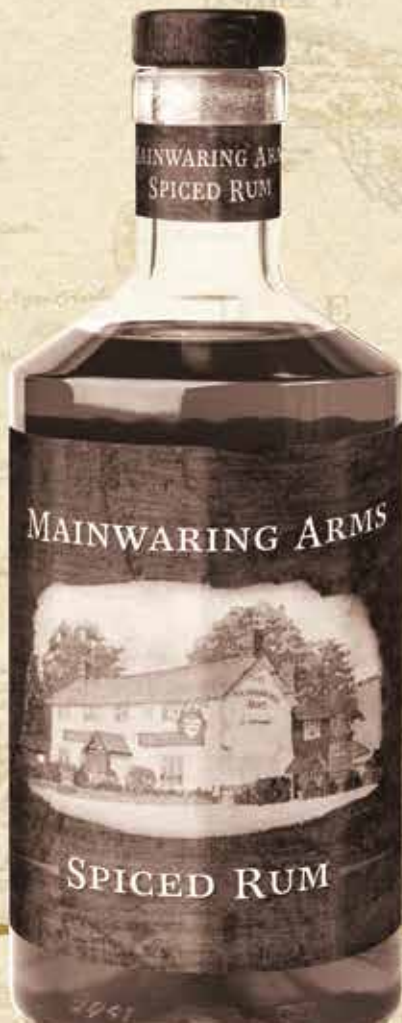




# RUM BIBLE

*The Manchester Rum Festival  
Third Edition*





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# WHAT IS RUM?

Rum is a distilled alcoholic beverage made from sugarcane by-products such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation.

The distillate, a clear liquid, is then usually aged in oak barrels. Rum can be referred to in Spanish by descriptors such as ron viejo (“old rum”) and ron añejo (“aged rum”).

The majority of the world’s rum production occurs in the Caribbean and Latin America, including historical mainstays such as Barbados, Jamaica, St Lucia, Cuba, Dominican Republic, Haiti, Trinidad & Tobago, Martinique, Guadeloupe and Antigua, plus Guatemala, Venezuela, Guyana, Columbia and Puerto Rico. It’s not just the Caribbean and Latin America though, as recently the UK, Mauritius, USA and Australia amongst many others have either produced or bottled some award-winning brands. Young Rums are commonly seen within a mixer or cocktail, yet offer some fantastic flavours when sipped neat. Aged Rums are typically mixed with heavier mixers such as cola or fruit juices, or enjoyed over ice straight from the bottle. A large trend is the production of Aged Rum with Additional Spices and Fruits, offering versatility when mixed, with several perfect to be enjoyed straight.

Rum plays a part in the culture of most islands of the West Indies as well as in the Canadian Maritimes and Newfoundland. This beverage has famous associations with the Royal Navy (where it was mixed with water or beer to make grog) and piracy (where it was consumed as bumbo). Rum has also served as a popular medium of economic exchange, used to help fund enterprises such as organized crime, and military insurgencies (e.g, the American Revolution and Australia’s Rum Rebellion).



## WHERE DOES THE NAME RUM COME FROM?

The origin of the word “rum” is generally unclear. In an 1824 essay about the word’s origin, Samuel Morewood, a British etymologist, suggested it might be from the British slang term for “the best”, as in “having a rum time.” He wrote: As spirits, extracted from molasses, could not well be ranked under the name whiskey or brandy it would be called rum, to denote its excellence or superior quality.

Given the harsh taste of early rum, this is unlikely. Morewood later suggested another possibility: that it was taken from the last syllable of the Latin word for sugar, saccharum. Other etymologists have mentioned the Romani word rum, meaning “strong” or “potent”.

Another claim is the name is from the large drinking glasses used by Dutch seamen known as rummers, from the Dutch word roemer, a drinking glass. Other options include contractions of the words iterum, Latin for “again, a second time”, or arôme, French for aroma.

In current usage, the name used for a rum is often based on its place of origin. For rums from Spanish speaking locales, the word ron is used. A ron añejo indicates a rum that has been significantly aged and is often used for premium products. Rhum is the term used for rums from French-speaking locales, while rhum vieux is an aged French rum that meets several other requirements.

Some of the many other names for rum are Nelson’s blood, kill-devil, demon water, pirate’s drink, navy neaters, and Barbados water. A version of rum from Newfoundland is referred to by the name screech, while some low-grade West Indies rums are called tafia.

# RUM, ADMIRAL MAINWARING AND THE SEA!!

Rum and the sea seem to have been 'stitched together on the same fabric' for generations. It is for this reason, that the Mainwaring Arms, with its strong nautical links, celebrates rum with one of the most comprehensive collections in Staffordshire and beyond.

## SO HOW DID RUM BECOME THE DRINK OF CHOICE FOR BRITISH SAILORS?

The story starts in the Caribbean in the mid-17th century, a period when the great European powers were establishing their sugar empires and tussling for territory. The fleet would have left these shores with water and beer on board but after plenty of days at sea the beer would become sour and the water undrinkable. Of course, water could be re-stocked in the harbours of the Caribbean, but breweries were hard to come by! Even those ships that stocked wine and brandy could not replenish their stock in the Caribbean. By default, rum was the sole spirit available to the fleets of the Caribbean and it was consumed on every ship with great gusto.

This led to great discipline issues, so in 1740 the consumption of rum was rationed. Though any ration was considered suicidal during the Napoleonic war, in 1824 the ration was reduced to one gill (quarter of a pint) at dinner time... a reasonable measure by today's standards!! Over time however there was pressure to reduce the sailor's reliance, on what had become, their 'built in stabilizer' and abolishment was on the cards. This continued through the 20th century but the 'ration' survived. However, rum's popularity was on the downturn anyway. In 1914 83% of men in the Senior Service took their ration but by the mid 1950's this was down to only one third of men.

The dwindling affection for the rum ration together with the Admiralty becoming convinced that the rum drinking and the use of highly technical equipment didn't exactly go hand in hand, led to the 'rations' demise. Ironically though it was on land that it was decided that the rum ration should finally go. A sailor taking

his ration of two double shots at the naval base was deemed unfit to drive, so how could he then control a war ship or a nuclear submarine!?

On 31st July 1970 the very last rum ration was issued, a day known as 'black tot day'. Despite mutterings of mutiny, the day passed with considerable good humour. Sailors wore black armbands, mock funerals were held while rum tubs were consigned to the deep!!

Rum splits into three main colours - white rum (Bacardi being the most famous brand and most drunk rum in the world), golden rum and dark rum (somedescribe this as red rum like the name of the famous Grand National winning horse). Rum has gone through a renaissance in the last few years with 'spiced rum' emerging as a popular choice with fresh limes and cola. Mojitos and other rum based cocktails have seen the spirit grow again in popularity. For us the 'perfect pour' has to be a white, golden or dark rum over lots of ice, with three fresh lime squeezes, then topped up with cola... on a summer's day there is nothing better!



Rear Admiral  
Rowland Mainwaring

Here at the Mainwaring Arms, we celebrate great rums with a selection to be proud of, enjoy your 'ration' with us!



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# GRADES OF RUM

The grades and variations used to describe rum depend on the location where a rum was produced. Despite these variations, the following terms are frequently used to describe various types of rum:



*Take a shot*

## YOUNG RUMS:

Young rums, despite their lack of colour, offer a bouquet of aromas and flavours more a taken to the sugarcane itself. Fresh notes of fruits can be found alongside light butter and tropical lashings of subtle spice if enjoyed on its own, or a pairing with fruit juices, tonic water and traditional mixers such as cola or ginger beer. Young rums are generally filtered with carbon to strip the colour, yet retain its flavour, and some may offer an age profile of 2 or 3 years depending on their country's rum production laws and transparency.

## AGED RUMS:

Aged rums have, as expected, experienced a longer time in the wooden barrels within the warehouses of the brands production site. The staves of the barrels (mostly ex-bourbon, although there's plenty of experimentation with wine casks, port, sherry and ale amongst others) offer a better chance of implementing the colour that is extracted from the oak, but most importantly the flavour characteristics that

we all love and enjoy. Traditionally, these rums are used with mixers and fruit juices, or within some of your favourite cocktail serves, and we'd recommend an aged rum of around 5-10 years for such. With that, there's plenty of flavours to enjoy neat or over ice! It also leads onto the higher aged rums which you may just wish to sip and enjoy.



## AGED RUMS WITH ADDITIONAL SPICES AND FRUITS:

Aged Rums with Additional Spices and Fruits is a growing trend, and uses mainly a young rum as its base. With this, distillers and blenders may choose to infuse and macerate fresh spices, roots and fruits into this young rum that can show off the local region, or a well-known flavour that can be enjoyed around the world. We class any rum that has had a fruit or spice added to a traditional rum base as such, and we strive to offer such over 37.5% abv. Where it falls below this, we clearly name it as a rum liqueur as additional sugar will have been added to the production also.

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# PRODUCTION METHOD

Unlike some other spirits, rum has no defined production methods. Instead, rum production is based on traditional styles that vary between locations and distillers.

## FERMENTATION

Most rum produced is made from molasses, a bi-product of sugarcane. Within the Caribbean, much of this molasses is from Guyana. A notable exception is the French-speaking islands, where sugarcane juice is the preferred base ingredient. Yeast and water are added to the base ingredient to start the fermentation process. While some rum producers allow wild yeasts to perform the fermentation, most use specific strains of yeast to help provide a consistent taste and predictable fermentation time. Dunder, the yeast-rich foam from previous fermentations, is the traditional yeast source in Jamaica. “The yeast employed will determine the final taste and aroma profile,” says Jamaican Master Blender Joy Spence. Distillers who make young rums, such as Bacardi, prefer to use faster-working yeasts. Use of slower-working yeasts causes more esters to accumulate during fermentation, allowing for a fuller, tasting rum traditional to Jamaica.

## DISTILLATION

As with all other aspects of rum production, no standard method is used for distillation. While some producers work in batches using pot stills, most rum production is done using column still distillation. Pot still output contains more congeners than the output from column stills, so produces fuller-tasting rums.

## AGING AND BLENDING

Many countries require rum to be aged for at least one year. This aging is commonly performed in used bourbon casks, but may also be performed in other types of wooden casks or stainless steel tanks. The aging process determines the colour of the rum. When aged in oak casks, it becomes dark, whereas rum aged in stainless steel tanks remains virtually colourless. Due to the tropical climate common to most rum-producing areas, rum matures at a much higher rate than is typical for Scotch or Cognac. An indication of this higher rate is the angels’ share, or amount of product lost to evaporation. While products aged in France or Scotland see about 2% loss each year, tropical rum producers may see as much as 10%. After aging, rum is normally blended to ensure a consistent flavour. Blending is the final step in the rum-making process. As part of this blending process, light rums may be filtered to remove any colour gained during aging. For aged rums, caramel colouring may be added to adjust the colour of the final product (not to be confused with caramel flavouring which can change the taste!).

*Sugarcane is harvested to make sugarcane juice and molasses.*





# APERITIF:

## Rum and Mixer

### Chairman's Reserve White Label 🇦🇩

*(Saint Lucia) Young Aged Rum*

Aged similarly to Chairman's Reserve Original but filtered to remove colour and retain its flavours. Boasts a soft mouthfeel and clean finish, perfectly paired with lemonade or grapefruit juice.



### Chairman's Reserve Spiced 🇦🇩 *(Saint Lucia) Aged Rum with Additional Spices and Fruits*

Award-winning Saint Lucian aged rum, with fresh cinnamon, vanilla, nutmeg, clove, bitter orange and other natural ingredients to give a glorious and authentic Saint Lucian Spiced Rum experience. Perfect with apple or cranberry juice.



### Bounty White 🇦🇩

*(Saint Lucia) Young Aged Rum*

The Spirit of Saint Lucia, aged for 2 years in ex-bourbon barrels and filtered to remove colour, but retain its clean, silky-smooth profile. Ideal for enjoying with fruit juice or cola.



### Bounty Coconut 🇦🇩 *(Saint Lucia) Young Rum with Additional Spices and Fruits*

A young aged rum liqueur with fresh coconut extracts. Full of luscious warm coconut and fresh tropical fruit flavours, fantastic with Double Dutch Cucumber & Watermelon soda!



### Rhum Clément Blanc 🇫🇷

*(Martinique) Non-Aged Rhum*

Clément Blanc is distilled from sugarcane juice as is typical in Martinique and proudly wears the "AOC Martinique" designation. This rum is rested in stainless steel tanks for 6 months and offers sweet and vegetal with hints of black tea, fresh cutgrass, and green beans. Experience it with lemonade and a slice of orange.



### Arcane Arrangé Banane Flambée 🇲🇺

*(Mauritius) Aged Rum  
with Additional Spices and Fruits*

A 100% natural infusion of flambéed bananas into its sugarcane based rum. Works beautiful with cola or ginger beer.



### Bacardí Carta Blanca 🇵🇷

*(Puerto Rico) Young Aged Rum*

The world's most-awarded rum, this is a light and aromatic young rum with delicate floral and fruity notes. Ideally paired with cola and fresh lime for a Cuba Libre!



### Beach House White Spiced 🇲🇺 *(Mauritius) Aged Rum with Additional Spices and Fruits*

The base rum is infused with tropical fruits, including lychee and grapefruit, along with a selection of tropical spices. Kick it up a notch with tonic water!



### Angostura Reserva 3 Year 🇳🇶

*(Trinidad) Young Aged Rum*

Exudes a dry taste with rich and warm flavours of vanilla and a finish that is incredibly smooth with nuances of tropical fruits including banana and coconut. Perfect with pineapple juice.



### Beach House Pink Spiced 🇲🇺 *(Mauritius) Aged Rum with Additional Spices and Fruits*

Built upon a base of molasses rum, it's flavoured with an intriguing combination of botanicals, namely blackcurrant, hibiscus, grapefruit, and coconut. Another one to experience with tonic water.



### Cockspur Fine 🇧🇧

*(Barbados) Young Aged Rum*

A light-bodied golden coloured rum made from continuously distilled, molasses-based rums which have been matured in American white oak, ex-Bourbon casks. Ideal for pairing with ginger ale and fresh lime.



## Aperitif: Rum & Mixer continued

### Diabliesse Coconut and Hibiscus

*(England) Aged Rum*

*with Additional Spices and Fruits*

100% natural, this rum is flavoured with fresh coconut and floral hibiscus with notes of frangipane and maraschino cherries. Made with Demerara rum from Guyana's famous Diamond Distillery using traditional pot and column methods dating back hundreds of years.



### Diabliesse Clementine Spiced

*(England) Aged Rum*

*with Additional Spices and Fruits*

Molasses based rum from the famous Diamond Distillery in Guyana, naturally flavoured in England with clementine and a warm spice mix of vanilla pod, ginger, cinnamon and clove. We recommend it with cranberry juice or ginger ale and a slice of orange.



### Salford Spice

*(England) Aged Rum*

*with Additional Spices and Fruits*

This blend of Caribbean rum involved a mix of warm spices, nutmeg, cinnamon, and ginger that are added in Salford, perfect to be paired with cola or cranberry juice.



### Gosling's Black Seal

*(Bermuda) Aged Rum*

Full-flavoured dark, barrel-aged rum blended in Bermuda from three distinctly different, imported triple pot distilled rums.

Experience the famous Dark and Stormy serve with ginger beer and fresh lime!



### The Mainwaring Arms Original Spiced

*(England) Aged Rum*

*with Additional Spices and Fruits*

Five exquisite rums from the Caribbean, Central America, and South America infused in England with creamy salted toffee and secret spices. Paired with pineapple juice for a sweet tooth serve!



OUR RUM SELECTION  
CONTINUES TO GROW,  
SO DON'T FORGET  
TO ASK OUR TEAM  
FOR THE  
RUM OF  
THE WEEK!





# QUAFFERS:

## Cocktail / Rum & Mixer

### Doorly's 3-Year-Old

*(Barbados) Young Aged Rum*

The delicious rum from the Doorly's range is produced at the Foursquare Distillery in Barbados. Aged for 3 years before filtration, making it a perfect pairing with Indian Tonic.



### Don Q Cristal

*(Puerto Rico) Young Aged Rum*

A multiple distilled young rum produced at Destileria Serrallés in the town of Ponce in southern Puerto Rico. Aged in American white oak barrels to round out the rum, this is a delight with grapefruit juice!



### El Dorado 3

*(Guyana) Young Aged Rum*

A crisp, fresh 3-year-old rum from Guyana, aged in ex-bourbon casks then charcoal filtered. Try it with cola or ginger ale.



### Havana Club 3 Años

*(Cuba) Young Aged Rum*

100% made and aged in Cuba from local sugarcane molasses, this light aged rum combines the fresh, green notes of sugarcane with the fruity notes of Caribbean rum. Experience with lemonade over ice.



### Wray & Nephew

*(Jamaica) Young Aged Rum*

At 63% abv, this is not the faint-hearted, but is for the lovers of pineapple and banana! A flavourful young rum that is full of character and perfectly paired with grapefruit juice.



### Chairman's Reserve Original

*(Saint Lucia) Aged Rum*

A marriage of aged rums from ex-Bourbon barrels, distilled from Coffey and pot stills. Average age of the blend is 5 years and offers cooked banana, caramelized fruits, and spicy oak derived vanilla. Perfect with cola or ginger ale.



### Chairman's Reserve Legacy

*(Saint Lucia) Aged Rum*

A blend of rums aged between five and eight years from both molasses and sugarcane juice. Try it paired with apple juice to bring out the pineapple, banana, grilled tropical fruit and spice flavours.



### Clément Rhum Vieux

*(Martinique) Aged Rum*

Aged a minimum of four years in oak casks offering notes of mocha, cocoa, candied orange and vanilla. Perfect when paired with cola.



### Cockspur Old Gold

*(Barbados) Aged Rum*

A blended rum made using a generous helping of pure, light-bodied rum and a hint of full-bodied pot still rum. Characterized by its sweet, silky, smooth flavour, it's perfect when paired with pineapple juice.



### Mount Gay Eclipse

*(Barbados) Aged Rum*

Crisp and aromatic rum from the world's oldest continuous rum distillery. Experience with lime juice and sparkling water to this gem of Barbados.



### Rum-Bar Gold

*(Jamaica) Aged Rum*

A classic rich Jamaican rum aged for 4 years from Worthy Park Distillery. Plenty of fruit notes that pairs up great with apple juice.



### Duppy Share

*(Caribbean Blend) Aged Rum*

Bringing Jamaica and Barbados together for a Caribbean boost. We found it works well with ginger ale or pineapple juice.



### Appleton Estate 8-Year-Old Reserve

*(Jamaica) Aged Rum*

This versatile expression is aged a minimum of 8 years in the tropical climate of Jamaica. Aromas of spicy fruit and oak, followed by hints of honey, vanilla, and their signature orange peel work well with fruit juice.



### Diabliesse Gold

*(Caribbean Blend) Aged Rum*

A blend of rums from Jamaica, Barbados, and Guyana, producing a finish of fruit, banana, butterscotch, and fruitcake. Works wonders when combined with ginger ale and apple juice.





## Quaffers: Cocktail / Rum & Mixer continued

### Lost Years: Four Island (Caribbean Blend) Aged Rum

Featuring three barrel-aged rums from Jamaica, Barbados and the Dominican Republic and a beautiful unaged Rhum Agricole from Guadeloupe. It's a multifaceted rum which delivers a truly unique flavour profile, especially alongside cola or ginger beer.



### Havana Club 7 Años (Cuba) Aged Rum

This aged rum, matured in ex-Bourbon barrels, showcases the rich natural flavours of Cuba, especially when paired with ginger ale and a squeeze of fresh lime!



### Bacardí Reserva Ocho (Puerto Rico) Aged Rum

Deep, layered, and mellow flavour of dried fruits, spices and oaky vanilla, perfect then with Double Dutch Cranberry & Ginger.



### Pusser's Gunpowder Proof (Guyana) Aged Rum

A traditional Royal Navy style rum produced at original Admiralty strength and in accordance with the Admiralty's blending recipe last used when the Royal Navy discontinued its daily ration on 31 July 1970. One on its own or try with cranberry juice and a squeeze of lime.



### Clément Rhum Creole Shrub Liqueur d'Orange (Martinique) Aged Rum with Additional Spices and Fruits

An orange liqueur based on unaged and six-year-old Clément Martinique Agricole rum which is blended and then aged with orange peels. A perfect refreshment with Indian Tonic or lemonade!



### Plantation Rum Stiggins' Fancy Pineapple (Caribbean and French Blend) Aged Rum with Additional Spices and Fruits

A tribute to the character created by Charles Dickens in the Pickwick Papers, Reverend Stiggins, whose favourite drink was "pineapple rum." Try it alongside orange juice, or indeed pineapple!



### Pusser's Gunpowder Proof Spiced (Guyana) Aged Rum

with Additional Spices and Fruits

A rum blended to Admiralty specifications (54.5% abv), notes of banana, vanilla, chocolate, cinnamon, and a hint of ginger work well, especially when paired with pineapple juice.



### One-Eyed Rebel Black Cherry (England) Aged Rum

with Additional Spices and Fruits

Distilled and bottled by the Spirit of Manchester Distillery, this botanical rum is rounded with black cherry and a pop of sweetness, warming cassia and a waft of smooth vanilla. Perfect with ginger beer.



### Langs Banana (Scotland) Aged Rum

with Additional Spices and Fruits

Born in Jamaica, raised in Glasgow. Big flavour, tropical funk. Jamaican rum gets a Glasgow twist. Tropical and characterful, packed with vibrant exotic fruit notes, perfect to pair with cola or ginger beer.



### The Newfoundland Gunpowder & Rose (Canada) Aged Rum

with Additional Spices and Fruits

Made with the key flavours of gunpowder, using sea salt from the Newfoundland Salt Company and locally harvested kelp and some charred birch for the carbon flavours which contrast with the floral notes of wild Newfoundland roses. Try it with a splash of lemonade.



### Sixtowns Staffordshire Spiced (England) Aged Rum

with Additional Spices and Fruits

Produced in Stoke-on-Trent and inspired by the city and its rich cultural heritage, this spiced rum is blended with secret spices and pairs well with cola.



### Two Lasses Spiced (England) Aged Rum

with Additional Spices and Fruits

Crafted and conceived by two women in Yorkshire. A nod to the gingerbread cake from the north, this rum blends oatmeal and treacle. Pair with ginger ale and a slice of lime.



## Quaffers: Cocktail / Rum & Mixer continued

### Salford Honey

(England) Aged Rum

with Additional Spices and Fruits

A single origin pot and column distilled rum that is blended and bottled under 2 miles from the famous docks, using real Salford honey from The Finest Honey. Try it with soda and a splash of lemon juice.



### Salford Dark Spiced

(England) Aged Rum

with Additional Spices and Fruits

Blended 8-year-old rum from Barbados, brought together with a spice blend of vanilla, coconut, burnt caramel and cloves, bottled in the heart of Salford. Makes the perfect pairing with cola or ginger beer.



## AFTER DINNER: Sippers

### Chairman's Reserve

The Forgotten Casks 

(Saint Lucia) Aged Rum

Sweet Raisin / Tropical Fruit / Long Finish

A replication of the original 'Forgotten Casks' of the distillery fire of 2007. A blend of rums aged between 6 and 11 years in ex-bourbon barrels.



### Ninefold Cask Aged

Pure Single Rum 

(Scotland) Aged Rum

Butterscotch / Banana / Toffee

A cask aged Scottish pot distilled rum, made from scratch in Dumfries & Galloway, and matured for at least one year in American oak standard barrels.



### Admiral Rodney Royal Oak

(Saint Lucia) Aged Rum

Ginger / Milk Chocolate / Caramel

A blend of rums aged between 7 to 12 years in bourbon casks.



### AB Gold

(England) Aged Rum

Intense / Fruit / Vanilla

A blended rum from Yorkshire, created from pot-stilled, triple oak barrel-aged Jamaican rums from Caribbean sugar cane.



### Rhum Clément Select Barrel

(Martinique) Aged Rum

Soft / Spice / Vanilla

Developed at Habitation Clément in Martinique, Clément Select Barrel is a contemporary style of Rhum Agricole crafted with a unique blend of rums matured in selected oak barrels with a particularly heavy toasting.



### Mount Gay Black Barrel

(Barbados) Aged Rum

Butter / Gingerbread / Toffee

A highlight of tradition in Barbados, this rum is matured in ex-American whiskey casks and finished in heavily charred ex-bourbon casks.



### Eminente Ambar Claro

(Cuba) Aged Rum

Soft / Fruity / Ginger

From the Central Cuban province of Villa Clara, an area known for creating refreshing and robust rum, smooth yet complex. Surprisingly unknown outside of the island, this style of rum is one of Cuba's best-kept secrets.



### Havana Club Selección

de Maestros 

(Cuba) Aged Rum

Coffee / Candied Fruit / Cocoa

The result of a unique collaboration among Maestros del Ron Cubano, who gather every year to select one by one the barrels in our bodegas that are worth of their 'Selección'.





## After Dinner: Sippers continued

### Ron Sao Can Reserva 10 Year

(Cuba)

*Tropical / Coffee / Spice*

A Cuban delight of intense and complex aromas, naturally matured in oak casks, with a fine bouquet of tropical fruits, sugar cane and molasses, with roasted coffee beans and slightly spicy notes.



### Appleton Estate 12-Year-Old Rare Casks

(Jamaica) Aged Rum

*Dried Fruits / Orange Peel / Vanilla*

Rare and hand-selected rums have all been aged for a minimum of 12 years in the tropical climate of Jamaica for a smooth and sophisticated expression of aged rum.



### El Dorado 12-Year-Old

(Guyana) Aged Rum

*Tropical Fruit / Spice / Dry*

One of Guyana's finest, laid down in oak barrels for at least 12 years producing a rich and diverse spirit.



### Diplomático Reserva

Exclusiva 

(Venezuela) Aged Rum

*Orange Peel / Toffee / Liqueurice*

A blend of exclusive rum reserves aged for up to twelve years at Diplomático's distillery at the foot of the Andes Mountains in Venezuela.



### Pusser's True-Aged 15 Years

(Guyana) Aged Rum

*Demerara Sugar / Dried Fruits / Spices*

Forbes magazine called it the "Single Malt of Rum," Pusser's True-Aged 15 Year Rum is crafted in small batches to produce a limited 15-year aged rum that continues to win awards and accolades amongst peers.



### Wood's Navy

(Guyana) Aged Rum

*Caramel / Fudge / Cinnamon*

Wood's is a blend of three rum marques, each with its own unique history, and all distilled at the Diamond Distillery in Guyana to 57% abv.



### Duppy Share XO

(Barbados)

*Indulgent / Cocoa / Rich*

A blend of 5, 8 and 12 years finely aged 100% column still rums from Barbados.



### Tanduay Double

(Philippines) Aged Rum

*Vanilla / Honeysuckle / Cherry*

A sweet and fruity Filipino rum from Tanduay that is made by combining 16-year-old and five-year-old rums and marrying them in ex-bourbon barrels for two years before bottling.



### La Hechicera Reserva Familiar

(Columbia) Aged Rum

*Cocoa / Fruit / Vanilla*

La Hechicera is Spanish for "the enchantress" ... This rum is made in Colombia, blending rums between 12 and 21 years from former bourbon barrels.



### Cockspur XO

(Barbados) Aged Rum

*Cloves / Orange / Dark Fruits*

Made with a blend of rums aged in ex-bourbon casks as well as Spanish oloroso sherry casks.



# RUM OF THE YEAR 2023

## Arcane Arrangé Vanille Des Îles

*(Mauritius) Aged Rum  
with Additional Spices and Fruits*

Flavoured with fresh vanilla, building on the existing notes of vanilla within the sugarcane based rum alongside hints of fruit and spice. Pairs brilliantly with cola.



## Beach House Gold Spiced

*(Mauritius) Aged Rum  
with Additional Spices and Fruits*

Produced with young rum which is infused with tropical fruits and a whole host of warming spices, with sweeter fruity notes balancing well among the heat of the spices. Try it with ginger ale.



## Bounty Spiced

*(Saint Lucia) Aged Rum  
with Additional Spices and Fruits*

A column still produced rum that is aged for a minimum of 2 years in ex-Bourbon Casks and then infused with spices. This has notes of Cinnamon and Vanilla running throughout. Mix it with apple juice or ginger beer.



## Cockspur Pineapple

*(Barbados) Aged Rum with Additional Spices and Fruits*

A tropical blend of Barbados' famous aged rum with juicy pineapple and a hint of coconut and vanilla. Try it with a splash of lemonade.



## Filthy Gorgeous Chocolate Orange

*(England) Aged Rum  
with Additional Spices and Fruits*

Crafted in Cheshire from fruity, rich and full-flavoured premium Caribbean rum using natural extracts of fresh, zesty orange and rich chocolate.



## Hoolie Manx

*(Isle of Man) Young Aged Rum*

Fermented from molasses in Outlier Distillery's old milking shed distillery and double distilled in their wood-fired still, Hoolie delivers biscuity cereal notes with sweet liquorice and a hint of vegetal fennel, a touch of butterscotch, and zesty spice. Enjoy with ginger ale.



## Hurricane Overproof

*(Isle of Man) Young Aged Rum*

Hurricane blends overproof Hoolie Manx from Outlier Distillery with cask aged rum (also made by Outlier) to create a surprisingly smooth overproof that carries new American oak and Islay whiskey notes. Try neat with a squeeze of lime.



## La Forza VIII

*(Caribbean and Latin American Blend)  
Aged Rum*

Combines a vibrant blend of rums from the Caribbean and Latin America including Barbados, Guyana, Jamaica, Guatemala, and Venezuela.



## Langs Mango and Ginger

*(Scotland) Aged Rum  
with Additional Spices and Fruits*

Big flavour, tropical funk. Jamaican rum gets a Glasgow twist. A spicy-sweet sunburst of ripe, velvety mango, with ginger heat building in a long smooth spiced finish. Savour it neat over ice or partner to pineapple juice.



## Matusalem Platino

*(Dominican Republic) Young Aged Rum*

A high-quality triple-distilled, solera-aged (combination of American and French white oak barrels) rum filtered and refined to create a spirit of exceptionally clean taste, delicate balance, and subtle flavour. Perfectly paired with Prosecco and a dash of red syrup.



## Mount Gay XO

*(Barbados) Aged Rum*

The 2020-release of Mount Gay XO is made with rums matured in a combination of American whiskey, ex-bourbon, and ex-Cognac casks for between five and 17 years. The result is a spicy, fruity rum with a creamy, smooth palate.



## Old Salt

*(England) Aged Rum Aged Rum  
with Additional Spices and Fruits*

Fermented from 100% pure sugarcane molasses, triple distilled and oak aged. Enjoy neat, or with ginger beer and a chunk of lime.





## Rums of the Year 2023 continued

### One Eyed Rebel Fiery Ginger 🇬🇧

*(England) Aged Rum*

*with Additional Spices and Fruits*

Produced in Manchester, this bottling offers a fiery ginger, sweeping undercurrents of vanilla and a heart of rich cassia which will set your glass alight. Savour it over ice or partner to cola or ginger beer.



### One Eyed Rebel Passionfruit and Coconut 🇬🇧

*(England) Aged Rum with Additional Spices and Fruits*

A botanical spiced rum cut deep with ginger, sweeping undercurrents of vanilla and a flaming heart of rich cassia. Distilled at the Spirit of Manchester Distillery, perfect with cola, ginger beer or simply on the rocks.



### Rhum St Barth Blanc 🇲🇶

*(Guadeloupe) Non-Aged Rhum*

This un-aged rum agricole from the French West Indies offers an immediately citrus forward with a fantastic earthiness that becomes oilier on the palate. Pair with ginger beer and a slice of orange.



### Rude Mechanicals Vigneron 🇬🇧

*(England) Aged Rum*

A (mostly) English aged rum, made using pure sugarcane molasses, double distilled in 200 litre copper alembics, and finished in barrels honed in the Rhône. A heady nose of cocoa, allspice, and toasted hazelnut, with Seville orange marmalade, praline and red apple to experience. Sip and savour.



### Sol Tarasco Charanda Añejo Hongos 🇲🇽

*(Mexico) Aged Rum*

*with Additional Spices and Fruits*

A splendid 24 month aged Mexican Charanda – this traditional spirit is distilled from pressed sugarcane juice and treated with an infusion of Cordyceps Sinensis mushrooms.



### St Piran's Cornish 🇬🇧

*(England) Aged Rum*

Named after the patron saint of Cornwall, this scratch-distilled rum is blended with Cornish water from the borehole at historic Treguddick Manor.



### Takamaka Extra Noir 🇸🇨

*(Seychelles) Aged Rum*

A blend of pot and column distilled molasses rum, soaked with French oak then pressed with both French and ex-bourbon wood. Finally, Takamaka let the rum settle in ex French cane rum casks for 60 days.



### Takamaka Zepis Kreol 🇸🇨

*(Seychelles) Aged Rum*

*with Additional Spices and Fruits*

Draws its character from both oak and local Seychelles spices. A blend of pot and column distilled molasses rum, macerated with locally grown natural spices before being pressed with ex-merlot wood fines. They add an 8-year-old Barbadian Foursquare rum before finally letting it rest for 60 days inside very old ex-bourbon casks before bottling.



### Three Tides Smoked Botanical 🇬🇧

*(England) Aged Rum*

*with Additional Spices and Fruits*

A blend of three rums – three-year-old Dominican Republic, Jamaican high-ester funk, and Caribbean young, aged rum infused with three British botanicals, elderflower, gorse and oats. Finished with a oak smoked for the duration of three tides. Experience it mixed with cola and a squeeze of orange.



### Tia Maria 🇮🇹

*(Italy) Aged Rum*

*with Additional Spices and Fruits*

A sweet liqueur with a strong coffee character, backed up with a base of Jamaican rum that gives Tia Maria its body, depth, and structure.





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