



AUSTRALIAN *Spiced Rum*

BEENLEIGH®

ARTISAN DISTILLERS

TO CRAFT A RANGE OF WORLD-CLASS RUMS, BEENLEIGH ARTISAN DISTILLERS START BY USING ONLY THE FINEST INGREDIENTS: PURE QUEENSLAND RAINWATER, PREMIUM MOLASSES AND THEIR OWN PROPRIETARY YEAST. BUT BY FAR THE MOST IMPORTANT INGREDIENT IS THE PASSION AND DEDICATION OF THEIR TEAM OF ARTISAN DISTILLERS.

ORIGIN	Beenleigh, Queensland – Australia
RAW MATERIAL	100% Molasses
FERMENTATION	~72-96hrs
DISTILLATION CLASSIFICATION	Single Blended – Column & Pot
DISTILLATION ABV%	~60% (Column Distillation) & ~78% (Pot Distillation)
MATURATION	2 years in ex-Brandy Vats and American Oak ex Bourbon barrels
MATURATION ABV%	~78%
DOSAGE	0 g/L; Cane sugar caramel E150a (% vol): between 0% and 0.1% solely to adjust – if needed – the color between different batches

ABV%	40% / 80 Proof
VISION	Honeyed gold
NOSE	Hints of brown sugar aromas providing a canvas for citrus and a spicy intrigue to feature
PALATE	A warming rum that has been slowly mellowed in our ex-Brandy vats. Copper Pot distilled, blended with aromatic spices and vanilla delivering a lengthy finish for slow and thoughtful sipping. A winning combination mixed with ginger beer and lime

