

# OUTTURN

Explore: January 2025 Issue 159



**NEW YEAR NEW ADVENTURES AT SMWS.CA** 

# A TASTE FOR ADVENTURE

The focus for 2025 is all about adventures in whisky – and that could mean adventures in the pursuit of different flavour experiences, or it could also mean taking our whisky off the beaten track and experiencing and bringing it to life in various ways.

Whether it's taking your drams outdoors, brushing up on your whisky knowledge or exploring flavour from the comfort of your couch – get 2025 off to a great start with a variety of whisky adventures, whether you're new to the Society or a seasoned flavour hunter.





### **SMALL BATCH SINGLE MALT**

# DUNNAGE NOUGAT

CASK NO.

\$



#### REGION

CASK TYPES	Refill Hogsheads & 1st Fill Barriques
AGE	
DISTILLED ON	12 June
OUTTURN	1942 Bottles
ABV	50%

What a tale of oak and fire we have here! We selected a wonderfully fruity \_\_\_\_\_\_ single malt, which was maturing in bourbon hogsheads. We moved the whisky into a variety of custom coopered casks. In American oak we had new oak hogsheads made with a heavy toast and a medium char, and new oak barriques with a heavy toast (no char) and a medium plus toast (a little lighter, again no char). In French oak we opted for barriques in the same toasting specifications as the American barriques.

We found ourselves in a champagne frame of mind nosing neat, as we soaked gingerbread in the celebratory-worthy bubbly beside a classic kir royale cocktail with crème de cassis. On the palate, pears poached in pinot noir came topped with chantilly cream and vanilla custard, before a refreshing finish of elderflower sorbet.

Following reduction one Panel member had torrone — Italian nougat flavoured with orange and packed with toasted almonds — in a dunnage warehouse, while others enjoyed caramelised cinnamon plantain. The taste was that of bergamot honey on creamy porridge with butter, as well as candied-and-coated-in-sugar yuzu peels.

# **SPICY & DRY**

CASK NO.

\$



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CASK TYPE	2nd Fill Ex-Bourbon Barrel
AGE	
DISTILLED ON	19 April
OUTTURN	203 Bottles
ABV	56.6%

An initial mix of custard, rice pudding with cinnamon, clove oil and wintergreen was evident on the nose neat. We also noted toffee pudding and salted double cream. Water brought the drier aspects to the fore, with the Panellists detecting soda bread, cornflakes and fruity muesli.

The palate had a nicely starchy and earthy vibe up front, with mineral oil and shoe polish adding richness. It had a lovely texture, we all agreed. Reduction brought notes of tea tree oil, caraway, lemon barley water and a gentle sootiness to the aftertaste.



# THE WINTER SERIES SET

The first three have already been released (53.485 Supernaturally Sweet Smoke, 115.33 Merry Christmas, and 39.307 Welcome In, 2025). This month sees the release of the fourth and final bottle (see next page).

Whisky is a pleasure year-round, but it has to be said that as the nights draw in, there's nothing better than cracking open a bottle for a dram or two. Whether you're going for a bit of cold weather walking, or you're a fan of an armchair dram by a roaring fire, we have something special for you this season with our Winter Series collection.

We've picked four easy-drinking whiskies, selected for convivial settings – the what and the where is up to you.

# **JUICY, OAK & VANILLA**

# **SUPPER SIPPER**

CASK NO.

\$





#### REGION

INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	1st Fill HTMC Hogshead
AGE	
DISTILLED ON	4 February
OUTTURN	264 Bottles
ABV	52%

Massaging leather conditioner into an old jacket, we caught the scent of a fresh batch of pastel de nata (Portuguese custard tarts) emerging from the bakery. Added to the nose we found rhubarb, lemon cream and black coffee. The palate was full of toffee and coffee, chocolate-coated raisins and currants.

Water gave dark fruits, cedar and that new car scent, with the palate now oozing butterscotch and dates, tea leaves and candied pineapple. After \_\_\_\_\_ years in an ex-bourbon hogshead, we transferred this to a first fill, heavily toasted, medium charred hogshead for the remainder of its maturation. This is fourth and final bottle, in honour of Burns Night, in the Winter Series set.

# **JUICY, OAK & VANILLA**

RHUBARB AND FIG CRUMBLE\*

DISTILLERY \_\_\_ RARE RELEASE

\$



#### REGION

CASK TYPES	Refill & New Oak Bourbon & HTMC Chinkapin Barrels
AGE	
DISTILLED ON	16 April
OUTTURN	1405 Bottles
ABV	58.2%

We imagined making delicious orange and kumquat marmalade as we cooked pork loin in cider and poured ourselves a pint of heather ale. The taste was floral, with a full malt body and plenty of herbal spice, as well as cracked black pepper on tinned fruit salad.

Following reduction, the fruity aroma of ripe red apples arrived ahead of the scent of toasted almond flakes, rhubarb and fig crumble before a freshly brewed cup of rosehip and cranberry tea emerged. On the palate, the tea changed to a sweet hibiscus accompanied by milk chocolate and pear mille-feuille, preceding churros in the finish. Bottled for the

\*Giving Spirit bottle: 100% of SMWS Canada's profits from its sales will go to First Book Canada (see next page)

# JANUARY - THE GIVING SPIRIT PROGRAM

In January 2021 we introduced our "Giving Spirit" program: each quarter, SMWS Canada donates to charity its profit from the sales of a designated bottle.

January 2025 marks the 5th year of our program, and to date we've donated over \$20,000.00 to various charities thanks to the bottles you've purchased! This past October we chose the OurWhisky Foundation and we have donated \$1690.88 from the sales of Cask No. 53.464 "Hebridean Hamper."

This quarter, with the sales of "Rhubarb and fig crumble" we'll be supporting First Book Canada: "First Book Canada transforms the lives of children in need by making brand-new, highquality books and resources affordable and available to the educators and kids who need them most."



We hope you'll continue to support the Giving Spirit program by buying a great bottle and supporting a great cause at the same time!

# **DEEP, RICH & DRIED FRUITS**

SCOTLAND-SPAIN-UNITED STATES

CASK NO.

\$



#### REGION

INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	1st Fill Oloroso Hogshead
AGE	
DISTILLED ON	18 March
OUTTURN	287 Bottles
ABV	58.3%

The nose evoked "a tapas bar in Seville," "fruitcake on an old school desk" and "eating candy floss on a merry-goround." The palate (tapas again) served ham, black olives and pinchitos morunos de pollo (Spanish chicken skewers), barbecue sauce on ribs and a mixture of blackcurrant jam and cough syrup.

The reduced nose had toffee apples, sugared almonds and maple-glazed pecan pie, then hints of pumpernickel bread, honey and eucalyptus. The palate retained some pleasant tannic astringency – tree bark, clove, orange peel and root beer; a real Spanish/US fusion. This was \_\_\_\_ years in ex-bourbon wood, then spent the rest of its maturation in a first fill Spanish oak oloroso hogshead.

# **PEATED**

A SMOULDERING BLACKBERRY BUSH

CASK NO.

\$



Sweet peat. Danish pastries and raisins soaked in mulled wine as a smouldering blackberry bush was extinguished with crème brûlée. On the palate, orange joined the party, as did stewed apples and cinnamon.

A SMOULDERING BLACKBERRY BUSH

Water transformed the sweet characteristics, now featuring peppermint creams, manuka honey and treacle on the nose, while resin and vanilla gelato joined pork fat on the palate. At \_\_\_\_\_ years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

## **HEAVILY PEATED**

SMUGGLERS' BACON

DISTILLERY \_\_\_ RARE RELEASE

\$



#### REGION

AGE	
DISTILLED ON	24 October
DUTTURN	1839 Bottles
ABV	58.4%

In the coastal cave the smugglers hid among a hoard of smoked peanut brittle, brunswick ham and sweet pimento peppers. Carefully opening a packet of bacon crisps to sprinkle over their pea and ham soup, they had to be careful not to make too much noise. They quietly cracked open a few smoked German beers and waited.

After a drop of water they could spy the old canvas sails of the smuggling lugger, and smell the barrels of fennel, caraway and coriander seeds that were stashed on board. Reunited with their fellow bootleggers it was time to celebrate with smoked salami, Arbroath smokies and luscious goat's cheese rolled in ash and apricots. Bottled for the \_\_\_\_\_\_\_. 11



# **WHERE TO BUY**

The exclusive retail stores of The Society in Canada:

#### KENSINGTON WINE MARKET

1257 Kensington Road NW, Calgary, AB
Phone: 403-283-8000 (1-888-283-9004)
Email: scotchguy@kensingtonwinemarket.com
www.kensingtonwinemarket.com

#### **KEG N CORK LIQUOR COMPANY**

3845 - 99th Street, Edmonton, AB
Phone: 780-461-0191
Email: ordering@kegncork.com
www.kegncork.com

#### THE STRATH ALE, WINE & SPIRIT MERCHANTS

919 Douglas Street, Victoria, BC
Phone: 250-370-9463
Email: whisky@strathliquor.com
www.strathliquor.com

#### **LEGACY LIQUOR STORE**

1633 Manitoba Street, Vancouver, BC
Phone: 604-331-7900
Email: Darryl@legacyliquorstore.com
www.legacyliquorstore.com

#### **ARC LIQUOR**

1973 Harvey Ave, Kelowna, BC
Phone: 236-420-4060
Email: kls@armstrong.coop
www.armstrong.coop/arc-liquor/