



Floridita

"There's nought no doubt so much the spirit calms as rum and true religion" – Lord Byron

Rum: A brief history and it's Significance

The history of Rum is the history of sugar. Sugar is a sweet crystalline carbohydrate that occurs naturally in a variety of plants. One of those is the sugar cane (*Saccharum officinarum*), a tall, thick grass that has its origins in the islands of present-day Indonesia in the East Indies. Chinese traders spread its cultivation to Asia and on to India. Arabs in turn brought it to the Middle East and North Africa where it came to the attention of Europeans during the Crusades in the 11th century.

As the Spanish and Portuguese began to venture out into the Atlantic Ocean, they planted sugar cane in the Canary and Azore Islands. In 1493 Christopher Columbus picked up cane cuttings from the Canaries while on his second voyage to the Americas and transplanted them to Hispaniola, the island in the Caribbean that is now shared by Haiti and the Dominican Republic. Portuguese explorers soon did likewise in Brazil.

The Caribbean basin proved to have an ideal climate for growing sugar cane, and sugar production quickly spread around the islands. The insatiable demand in Europe for sugar soon led to the establishment of hundreds of sugar cane plantations and mills in the various English, Spanish, French, Portuguese, and Dutch colonies. These mills crushed the harvested cane and extracted the juice. Boiling this juice caused chunks of crystallized sugar to form. The remaining unsolidified juice was called melazas (from "miel," the Spanish word for honey); in English this became molasses.

Molasses is a sticky syrup that still contains a significant amount of sugar. Sugar mill operators soon noticed that when it was mixed with water and left out in the sun it would ferment. By the 1650s this former waste product was being distilled into a spirit. In the English colonies it was called Kill Devil (from its tendency to cause a nasty hangover or its perceived medicinal power) or rumbullion (origins uncertain), which was shortened over the years to our modern word Rum. The French render this word as rhum, while the Spanish call it ron.

Locally, Rum was used as a cure-all for many of the aches and pains that afflicted those living in the tropics. Sugar plantation owners also sold it, at discounted prices, to naval ships that were on station in the Caribbean in order to encourage their presence in local waters and thus discourage the attentions of marauding pirates. The British navy adopted a daily ration of a half-pint of 160 proof Rum by the 1730s. This ration was subsequently modified by mixing it with an equal amount of water to produce a drink called grog. The grog ration remained a staple of British naval life until 1969.

This naval-Rum connection introduced Rum to the outside world and by the late 17th century a thriving export trade developed. The British islands shipped Rum to Great Britain (where it was mixed into Rum punches and replaced gin as the dominant spirit in the 18th century) and to the British colonies in North America where it became very popular. This export of Rum to North America, in exchange for New England lumber and dried cod (still a culinary staple in the Caribbean) soon changed over to the export of molasses to distilleries in New England. This was done in order to avoid laws from the British parliament, which protected British distillers by forbidding the trade in spirits directly between colonies. This law was, at best, honoured in the breach, and smuggling soon became rampant.

The shipping of molasses to make Rum in New England distilleries became part of the infamous "slavery triangle." The first leg was the shipment of molasses to New England to make Rum. The second leg was the shipment of Rum to the ports of West Africa to trade for slaves. The final leg was the passage of slave ships to the sugar plantations of the Caribbean and South America where many of the slaves were put to work in the sugar cane fields.

The disruption of trade caused by the American Revolution and the rise of whisky production in North America resulted in the slow decline of Rum's dominance as the American national tipple. Rum production in the United States slowly decreased through the 19th century, with the last New England Rum distilleries closing at the advent of National Prohibition in 1920. The famed rumrunners of the pre-prohibition era were, by now primarily smuggling whiskey into the United States.

The modern history of Rum owes a lot to the spread of air conditioning and the growth of tourism. In the second half of the 20th century, modern air conditioning made it possible for large numbers of people to migrate to warm-weather regions where Rum remained the dominant spirit. Additionally, the explosive increase in the number of North American and European tourists into Rum-drinking regions led to a steady rise in the popularity of Rum-based mixed drinks. Nowadays White Rum gives Vodka serious competition as the mixer of choice in a number of distinctively non-tropical markets.

Aged Rums are gaining new standing among consumers of single malt Scotch whiskies, Armagnacs, and small-batch Bourbons who are learning to appreciate the subtle complexities of these Rums. The pot still Rums of Guyana and Jamaica have a particular appeal for Scotch whisky drinkers (it is no accident that the Scottish whisky merchant and bottler Cadenhead also ages and bottles Demerara Rum), while the subtle and complex rhums of Martinique and Guadeloupe mirror the flavour profiles of the top French brandies in Cognac and Armagnac.

Rum is the most versatile spirit in the world. No other spirit has this diversity of flavour and depth or breadth of quality. It can be white, or aged, made in pot stills or columns. It can be spiced or flavoured. It works as an after-dinner sipper with a cigar or as the perfect base for a cocktail. There's a whole world of rum out there to be discovered. But what should you look for?

How to taste rum

All you need is patience and practice. Firstly look at the clarity of the rum. It should be bright. The colour can give you an indication of how long it has spent in casks. In general a rum that has spent a long time in wood will be dark amber, maybe mahogany in colour. If you tilt the glass away from you and then bring it slowly back up, you will notice it's 'legs' or 'tears'; these are the liquid lines that cling to the side of the glass. These indicate the viscosity of the rum. In general, the thicker and more slow-moving they are, the heavier and more full-bodied the rum.

Now sniff! Note the first aromas that appear; they are the central ones on which the rum's character is built. Are they light or heavy? Can you smell toffee, flowers or maybe fruits, spice or oak. After tasting the rum, add some water and smell again and ask yourself, do the aromas remind you of bananas or citrus, maybe spice - if so, is it pepper or cinnamon! Is there any wood derived aromas such as vanilla, coconut or chocolate? If you're having trouble, then close your eyes and think of a place that it reminds you of and share it! Everyone's opinion is valid.

Thirdly, taste - this confirms what you have smelled. When you first taste neat rum, hold it in your mouth to assess it's weight - is it light or heavy, silky-soft or dry and hard, is it thin or mouth-coating? Do these aromas still appear when you add a splash of water to it, or are there new ones appearing? Finally work out whether it is balanced. Is the sweetness balanced by the dryness and oakiness? Do they compliment each other?

Lastly, Enjoy!.....

Rums of the World

Caribbean

Anguilla	Pyrat
Bahamas	Bacardi 8yo
Barbados	Doorleys, Mount Gay & Plantation
Cuba	Havana Club, Ron Caney, Liberacion & Santiago de Cuba
Dominican Republic	Matusalem & Cubano
Guadeloupe	Damoiseau & Gardel Bristol Classic
Haiti	Barbancourt
Jamaica	Appleton, Plantation, Long pond, Moneymusk & Wray & Nephew
Martinique	Clement, J. Bally & J.M. Rhu
Trinidad	Angostura, Providence Bristol Classic & Plantation
Virgin Islands	Pussers, Pyrat (B.V.I) & Cruzan (U.S.V.I)

Americas

Bermuda	Goslings
Guatemala	Ron Zacapa
Guyana	El Dorado, Plantation, Port Morant & Versailles Bristol Classic
Venezuela	Cacique, Pampero, Plantation, Diplimatico & Santa Teresa,

All spirits are served in 50ml measures and all prices are inclusive of VAT at 17.5%

Anguilla

For roughly two centuries now, the world has been enjoying Anguilla rums. In the 1800s, C.J. Planter, an English sailor, abandoned ship for an unknown, unnamed, Caribbean island. He met a cane grower and his beautiful daughter, C.J. was smitten. The cane grower took C.J. into his home and treated him as his very own son. All went well and C.J. and the daughter were soon married. One evening, disaster struck. The cane grower died in a fire at his plantation house. He left everything to C.J. and his beautiful young wife. Together with C.J.'s mother-in-law (who dabbled in magic and witchcraft), they created Anguilla's first local rum, building the first rum factory on the island. They called this new Anguillian beverage "Pyrat Rum". This rum grew in popularity. It spread through the Caribbean, and then throughout Europe. Many claimed that this special rum held "mystical powers". Pirates and merchants fought over and traded it.

Pyrat Cask 23 (40%) £48.00

This high-ester rum has a musky nose with a palate brimming with flavour.

A solera blend of the same rums used in the XO insures the same blend, but with different proportions of these nine rums, you get a much different spirit.

Pyrat XO (40%) £35.00

This XO Reserve is a select blend of nine rums from seven distilleries in the Caribbean aging Between 8-40 years. It is amber in colour and has a musky nose, with hints of spice and zest.

Pyrat Pistol (40%) £26.00

A lighter rum than the XO, this too is a blend of nine rums. It has a smoky nose with hints of citrus, complemented by a sweet palate.

Bahamas

It was in the town of Santiago de Cuba that Don Facundo and his partner Jose Bouteiller bought the Nunez Distillery in 1862 and started to produce one of the world's first lighter styles of rum! Post-revolution, Bacardi built their first distillery in Puerto Rico and now have others in Mexico, India and in the Bahamas, where their 8yo rum is bottled.

Bacardi 8yo (40%) £8.50

A golden rum with a perfumed nose with hints of fruit peel, honey and aniseed which Compliments a very gentle palate of ripe apricot and mild spice. A lovely rum from this Global spirit company.

Barbados

This small Caribbean island may not have been the first country to produce the fiery 'Kill Devil' but it would appear to be the first from which it was exported. Settled by the English in 1627, right through to 1966 when it gained it's independence, Barbados has always been adept at making styles that retain subtlety and finesse.

Barbados' rum production is governed and prohibits sugar merchants from distilling their own rum and in turn, the distillers were banned from bottling or marketing their own rum. The one exception being Mount Gay who set up a sister company with the sole purpose of being able to circumvent the no-bottling-or-marketing-your-own-product law!

Domestic demand is split between Mount Gay, Cockspur and Stade's – all of which are typically Bajan in style. Barbadian rum-makers have always retained their pot stills to give solidity and depth of flavour to their blends.

Doorley's xo (40%) £8.00

This Bajan number from the house of Martin Doorley has an extra dimension, thanks largely to the extra aging in oloroso sherry casks. With it's perfumed nose and honey and banana palate is a great example of a rich sweet rum.

Mount Gay Eclipse (40%) £6.50

Golden amber in colour. Sweet buttery caramel, banana, and apple aromas. A round entry leads to lush, dry medium body with buttery caramel and mashed banana flavours. Long nut and peppery spice fade. In short A brilliant mixing rum

Mount Gay Extra Old (40%) £8.50

Mount Gay's XO is of mature Bajan style with a hint of tobacco on the nose and a gentle blend of sweet ripe fruits on the palate.

Plantation Barbados 1991 (45%) £9.00

A great rum from Barbados, aged for 11 years using traditional methods, produces this deep amber rum with vanilla, spice and crème brulee aromas that dominant the nose with a long and lasting palate of caramel pepper and oak.

Cuba

"Barbados may have been the first, Jamaica may have added it's own intense spin on proceedings, while Martinique and Guyana both insinuate their own seductive charms on the drinker. But the island that first elevated rum from an interesting to a modern classic spirit was Cuba" – Dave Broom

The largest of the Caribbean islands produces a lighter, softer and sweeter style of rum from continuous, or column stills. The first (or one of the first, depending on who you believe) to perfect this light style was Don Facunado Bacardi.

While column still rums appear in other producing islands, Cuba's light, sweet style has stolen a march on the opposition, which was exploited the most during Prohibition, when Havana became the centre of bartending creativity. Although the number of rums has declined since the 1930's, you can still choose from over thirty different Cuban-distilled brands, all made to this light, gentle template, seen at it's best in the subtle, silky, aged rums from Havana Club.

Havana Club Blanco (40%)	£6.25
This entrance level Havana Club has touches of honey on the nose With a clean soft palate with hints of nuttiness and vanilla.	
Havana Club Silver Dry (40%)	£7.00
Havana Club's predecessor to the Anejo Blanco. This bright clean fresh Smelling Rum has hints of citrus on the nose. Best used as a mixing rum	
Havana Club Anejo 3 Anos (40%)	£7.00
This straw coloured rum has hints of nuttiness and tobacco on the nose Whilst it's soft, fresh tropical fruits and vanilla are refreshing on the palate. The quintessential Mojito rum	
Havana Club Anejo Especial (40%)	£6.65
A classic looking amber Rum with notes of coffee, peach and ginger on the nose, whilst it's palate conjures flavours such as chocolate, Banana and cooked fruits – in short a well balanced, medium strength Rum.	
Havana Club Anejo Reserva (40%)	£7.50
A bright amber rum from Cuba's finest producer. This sweet smelling number has hints of peaches and ginger with a chocolate based palate	
Havana Club Anos 7yo (40%)	£7.65
This coffee coloured number is sweet on the nose with hints of caramelized Fruits with a woody and tobacco palate and a clean finish	
Havana Club Barrel strength (45%)	£17.50
A pale amber color. Smoky, fruit pie, toasted pecan, and spice aromas. A round, entry leads to a dryish medium-to full-bodied palate with dark caramel, dried autumn fruit, apple cider and charred wood. Finishes with a long fade of smoky wood spice and caramelized fruit. Remarkably flavorful and balanced. Try with a touch of spring water.	
Havana Club Anejo 15yo (40%)	£42.50
This dark sweet rum is Havana Club's Premium with sweet fruits, cream and coffee on the nose and even sweeter flavours of vanilla, cream and tobacco on the palate – a true classic rum that bartenders are happy to sell their soul for!	
Havana Club 3yo Light and Dry (1950's) (40%)	£69.00
A dry version of our present day three year old, light on the nose with hints of banana and caramel, which compliments the spicy and aniseed that develops on the tongue	
Havana Club San Cristobal de la Habana (40%)	£65.00
Released to commemorate Havana's 480th birthday, this limited edition Offering has an average age of 12 year old Rum's. Hints of Coriander and Nutmeg with great sweetness and depth	
Havana Club 7yo Extra dry Anejo (1960's) (40%)	£90.00
A wonderfull nose of spice, honey and marzipan compliment this warming dry palate. A real	

beauty with length. Seven year old fans would appreciate this dryer version

Ron Caney Anejo Centurio (38%) £7.50

A dry domestic number, with a hard hit, it's spirity nose contains essence of orange peel which Compliments the spicy palate.

Ron Santiago de Cuba Carta Blanco (38%) £6.65

This clear, light and fruity rum has hints of summer fruits with a sweet Smooth pallet

Ron Santiago de Cuba Anejo (38%) £7.25

This solera rum is aged up to 5 years in oak barrels. Dry finish with Chocolate and marzipan flavours

Ron Anejo Superior 11 yo (40%) £17.00

This, not yet released number is a keeper on any back bar. It's rich in colour and smells Of liquorice and chocolate. The palate is teased with complex flavours of spice and wood Which lend themselves to the long sweet finish.

Ron Santiago de Cuba Extra Anejo (40%) £37.00

A golden anniversary rum from southern Cuba's most popular producer. A mild Spirity bouquet with hints of wood and a sweet smooth palate of honey, spices And cocoa. In conclusion an exceptional rum.

Haiti / Dominican Republic

The first island to which Columbus introduced sugar cane (formally Hispaniola), now split in two. Haiti, who although freed itself from France in 1804 still carries many of the traditions and attitudes of their former governor, producing a typically French style of rum that is doubled-distilled in both column and pot stills and aged exclusively in Limousine oak, whilst the Dominican Republic follows their Cuban cousins': soft, gentle style of rum, produced in column-stills, showing smooth elegance from (often long) maturation in American oak.

Barbancourt 8yo 5 star (40%) Haiti £8.50

This is a great balanced Rhum, with it's pale oak hue and complex nose of honey and praline followed by a palate which combines rich hints of apricot jam, nougat and ginger.

Barbancourt 15yo (40%) Haiti £13.25

A spicy Rhum with notes of dried fruit, honey and nuts.
Fine and elegant with a nut and praline finish.

Matusalem Platino (40%) £7.25

Matusalems white rum has notes of chocolate and citrus on the nose with a huge vanilla and caramel palate

Matusalem Classico (40%) £8.00

Medium-bodied sweet tasting rum with essence of peel and a lasting flavour of vanilla Ice cream.

Matusalem Gran Reserva Solera (40%) £8.50

A fine solera rum and an excellent example of a rum showing good wood-age from the former Cuban based producer. Spicy and sweet with a touch of vanilla.

Guadeloupe

This is a French Caribbean island of contrasting landscapes. Guadeloupe, unlike other French Caribbean islands such as Martinique exhibits more of a calm, rural air and conforms to our idea of what a Caribbean idyll should look like. Guadeloupe used to produce much more molasses-based rum traditionnelle, then cane-juice derived agricole – unlike Martinique, but with the sugar in continues decline, the proportion of agricole is rising steadily. It is these rums that are the island's finest – Rhum's that are again typically French in style – with single columns producing a spirit often of relatively low strength but with high levels of flavour.

Bristol Classic Gardel 10yo (46%) £13.50

This aromatic rum with flavours of vanilla, rosehip and cherry owes it's flavours
To the Limousine oak casks that it's finished in.

Damoiseau 15yo (45%) £28.50

A huge nose of Calvados apples and marzipan dominate with a peaty undertone. The palate
confirms the Calvados accompanied with a hint of orange and a long dry finish

Jamaica

An island of Pot still rums where every native, even non-drinkers have a bottle of Wray & Nephew Over proof in the house. This is used not just as a drink, but as a medicine, rubbed on the head to ward off colds, as a cure for baldness and as an offering when a new building is being constructed.

No Centre of Rum-making has been affected so much by changing tastes as Jamaica. Traditionally the source of full-bodied, slow-fermented, dark rums that have now moved to modern styles which are much lighter, though they still lean towards the flavoursome end of the taste scale.

Rum used to be made in over 148 distilleries on the island, with over 88% belonging to the sugar mills, but now, having been hit badly by the decline in the sugar industry, there remains only a handful – all, however, make first-class rums!

Needless to say, they are quintessentially Jamaican. Drinking them on their own, you might not automatically notice the lift from these great blends, but put them in a multi-island line-up and they leap out at you!

Appleton v/x (40%) £8.00

An amber, well balanced rum with maple syrup, toffee and spice
on the nose with nutmeg and pecan with hints of oak on the palate

Appleton Special (40%) £9.00

This golden, lightly honeyed Rum has hints of apple with good balance
on the palate.

Appleton Extra 12yo (43%) £9.50

A rich amber Rum with hints of copper, honey and spice, balanced
well with chocolate, sweet fruits and dried oak on the palate.

Appleton 21yo (43%) £16.50

With a very light and delicate bouquet this mahogany coloured beauty has a robust
yet medium-bodied palate with soft fruits. A powerful yet delicate rum with remarkable finesse.

Wray & Nephew (63%) £7.50

Clear and crisp with ripe banana, molasses and lime notes,
complemented by a clean sweet ripe palate

Bristol Spirits Long Pond 13yo (46%) £13.50

This single-pot still Rum from Jamaica is both pungent and intense. notes of banana and grass

Bristol Spirits Long Pond 16yo (46%) £14.00

Hints of walnut and grass with a sultana palate – sherry cask finish

Bristol Spirits Money Musk 23yo (46%) £16.00

A well balanced Rum from Bristol Spirits. Slightly oaky with notes of nuts and peels and vanilla.

Bristol Spirits Money Musk 25yo (46%) £16.00

Another well balanced Rum, very mature, Gold in colour with a clean crisp nose of chocolate, nuts and dried peels – in short a very classy Rum.

Plantation Jamaica 8yo (45%) £8.50

Mahogany in colour and sweet on the nose this rum has notes of bananas and boiled sweets. A generous 8 year old rum with great complexity.

Martinique

This French island produces both pot and column still rums that have a reputation for being rich, pungent and with good ageing potential. Rhum agricole (made from sugar cane juice) and rhum industriel (made from molasses) are produced (although the latter in much smaller quantities). Appellation Controlee status on the island guarantees origin and minimum production standards of the islands rum.

J. Bally 1955 (45%) £100.00

This golden elegant rhum with a botanical nose that compliments the lingering hints of a fine Calvados, has a wonderfully lifting palate with an all over warming, elegant hint of summer apples. An extra special, super-aged beauty and a fine example of an agricole rhum.

J.Bally 1989 (45%) £14.00

Amber and rich with notes of popcorn, lemon and truffle. A soft balanced rhum with a crisp orange finish.

Clement XO (44%) £28.50

A gentle and sweet rum with hints of apricot and toffee which develops into a cognac-like flavour of fruit and nuts. An excellent example of a Martinique rum.

Clement 1976 (44%) £37.50

This is a highly fragrant rum with a hint of honey and spice on the palate. A classically dry Clement rum.

Clement Grappe Blanche (50%) £10.00

A light and gentle Rhum with notes of liquorice on the nose.

J.M. 15yo (45%) £45.00

An elegant agricole rhum with hints of dried orange peel and cherry that compliments the spicy palate

St Lucia

An Island swept by rain and of deep forest, a volcanic land of sulphur, surf and lush green hills peopled by fishermen and expats, all trying to find their place in this world. It is a sense of place and displacement: the classic Caribbean dilemma.

Rum was a relatively late starter in St Lucia, as sugar only became a major crop in the nineteenth century. The growth of European beet sugar meant that sugar production and distilling were soon centralized. By the end of World War Two the continuing problems over sugar, left the Island with only three distilleries: Cul de Sac and Roseau in the east and Dennery on the Atlantic coast side of the Island. In 1959 a Dutch banana producer called Geest bought the Cul de Sac and Roseau valleys, and by 1963 bananas had taken over from cane.

Dennery, now imports its molasses and has done so since growing cane stopped in 1957, but it's firm beliefs set this niche distillery apart from the rest! Keep an eye on this one – their promising big things in the future!

Elements 8 Platinum (40%)

£7.25

This of four year old rums, is one of the most pleasant white rums on the market and Doesn't disappoint either on the nose or palate, and with cream and butter dominating its Sure to please!

Elementaents 8 Gold (40%)

£9.25

A golden blend of six year old rums – this beauty makes a cracking Treacle! Spice, vanilla and Wood on the nose compliments the vanilla and confectioners sweet palate!

Trinidad

A Rum producing colony since before 1797, when the British captured the Island from the Spanish – This column still producing island which specialises in lighter bodied rums, favours bombarding the taste buds with flavours, takes it's 'not Caribbean but Trini' style from the many indentured labourers who came to work the sugar industry between 1838 and 1924. There are currently two major producers, Angostura (famous for their bitters) and the other, Caroni, currently government owned and stuck in the mud of indecision, whether to close or expand!

Angostura 1919 (40%)

£8.50

Golden in colour, this Light sweet Rum has hints of vanilla and spiced wood, whilst it's creamy, soft and mellow palate has touches of milk chocolate and spice

Bristol Classic Providence still 10yo (46%)

£9.75

A very sweet and pale Rum with hints of pineapple and passion fruit on the nose and on the palate.

Plantation Trinidad 1993 (45%)

£8.50

This golden yellow rum has been aged for 11 years and has a delicate nose and a long lasting palate with hints of coconut and citrus fruits.

British Virgin Islands

Previously a Dutch colony in the seventeenth century, before the English took control in 1680. This cluster of thirty islets (only sixteen of which are inhabited) remain unchanged in tradition and linger with memories of rum's naval heritage. Sugar Cane has been grown locally here for centuries and it is also one of the few British distilleries making rum from sugar cane juice as well as molasses. One of these islets, Tortola, whilst being the quintessential sophisticated Caribbean destination, houses one of the eastern Caribbean's oldest running distilleries which retains many potent links with its past. This islets distillery provides an understanding of how rum used to be made centuries ago, before column stills appeared.

Pussers British Navy Rum (54.5%)

£8.00

This mahogany coloured rum with its caramel and toffee flavours is a Classic from the B.V.I. with its sweet palate and a spicy finish – it is sure to please.

U.S Virgin Islands

Since the island has changed from a sugar based economy of yesterday to one heavily reliant on tourism, so has the art of making rum. The days when pot stills were attached to every sugar factory have gone. Sugar cane hasn't been grown here for over thirty years but thanks to one family who have been distilling rum on the island for seven generations rum isn't totally forgotten. The Virgin Island Rum Distillery which sits amidst the ruins of an old plantation in St. Croix uses molasses shipped from the Dominican Republic and South America to make their rums. This is due largely to the fact that there is no longer a sugar mill on the island. The island no longer produces the heavy, pot-still rums of yesterday but instead makes a much lighter style of blended rum aged for a minimum of two years.

Cruzan Estate Diamond 5yo (40%)

£7.25

A glowing amber rum with hints of honeysuckle blossom and orange on the nose and Vanilla, honey and banana on the palate. A good stylish rum with a soft sweet finish.

Bermuda

It was in the 1860's when the Gosling's started to import barrels of Caribbean rum for the purpose of blending. In those days the dark, coffee coloured spirit, called 'Old Rum' was sold only by draught, with local patrons bringing their own bottles to be filled, corked and sealed by the blenders! Using, of course – black wax – hence the name! To this day the company still creates its Rum, using the original recipe of premium blended 3 year old Rums.

Goslings Black Seal (40%)

£6.25

Fruity nose with a taste of treacle on the tongue – this is a great cocktail rum and the quintessential, dark and stormy 'must use' cocktail base

Goslings Family reserve Old Rum (40%)

£19.50

155 years seems long enough. This rich and oh so deep, dark secret rum is crafted from the same incomparable Bermuda blend that they use for their renowned Black Seal Rum. But, they leave it resting in oak barrels even longer. The result is a spicier, warmer, aged rum with hints of floral and honey on the nose with a spicy palate.

Guatemala

During its colonial period, Guatemala was better known as a coffee producer, though rum's were produced. It wasn't until the last century that commercial distilleries were established. Guatemala's rums have that stylish, elegant, sweet texture

Ron Zacapa 15yo (40%) **£14.50**

With hints of banana, orange and subtle vanilla, this amber entrance level number from Guatemala's producer will not fail to impress the nose but falls short on the palate. Go for the 23yo!

Ron Zacapa Centenario 23yo (40%) **£18.50**

A dark rum. This immensely sweet number with flavours of honey and chocolate is hugely concentrated and very complex.

Ron Zacapa xo 25yo (40%) **£28.00**

Fresh forest pine dominates the nose of this sweet premium offering from Zacapa with a complex palate of honey, toffee and leather.

Guyana

Although it was the Dutch who established the territories in Guyana in 1650, rum began to be made only when the English sugar planters arrived some decades later. By the nineteenth century, the Demerara style had become the main constituent of the British navy until the daily ration was abolished in the late twentieth century! This Demerara style of rum is exported to the United Kingdom for aging and to other islands for blending.

El Dorado 15yo (45%) **£8.50**

An attractive, rich copper hue. A complex nose of confectioner's sugar, banana and cedar with a silky moderately full-bodied palate of vibrant, yet refined dry caramel and grilled tropical fruit flavours braced by warm alcohol, and firm, smooth oak spice, with subtle peaty overtones. Beautifully proportioned and designed for long contemplative sipping.

Bristol Classic Port morant 12yo (46%) **£13.50**

A fine spicy pot still rum with a fresh and fruity finish

Bristol Classic Versailles 18yo (46%) **£14.50**

With hints of dried fruits and herbs, this great tasting, double pot distilled rum is finished off in port casks

Wood's 100 Old Navy (57%) **£7.25**

A dark, sweet tarry number with notes of coffee and nuttiness on the palate

Plantation Guyana 1991 (45%) **£11.00**

Thanks to a long aging process (13yrs) in oak casks this rum develops an incomparable bouquet that is both subtle and delicate. A great rum to be sipped slowly in small quantities.

Silver Seal Demerara 1974 (68.5%) **£35.00**

Undertones of nut and marzipan creep through the immensely powerful alcohol nose, on this aged rum. Left on your tongue to long and it starts to burn. I you don't know you drinking an over proof rum - you will

Venezuela

Geography plants Venezuela firmly in South America but this country possesses a massive Caribbean coastline and the Caribbean influence is very much in evidence. This South American countries history is less to do with rum and more to do with bitters, Angostura bitters, to be precise, for it was here in 1823, that Dr. Johann Siegent created the world famous medicinal bitters. Though it was rum (local rum) that was to provide the alcoholic base for his creation.

Venezuela produces heavy pot-still rums from a number of great producers.

Pampero Aniversario (40%) **£11.00**

A Premium rum aged for a minimum of six years. A sweet nose of caramel and vanilla with Undertones of oak and spice tempered with a woody bite and an intense, sweet, cherry finish. Deep and complex – A fantastic sipping rum garneted to impress!

Caribbean reserve Single cask (46%) **£13.00**

A wonderful nose of high esters, pican and maple syrup, with marzipan and roasted nut fade. A dry and spicy palate leads to a surprisingly soft finish considering it's strength. In short a well thought of and well rounded rum

Santa Teresa 1796 (40%) **£8.75**

A deep copper colour. Rich roasted nut, toffee, coconut, oiled leather, and spice aromas. A smooth entry leads to a silky, dry medium palate with toffee, roasted nuts and tobacco. Finishes with a long toffee, and spice fade. Very elegant, sensual, and powerful with remarkable balance.

Cacique Extra Anejo 500 (40%) **£9.75**

A blend of seven different rums that have been aged from between two to eight years

Diplomatico Reserva Exclusiva (40%) **£11.00**

Dark copper, vanilla bean and baked banana pie aromas. A viscous, moderately sweet full palate, with tons of raisin puree, toffee, molasses and pepper. Long smoky wood and spice finish. Perhaps a bit too sweet for the añejo category, but decadently flavoured and very attractive.