

THE STORY OF RUM

Plantation slaves first discovered molasses, a by-product of the sugar refining process, could be fermented into alcohol. Later, distillation of these alcoholic by-products concentrated the alcohol and removed impurities, producing the first, true rum. Tradition suggests Rum first originated on the island of Barbados.

Today, Rum is produced in more than 80 different countries, using many divergent methods, with copious variations of fermentation, different types of distillation, myriad blending styles and a plethora of ageing techniques. Most Rum can be classified in one or more of a few distinct categories.

WHITE RUMS.

White Rum is clear, usually has milder flavour and lighter body than gold or dark rums. These lighter Rums make good bases for cocktails as well as drinking on their own with a mixer. They are often aged for 1 or more years then filtered to remove colour.

BACARDI 40% ABV;

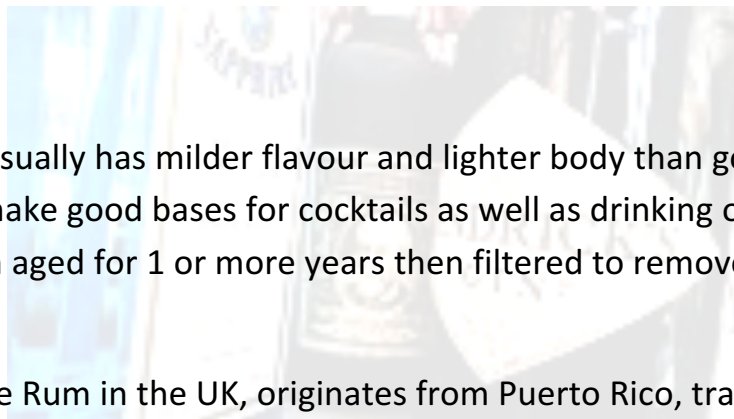
The best known white Rum in the UK, originates from Puerto Rico, traditionally mixed with cola or lemonade and a slice of lemon.

ELDORADO AGED 3 YEARS 40% ABV;

For a complete alternative, try this cask aged white Rum from Guyana with Elderflower tonic and a slice of lemon.

MATUSALEM PLATINO 40% ABV;

A very high quality triple distilled, solera aged Rum. From the Dominican Republic, this is a smooth drink on ice, with cola and a slice of lime.



GOLD RUM.

As Rum mellows in barrels over time, it takes on amber, or golden hues. These golden Rums usually present a more flavourful profile than white rum. Gold Rums are often aged several years or more, subtle flavours maybe present from the barrels in the ageing process. Gold Rums can be served neat, or on the rocks, or with cola and a wedge of lime.

MOUNT GAY ECLIPSE 40% ABV;

From Barbados, a familiar and popular Rum in the UK.

CHAIRMANS RESERVE 40% ABV;

An award winning Gold Rum from St. Lucia.

GOSLINGS GOLD 40% ABV;

Aged around 5 years, this Bermudan is Rum is smooth with ice and a slice of lime.

DARK RUM.

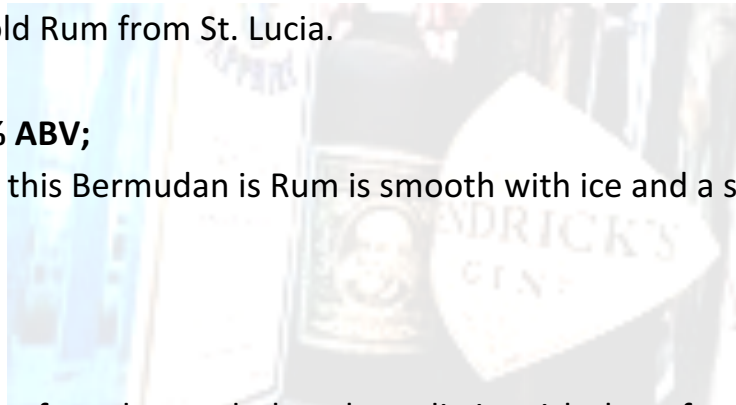
Many aged Rums are referred to as dark, only to distinguish them from light. Dark types of Rum are aged in oak barrels for extended periods of time, giving more robust flavour than light or spiced Rums, best enjoyed with lemonade or cola.

O.V.D. DEMERERARA 40% ABV;

Originally from Guyana, this popular dark Rum is popular in Scotland.

CAPTAIN MORGAN 40% ABV;

World famous Dark Rum named after Captain Henry Morgan, the famous swashbuckler from Wales who became the Governor of Jamaica.



BLACK RUM.

The darkest, richest, heavy bodied rums are referred to as Black Rum, offering bold and tropical essence. Most Rum is made from molasses, a thick, dark sweet liquid left over in the process of manufacturing sugar, Black Rum retains much of the molasses and caramel flavour of this.

The barrels used to mature Black Rums are often charred or fired heavily, imparting much of the woods flavour into the liquid. Black Rums are popular in British territories such as Bermuda, Jamaica and the Virgin Islands.

BACARDI BLACK RUM 40% ABV;

A full bodied premium black rum, smooth and rich, goes well with cola or fruit juice.

NAVY RUM.

Navy Rum refers to Dark, full bodied Rum, traditionally associated with the British Royal Navy. The Royal Navy was famed for its custom of giving a daily tot of Rum to sailors as far back as 1655. Around 1740 the practice of watering down the Rum and supplementing it with lime to prevent scurvy became popular. The tradition continued in the British Royal Navy until 31st July 1970.

WOODS OLD NAVY 57% ABV;

An excellent over proof pot stillled Rum from Guyana, aged for up to 3 years in oak.

PUSSERS BLUE LABEL NAVY RUM 40% ABV;

A Caribbean blend made to the recipe given to sailors until 1970.

PREMIUM AGED RUM.

Many fine types of Rum are aged in oak barrels for years to achieve superior flavours. The interaction of spirit and wood has a positive effect on the smoothness, the richness and subtle flavours of the Rum. Aged Rums often example the finest mature Rums from a distillery, often blended to achieve complexity and distinctive flavour.

These older, mature Rums, labelled as Anejo in Spanish territories, are often enjoyed neat or on the rocks, like Cognac or Scotch Malt Whisky.

HAVANA CLUB ANEJO 7 YO 40% ABV;

Enjoy on the rocks, or add a twist of orange to this fabulous Cuban Rum.

CAPTAIN BLIGH XO 40% ABV;

As with all premium aged rums, this quality Rum from St. Vincent can be enjoyed on the rocks.

APPLETON ESTATE 12 YO RARE BLEND 43% ABV.

Distilled in traditional copper pot stills in Jamaica, this is a fine Rum.

RUM 66 FAMILY RESERVE 12 YO 40% ABV.

An aged blend of pot and column distilled Rum from Foursquare distillery in Barbados, a beautifully aged golden Rum.

DIPLOMATICO RESERVA EXCLUSIVE 40% ABV.

A fabulous Venezuelan dark golden Rum. 12 years ageing gives this Rum a smooth, sweet taste.

RON ZACAPA CENTENARIO SISTEMA 23 SOLERA 40% ABV;

An Awesome Rum. From Guatemala, with or without ice.

SPICED RUM.

A myriad of flavours and infused spices into Rums offer a wide range of interesting spirits. Spices are generally derived from the seeds, dried fruit, root, leaf or bark of edible flora. Roots of ginger, seeds of vanilla and all spice, bark of cinnamon or cassia and buds of clove are commonly used for flavouring Spiced Rum.

THE KRAKEN 40% ABV ;

Can be enjoyed with cola and a twist of lime, or as an alternative, with ginger beer and a twist of lime.

SAILOR JERRY 40% ABV;

Best served on the rocks with ginger beer.

MORGANS 40% ABV;

Refreshing with lemonade and a slice of lemon.

FOURSQUARE 37.5% ABV;

A delicious high quality Rum from Barbados. Can be enjoyed with cola or lemonade and a twist of lime, or ginger beer.

