



HANDCRAFTED DOUBLE CASK AGED 5 YEARS AUSTRALIAN 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	5 years. 2 years in ex-Brandy Vat and 3 years in American Oak ex Bourbon barrels
MATURATION ABV%	~78%
DOSAGE	32 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	Rich golden with gold ochre edges
NOSE	Soft aromas of molasses, breakfast fruit toast and dried coconut
PALATE	Rich Demerara and traditional fudge notes are highlighted with floral characteristics. Apricot and dessert pastry notes evolve on the palate. Our double maturation process promotes toast and honey flavours delivering a medium to long finish

