



THE SCOTCH MALT
WHISKY SOCIETY

Outturn

March '13 Bottling List



Follow your nose

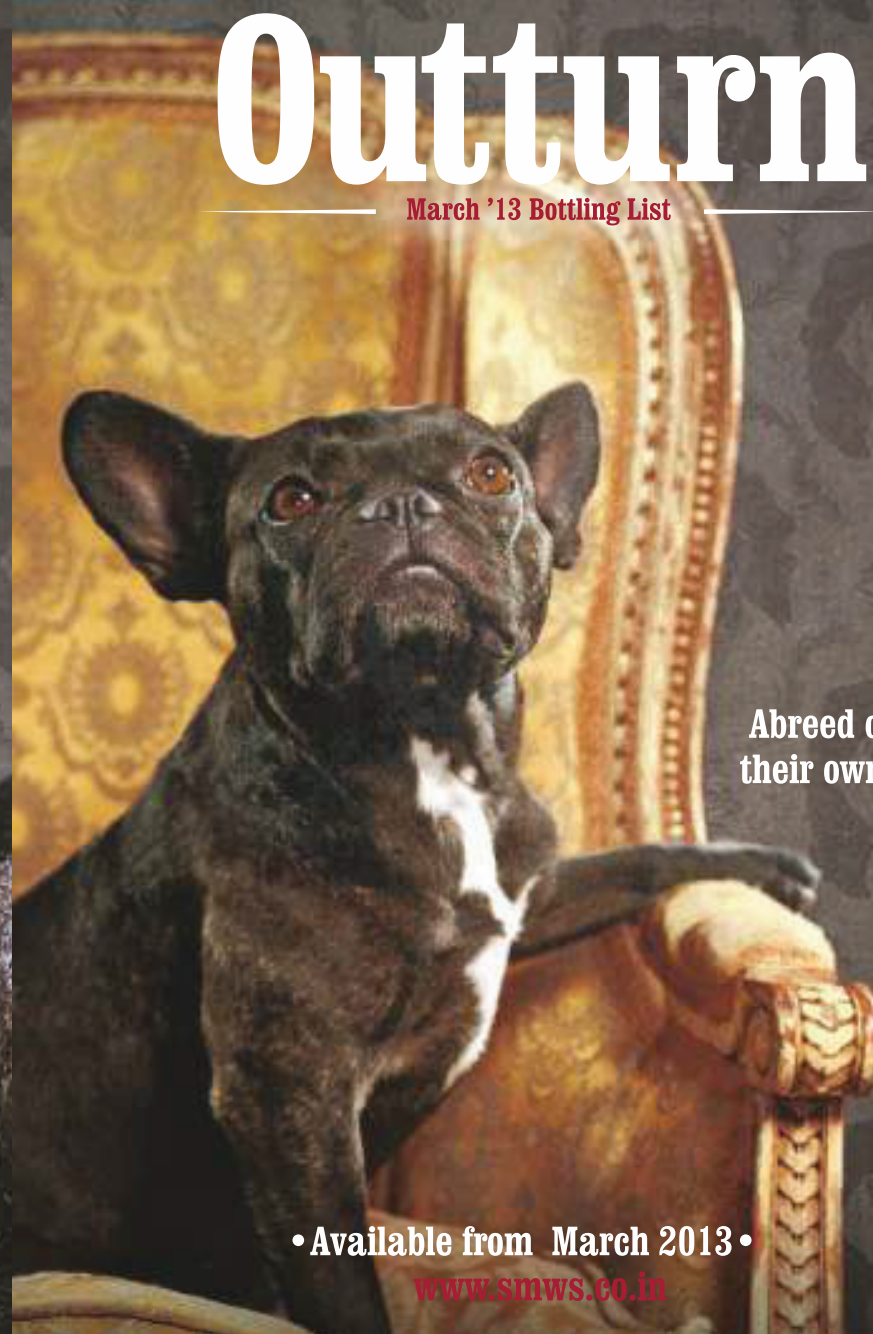
Issue 1



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Abreed of
their own

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How to use Outturn

Each Society bottling has a marked difference. These can be found on the following pages and on the front of each bottle in the form of their tasting note. They are your guide to the temperament of each bottle and what to expect from an encounter with them.

From 'ambergris' to 'briny oysters', 'milk chocolate coated Brazil nuts' and 'new Ikea kitchens' each has been influenced by the unique flavours and scents of the cask that held it for maturation.

Each of the tasting notes you see in this list has been lovingly prepared by our Tasting Panel – a group of independent whisky experts & Society staff – who carefully sample and select all the whiskies bottled by the Society. They are under no obligation to pass any whisky that doesn't meet their exacting standards. Indeed, only single cask, single malt whiskies that promise to intrigue, entertain and delight our members are selected, true to our motto:

**“To leave no nose
upturned”**

How do you do...it?

If you still find yourself struggling to meet an agreeable malt, feel free to ask for our help, particularly when faced with the multitude of choices. For advice call us at **+91 98213 61167 (Mon-Fri 9am to 5pm)** or write to us at **memberships@trinityvintners.com**. You can also contact us at:

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How to approach a tasting note

The cask's region. Useful as a starting point – but remember single casks aren't always characteristic of their region, so be prepared to have your assumptions challenged!

The cask identifier. The first number is the distillery code. The second is the number of casks the Society has bottled from that distillery to date.

Further tantalising details, the colour and cask info go a long way to helping you figure out what to expect from the bottling.

SpeysideSpey

A farmer's market

Cask No. 44.43

The nose was initially sweet and fruity with an underlying earthiness, reminiscent of a farmer's market; a box of **sugared fondant mice**, a brown bag of monkey nuts and a crate of **fresh vegetables** (including rhubarb), **oranges and gooseberries**. Caramac bars, toffees and brown sugar provided the sweet table. The unreduced palate was hot and sweet with effervescent **orange** cremola foam and powdery vitamin tablets with a contrast of earthy root dryness. The reduced nose continued fruitily and sweet with **lime** and orange tutti-frutti, **humbugs** and **Demerara sugar**, followed by faint pipe tobacco in a cardboard box. The reduced palate was **sugary-sweet** with tangy orange zest, **peppermint** tea and sweet fondant. The White Horse distillery.

Drinking tip: A perfect dram when shopping at the market for fresh ingredients

Colour: **Light Sauternes** Date distilled: **February 1994**
Cask: **Refill bourbon hogshead** Alcohol: **59.4%**
Age: **15 years** Outturn: **252 bottles**

compare notes

The curious nature of single cask, single malt whisky means that it doesn't necessarily typify the region or even the distillery that it comes from. This makes the flavours, characteristics and idiosyncracies described in the tasting note all the more important.

You are warmly encouraged to record your own notes here.

The outturn is especially noteworthy – that's how many bottles are available from each unique cask available, world over. Once they've all gone, they've gone forever.

Speyside Spey

Night time campfire treat

Cask No. 76.97

The Panel was greeted by an array of smells like in a **Mediterranean herb garden**, quickly followed by more homely aromas such as **gorse**, heather, **pine cones** and a slight dampness of moss and mushrooms. Turning sweeter with time, golden syrup, lemon cake and **ripe pineapples**. Neat on the palate, very viscous and sweet, like **melted milk chocolate**, also nutty and vanilla flavours appearing and a long finish of **salted and peppered cashew nuts**. Careful with water, the nose turns a lot sweeter; orange chocolate, **caramelised bananas** with sugary nuts sprinkled on them and ginger biscuits. In the taste the ginger biscuits are now slightly burned and caramelised, there is also **orange liqueur** and as a treat **S'more**, marshmallow with chocolate sandwiched between two graham crackers - delicious!

Drinking tip: It takes time to develop – so patience is advised – and be very careful with water.

Colour: Golden Syrup	Date distilled: July 1995
Cask: Refill sherry butt	Alcohol: 57.2%
Age: 17 years	Outturn: 572 bottles

Sweet, fruity and rich

Cask No. 30.74

We found plentiful fruit on the nose (**sherry-soaked raisins** in fruit cake, strawberry jam, **dried cherries**, bananas, toffee apples) candy floss, **crème brûlée**, nut brittle, syrup-drenched pancakes, honey, sawdust, **crushed pepper and Muscat wine**. The delightful palate had **plum jam on scones**, almond cake, treacle, peaches, apricots, syrupy figs, **Peshwari naan bread**, sherbet, Armagnac and a **faint whisper of struck match**. The reduced nose seemed slightly woodier, with balsamico, macadamias, **Fruit and Nut chocolate** and Turkish Delight. The palate now offered buttered fruit loaf, **raspberry tart and date slice**; sweet, fruity and rich. This Rothes distillery is named after the town.

Drinking tip: With fruit, with scones, with Peshwari naan – take your pick.

Colour: Peach Blush Gold	Date distilled: March 2001
Cask: Refill Port Pipe	Alcohol: 60.3%
Age: 11 years	Outturn: 767 bottles

Rare Bottling!

Speyside Deveron

Apples and pears

Cask No. 73.55

Fresh and floral to start, then turning **fruity** as white grapes, pears and Granny Smith apples begin to ripen. Next there are **Crunchie bars**, flapjacks and **warm apple strudel**. Hot and fizzy on the tongue initially as it tingles with pink peppercorns and **sparkling pear cider**. Afterwards there is vanilla, oaty cereal bars and **mint leaf** tea on the finish. The reduced nose has green summer grass, grapevines, peaches and now a stack of wooden crates packed with fully ripened apples and pears. Softer on the palate with **stewed fruits and crème patisserie**. The distillery is situated between Buckie and Keith.

Drinking tip: Does not count as one of your 5-a-day - sorry :-)

Colour: Honeycomb	Date distilled: July 1991
Cask: Refill hogshead	Alcohol: 55.3%
Age: 21 years	Outturn: 73 bottles

LOW OUTTURN!

An enticement of sweet oak

Cask No. 21.27

An **enticing nose** – every sniff uncovered something new – including **tobacco leaf**, maple syrup, sugary espresso dregs, polished furniture, **chocolate-coated raisins**, plums, banana, melon skin and **blood orange**. The palate was chewable and enjoyable combining sweet and woody notes – **various dried fruits**, Brazil nuts in chocolate, Madeira wine, light eucalyptus, **liquorice allsorts** and cooperage flavours (fresh oak, old oak, **toasted oak**). The reduced nose seemed softer, sweeter – treacle, caramel, liquorice, **Old Holburn in a leather pouch** – and eventually traces of **teriyaki**. The reduced palate remained rich and intense with **butterscotch and tiramisu**. This 1875 distillery, near Portsoy, was revived in 2008.

Drinking tip: It takes time to develop – so patience is advised – and be very careful with water.

Colour: Cough Syrup	Date distilled: December 1972
Cask: Refill hogshead, ex bourbon	Alcohol: 46.7%
Age: 39 years	Outturn: 246 bottles

Speyside Lossie

J. K. Rowling meets C. S. Lewis

Cask No. 35.84

Deep, **heady perfumes** (rose, elderflower, geranium, **lily of the valley**, Chanel No. 5) gradually enfolded us in warm, **welcoming hugs**; complex (marzipan, **autumn leaves**, chestnuts, orange peel, vanilla, plum jam, cigar boxes) – **amazing for its age**. The velvety smooth, rich palate had flavours of Armagnac, **fragrant wood**, marmalade and sultanas – **elegant but muscular**. The reduced nose remained intense – a real sniffer's dram (**cherry pipe tobacco**, mint, whisky marmalade) – somewhere between **Moroccan spice markets** and a country house wardrobe (shades of Narnia?). The reduced palate evoked J.K. Rowling in the Elephant House café – coffee, **currant brioche**, chewing a pencil. From Elgin's younger distillery.

Drinking tip: When needing a hug – or to inspire the next adventure

Colour: Ron Weasley's Head	Date distilled: February 1998
Cask: Medium toast, light char Refill Hogshead	Alcohol: 58.5 %
Age: 14 years	Outturn: 266 bottles

Steamed Apple Sponge Pudding

Cask No. 35.80

We found ourselves in a café in a book shop with a variety of cakes on display; **Viennese Apple Strudel**, French Tarte Tatin, **caramelised pineapple cake** and slices of **Battenberg**. There is also a basket of oranges and Pink Lady apples to choose from. The taste neat is hot and spicy - **Chinese Five Spice** with star anise, cinnamon and **Sichuan pepper**. It is also chewy and mouth coating like a red toffee apple. With water, on the nose, the apples are green and in a wooden box and the sweetness is that of a **sponge cake** and **vanilla pipe tobacco**. To taste very smooth, marzipan, **dark cherries** and **steamed apple sponge pudding**. In one word this great example from the Elgin distillery is: 'Bliss'.

Drinking tip: Afternoon tea in an orchard

Colour: Warm Gold	Date distilled: October 1991
Cask: 2nd fill hogshead, ex bourbon	Alcohol: 59.7 %
Age: 21 years	Outturn: 190 bottles

Highland Northern & Southern

An exotic tearoom experience

Cask No. 26.89

Lemon drizzle cake, dried **pineapple** cubes and **waxiness** on the nose give way to fresh ginger, **gorse flowers** and wood glue. Tasted neat, there was a spicy **pepper** heat and the waxy notes. The taste also offered **peaches**, **vanilla pods** and an apricot cake. Adding water led to notes of vanilla ice cream and toffee sauce, lemon sorbet, **spiced apple tea** and an indulgent **orange spiced soap**! The taste was warming and exotic introducing **Turkish delight**, old fashioned perfume (**lavender**) and a hint of ras el hanout spices. This cask comes from the Brora distillery, whose name means 'sloped garden'.

Drinking tip: A dram for after church high tea

Colour: Polished pine	Date distilled: November 1984
Cask: Refill sherry butt	Alcohol: 56.6%
Age: 27 years	Outturn: 485 bottles

Leather armchairs and old wardrobes

Cask No. 16.32

The nose was certainly savoury (**salty bacon**, roast parsnips, beef in red wine reduction) but also sweet (buttery croissants, **marmalade**, toffee) with hints of **coke embers**, engine rooms, tobacco, struck match, **floral notes** and 'old wardrobes'. The palate was rich and substantial, **oozing unctuous sweetness**, but with balancing spiciness – **maple syrup**, treacle and a Jamaican **Christmas cake**. The reduced nose offered **zesty citric peel**, candied fruits, salty toffee, **leather armchairs** and coffee. The reduced palate was an amazing dessert, combining lemon meringue pie, **sticky toffee pudding** and icing sugar-dusted biscotti dipped in **espresso**. The distillery houses the Famous Grouse Experience.

Drinking tip: A kitchen table dram – perfect reward for all that cooking and baking

Colour: Light, Orangey Gold	Date distilled: March 2001
Cask: Refill port pipe	Alcohol: 57.2%
Age: 10 years	Outturn: 796 bottles

Highland Eastern & Island

Savoury smoke and spicy sweetness

Cask No. 66.35

The nose was a happy collision between **savoury smoke** and spicy sweetness – bacon frazzles, aniseed, clove, cardamom and **spiced fruit** and nuts. The palate seemed massive – **intense** smoke and flavours of tar, **treacle**, cough medicine and **honey-glazed ham**, also considerable sweetness, **mineral** notes and some herbal hints too – 'absolutely amazing!' We were led by the reduced nose to a barbecue – spiced **pork belly**, sweet and sour prawns and even **barbecued bananas**. The reduced palate displayed beautiful sweetness, reminiscent of **liquorice allsorts** and gummi bears, but still that dry, ashy smoke underpinned the whole **delicious experience**. A smoky highlander from Kennethmont.

Drinking tip: For the great outdoors – especially wild places

Colour: Jacobean oak	Date distilled: June 2002
Cask: Refill sherry butt	Alcohol: 58.2%
Age: 9 years	Outturn: 696 bottles

Gunpowder, treason and plot

Cask No. 4.168

Undiluted on the nose the panel were treated to fresh toast with lashings of **marmalade** topped with **unsmoked bacon**. Then **rum & raisin** ice-cream served on a **worn copper spoon**. To taste at this stage summer was felt with mesquite marinated **BBQ'D meat** washed down with Australian **Riesling** with notes of **burning rubber**. After water was added, the panel salivated over the smell of **Porchetta d'Ariceia** with crackling and **Thai spices**. Once in the mouth, one panel member bit into well **baked apples** covered in caramelised sugar. The flavour of **gunpowder** cut through the sweetness. A dram fit for fire works celebration on Orkney.

Drinking tip: During an American Football game.

Colour: Treacle	Date distilled: April 1997
Cask: Refill sherry gorda	Alcohol: 57%
Age: 15 years	Outturn: 804 bottles

Highland Island & Grain

Tunnock's Snowballs

Cask No. 4.169

The nose is clean and **profound**, but gives little away. After a while we detected **chocolate-covered marsh-mallow**, dusted with **desiccated coconut** – in other words 'Tunnock's Snowballs'. This is a first in 25 years on the panel! It still remains **closed** when water is added, but now with a light **honey** note, **heather pollen** and **moorland scents**. The taste, unreduced, is **sweet** and **lightly salty**, with a surprising amount of **smoke** in the back and a finish like **glazed smoked gammon** and tinned **peaches**. With water the taste simplifies – sweet and lightly smoky, but now with a hint of **spice**. We preferred it neat. An atypical example from our most northern distillery, but the same DNA.

Drinking tip: With Scottish high tea

Colour: Deep gold	Date distilled: August 2000
Cask: 1st fill barrel, ex bourbon	Alcohol: 59.7%
Age: 12 years	Outturn: 144 bottles

Custard creams and Kentucky staves

Cask No. G4.3

The initial nose is reminiscent of an old bourbon with **big oaky aromas** and **vanilla extract**. Rolled baking parchment stuffed with **sweet cream** is found alongside pumpkin seeds, pear stems and red berries. On the palate there is a **sweet and spicy** heat with muesli, **custard creams** and a hint of coconut. Adding water releases 3-in-one oil drops, Bird's custard powder and **poached rhubarb** while retaining sweet vanilla and **woody** notes (over-sanded floorboards or fresh charred staves). A smooth, silky mouthfeel with **apple sours and mint tea** in the finish. A pleasant sampling from the Fife grain distillery.

Drinking tip: To round off a summer picnic

Colour: Old Gold	Date distilled: February 1982
Cask: Refill hogshead	Alcohol: 54.5%
Age: 17 years	Outturn: 30 bottles

LOW
OUTTURN!

Elastoplast on a roasted tongue

Cask No. **53.168**

All the usual **smoky characteristics** were there – TCP, elastoplasts, creosote, tar, and a **bothy after the fire died** – but we also got smoked almonds, **honey-glazed ham**, sweet heather and perfumed soap. The palate was undoubtedly big, even **tongue-roasting** – sweet and salty with ash, tar, kiln smoke, **aniseed and liquorice allsorts**. The reduced nose evoked spun sugar, pralines, rosemary, straw, **coal scuttles and bonfires**. The palate, even with a good splash of water, remained **intense**, with good sweetness (caramel, syrup, Horlicks, honey-roasted carrots) and some **barbecued meat that fell in the ash**, perhaps served with caramelized onions. From Islay's biggest distillery.

Drinking tip: A barbeque dram perhaps? Takes quite a bit of water.

Colour: **Pale Straw**

Date distilled: **July 1993**

Cask: **Refill sherry butt**

Alcohol: **59.3%**

Age: **18 years**

Outturn: **596 bottles**

On the dunes – watching a puffer

Cask No. **3.175**

We found spicy Bombay mix on the nose – also Trail mix (dried **pineapple**, coconut and papaya) – sharp **exotic** fruits wrestling with smoke – like **limes** squeezed over barbeque meats. The palate's **lip-smacking** fruitiness (melon, lemon) and **mint** suggested jugs of Pimm's; but always with heat and **smoke** – 'lime water on a sauna heater', someone said. The reduced nose, with pineapple and **menthol**, seemed like sea breezes over the **machair** on warm spring days (with maybe a **puffer** on the horizon). The reduced palate balanced **sherbet** and ice tea against smoke, while retaining its **intensity**. Loch Indaal laps against the distillery wall.

Drinking tip: A feel good dram – when heading off on holiday or celebrating an achievement

Colour: **Beady Ginger Gold**

Date distilled: **April 1994**

Cask: **Refill Butt**

Alcohol: **56%**

Age: **16 years**

Outturn: **572 bottles**

Seafood party on the beach

Cask No. **29.121**

The initial nose gave coal sacks, **beach barbecue wood smoke**, ash, Germolene, raisins, toffee and **toasted nuts** – before turning Oriental (**curry plant leaves**, lemongrass, coconut, cinnamon). The beach factor increased with water – **freshly painted boats**, beach huts, rock-pools, shells, dunes, **seared scallops** and smoked bacon in **mussel chowder**. The palate was very sweet – coconut, candy, **sweet tobacco** and langoustines, balanced nicely by cigars and smoke from a **driftwood fire**. The reduced palate was softer – now a rich, creamy, texture with **savoury flavours** of lobster and brown bread with **moules marinières**. The distillery was established in 1815 by the Johnston brothers.

Drinking tip: A nice outdoors dram – especially on the beach – anytime – with or without food.

Colour: **Pale Amber**

Date distilled: **October 1991**

Cask: **Refill sherry butt**

Alcohol: **55.1%**

Age: **20 years**

Outturn: **526 bottles**

Buttercups, bothies and barbeques

Cask No. **29.131**

A **rather unusual** nose – it suggested a coal sack full of sugar puffs, **buttercups by rock-pools**, a bothy (with old-fashioned oil lamps), vanilla, clove and **barbecued honey-glazed charred mackerel**. The taste was quite **smoky and foody**, with seriously caramelized onions shovelled on a **mustardy hot dog** – also tar, ash, **lavender and coal**. With water, the nose achieved a **good balance** of smoke and sweet – mustard seed, sweet bread and **pork cooked in a pit**, Samoan style. Even in reduction the mouth impact was **big and tongue-roasting** – slightly burnt schnitzel with **flower salad**. From the 'love it or hate it' distillery.

Drinking tip: A nice warming bothy dram – or one to experiment with food pairings

Colour: **Morning Sunlight Gold**

Date distilled: **April 1995**

Cask: **Refill barrel, ex bourbon**

Alcohol: **60.6%**

Age: **17 years**

Outturn: **203 bottles**