



BEENLEIGH
ARTISAN DISTILLERS™

— Traditional — RUM LIQUEUR —

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 in American Oak maturation vats.

ABV%	20% / 40 Proof
VISION	Rich, deep golden hues
NOSE	Luscious aromas of plum and apricot stone fruit with caramel and delicious toffee desert notes
PALATE	Pronounced, yet silky rum notes with a delightful long finish. The perfect dessert rum liqueur – ready as a winter warmer or Christmas cake delight

