

ARTISAN DISTILLERS



DOUBLE CASK RUM

AROMA Soft aromas of molasses, breakfast fruit toast and dried coconut with vanilla bean.

PALATE Rich Demerara and traditional fudge, apricot and dessert pastry notes. Our double maturation process promotes toast and honey flavours delivering a medium to long finish with a hint of floral characteristics.

Double Cask Rum bears testament to this truth. From the care taken in selecting the brandy casks and charred oak bourbon barrels, 100% Australian molasses fermented up to 96 hours, single blended distillation through both Column & Pot stills. Then matured for 2 years in Ex-Brandy Vats until it is moved to develop its iconic flavours in our American Oak ex-Bourbon Barrels.

A rum lover's true indulgence in which the spirit is aged, to the exquisite creation of silky-smooth caramel characters and spiced oak tones.

