



BRISTOL CLASSIC RUM

Information Manual



Discovering the
World's Finest Rum

2024 - iss. 1



Welcome

Welcome to this manual of information collated by Bristol Spirits Ltd, the home of our Bristol Classic Rum brand.

We produce limited quantities, sometimes as just a single barrel bottling. Our delicious, unadulterated Rums cover a huge variety of styles for your enjoyment and have gained global recognition. Be sure to discover much more to Rum than the mass production favourites.

Bristol Spirits Ltd. source single estate spirits for small batch production from both Column and Pot Stills, which produce an impressive range of Rums with endless amounts of character, length, notes, colour and most importantly taste.

After careful maturation, Bristol Classic Rum is bottled at relatively high strength between 43% - 47%, which is considered by the Trade to be the optimum for tasting and enjoying fine spirits. Many of our Rums have been aged in specially selected casks,

drawing on the different benefits woods such as Port, Maderia, ex-Bourbon white oak and new French oak bring.

We hope this literature offers a small insight into the world of Rum and it's careful production - a subject so vast we too are learning every, single day.





Contents

History of Bristol Spirits Ltd	4
Overview of Rum - Where it all began	5
How Rum is made - Cutting the cane	7
How Rum is made - Processing - First stage of Rum production	8
How Rum is made - Fermentation - Second stage of Rum production	9
How Rum is made - Distillation - Rum productions third stage	10
How Rum is made - Maturation - Final stage	12
Caroni Tales - John Barrett's 'Discovery' - A brief history	16
Caroni Tales - Unique Caroni Maturation in the UK	17
Caroni Tales - The legend of John's initial visit to Caroni	18
Caribbean Collection - Authentic introduction to Rum	20
Trinidad 8 Years old - TDL	23
Venezuela 12 Years Old - Destileria Sofa	24
Dominican Republic 2013 - Maderia Wood Finish	25
Barbados 2011 - Foursquare	26
Jamaica 2011 - Clarendon Estate	27
Panama 2010 - Column Still	28
Fiji 2010 - Column Still	29
Guyana Port Mourant 2010 - Double Wooden Pot Still	30
Mauritius Labourdonnais 2010 - Cognac Wood maturation	31
Jamaica 2009 - DOK from Trelawney County	32
Belize 2006 - Travellers Distillery	33
Haiti 2004 - Société du Rhum Barbancourt	34
Nicaragua 2004 - American Oak Maturation	35
Cuban 2003 Reserve - Distilleria de Sancti Spiritus	36
Jamaica 1997 - Clarendon Estate	37
Trinidad Caroni 1998 - Classic Heavy Type Rum	38
Guyana Port Mourant 1990 - Port finish	39

History



Bristol Spirits Ltd

John Barrett, MD of Bristol Spirits Ltd started his distinguished career in the family drinks business in Bristol, a city in the West of England, with a long history of importing and exporting wines and spirits. Later he formed the Bristol Brandy Company which was eventually sold to Hine Cognac, at that time part of the great French group, LVMH.

In 1993 John formed Bristol Spirits Ltd., specialising in spirits which would mature in wooden barrels in the UK. Here in damp cool cellars many barrels of Cognac, Armagnac, Scotch Whisky and Rum are stored and aged to slowly mature in this unique environment until ready for bottling. When John decides that the barrels are ready, these spirits are gently bottled with the minimum of treatment so as to show all of their natural quality and style.



Over the last two decades, the 'Bristol Classic Rum' range of exceptional Rum has helped us to gain global recognition as a prominent independent bottler, offering the finest selection of Rum for the true connoisseur. This collection features Rum of varying ages and origins, sourced from various regions specifically known for quality Rum production. John travels around, giving master classes to professionals and Rum lovers, showing off these wonderful spirits. Time when travelling has been spent in areas of production and carefully selecting new supplies to ship back to the UK for careful maturation.

Now, Bristol Spirits Ltd remains a small family business with successful international reputation. In September 2021 Simon Askey joined the team as Sales Director. This has enabled John to specialise in long maturation process and carefully selecting Rum from around the globe.

John is renowned and recognised as a highly-experienced taster and supporter of interesting and unique Rum in their most natural state, specialising often in those Rums matured and bottled in moist-rich UK warehousing.



Overview of Rum



Where it all began

It's assumed the first human to initially experience sugar-cane spirit lived somewhere in the America's, however the actual origin of Rum cannot be precisely confirmed. As a fast growing plant, Sugar-cane is a member of the grass species, which also offers no absolute history of origins. There are references available to suggest it was cultivated thousands of years ago in New Guinea, India and The Philippines. This was used not for Rum but a sugar drink to satisfy a 'sweet tooth' desire from this magical plant. Offering an abundance of calories in the simplest form, Sugar-cane provided a fantastic, instant hit of energy which must have encouraged it's popularity.

Within time with the rise of various Empires, production science and improving agricultural skills this 'grass' turned into an expensive spice which could be used to sweeten mythical medical potions. Sugar quickly became a status symbol of power and wealth, so control of production and supply become increasingly desirable but between the 16th & 19th century, this was also its most hideous flaw.

Three centuries ago, ships were loaded in the Caribbean with Sugar, Rum, Coffee and spices, before sailing to Europe where the Captain's traded for manufactured goods such as textiles

and weapons. Leaving Europe, these same ships sailed south to Africa, where they traded for human cargo. This horrendous Trade Triangle became the corner stone of the Caribbean economy, meaning slaves were sold and sent to work for those growing the sugar.



The earliest account of making Rum comes from Barbados. Detailed drawings of a sugar mill and still house, comprising of a two pot still which deferred in size. Over the next half-century Rum 'birth' swept across the Caribbean thanks to a steep rise in consumption. Soon after spreading into Europe because it was a highly fashionable and popular, so production and techniques quickly evolved.

Overview of Rum



Where it all began

During mid-17th Century, The Royal Navy replaced sailor's daily ration of beer with Rum. After a few weeks at sea, beer in wooden barrels would turn sour and slimy. It was noticed this didn't happen with Rum, so a natural replacement for those long voyages. In fact, arguably it would have improved the Rum!

Rum rations were still handed out in similar quantities to beer, and compared to beer this sugary treat was strong and very potent. But no sailor in their right, 'intoxicated' mind would vote for change. Unfortunately, and not surprisingly this caused no shortage of accidents, brawling and upset.

Fast-forward to the 19th Century, the daily ration was halved to one-quarter of a pint. The sailors were compensated by an increase in pay and additional rationing of meat, tea and cocoa. A reduction in Rum measures allowed the Royal Navy to improve the quality of these 'tots'. Initially buying from Jamaica or Barbados, their preference swayed towards Guyana. These daily 'rations' survived even until 1970.



Rum continues to be produced in virtually every sugar-producing region in the World. In a report published by The Spirits Business in July 2022, it was stated that Rum sales had surpassed £1billion pounds a year, now overtaking whisky as the UK's top drink within the Spirits category. This was primarily due to two factors; a surge in interest from younger consumers and its versatility within Cocktails.



How Rum is made



Cutting the cane

The Caribbean is the centre of Rum production but not exclusively. Anywhere Sugar is grown can process and produce Rum. However, in most instances Sugar-Cane isn't primarily grown for Rum. Production Sugar is most usually the main prize.

Each Rum producer develops their own signature with personal preferences. However, the basic principle is known as a 'living process' by taking a sugar solution, adding yeast, fermenting and then distilling.

The enormous variety of Rum brands is created due to the multitude of variables available to each distiller. Cane Juice or Molasses, which yeast to use, how long to ferment, etc. A lot of decisions need to be made even before the producer can start to create the final blend.

It's important to understand that like wine, the characteristics of the environment such as soil type and climate will also have an effect of the resulting Rum. This said, it is only a small influence on final product due to differing levels of sugar within the cane. Variety of sugar-cane plant, fermentation, maturation and blending has the bigger influence.



From Islands such as Jamaica, Rum can sometimes be identified on the label by using a selection of letters. This is called a 'Marque' and relates to a specific recipe from the Distillery. These are only used for special or limited releases, as mainstream Rum is usually made up from a blend, a Marque would not be able to be used.

Now, where possible, all Sugar-Cane cutting is done by machine, but in places where terrain challenging, it is still necessary to cut it by hand.

Cutting the cane as close to the grown is advisable, as this captures the highest concentration of sugar. On an average day, each person can cut in excess of 3 tonnes,

lopping of the leafy tops as they go. Once cut, it's very important to process the canes as soon as possible because Sugar levels within the cane will start to diminish over time.

How Rum is made



Processing - First stage of Rum production

At the Mill, Sugar-Cane is chopped and crushed to extract and release the sweet Sugar-Cane juice. This is boiled into syrup and typically contains approx. 30% sugar. The next stage is to add some crystallized sugar and then add the mixture to a low-pressure boiler which offers a slight vacuum to the liquid. Sugar crystals begin to grow but once the viscous liquid has cooled they are removed. This process is repeated until all the sugar that can be crystallized has been removed. The resulting product is the sticky, thick dark brown ooze known as Molasses. Rums are made from Molasses and often have grassy notes or flavours.

Sugar & Molasses

Due to the pressures of growing Sugar-Cane, the majority of Caribbean Islands now import Molasses from countries like Brazil or Venezuela.

Upon arrival into the Distillery, producers will check the pH levels to determine if this needs adjustment by diluting with water. Yeast cannot survive in densely concentrated sugars. The level of water added helps to determine the 'Mark' or 'Style'.



Rums made from the sweet Sugar-Cane juice rather than Molasses, are most commonly referred to as Rhum Agricole. This is a French term, which translates to 'Agricultural Rum' or 'Farm Rum' and is protected by G.I. laws (Geographical Indication). Rhum Agricole starts its life with a similar process. Once the cane is cut, it is imperative to deliver into the Mill as quickly as possible, maximising the sugar, and therefore alcohol. The cane is pressed via rollers with the addition of water to optimise the sweetness. Any debris or cane fibres are filtered out before sending onto fermentation.

Should the Distillery make Rhum Agricole, this is ready to ferment straight out of the cane, with no requirement to dilute with water. Rhum Agricole has a very pronounced vegetal flavour.



How Rum is made



Fermentation - Second stage of Rum production

Fermentation is the most essential stage of making Rum because it is this process where alcohol is made. The majority of alcohol content is manufactured through Fermentation because the only aim is to turn this sugary liquid into alcohol! With the introduction of yeast to the diluted black, treacle-like Molasses, this starts the Rum's journey. The type of yeast and duration of fermentation is a critical, key variable in the production process.

Yeast being a living organism, eats sugars while converting them into alcohol. As well as the element of warmth, Carbon Dioxide (CO₂) is the other by-products of this process. At the end of fermentation, the distiller is left with an alcoholic liquid called 'The Wash'. This is full of flavour compounds such as esters, acids and other compounds that are known as Congeners. Typically Tropical fruit aromas are generated by the yeast within this wash, which can be very pronounced in some instances.

The length of fermentation is important too. Light styles require shorter times, typically 18 – 48hrs because its intention is to be light in flavour. Heavier Rum tends to be fermented from anywhere between 5 to 30 days. The final 'wash' strength will vary according to many of the factors listed above but in general the results will be on or around 10% ABV (Alcohol by Volume).



How Rum is made



Distillation - Rum productions third stage

In this Rum production part of the process, the 'Wash' is fairly weak in alcohol content but rich in water. Alcohol content is typically 10% or less, so it must not be called Rum just yet! The water needs to be removed, while concentrating the alcohol levels in the fermented liquid through Distillation.

The principle of distillation is simple. Alcohol (pure Ethanol) boils at a lower temperature of 78.4C than pure water (100° at Sea Level). So when 'boiled' alcohol vapours are then collected and condensed into a new liquid, which is more alcoholic than the original one. This is a natural, organic process that can be repeated if required.

Distillers can either make a Rum full of flavour and character using Pot Stills, or a lighter flavour intensity using a Column Still. Some Rum manufacturers make both versions.

Pot Still Distillation

Usually made from copper to conduct heat well, Pot Stills are the original and some say, purest form of distillation. They work on a similar principle to your kettle. The producer uses the pot to boil up the Wash, the vapours channel to the top (The neck) of the Still. Here, they condense and convert back into a liquid with more concentrated alcoholic content. Cold water is continuously refreshed to help vapours travel through the coiled pipes to encourage them to condense back to liquid. This happens through the 'Condenser'.

The first distillation only produces a typical strength of 25%-30% ABV (Alcohol By Volume). Inevitably, some water content does find its way in to the distilled spirit. Therefore, a second distillation is usually required to boost levels closer to 65%-75% ABV.





How Rum is made



The Distiller will take the middle of this distilled spirit from the Pot – known as the ‘Heart’. The remaining ‘High’ and ‘Lows’ are recirculated with the next batch of wash. The exact ‘cut’ points depend on the Producers requirements of flavour for their latest Rum.

Modern Stills are heated via gas burners creating steam or steam jackets. Older examples where directly fired by wood fires.

Compared to Column distillation, this ‘Pot’ process is inefficient.

Column Still Distillation

Column Stills allowed the introduction of batch production to Rum Makers. Unlike the technical and artisan approach needed for Pot Still, Column production is very different. With good supply, a Column Still can continuously work and produce. This is why they are sometimes referred to as a Continuous Still and very quick to produce Rum. By and large, these types of Stills are more widely used, efficient and economical method for producing a stronger, purer Rum.

Incredibly, Column Stills have been around since the early 1800’s. Due to the Physics of heat exchange and wonderful engineering, the Wash is broken down into its constituent vapours in the column. They are subsequently and selectively condensed. It is possible to control the ABV of the liquid by drawing off at specific heights. The stronger, lighter spirit towards the top, while the flavourful, heavier Rum towards the bottom.

Usually heat in the form of Steam is pumped up from the bottom, while the wash is introduced from the top. The distillation takes place on a series of perforated ‘Plates’ arranged through the whole length of the column. The one above is slightly cooler than the one below. There is a series of evaporation and condensation via each plate. This design allows for a smooth graduation of temperature – High at the bottom, lower at the top.



How Rum is made



Maturation - Final stage

Barrels or casks are strongly linked to Rum's history as the spirits shifted around from Island to mainland, from sugar mill to shipping port, from Distillery to Blender. Oak barrels have always been the material of choice and let's not forget their unique shape was the easiest way to move pre-forklift trucks. One person could move several hundred kgs around in a water-tight barrel.

The unique nature of wood as a storage material also means that air and vapours can move freely in and out of the cask. This is the key element to maturation. Once in wood, the Rum picks up colour and flavour. As the Rum matures more water and alcohol evaporated through the porous barrels. There is so much to learn from the extraordinary subject of wood management for Rum.

Oak types

The majority of Rum starts its life in American Oak casks aged in once-used Bourbon barrels made from White Oak. This is primarily due to the economy of supply and demand. US law

prohibits the refilling of casks, so Bourbon producers are legally obliged to move them onto other industries. American White Oak provides new Rum with plenty of vanilla flavours.

European Oak casks are generally used and sold in much the same way. They can be made from white or red oak which grows slower. The resulting contents tend to be peppery, spicy with flavours of dried plums and grapes.



Filling new Rum into an Oak barrel before leaving for a few years will undoubtedly improve the spirit dramatically. The marriage between Spirit and Wood is often magical. Wood is porous and allows the Rum to breathe, causing complex changes to its make-up.

How Rum is made



Climate

Climate affects Rum at virtually every stage of production, from cane to fast ferments and accelerated maturation. With each year passing, the contents become softer and smoother. A huge influence of the speed of this process is the climate in which the cask is stored. In hotter, drier environments where the variance between day and night is wider, the 'aging' process is much faster. This is known as 'tropical' aging and very common due to the majority of distilleries been located in such areas as the Caribbean.

Aging factors are purely down to the 'Angel's Share', the name given to the loss of Rum to the atmosphere through evaporation. The loss is lower in cooler, damper locations; the Rum has a much steadier progress.

This really isn't a bad thing and why Rum has such variety because the spirit takes on so many influences throughout its life.

Blending

This is unusual for Bristol Classic Rum, as the majority of our Rum is small batch or single cask. We do however offer Caribbean Collection, a blend of Rum from Trinidad Distilleries. But in the greater world of Rum, blending is almost impossible to avoid. Producers require consistency thought-out their lines, so this is their challenge and blending balances those flavours, appearance and style when recreating Rum into a bottle. Ultimately, this task comes down to the 'Master Blender'.



How Rum is made



Maturation - Final stage

Filtering

All rum undergoes some degree of filtration, through Steel, Cellulose, Charcoal or Nylon mesh to remove particles gained during the distillation process. Rum bottled at low strength can be chill-filtered. It is a mechanical process that chills the Rum to somewhere between 0°C and -2°C prior to filtration. This chilling is necessary to draw certain fatty acids out of the solution, which may turn the Rum cloudy if it is subjected to particularly cold storage conditions.

The majority of Bristol Classic Rums do not require chill filtering due to their bottling ABV. Where chill filtration benefits the range, we make the appropriate declaration on their relevant Product Data Card.

Sweetening

The link between Rum and sugar is intrinsic, and many drinkers do indeed smell of sweet things like honey and toffee. However, Rum will never taste sweet unless it has been sweetened before bottling. If you remember back, all the initial Sugars are converted to alcohol during fermentation. With this in mind, it might be surprising to learn that the majority of mainstream brands do contain sugar and therefore have been sweetened.

The majority of Bristol Classic Rum have not been sweetened.

Anywhere sugar has been added at source by the distillery, we make the appropriate declaration on relevant Product Data Card.

Colouring

Again, not relevant to Bristol Classic Rum's range but important to understand its usage and position within the Rum industry.

This process of adding a distiller's caramel (E150) to the Rum is commonly used among those spirits that need to be standardised for sale, once bottled. This addition offers no extra sweetness to the Rum. This is not a modern process, as Blenders have been perfecting their 'colouring' art for many years.

Caroni Tales - John's 'Discovery'



A brief history

Prior to the Caroni distillery finally closing in 2003, John Barrett had the clear foresight and plethora of experience to set in motion the creation of first-class and legendary Rums for bottling - to delight Rum connoisseurs of the future in the years to come...

After the purchase of Caroni Sugar Estates (Trinidad) Ltd by the British sugar giant Tate & Lyle in 1937, Caroni Limited was founded. Over 30 years later, the Trinidad Government purchased a 51% stake in the business. In 1973, Great Britain eventually joined the European Economic Community. Several of those European member countries required more stringent regulation of sugar exports from former British colonies, including a price cap. Big players in the EEC, like Germany and France wished to protect their sugar beet-based industries from outside the EEC competing products. Former colonies were only permitted to export raw cane sugar to the EEC and as a result, Trinidad could not capitalise on revenue streams from the Europeans.

In 1975, the remaining 49% stake in Caroni was sold to the Trinidad Government, who immediately renamed the company Caroni (1975) Limited and went on to serve their home market. From the 1980's, Caroni (1975) Ltd. tried to improve profitability through diversification, expanding the business into other markets such as fertilizers and rice. Unfortunately this only generated annual deficits that the government had to compensate for.



After 28 years, the State of Trinidad decided to liquidate Caroni (1975) Ltd. on July 31, 2003 and end its history of distilling.

Caroni Tales - John's 'Discovery'



Unique Caroni maturation in the UK

Under John Barrett's ownership Bristol Spirits shipped all of the remaining barrels in stock to England, where they were stored at his cellars based in Gloucestershire. The cold and moisture-rich conditions of the UK creates much slower maturation rates which naturally develop the Rum. John's expert opinion is that wood is one of the most important elements of the maturation process. Caroni did not invest in new wood, so this storage is much less reactive to the spirit. John explains "Barrels are a breathable instrument, having a life while contributing and improving their content. Warehousing environments really determine the spirit."

John released his first Caroni selection in 2008, a rare 1974 thought to be the oldest remaining stock. Having secured the last few barrels of this age, enabling just less than 1,500 bottles to be released to market.

"This was real 'drinking history' as it was most unusual and difficult to mature stock of that vintage in the Caribbean.



John is not so keen on cask strength as he feels these drinks should be considered and appreciated. Anything over 70% ABV. is classed hazardous for transportation, so surely can't be an enjoyable drink without dilute.

Bristol Classic Rum are proud to bottle Caroni at strengths around 47% - 58% ABV.

Over the last few decades, trade and many independent bottlers source their exciting, rare, unique and specialist Rums from Bristol Spirits Ltd and seek advice from John.

John has been gradually releasing his casks to market at their point of perfection for Caroni and Rum admirers to own and enjoy. His personal favourite is the Caroni 1989. Release of the remaining Caroni stock is extremely restricted - once it's gone, there is no more!

Caroni Tales - John's 'Discovery'



The legend of John's initial visit to Caroni

John was in the Caribbean visiting those with close connections to the Rum trade. Caroni was just one of 19 distilleries in nine different countries. The general consensus was that, surprisingly, all the islands were very different, and no two distilleries were the same.

For those who have never visited the West Indies, or who have never studied the making of Rum in depth, this was a mystery tour with a certain amount of amazement and delight.

On Monday 23rd April 2001, along with great friend Ben Cross of Main Rum fame, John Barrett sets foot into a fully operational Caroni Distillery. Little did he know this would be a day to remember for Bristol Spirits Ltd. John explains 'The most interesting feature was a very attractive Rum Punch being served in the tasting room'.

As a Government owned, run down and partly derelict, it turned out that Patrick Patel was actually, that afternoon in 'final' negotiations for Angostura to purchase the Company.

Here, John remembers the white 'magic' 7YO Rum tasted similar to Vodka, a 10YO cask was close to Scotch. However, the 'Legend 2000 Gold' was full, soft and with nice length.. tasty but nowhere near the fabulous casks we are now experiencing.

That evening John and Ben were invited to dinner with Ian McLauchlan, then Managing Director of Angostura Distillery, found in 1824 in Venezuela.

This photo was taken on that historic day in April 2001 for Bristol Spirits Ltd and the real history of Caroni's discovery.



Caribbean Collection - 40% vol.



Origin:	Trinidad & Tobago
Distillery:	Trinidad Distilleries
Still:	Column
Wood Type:	Refill American Oak
Alcohol:	40%
Distilled:	Various
Bottled:	2023
Arrived UK:	2022
Chill Filtered:	Yes
Colouring:	None
Sugar:	<0.001 g/ml

This Rum was distilled in Trinidad and produced by Trinidad Distillers.

Matured in oak casks it is a blend of young rums which provide a light and pleasant introduction to the joys of this versatile drink.

Enjoy with your favourite mixer, over ice or mixed in a classic cocktail.





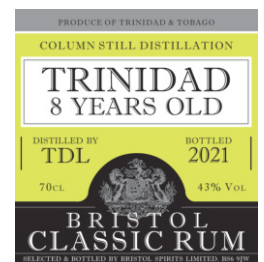
Trinidad 8 Years Old - TDL - 43% vol.



Origin:	Trinidad & Tobago
Distillery:	Trinidad Distillers Ltd (TDL)
Still:	Column
Wood Type:	Refill American Oak
Alcohol:	43%
Distilled:	2013
Bottled:	2021
Arrived UK:	2020
Chill Filtered:	Yes
Colouring:	None
Sugar:	<0.001 g/ml

Medium gold in colour this column still rum is clean and light, nicely balanced and an easy style to approach. Ideal for enjoying with your favourite mixer or in classic cocktails.

A wonderful entry into the world of rum.





Venezuela 12 Years Old - 47% vol.



Origin:	Venezuela
Distillery:	Destileria Sofa
Still:	Column
Wood Type:	Refill American Oak
Alcohol:	47%
Distilled:	2010
Bottled:	2022
Arrived UK:	2022
Chill Filtered:	No
Colouring:	None
Sugar:	0.0109 g/ml

A nose of soft fruit and light wood gives balance leading to a palate of medium weight, good mid palate flavours and stylish finish. A good example of column still production and careful maturation at the Distillery until shipped and bottled to join our range of Classic Rums.

Enjoy over ice with your favourite mixer.





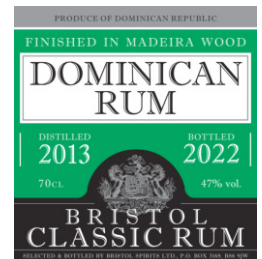
Dominican Republic 2013 - 43% vol.



Origin:	Dominican Republic
Distillery:	Restricted
Still:	Column
Wood Type:	Refill American Oak
2nd Maturation:	Maderia Wood
Alcohol:	47%
Distilled:	2013
Bottled:	2022
Arrived UK:	2018
Chill Filtered:	No
Colouring:	None
Sugar:	0.029 g/ml

Medium golden colour with fruit and touch of sweetness on the nose, the Madeira finish showing well. Palate has fruit, well integrated wood, a good length of flavour and a nicely balanced finish.

Ideal for sipping over ice or with your favourite mixer.





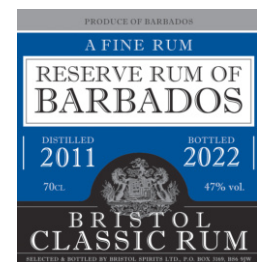
Barbados 2011 - Foursquare - 47% vol.



Origin:	Barbados
Distillery:	Foursquare Distillery
Still:	Pot & Column Blend
Wood Type:	Refill American Oak
Alcohol:	47%
Distilled:	2011
Bottled:	2022
Arrived UK:	2017
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Pale gold colour leads to soft nose with fruit and well-integrated wood, column and pot stills give the classic touch of tar which follows on the palate to a lingering finish.

Very drinkable, enjoy over ice or with a splash of water.





Jamaica 2011 - Clarendon - 47% vol.



Origin:	Jamaica
Distillery:	Clarendon Estate
Still:	Pot Still
Wood Type:	Refill American Oak
Alcohol:	47%
Distilled:	2011
Bottled:	2022
Arrived UK:	2019
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

This is a Pot Still Rum of medium golden colour. The nose has fruit but it's the wood that dominates.

The palate is similar, some length and more integrated finish with underlying fruit, which is showing well.

Enjoy over ice.





Panama 2010 - Column Still - 47% vol.



Origin:	Panama
Distillery:	Restricted
Still:	Column Still
Wood Type:	Refill American Oak
Alcohol:	47%
Distilled:	2010
Bottled:	2022
Arrived UK:	2019
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Mid golden colour and nose with nice fruit and wood showing.

The Palate is mid-length, both fruit and wood well-integrated and leading to a balanced finish with a touch of sweetness.

Enjoy with your favourite mixer.





Fiji 2010 - Column Still - 47% vol.



Origin:	Fiji
Distillery:	Restricted
Still:	Column Still
Wood Type:	Refill American Oak
Alcohol:	47%
Distilled:	2010
Bottled:	2022
Arrived UK:	2017
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Full golden colour this is a Column Still Rum from a Distillery with a long and complex history.

The nose is heavy with fruit and wood which is showing on the palate as well. some length with a good finish.

Ideal for mixing over ice as a long drink.



Guyana Port Mourant 2010 - 45% vol.



Origin:	Guyana
Distillery:	Diamond Distillery
Still:	Double Wooden Pot
Wood Type:	Refill American Oak
Alcohol:	45%
Distilled:	2010
Bottled:	2021
Arrived UK:	2010
Chill Filtered:	Yes

Pale golden colour leads to a fresh nose of fruit and Anise, vibrant tones follow on the palate with little wood influence and a mid-length finish with softness and well controlled spirit. Enjoy over ice or with your favourite mixer.





Mauritius Labourdonnais 2010 - 47% vol.



Origin:	Mauritius
Distillery:	Labourdonnais Distillery
Still:	Column
Wood Type:	Refill American Oak
2nd Maturation:	Cognac Wood
Alcohol:	47%
Distilled:	2010
Bottled:	2022
Arrived UK:	2011
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Matured in the UK since 2010 has led to a medium golden colour, a soft nose with fruit and balanced wood on the palate. A length of flavour with subtle hints of fruit and well-integrated wood leads to a balanced finish.

Enjoy with a splash of water or over ice.





Jamaica 2009 - DOK - 47.5% vol.



Origin:	Jamaica
Distillery:	Restricted
Still:	Pot
Wood Type:	Refill American Oak
Alcohol:	47.5%
Distilled:	2009
Bottled:	2021
Arrived UK:	2014
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Pale golden in colour, powerful nose full of fruit and high esters typical of production of pot still work from Trelawney County.

Palate has up-front power with fruit leading to a medium length finish typical of this style of production, powerful Rum best enjoyed over ice.





Belize 2006 - Travellers - 47% vol.



Origin:	Belize
Distillery:	Travellers Distillery
Still:	Triple Column Still
Wood Type:	Refill American Oak
Alcohol:	47%
Distilled:	2006
Bottled:	2022
Arrived UK:	2016
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Distilled 2006 in Belize City at Travellers. This Column Still Rum shows fruit and spicy wood on the nose which is carried through on the palate.

A good finish with some length and style.

Enjoy with ice and water or your favourite mixer.



Haiti 2004 - Barbancourt - 47% vol.



Origin:	Haiti
Distillery:	Société du Rhum Barbancourt
Still:	Double Pot Still
Wood Type:	Refill American Oak
Alcohol:	47%
Distilled:	2004
Bottled:	2022
Arrived UK:	2010
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Distilled in 2004 by Société du Rhum Barbancourt, the leading producers in this country, on their Pot Stills.

It was then shipped to the UK and filled to American oak barrels for maturation in cool damp cellars.

Pale gold in colour, soft and fruity on the nose, the palate is well-balanced with fruit, wood and spirit in harmony.





Nicaragua 2004 - 47% vol.



Origin:	Nicaragua
Distillery:	Restricted
Still:	Column Still
Wood Type:	Refill American Oak
Alcohol:	47%
Distilled:	2004
Bottled:	2022
Arrived UK:	2013
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Full golden colour from 18 years maturation in American Oak.

Lovely soft fruit with candy and violets on the nose leads to a soft and long palate.

Very easy drinking to be enjoyed over ice or with a splash of water.





Cuban 2003 Reserve - Sancti Spiritus - 43% vol.



Origin:	Cuba
Distillery:	Distilleria de Sancti Spiritus
Still:	Column Still
Wood Type:	Refill American Oak
2nd Maturation:	Oloroso Sherrywood
Alcohol:	43%
Distilled:	2003
Bottled:	2016
Arrived UK:	2010
Chill Filtered:	Yes
Colouring:	None
Sugar:	0.025 g/ml

This Rum was produced at the Distilleria de Sancti Spiritus in the city of that name in central Cuba.

Distilled on a Column Still, this soft fruit driven spirit is the result. Matured in charred oak barrels and then finished in Sherry Butts this gives a stylish, complex and exceptionally fine rum. Enjoy on the rocks, with your favourite mixer or in good cocktails.





Jamaica 1997 - Clarendon - 47% vol.



Origin:	Jamaica
Distillery:	Clarendon Estate
Still:	Column
Wood Type:	Refill American Oak
Alcohol:	47%
Distilled:	1997
Bottled:	2022
Arrived UK:	1997
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Pale gold colour and fresh nose with fruit and well balanced wood, this leads to a palate with similar style. Cask-Aged for over two decades, this rum has good length and well-integrated flavours leading to well-structured finish.

Sip over ice with friends.



Trinidad Caroni 1998 - HTR - 51.3% vol.



Origin:	Trinidad & Tobago
Distillery:	Caroni Distillery
Still:	Column
Wood Type:	Ex Bourbon
Alcohol:	51.3%
Distilled:	1998
Bottled:	2022
Arrived UK:	2008 - 2010
Chill Filtered:	No
Colouring:	None
Sugar:	<0.001 g/ml

Full golden colour leads to a classic Caroni nose with a touch of diesel and restrained wood influence. The palate is full of fruit flavours, deep and long with good spirit balance in the mid palate leading to a long well integrated finish. Enjoy over ice or with a splash of water as you are drinking history when the stocks are finally bottled there will be no more!





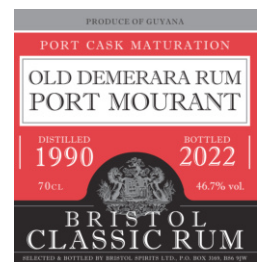
Guyana Port Mourant 1990 - 46.7% vol.



Origin:	Guyana
Distillery:	Diamond Distillery
Still:	Double Wooden Pot
Wood Type:	Refill American Oak
2nd Maturation:	Port Cask
Alcohol:	46.7%
Distilled:	1990
Bottled:	2022
Arrived UK:	2002 - 2004
Chill Filtered:	No
Colouring:	None
Sugar:	0.0034g/ml

Full golden colour with red tints from the Port Cask maturation, the nose has classic Port Mourant complexity, touches of aniseed and fruit, very complex. Palate has length and depth, leather, dried fruits and anise all lead to a long and deep finish, a classic 'PM'.

Enjoy with friends!





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CLASSIC RUM

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