



THE SCOTCH MALT
WHISKY SOCIETY

OUTTURN

Explore: April 2026 Issue 174



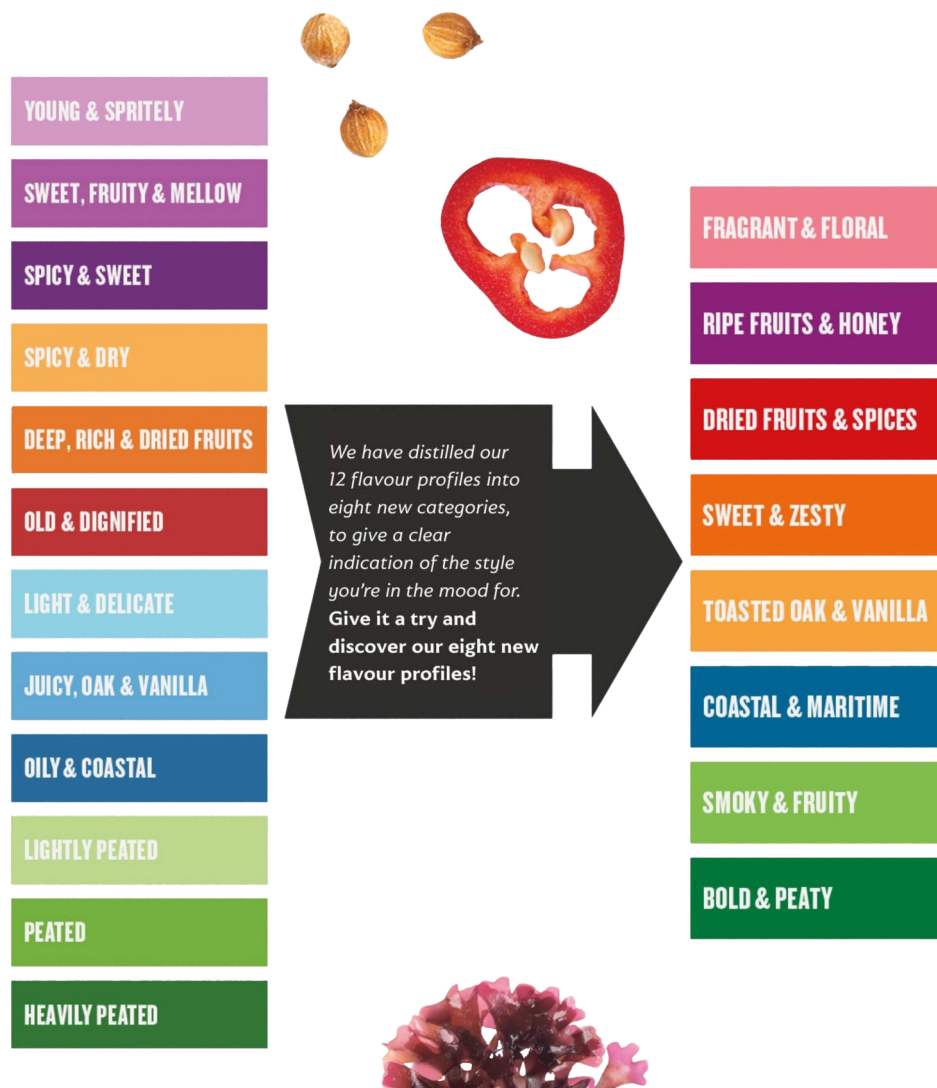
GET YOUR NOSE INTO
THE GOOD STUFF

FIND OUT MORE AT [SMWS.CA](https://www.smws.ca)

SOCIETY FLAVOUR REFINED

EXPLORE OUR NEW WORLD OF EIGHT DISTINCT FLAVOUR PROFILES

In 2025, the SMWS Tasting Panel evolved the original twelve profiles (now called "Legacy Profiles") into eight profiles - each with a new name, colour and character. Over time you'll see more of these new profiles in our monthly Outturns as we slowly retire the original twelve "legacy" profiles.



FRAGRANT & FLORAL

Extra strong mints
Gin-based fruit cup
Turkish Delight
Flower meadows
Sandalwood
Sparkling wine
White pepper
Honeydew melon

Perfumed pear
Peach
Fresh laundry
Green tea
Blossom
Muscle rub
Nettles
Pine

RIPE FRUITS & HONEY

Breakfast cereal
Maple syrup
Apple strudel
Peach Melba
Pineapple cubes
Watermelon
Honeycomb
Balsamic Strawberries

Pina Colada
Mango
Apple pie
Plum tarts
Rhubarb
Beeswax
Apricot

DRIED FRUITS & SPICES

Cinnamon Danish
Hot cross buns
Mincemeat pies
Brandy snaps
Chilli chocolate
Treacle toffee
Gingerbread
Rum truffles

Burnt toffee
Old books
Mulled wine
Nutmeg
Cardamom
Fruit cake
Black bun
Clove

SWEET & ZESTY

Lemon meringue pie
Seville orange marmalade
Dark chocolate orange
Tinned mandarins
Sour apple sweets
Orange Muscat
Candied orange slices
Rhubarb & custard sweets

Flying saucers
Gummy bears
Crème brûlée
Marmalade
Orange peel
Bitter lemon
Sherbet

TOASTED OAK & VANILLA

Carpenter's workshop
Dunnage warehouse
Toasted coconut
Coconut ice cream
Pencil shavings
Pineapple sorbet
Coriander seed
Charred staves

Burnt pastries
Banana chips
Patisserie
Passion fruit
Honeysuckle
Root ginger
Cigar box
Fresh oak

COASTAL & MARITIME

Barbecued prawns
Pebble beach
Salted caramel
Harbour walls
Yeast extract
Beach bonfire
Tarry ropes

Driftwood
Fish boxes
Oysters
Boatyard
Seaweed
Olive oil

SMOKY & FRUITY

Toasted marshmallows
Hospital laundry room
Perfumed pipe smoke
Heather moor burn
Smoked salmon
Fruit salad in syrup
Lapsang Souchong tea
Dentist's waiting room

Parma violets
Rock pools
First aid box
Wood ash
Charred lemon
Pata Negra
Sea breeze
Incense

BOLD & PEATY

Coal tar soap
Antiseptic toothpaste
Roast rosemary lamb
Chimney soot
Smoky bacon crisps
Ship's engine room
Smoked mackerel
Fireman's gloves

Steam train
Clean tar
Gunpowder
Farmyard
Cigar butts
Coal sacks
Carbolic
Kippers

TOASTED OAK & VANILLA

TROPICAL MESS

CASK NO. 135-74

\$134.99



REGION	<i>Highland</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>9 Years</i>
DISTILLED ON	<i>2 December 2015</i>
OUTTURN	<i>178 Bottles</i>
ABV	<i>59.6%</i>

The Panel found the neat nose on this one rather juicy and full of jellied green and yellow fruits. We also noted exotic fruit teas, mango drizzled with honey and a luscious sense of texture. Water brought the green freshness of cut grass and gorse flower, plus lime curd, papaya and a wee vegetal hint of green pepper.

The palate opened with a synchronous sense of juiciness alongside lots of sweet waxes, olive oil, coconut water and general syrupy fruit-salad goo vibes. Reduction maintained this lovely oily texture and weight, while adding in some cedar wood, vanilla cream, rosewater and fruity granola.

SPICY & SWEET

LADYFINGERS AND POP TARTS

CASK NO. 112.134

\$254.99



REGION	<i>Highland</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>17 Years</i>
DISTILLED ON	<i>8 August 2007</i>
OUTTURN	<i>338 Bottles</i>
ABV	<i>55.6%</i>

The nose, although immediately enticing, turned out to be complex too – with candied rose petals, dried mango and cinder toffee, Chinese five spice and ladyfingers dipped in bourbon-laced custard. The mouthfeel was impressive and carried flavours of tutti frutti, rhubarb rock, pears in syrup and prunes, with a finish of espresso, ginger snaps, caraway seed and tobacco.

The reduced nose suggested sherbet lemons and strawberry pop tarts, a pine forest floor and a candy shop next to a florist. We found the palate turning darker and funkier – dark toffee and honeycomb, with liquorice, clove rock, orange bitters and more tobacco to finish.

DEEP, RICH & DRIED FRUITS

THUNDER CHOPS

CASK NO. 85.100

\$172.99



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill PX Ex-Bodega Barrique</i>
AGE	<i>13 Years</i>
DISTILLED ON	<i>26 April 2011</i>
OUTTURN	<i>260 Bottles</i>
ABV	<i>57.2%</i>

A downpour of rich rioja red wine poured over figs, dark chocolate and dried prunes wrapped in serrano ham. Apricot schnapps tumbled over spicy chorizo, while on the palate a lightning bolt of chilli jam electrified pork cheeks braised in Pedro Ximenez sherry.

With water added to the mix the nose tingled with orange sherbet. Like walking into an oriental bodega, the distinctive aroma of sangria and sherry mingled with lemon chicken and Chinese five spice. The spices merged with vanilla chocolate cake, filled with a layer of lavender and blackberry jam and served with grilled pork chops. After spending 10 years in an ex-bourbon hogshead, this was transferred to a 1st fill PX barrique for the remainder of its maturation.

JUICY, OAK & VANILLA

A GREAT 'RUMIFICATION'

CASK NO. G10.43

\$189.99



REGION	<i>Lowland</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>1st Fill STR Barrique</i>
AGE	<i>19 Years</i>
DISTILLED ON	<i>12 July 2005</i>
OUTTURN	<i>188 Bottles</i>
ABV	<i>60%</i>

An aromatic blend of mulled spices containing cinnamon, cloves, nutmeg and star anise combined with orange and lemon peel next to a scent of exotic wood aromas to make this extremely appealing. On the palate, sweet oak notes joined ginger-sweet chai tea flavours, while in the finish we noted toasted oak and roasted coffee.

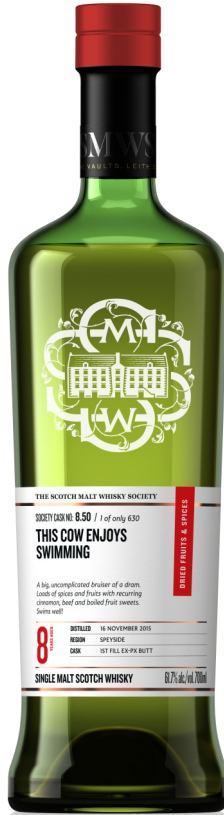
After dilution, the coffee turned into a cappuccino sprinkled with cocoa powder, served alongside a warm crumpet with chocolate spread. To taste, we spread apple and blackberry jam on the raisin scone that accompanied our creamy hot chocolate. Following 16 years in an ex-bourbon barrel, we transferred this whisky into a 1st fill shaved, toasted and re-charred American oak barrique with new toasted heads.

DRIED FRUITS & SPICES

THIS COW ENJOYS SWIMMING

CASK NO. 8.50

\$150.99



REGION	<i>Speyside</i>
CASK TYPE	<i>1st Fill Ex-PX Butt</i>
AGE	<i>8 Years</i>
DISTILLED ON	<i>16 November 2015</i>
OUTTURN	<i>630 Bottles</i>
ABV	<i>61.7%</i>

Initial nosing revealed beef bourguignon, camphor, pineapple cubes and old-school boiled fruit candies. We also got tonka beans, cinnamon sticks and sweet beef jerky. Some water enhanced these meaty vibes and brought out some further notes of wood varnish, cola cubes, orange zest and herbal extracts.

The palate neat was robust and punchy. Up front, notes of grape must, fruit syrups, cinnamon and baking spices mingled with toasted fennel seeds, buttery popcorn and toffee sauce. Reduction made everything more relaxed and brought some lovely notes of orange pop, foamy fizzy drink crystals, cinnamon buns, rum fudge and milk chocolate ice cream.

SMOKY & FRUITY

BETTER WITH SMOKED BACON

CASK NO. 122.80

\$137.99



REGION	Highland
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	Refill HTMC Hogshead
AGE	9 Years
DISTILLED ON	11 April 2016
OUTTURN	262 Bottles
ABV	59.2%

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, red onion, olive oil and fresh mint.

Water added a grilled Dover sole (with lemon again) 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.



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

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Email: Darryl@legacyliquorstore.com

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