauldron filled with seething seafood goodness cooking over a peat fire.

Water added the scent of miso soup with wakame seaweed, tofu and mushrooms, while on the palate we found grilled lemons and pineapples alongside raw langoustines with olive oil and smoky salt. Following eight years in an exbourbon hogshead, we transferred this whisky into a second fill American oak PX hogshead.

FORTUNE FAVOURS THE BOLD

COASTAL & MARITIME

CASK No. 18.81 **£75.00**



REGION	Speyside		
CASK	Ist fill ex-bourbon hogshead		
AGE	14 years		
DATE	28 February 2011		
OUTTURN	1 of only 278 bottles		
ABV	55.8% DRAM C		

A variety of images came to the fore nosing neat. One Panellist prepared a Japanese fish cake stew, simmering in a soy sauce-based dashi broth called oden; another opened an antique wooden chest previously used by an officer in the navy and a third enjoyed a lavender sea bass fillet with couscous.

The dram was spicy and oily on the palate, with that umami flavour found in tuna sashimi with a ginger and lime dressing. Following reduction, we sliced pretzels and toasted them lightly before tossing them in a honey-mustard vinaigrette green salad.



CUSTARD ON MARMALADE ON RYE

RIPE FRUITS & HONEY

CASK No. 19.105 **£169.00**



REGION	Highland		
INITIAL CASK	Ex-bourbon hogshead		
FINAL CASK	2nd fill ex-oloroso hogshead		
AGE	22 years		
DATE	17 February 2003		
OUTTURN	1 of only 174 bottles		
ABV	52.6% DRAM G		

The nose was a new car tyre dipped in bramble jelly and orange marmalade. A light barley and banana bread followed. In continuation, the palate added amber ale, rye bread and cinnamon-dusted custard, with poached rhubarb on the side.

Water acted to burst open tinned fruits, with coconut shavings and apricot jam on the nose. After 19 years in an ex-bourbon hogshead, we transferred this to a second-fill oloroso hogshead for the remainder of its maturation.

CROWNED WITH ARIL

SWEET & ZESTY

CASK No. 28.104 **£65.00**



				1
REGION	Highland			13 1/2
CASK	lst fill ex-b	ourbon barrel		10
AGE	10 years			11/2
DATE	11 May 201	15		
OUTTURN	1 of only 2	01 bottles		
ABV	61.4%	DRAM	В	
		<u> </u>		

Having filled a warm leather satchel with vanilla pods and banana candy, we walked past an oak tree wrapped in filo pastry and drizzled with runny honey. To taste, this was gingerbread dusted with allspice and dunked in a banana and pear milkshake, with a hint of shaved fennel.

Water promoted citrus notes on the nose, a sharp lemon being squeezed over cold pancetta and freshly milled pine. The palate was now lighter in texture, although awash with sweet floral notes and spiced ginger biscuits crowned with mace aril and liquorice.

MALTS & MALTS & S

Having been a Society member since the very beginning, it's no surprise whisky is interwound in many of Jonathan Payne's fondest memories. With more than 40 years of single cask adventures under his belt, Jonathan has a connection to the Society more poignant than most, as Duncan Gorman writes

A POUR WITH PALS

It's no secret that whisky is best enjoyed with a close friend. From celebrating special occasions and belated catchups, to toasting a loved one's passing, whisky is a quiet bystander to many of life's highest and lowest moments. Most members will understand there's more to it than what's inside the glass – pouring a dram can signpost our most meaningful memories. For Jonathan Payne, the Society represents some of life's best times, and surrendering his senses to a measure of cask strength whisky is the perfect chance to reminisce.

Jonathan found his passion for whisky in the early 1980s when his new pal, Shaun Springer, suggested he tried a single malt. It was an instant hit, and the pair went on to share over 30 years of whisky adventures together. "Shaun and I became friends as soon as we first met to be honest" Jonathan says. "He was as close, sometimes closer than a brother and we always had things to talk about."

Taking the first steps in his whisky journey, it wasn't long before Jonathan heard of a newly formed whisky club making some noise in Scotland. He explains: "In the Summer of 1983 I went for a holiday with my new wife, Eunice, in Salcombe, Devon. After dinner one night I walked up to the bar to order a whisky and got talking to a guy who

told me about this Society that had just opened in Scotland. I took the details and signed up as soon as we got home. Then I contacted Shaun, and he signed up soon after."

Jonathan and Shaun didn't look back after joining and soon got involved in the Society's early London tastings. He adds: "The early tastings were amazing, usually held in the Crypt, they were run by Pip Hills and a lovely lady by the name of Anne Cooper, now Anne Griffiths." Anne, who was instrumental in the Society's early success, played a significant role in bringing more tastings to London and eventually helped open our Members' Room on Greville Street. She remembers the pair well: "They came to most, if not all our London tastings. Without the support of these members and our resulting increase in new members, we could never have opened our London Members' Room in 1999. They were always together and kept me on my toes! Two lovely cheeky chappies who were always great fun and loved their whisky!"

And cheeky chappies they were, as Jonathan confirms: "We were always first in and last out and we didn't miss a tasting! There were always five whiskies to taste, and you were only supposed to have one of each. We would look at each other and say 'that was nice, let's try that one again.' The

young lady would say 'haven't I just served you?' We'd reply 'no, somebody looks very much like us', it worked every time! The atmosphere was always good, the whisky was special and the staff were great. When the Members' Room opened we would stop off on the way home at least twice a week, they were very special times."

MEANINGFUL MEASURES

The pair continued their mischievous Society adventures until 2013 when Shaun tragically passed away at just 58, making Jonathan's connection to the Society even more poignant. He continues: "My two best drinking buddies are sadly no longer with us. Shaun passed away in 2013 and there was another dear friend, Robin, again sadly no longer with us. Whisky isn't everyone's favourite drink but to share it with friends is special, especially Society drams. They were very special times, and I still miss him so much."

In Shaun's absence, Jonathan has continued his Society journey and always keeps a close eye out for any bottlings from his favourite distillery, distillery 59. Jonathan adds: "Shaun's favourite was distillery 59, so naturally that's always the first number I look for. In December 2021 Cask No. 59.66: Look deep into the light came up. That year Shaun would have been 66 so I ordered a few. The Tasting Notes were amazing: 'A wonderful, rather old school highland malt. Structured, intricate, elegant and full of malty complexity and subtle, varied fruitiness.' Maybe Shaun was not always very subtle or elegant, but the rest is him to a tee."

Earlier this year Jonathan returned to his old stomping grounds at Greville Street with another old pal and Society member, Ian Tinsley. Together, the pair enjoyed a few drams and reminisced over old times. He continues: "Going back to Greville Street was amazing and actually quite emotional. I hadn't been there since Shaun passed away in 2013. It's changed a bit, but the staff were amazing. They made me and Ian feel very special." As they left, venue manager Simone gifted Jonathan a bottle, Cask No. 59.98: Walk past a tapas bar. Jonathan adds: "I could have cried. After all these years and all the memories, it was very special. I have no bad memories of being a Society member, only good stories to pass on."

Words: Duncan Gorman Photos: David Parry









TO YOUR HEART'S CONTENT

PEATED

CASK No. 29.301 £495.00







REGION	Islay		
INITIAL CASK	Ex-bourbon hogshead		
FINAL CASK	1st fill STR ex-oloroso barrique		
AGE	27 years		
DATE	29 April 1998		
OUTTURN	1 of only 82 bottles		
ABV	50.3% DRAM L		

The aroma ticked all the boxes to make your heart content with smoked kabanos sausages, smoky sweet pickles with strawberries, balsamic-brown butter sauce, shoe polish, cigar boxes and an old coal scuttle in a remote bothy.

After reduction we enjoyed a sticky pork cha siu bao bun in a dunnage warehouse as a starter before we dug into a Cumberland-glazed roast lamb shoulder. Following 20 years in an ex-bourbon hogshead, we transferred this whisky into a first fill shaved, toasted and recharred oloroso-seasoned barrique.

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DRIED FRUITS & SPICES

CASK No. 30.128

£395.00



REGION	Speyside		
INITIAL CASK	Ex-bourbon hogshead		
FINAL CASK	2nd fill ex-oloroso hogshead		
AGE	33 years		
DATE	15 November 1991		
OUTTURN	1 of only 162 bottles		
ABV	50.3% DRAM κ		

This had an enticing medley of aromas ranging from Indian sandalwood, Chinese five spice over a rhubarb crumble, toasted French brioche and Italian panettone to stovetop cinnamon apples.

When we added a drop of water the scent became a spoonful of wildflower summer blossom honey next to Persian dried black limes and Mexican tamarind candy. The taste served up Fuji apple walnut salad with a slice of Flemish gingerbread called peperkoek. Following 31 years in an ex-bourbon hogshead, we transferred this whisky into a second fill American oak oloroso hogshead.

ALL KINDS OF TREATS

TOASTED OAK & VANILLA

CASK No. 35.403 **£65.00**



REGION	Speyside		
CASK	lst fill ex-b	ourbon barrel	
AGE	12 years		
DATE	1 August 20	013	
OUTTURN	1 of only 2	41 bottles	
ABV	55.2%	DRAM	В

A fresh, fruity note of sweet green grapes, apple slices and lime sorbet was met by deeper aromas of a madeira loaf, pecan ice cream, marshmallows covered in powdered sugar and wood shavings. We noted the tangy flavour of soor plooms, those green boiled sweets originally associated with Galashiels in the Scottish Borders, alongside a creamy mouthfeel from a gooseberry fool.

Following the addition of water we opened a tin of pear halves in fruit juice, bit into a ripe Victoria plum and chewed on foam shrimps. To taste, we tucked into buttered oatcakes and cream cheese vanilla mousse cheesecake with fresh peppermint in the finish.

DEEP,	RUN	IBLI	NG
INTEN	SITY	1	

DRIED FRUITS & SPICES

CASK No. 44.193 **£149.00**



REGION	Speyside		
INITIAL CASK	Ex-bourbon hogshead		
FINAL CASK	Ist fill ex-oloroso hogshead		
AGE	20 years		
DATE	31 May 2005		
OUTTURN	1 of only 208 bottles		
ABV	58.1% DRAM F		
	· · · · · · · · · · · · · · · · · · ·		

This classic worm tub distillate out of Spanish oak, although generously giving, had a strong character that for some could be intimidating. But we loved nosing its thick atmosphere of venison salami, pumpernickel bread, apricot jam, ground ginger, cocoa powder and old leather.

The reduced nose gave us pears, pastrami, pink peppercorns and polished cedar, coal sacks and tea tree oil. Long after swallowing, lingering impressions of marmalade, walnuts, dark sherry, carrot cake and meats salvaged from the barbecue charcoal ash continued to delight.

HARDWOOD HEDGEHOG

TOASTED OAK & VANILLA

CASK No. 46.162 **£65.00**



REGION	Speyside				
INITIAL CASK	Ex-bourbon be	Ex-bourbon barrel			
FINAL CASK	1st fill HTMC b	arrel			
AGE	12 years				
DATE	7 November 2	012			
OUTTURN	1 of only 204 bottles				
ABV	61.8%	DRAM	В		

The neat nose bristled with resinous hardwoods, pine cones and spiky notes of caramelised oatmeal, camphor and varnished hardwood furniture. The palate was alive with warming wood spices, lots of clove, nutmeg, cinnamon and warm ginger, but also the nibble of cayenne pepper and some spiced orange marmalade.

Water brought such things as lanolin, cough drops, herbal cocktail bitters, burnt orange peels and more punchy spiciness! This was matured in an ex-bourbon barrel for nine years before being transferred to a first fill HTMC barrel.

THE HUCKLEBERRY SUITE

TOASTED OAK & VANILLA

CASK No. 48.181 **£60.00**



REGION	Speyside			
CASK	1st fill ex-bourbon barrel			
AGE	10 years			
DATE	20 November 2014			
OUTTURN	1 of only 224 bottles			
ABV	63.0%	DRAM	В	

Giving time for our old leather jackets to soak up conditioner, we inhaled the scents of linen dunked in custard, chamomile tea and grilled pineapple sauce. The palate was spiced vanilla tarts, sweet and sour sauce, poppy seeds and redcurrant jam.

On the nose, water served sliced peaches soaking in lemon juice, green apple slices dunked in blueberry pie filling, and pears poached in apricot liqueur. To finish, the palate was a chewy huckleberry taffy dipped in habanero-spiked custard, with a spoon of red berry compote stirred into coconut milk.

PEAT AND MEAT

BOLD & PEATY

CASK No. 53.499 **£99.00**



REGION	Islay		
CASK	lst fill ex-c	oloroso hogshead	100
AGE	13 years		
DATE	16 March	2012	
OUTTURN	1 of only 2	270 bottles	
ABV	55.4%	DRAM	E

The neat nose veritably bristled with sweet, natural tar extracts, then pure creosote, salted Dutch liquorice and the sweetest, richest of peat smokes. We also noted meaty impressions of smoked duck breast and barbecued glazed pork.

Water brought notes of soy-glazed gammon, smoked almonds, clove oil, pure tar extracts and some extremely salty, very old oloroso sherry. In the finish we got pork scratchings and smoked dark ales. This was matured in a bourbon hogshead for seven years before being transferred to a first fill Spanish oak oloroso hogshead.

LIKE WHAT YOU SEE SO FAR?

You're only halfway through the selection – and there's plenty more to discover

These are just some of the exceptional bottles featured in our November Outturn.

For personalised recommendations, get in touch with our Dram-cierge team –

or simply keep reading to explore the full lineup.

GET IN TOUCH

We promise we're not robots. We're a small team, all of us members, and would love some chat from kindred spirits – if only to hear what you've been doing and what you're drinking.

Call us on 0131 555 2929 or email dram-cierge@smws.com

CASK NO. 58.59 A PX LOVER'S CELEBRATION

As a long-time fan of Pedro Ximénez sherry, PX-matured whiskies are by far my favourites. I adore the richness and depth they bring to a dram, and this expression is no exception.

Reading through the Tasting Notes, it's everything I love – almond and dates stuffed with nuts, a tsunami of luscious flavours, walnuts, butterscotch, strawberry marshmallows and mango chutney, lingering with dried papaya, banana chips and milk chocolate-dipped stem ginger - simply irresistible. This is a dram I will certainly enjoy sipping during International Sherry Week.

SONIA RAINERI. MARKETING EXECUTIVE



RAISINS TO BE CHEERFUL

DRIED FRUITS & SPICES

CASK No. 58.59 £98.00



REGION	Speyside			
INITIAL CASK	Ex-bourbon hogshead			
FINAL CASK	1st fill ex-bodega PX barrique			
AGE	15 years			
DATE	25 March 2010			
OUTTURN	1 of only 218 bottles			
ABV	55.3% DRAM E			

Waves of sticky yeast extract, raisins and spicy rye whiskey washed over orange-scented tobacco, almond skins and dates stuffed with nuts like a tsunami of lusciousness. As the tide subsided it left a silky mouthfeel that embraced cocoa, cherry liqueur, and soft praline rolled in allspice, nutmeg and pink peppercorns.

Walnuts arrived with a dash of water, closely followed by butterscotch, strawberry marshmallows and mango chutney. The heavenly textures remained in the mouth, now supported by dried papaya, banana chips and stem ginger dipped in milk chocolate. After spending 12 years in an exbourbon hogshead this was transferred to a Pedro Ximénez first fill barrique for the remainder of its maturation.



CORNFLAKES IN THE TREETOPS

RIPE FRUITS & HONEY

CASK No. 59.100 **£80.00**



REGION	Highland			
INITIAL CASK	Ex-bourbon hogshead			
FINAL CASK	lst fill toasted American oak barrique Medium+ toast			
AGE	14 years			
DATE	18 January 2011			
OUTTURN	1 of only 268 bottles			
ABV	57.5% DRAM D			

Cornflakes swam in milky iced chai, sweetened with pine resin and birch sap. The palate was warming cardamom, toasted oats and peach syrup plus a spoonful of cranachan studded with red berries and vanilla.

Water offered a sweet black tea on the nose, with slapped mint leaves and cedar bark sprinkled with crushed blackberry juice. The finish was mellow, with sweet clove in warm orange juice, raspberry, coconut and melon. After 10 years in an ex-bourbon hogshead, we transferred this to a first fill charred and toasted American oak barrique for the remainder of its maturation.

REGION	Highland
INITIAL CASK	Ex-bourbon hogshead
FINAL CASK	2nd fill French oak Jamaican rum barrique
AGE	11 years
DATE	10 September 2013
OUTTURN	1 of only 295 bottles
ABV	57.1% DRAM C

The initial impression was of a highly fragrant and aromatically complex dram. It had lots of green fruit sherbet notes, with ripe orchard fruits, chocolate limes, candied citrus rinds and red cola bottle sweeties.

With water we agreed it was still highly expressive. Various notes of heather flowers, sandalwood, cut grass, barley water and mossy tree bark were all noted. This was matured in an ex-bourbon hogshead for nine years before being transferred to a second fill French oak Jamaican rum barrique.

CRISP SURPRISE

RIPE FRUITS & HONEY

CASK No. 60.49 **£70.00**



APRICOT JAM SESSION

DRIED FRUITS & SPICES

CASK No. 64.168 **£75.00**



REGION	Speyside			
INITIAL CASK	Ex-bourbon hogshead			
FINAL CASK	Ist fill Ruby Port barrique			
AGE	13 years			
DATE	1 June 2012			
OUTTURN	1 of only 278 bottles			
ABV	55.7% DRAM C			

A vibrant and playful whisky, the nose struck a fiery first chord with habanero spice, underripe mango and dried apricots. Fresh coriander then harmonised with blackcurrant leaf, and a melodic swirl of strawberryade and red cola. Marzipan soaked in grenache wine added depth before the palate busked on a jam roly-poly.

Water unveiled chocolate-dipped dried mango, pine sap and waxed canvas, while the palate became tangy and textural, finishing with plum, gooseberry and a lingering bitter note. After spending nine years in an ex-bourbon hogshead, this was transferred to a first fill ruby port barrique for the remainder of its maturation.

SCRAMBLED
SWEET PANCAKES
RIPE FRUITS & HONEY
CASK No. 68.133

£75.00





REGION	Highland			
INITIAL CASK	Ex-bourbon hogshead			
FINAL CASK	2nd fill STR barrique			
AGE	13 years			
DATE	25 March 2010			
OUTTURN	1 of only 265 bottles			
ABV	57.0% DRAM C			

We sat on a hardwood table laden with plenty of goodies – rum and raisin truffles, lava cake, crème brûlée and molasses cookies. On the neat palate were strawberries soaked in madeira, cherry liqueur chocolates and dark chocolate coconut tart, all with a hugo spritz cocktail of elderflower syrup, prosecco, mint and sparkling water.

Talking of water, we now strolled through a fruit market in the Austrian Alps before we headed into a gasthaus and ordered a kaiserschmarrn; a dish favoured by the Austrian emperor Franz Joseph I of a lightly fluffy shredded pancake, raisins and cranberries served with an apple sauce. Following eight years in an ex-bourbon hogshead, we transferred this whisky into a second fill shave toast re-char barrique.

TOASTED OAK & VANILLA
CASK No. 70.60
\$110.00

REGION	Highland		1.	
CASK	1st fill ex-b	lst fill ex-bourbon barrel		19-1-
AGE	16 years	16 years		
DATE	31 January	31 January 2008		100
OUTTURN	1 of only 1	58 bottles		13
ABV	58.5%	DRAM	Ε	4

This packed plenty of bourbon goodness – vanilla ice cream, caramel tart, apple strudel with raisins, crunchy toffee popcorn and a Homer Simpson "d'ohnut". And it was a doughnut filled, however, with a spicy strawberry jam that we bit into before enjoying a rhubarb crumble.

Following reduction, we discovered the fragrant fruitiness of poached pears next to an apple flapjack and crème caramel. On the delicate and creamy palate came coconut cup cake, rum baba, and soft and fluffy sugar cookies with a vanilla frosting – truly a bourbon bomb.



WHAM BAM! FESTIVE DRAM

Our 35cl **Wham bam! festive dram** delivers all the cask-strength character you'd expect from the Society. Bursting with flavour and wrapped in seasonal style, it's made for sharing, gifting or savouring over the holidays.





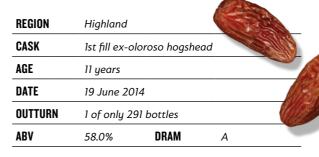
YEARS AGED

WHAM BAM! FESTIVE DRAM

DRIED FRUITS & SPICES

CASK No. 78.95 **£38.00**





This had a wonderfully deep and inviting nose – full of pickled walnuts, dates, madeira cake, aged balsamic and plum wine, with tangs of sweet liquorice, tomato vines and toffee pudding.

Water brought out more exotic and varied elements such as rice wine, flower honey, plum jam and green walnut liqueur laced with cocktail bitters. All in all, it was a gorgeous cracker of a dram! This was matured in an exbourbon hogshead for five years before being transferred to a first fill Spanish oak oloroso hogshead.



REGION	Highland	
INITIAL CASK	Ex-bourbon barrels	
FINAL CASK	lst fill American oak oloroso ho & 2nd fill Spanish oak PX hogsh	5
AGE	13 years	I For
DATE	16 March 2011	FLAVOUR
OUTTURN	1 of only 371 bottles	PROFILE
ABV	59.5% DRAM D	

The starting point for this small batch was two bourbon barrels of single malt Scotch whisky. We transferred one into a first-fill American oak oloroso hogshead and the other into a second-fill Spanish oak PX hogshead. The casks were then married together before bottling.

The nose turned out fresh and fruity – fruit chewing gum, honeydew melon, orange and pear drops, with complicating elements of beeswax, lemongrass and chamomile, plus the promise of sweetness: crème brûlée, banoffee pie, white chocolate and foamy bananas.

JUST TRANSITIONS

RIPE FRUITS & HONEY

CASK No. 93.226 **£68.00**



DIO TOD



REGION	Campbeltown			
CASK	lst fill ex-bourbon barrel			
AGE	9 years			
DATE	18 May 2016			
OUTTURN	1 of only 135 bottles			
ABV	59.0%	DRAM	В	

The slightly industrial note we once expected from this make has receded. We detected harbourside boats or being inside a biscuit factory, but the aromas were mainly fruity, sweet and aromatic – pineapple, melon and mango, a custard danish, marshmallows and golden syrup.

Floral notes arrived on the reduced nose bringing lavender, sweet pea, chamomile and jasmine. The palate majored on syrupy strawberry meringues, peach melba and custard tarts, with earthy hints of orris root and oak to finish.

Blu	-IUP		
ENT	TERTA	INM	ENT

DRIED FRUITS & SPICES

CASK No. 94.53 **£85.00**



REGION	Highland			
INITIAL CASK	Ex-bourbon barrel			
FINAL CASK	lst fill HTMC Chinkapin oak barrel			
AGE	14 years			
DATE	1 March 2011			
OUTTURN	1 of only 175 bottles			
ABV	59.3% DRAM D			
	-			

On the nose, the oak barged in like a ringmaster, cracking their whip and introducing a troop of fruity acrobats, jugglers juggling loaves of bread and a couple of clowns called Olive Oil and Serrano. We experienced deep, dark syrupy pleasures, including manuka honey, dried figs, preserved cherries and madeira molasses cake.

Adding water brought chocolate, cinnamon, maple and crunchy nut cornflakes to the nose. The palate now found blackcurrant chews, salted caramel ice cream, honeycomb and pecan nuts. Following 11 years in ex-bourbon wood this enjoyed further maturation in a first-fill, HTMC, chinquapin oak barrel.

HAM BOMB

RIPE FRUITS & HONEY

CASK No. 95.107 **£80.00**





Speyside	
Ex-bourbon barrel	Market 1
1st fill 50 litre PX cask	
13 years	
7 June 2011	- 19 m
1 of only 64 bottles	
56.8% DRAM	D
	Ex-bourbon barrel 1st fill 50 litre PX cask 13 years 7 June 2011 1 of only 64 bottles

The neat nose suggested beeswax candles, hessian, pork goulash with paprika and Iberico ham. We also detected toffee popcorn, chocolate honeycomb bars and the funk of earthy forest mulch.

Water brought aromas of triple sec, cola syrup, dried heather, sweet moscatel and oak spice. Reduction revealed spiced apricot jam, orange segments in fruit salad, lemon peel, gentle tannin and strawberry wine. This was matured in a bourbon barrel for 11 years before being transferred to a first fill 50-litre PX cask.

MAF	RMA	LA	DE
AND	MI	NT	

TOASTED OAK & VANILLA

CASK No. 100.47 **£75.00**



REGION	Speyside		
CASK	1st fill ex bourbon hogshead		
AGE	14 years		
DATE	10 May 2011		
OUTTURN	1 of only 227 bottles		
ABV	55.9% DRAM C		

Lathering up the shaving soap, we enjoyed the aromas of a spoonful of sticky marmalade and a chunk of honeycomb. The nose was sweet, woody and rich. Emulating the nose, the palate was thick in texture, like a robust toffee sauce drizzled with mango lassi and decorated with cinnamon and tangerine shavings.

Water introduced herbaceous tones of bay, mint and soy to the nose, while the palate majored on sweet mint, candied nuts and bergamot, with treacle to follow.



CHEEKY PEACHY PINEY

SWEET & ZESTY

CASK No. 113.75 **£92.00**



REGION	Speyside			
INITIAL CASK	Ex-bourbon hogshead			
FINAL CASK	2nd fill ex-muscat barrique			
AGE	16 years			
DATE	6 May 2009			
OUTTURN	1 of only 295 bottles			
ABV	60.8% DRAM D			

Juicy peaches and nectarines jigged on a sticky dancefloor of bramble jam, pirouetting around pine needles and pears before tumbling into clove and cinnamon honey. The tempo heated up with ginger, chillies and dark chocolate while marmalade and marzipan boogied away with cardamom and star anise.

A few drops of water scattered caramel and chocolate-coated coffee beans among the revellers, as rooibos tea now tap-danced with candied orange and mint leaves in hot chocolate. After spending 13 years in an ex-bourbon hogshead this was transferred to a second fill marsala barrique for the remainder of its maturation.

BERLINER BEER WIT	ΓH
A SHOT OF	
WOODRUFF SYRUP	ı
FRAGRANT & FLORAL	

CASK No. 112.140

£60.00



REGION	Highland			
CASK	1st fill ex-bourbon barrel			
AGE	9 years			
DATE	2 October 2015			
OUTTURN	1 of only 218 bottles			
ABV	58.5%	DRAM	В	

We found ourselves in a walled garden with a perennial meadow, rose garden, potager full of fruit and vegetables, and an apple orchard. On the palate there were plenty of fruits including mango, melon and banana next to the chilli heat of white pepper, all washed down with a creamy bourbon, vanilla and chocolate milkshake.

Following reduction, we moved to the top of a cliff where we hung freshly washed linen on the line to dry as the wind blew salty sea air in our faces. The flavour was sweet, with hints of citrus and a slight bitterness from a dash of woodruff syrup as found in a Berliner weisse beer.

MASSAGED WITH BIRCH SAP

TOASTED OAK & VANILLA

CASK No. 115.39 **£.72.00**





SPARKLING MANGO LEMONADE

SWEET & ZESTY

CASK No. 121.121 **£60.00**





REGION	Speyside			
INITIAL CASK	Ex-bourbon hogshead			
FINAL CASK	2nd fill ex-PX hogshead			
AGE	10 years			
DATE	16 October 2014			
OUTTURN	1 of only 292 bottles			
ABV	62.8% DRAM C			

Massaged with birch sap, the treacle sponge could hardly smell sweeter, until it was served to our noses in a sauna with lashings of apricot jam. The palate offered banana bread, sweet beef jerky wrapped in a ribbon of marzipan and blobs of cookie dough laced with cinnamon and fiery ginger.

Water added more woody depth – with biodynamic syrah, trail mix, figs, dates and caramel – to the nose. The finish was a mug of warm milk with crushed malt barley, pain au raisin, rice pudding dusted with nutmeg and rhubarb. After three years in an ex-bourbon hogshead, we transferred this to a second fill PX hogshead for the remainder of its maturation.

REGION	Highland			
CASK	1st fill ex-bourbon barrel			
AGE	9 years			
DATE	2 December 2015			
OUTTURN	1 of only 230 bottles			
ABV	61.3%	DRAM	В	

A sweet, fresh and floral aroma of daisies, honeysuckle and lily of the valley greeted the Panel. Given a little time, the scent of a creamy homemade vanilla custard mingling with fresh herbs and white pepper appeared. On the palate there was plenty of fizz to start, with sparkling apple juice and bitter lemon preceding tropical cinnamon-dusted mangoes .

Following reduction we sat at a table, with a fresh flower bouquet arranged in a glass vase as the centrepiece, to enjoy rhubarb crumble, buttered toast and honey-vanilla brioche rolls with a side of sweet 'n' salty popcorn.

BETTER WITH SMOKED BACON

SMOKY & FRUITY

CASK No. 122.80 **£60.00**



REGION	Highland		
INITIAL CASK	Ex-bourbon hogshead		
FINAL CASK	Refill HTMC hogshead		
AGE	9 years		
DATE	11 April 2016		
OUTTURN	1 of only 262 bottles		
ABV	59.2% DRAM	В	

We all loved the nose neat. The scent of parma violets, serrano ham, melon, pine trees, a bed of moss with lavender, sea salt and honey-glazed bacon-flavour corn snacks put smiles on our faces. The smiles grew even bigger when we tried it. The smoked bacon was now infused within an old fashioned cocktail, as we enjoyed smoked mackerel salad with lemon.

Water added a grilled Dover sole and a caper dressing served with roasted parsnip potatoes. On the palate, we found saffron and rosewater ice cream with smoked lemon s'mores. Following three years in an ex-bourbon hogshead, we transferred this whisky into a heavy toast, medium char refill hogshead.

SEA, SAND AND SAUSAGES	
BOLD & PEATY	
CASK No. 138.29 £69.00	1



REGION	Taiwan			
CASK	1st fill ex-bourbon barrel		457	7:
AGE	5 years			
DATE	30 March 2018		N. S.	
OUTTURN	1 of only 178 bottles			34
ABV	58.3%	DRAM	В	3,1

A light sea breeze fanned the charcoals to a bright orange glow, while apple and pork sausages merrily sizzled in the rising heat. Adding more wood to the fire, we blackened the skins of padron peppers, and roasted aubergines that were bathed in a balsamic glaze. We then sprinkled dried herbs and Chinese five spice for a delightful twist.

Adding water was like dousing the hot coals in a steam room, engulfing us with wood-scented vapour. Now, blackberries, singed by the flames, were rolled in thyme and served against silky textures of smoked olive oil and juicy lychees in syrup.

PERFUMER'S JELLY DOUGHNUT

SWEET & ZESTY

CASK No. 146.4 £99.00



REGION	England	
CASK	1st fill ex-bourbon barrel	
AGE	9 years	
DATE	13 February 2016	
OUTTURN	1 of only 237 bottles	
ABV	60.8% DRAM	Е

The olfactory sat nav had us meander towards a Japanese plum orchard via oud wood, French 'numéro 5' perfume and the shoe shiner's stand. The palate was plummy, while chocolate malt and orange blossom mingled with black cherry treacle scones, marzipan and wintergreen mint.

Water introduced lemon bitters to the nose, along with biscuit crumbs, butter and key lime pie. The palate finished with tinned custard, carnauba wax, a touch of cinnamon and a green apple jelly doughnut.

TO SUP By Starlight

DRIED FRUITS & SPICES

CASK No. 149.17 **£85.00**



REGION	Highland		
CASK	1st fill Spanish oak ex-PX butt		
AGE	9 years		
DATE	9 July 2016		
OUTTURN	1 of only 638 bottles		
ABV	61.7% DRAM D		

A superb initial aroma of Iberico ham, flambéed banana with dark chocolate, glazed pecans and boiled ham greeted us. We also noted pork scratchings with paprika, date molasses and botrytis raisiny sweetness.

Water brought cloves, orange oils, cocktail bitters and dark 'n' stormy cocktails with the richness of spicy pumpernickel bread. The neat palate opened with chilli-spiked hot chocolate, maraschino juices, manhattan cocktail vibes, coffee and walnut cake and pomegranate syrup – a real broad church profile we thought.

AN EMBARRASSMENT OF RICHES

FRAGRANT & FLORAL

CASK No. 164.1 **£80.00**



REGION	Wales			
CASK	Ist fill STR barrique			
AGE	10 years			
DATE	3 February	2015		
OUTTURN	1 of only 265 bottles			
ABV	61.8%	DRAM	D	

At first, the Panel noted fruity red ales, spiced brown bread, shilling beers, camphor, putty, resinous hardwoods, pine cones and herbal liqueurs. We also found gentle exotic fruits in the background.

Water brought hibiscus tea, wildflowers, toasted fennel seeds and hints of fruity red chilli and madeira cake. The palate opened with an excellent flush of bright, ripe fruits, backed up by woody spices, treacle, frangipane and camphor. Reduction brought out mango jam, pistachio ice cream and dried apricot, with further hints of fennel and eucalyptus.

SMOKED THAI HOLY BASIL

SMOKY & FRUITY

£80.00



REGION	Highland	
CASK	lst fill ex-bourbon barrel	
AGE	8 years	
DATE	30 August 2016	
OUTTURN	1 of only 248 bottles	
ABV	52.8% DRAM	D

We imagined smoke-roasted pears with mascarpone next to truffles dipped in dark chocolate and finished off with a sprinkling of salted pistachios. The taste was a sip from a smoky Thai holy basil gimlet or a masala chai loose-leaf black tea, plus a bite into a traditional minced beef and onion pie.

Following reduction, we enjoyed smoked baby back ribs with an apricot glaze and a smoked limoncello spritz. On the palate, fresh floral notes combined with soft peaty flavours that brought to mind drinking earl grey tea in a gorse bush or chewing elderflower-enriched tobacco, with a hint of liquorice in.

SMOULDERING MACOJO

The Scotch Malt Whisky Society's 'Heresy' label lives up to its name with this first release of an Islay whisky matured in casks previously used for smoky, fruity mezcal. Julien Willems has more on this mesmerising marriage of Mexican and Scottish flavours with Batch 34: **Smouldering Mojo**.

The last time we chatted about our small-batch 'Heresy' releases, it was to introduce Batch 33: **Scrumptious**. Then, I mentioned the 2019 change in Scotch Whisky regulations that opened the door for the industry to use new cask types for maturation. So, let's go back to this today and talk about the most contentious casks in that list, as we discover Batch 34: **Smouldering Mojo**.

What could top Batch 33, matured in calvados-seasoned STR barriques? Mezcal casks of course! But also, why were these ever considered "contentious"? Well, there are a few reasons, including a full inventory of arguments traded back and forth in the age-old debate on the balance between tradition and innovation in Scotch whisky. Whether or not you were aware of that debate, and wherever you stood in the argument, we decided to experiment with these casks and enjoyed the flavours they imparted on the whisky we picked to mature in them. Revisiting that debate isn't going to make Batch 34 any less delicious.

Some might attempt to dissuade you from enjoying this bottle, on the grounds that mezcal casks aren't traditional in Scotch whisky. Everyone's entitled to their opinion. But when it's about whisky, do not trust your eyes or your ears – it's about your palate, not anyone else's. And in that spirit, I would encourage you to build your own opinion not

through hearsay, but through personal experience. As for these casks, they are here to stay, so let's see what they have to offer.

For starters, when we first nosed this dram, we all braced for impact, like a summer storm was about to hit Islay, and you could do nothing but stand on the beach and watch dark grey-purple clouds amass, their weight about to hit the rocky shore in torrents of rain, thunder and crushing waves. The smokiness and herbal components of this first nose were simply huge. Thyme, rosemary and marjoram all vying for attention, vaporising as they are thrown on hot coals. There is a lot to unpack here, with Islay whisky in all its peated glory taking centre stage but showcasing something of an extreme herbal streak. Something else – something unusual – is going on.

To understand what that might be, you have to understand what mezcal is and how it is made. The short of it: it's a spirit distilled in Mexico from the fermentation of agave juices.

So how does mezcal differ from tequila? While tequila is known for its earthy flavours, mezcal is known for its intense smokiness. And there are clear differences in production leading to these distinct profiles. First the agave. While tequila is distilled solely from one type of agave in a certain region, at least 30 different species of the plant are used for mezcal across a variety of regions. Another



big difference is how agave is processed. To convert starches in agave into sugars, the relevant part of the plant (piñas – or heart in this context) has to be cooked for a long time, and this is where the second difference becomes apparent: tequila is a more streamlined and controlled process, where the piñas are cooked in brick ovens or in more modern autoclaves (modern steam pressure cookers), whereas for traditional mezcal, the process is a lot more manual. A pit is dug and lined with stones, and a coal fire heats the stones to very high temperatures. The piñas are then added to the pit, covered with agave fibres and a tarp, and left to cook for days. This results in a smoky profile for the agave because of the temperature and smoke in the pit, reminiscent of how peat is burnt in kilns during malting to produce smoky and peated flavours in Scotch whisky.

The cooked agave is milled to obtain its sugary juices, which are then fermented and distilled. This is where another difference with the more industrial scale of tequila production becomes apparent. Traditional mezcal producers use a considerable variety of stills, which can vary in size, shape, material and everything in between. Traditionally though, the spirit is double distilled, like most Scotch whiskies. So at least on this side of things, we are in familiar territory.

The lion's share of the whisky used to create Batch 34: **Smouldering Mojo** comes from a well-known and liked Islay distillery that can produce a very punchy peated whisky, which in this case has spent just over a couple of years in STR (shaved, toasted and re-charred) casks that had previously been seasoned with a smoky, fruity mezcal with herbal and vegetal notes. The result is robustly smoky with tarry impressions, molasses and treacle-cured ham and hickory smoked salmon and a mojo sauce (containing cumin, orange, lime, coriander mint, generally used with pork) giving this bottle its name.

This is not a dram for the faint of heart, but if you give it a go, you will be opulently rewarded if sticky-sweet, smoky and tarry are topping the list of your favourite flavours. It's not always easy to take a leap of faith and try something new or something that you might not normally consider. But this is the way of the Society: challenge preconceptions (your own as much as anyone else's) and the mundane, and new flavour epiphanies will follow. Keep an open mind: while these mezcal casks might have caused a stir, after tasting **Smouldering Mojo**, I'm certain you'll agree they're not just smoke and mirrors.

Words: Julien Willems Photo: Marcus Jones



SMOULDERING MOJO

SMALL BATCH BLENDED MALT

BATCH 34

£60.00

CASKS	Matured in a selection of 1st fill Mezcal-seasoned barrique and refill bourbon & sherry casks
AGE	10 years
DATE	16 September 2014
OUTTURN	1 of only 1666 bottles
ABV	50.0%

We imagined smoke-roasted pears with mascarpone next to truffles dipped in dark chocolate and finished off with a sprinkling of salted pistachios. The taste was a sip from a smoky Thai holy basil gimlet or a masala chai loose-leaf black tea, plus a bite into a traditional minced beef and onion pie.

Following reduction, we enjoyed smoked baby back ribs with an apricot glaze and a smoked limoncello spritz. On the palate, fresh floral notes combined with soft peaty flavours that brought to mind drinking earl grey tea in a gorse bush or chewing elderflower-enriched tobacco, with a hint of liquorice in the finish.



TASTING EXPERIENCES & EVENTS



WHISKY WEDNESDAYS: BURGERS & DRAMS

Every Wednesday 7pm – 9pm Members & Guests: £35

Now open to non-members: £37

Every Wednesday at The Vaults, treat yourself to the perfect pairing: a juicy steak or vegan burger served with a flight of three carefully selected drams – all for just £35. This weekly event celebrates bold, handpicked whiskies, expertly matched with the rich, smoky taste of a steak (or vegan) burger.

THE VAULTS

The Vaults, 87 Giles Street, Leith EH6 6BZ

WREATH MAKING WORKSHOP

Saturday, 29 November Afternoon session 1pm - 3.30pm Evening session 7pm - 9.30pm

Members & Guests: £75 Non-members £80

Get festive and hands-on this November at The Vaults! In partnership with The Pretty Wild Flower Co., a sustainably minded flower farm from Dumfries & Galloway, you'll work with fresh, locally grown Scottish flowers to craft your own Christmas wreath, a beautiful, fragrant piece that captures the spirit of the season. Guided by expert instruction, you'll craft a wreath that's uniquely yours while enjoying three carefully selected Society drams. Each dram is timed to enhance a stage of the workshop: a welcome dram to set the mood. a mid-session tasting as your wreath takes shape, and a final dram to toast and celebrate your creation. Like a fine whisky, wreath-making is about patience, attention to detail, and taking time to enjoy the moment.



SCAN HERE TO SEE THE FULL LIST OF SOCIETY EVENTS AND WHISKY EXPERIENCES.



TASTING EXPERIENCES & EVENTS

QUEEN STREET

28 Queen Street, Edinburgh EH2 1JX

WHISKY SMUGGLERS

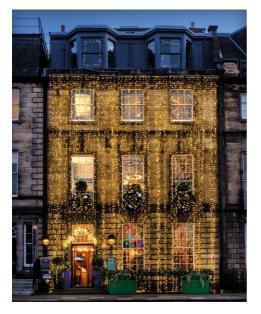
Thursday, 20 November 7pm – 9pm Members: £45 Guests & Non Members: £50

Secret whisky, hidden stills and plenty of intrigue - come join us for an evening exploring Scotland's whisky smuggling past. By the 1820s, as many as 14,000 illicit stills were being confiscated every year in Scotland and more than half the whisky consumed in Scotland was being enjoyed without the taxman taking his cut! During this tasting we will dive into the rich history of whisky smuggling in Scotland. This tasting includes five drams and a Society supper.

CASK, CRUST & CRAFT

Every Wednesday 7pm – 9pm Members & Guests: £35 Non Members: £40

Bold whisky, golden pastry and a cheeky pint - enough said! Expect four Society drams, a savoury pie, and a pint of something crisp. It's whisky with a side of comfort food. This tasting includes four drams and a Society pie supper.





BATH STREET

40 Bath Street, Glasgow G2 1HG

BLACK LABEL EXTRAVAGANZA

Thursday, 20 November 7pm – 9pm Members & Guests: £45 Non Members: £50

In the style of our beloved Outturn preview tasting events, this event offers a unique opportunity to sample an exclusive lineup of whiskies that offer flavour, maturity, and character. This tasting will take you on a journey through time, with each dram revealing the rich history and masterful maturation behind these limited and highly coveted casks. This event includes a one-course Society supper.

ISLE OF HARRIS DISTILLERY TAKEOVER

Thursday, 27 November 7pm – 9pm *Members & Guests: £45 Non Members: £50*Join Megan Geddes from Isle of Harris Distillery as we explore their rich, bold and aromatic spirit. Expect elegant and characterful whiskies at this five-dram tasting which will also feature a Society dram from this distillery. A Society supper is included.



GREVILLE ST

19 Greville Street, London ECIN 8SQ

THUNDER FROM DOWN UNDER: AUSTRALIA NIGHT WITH RYAN SWEENEY

Wednesday, 19 November 6.30pm – 8pm Members & Guests: £35 Non-members £40 Spin that Men at Work vinyl, spread that

Vegemite on the toast and come enjoy some amazing whiskies from down under with Ryan Sweeney!

Get ready for SIX fantastic drams from his own private collection!

FOR ALL OUR EVENTS AT GREVILLE STREET,
PLEASE ARRIVE AT 6.15PM FOR A 6.30PM START

BETWEEN SIPS 'N' PUFFS

Wednesday, 26 November 7pm – 9pm Members: £69 Guests & Non-members £79

Our much-awaited Cigar and whisky tasting will bring joy to many returning members and newcomers. Now hosted at City of London Cigars - Spitalfields, attendees will be treated to four superb drams and an amazing cigar.

Please note this tasting is held externally, at 124 Middlesex St, E1 7HY, and it will start at 7pm sharp.



SMWS ON THE ROAD

You can't visit our Members' Rooms? No problem! Our SMWS Ambassadors are always out and about, so come and see us when we're on the road!



ABERDEEN: OLD & RARE -WINTER WHISKY WONDERS

Thursday, 27 November 7.30pm - 10pm Members: £55 Guests & Non Members: £65

Under the Hammer, 11 N Silver St, Aberdeen AB10 1RJ, United Kingdom

Enjoy an evening of indulgence at Under The Hammer in Aberdeen and toast to the end of the year with our festive supper and a six-dram Old & Rare whisky tasting.

Guided by our expert brand ambassador, this evening is all about celebrating extraordinary whiskies together. You'll savour six exquisite whiskies from our renowned Vaults Collection and black label bottlings.

Raise a glass with fellow whisky lovers as we toast the year past and the one to come, in an evening of festive cheer.



FOR TICKETS AND MORE INFORMATION, EXPLORE OUR WEBSITE.

ADVENTURES TOGETHER AT SMWS.COM

November Outturn is available from Friday, 7 November 0131 555 2929 Mon-Fri 9am – 4.45pm