

About rum

The origin of the word rum is unclear. The name may have derived from rumbullion meaning "a great tumult or uproar". Some claim that the name is from the large drinking glasses used by Dutch seamen known as rummers. Other options include contractions of the words saccharum, latin for sugar, or arôme, French for aroma.

In current usage, the name used for rum is often based on the rum's place of origin. For rums from Spanish-speaking locales the word ron is used. A ron añejo indicates a rum that has been 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.

Sugar cane, originally from Papua New Guinea, was taken to Asia where it was cultivated and then carried to Africa, India and then Spain. European explorers were lured to the West Indies by legends of El Dorado, a city paved with gold. Ironically, the tall sweet grass that Columbus took to the Caribbean in 1493, and the sugar and rum made from that sugar-cane, was ultimately worth more than all the lustrous metal taken from the Caribbean basin.

According to some historians, the first molasses rum to be produced was from a Dutch emigrant named Pietr Blower in 1637. Settling in a new British colony on Barbados, Pietr introduced the island to both distillation and sugarcane having arrived with both the seedlings and a pot still required. While previously residing in Brazil, Mr. Blower had practiced distillation encouraging the locals to extend the value of each canes harvest by distilling the molasses left over after sugar production. A decade prior, Barbados had been settled by England where they attempted to utilise the tropical climate in growing indigo (*Indigofera tinctoria*), a shrub like plant from which the highly prized indigo dye was produced.

With little success from manufacturing the dye, the islands colonists turned to cane from the seeds supplied by Blower to produce sugar lumps for exportation. Following his lead, locals began distilling a spirit from the rich molasses which remained. The story of Blower is well supported in records found two years after his arrival when a visitor to the island noted that Barbadians were, “*Devourers upp of hott waters [sic] and such good distillers thereof*”.

A similar situation was recorded on the French island of Martinique when in 1644 a Dutch Jew named Benjamin Da Costa introduced distillation and a sugar mill to the islands colonists. While both references are historically sound, sugarcane spirits had been produced at sugar mills for more than a century prior to the arrival of Blower and Da Costa under the names of both aguardente de cana (1533) and cachaça (1552). As such, it would be surprising if a molasses based spirit had not already been produced prior to this period

The historical home of rum is in the West Indies and Guyana, as well as other parts of South America. During the 18th and 19th centuries, Jamaica, Haiti and Trinidad were the largest producers, closely followed by Cuba and Puerto Rico. In 1862 Facunado Bacardi established his distillery in Santiago, Cuba and his light white and golden Cuban-style rums rose to stardom. Today Bacardi is the biggest-selling international spirit brand (not just rum!) in the world – Today Bacardi rum is made in Puerto Rico.

Styles of Rum

There are four main styles of rum. The darkest is Jamaican or "Navy" rum, a heavy, concentrated drink not only made in Jamaica but also Barbados and the British Virgin Islands. Since the middle of the 20th-century, Jamaican rum has lost ground to the lighter, more mixable styles. These 'light and white' rums originate from Cuba, but are now also produced by the Cruzan Company in the US Virgin Islands. Once distilled, these rums are filtered through charcoal and matured in uncharred oak barrels, which may impart a hint of colour and character.

The third style of rum is Demerara, originating from Guyana and made from molasses. Not as dark as Jamaican rum, Demerara has a golden colour and a strong fruity style. In the past, producers added caramel to boost colour and add a certain sweetness, but today, distillers are tending towards a less-sweet style. They have even launched superior-quality Demerara rums, some of which have been aged for up to 15 years; the latter are among the finest rums on the market.

The final style is rhum agricole, a drink produced on the French influenced Islands, particularly Martinique. It is usually made by fermenting sugar cane juice to give a fruit and distinctive spirit. Look out for AOC on the label, a guarantee of quality. Cane juice rum is also made in the British Virgin Islands, Grenada and Haiti. Brazil makes a near-rum, from cane juice and maize distillate called 'cachaca'. The biggest brand of cachaca sells a staggering 50 million cases a year.

Special rum in Zemi Beach House

Appleton 50 year old

A very special 50 year old rum from Appleton Estate, bottled to commemorate 50 years of Jamaica's independence. The Appleton Estate Jamaica Independence Reserve Rum is limited to just 800 bottles worldwide and is to be sold by only a handful of specialist retailers. It is said to be the oldest rum available for sale.

Brugal Papá Andrés, which was created for and enjoyed by the Brugal family, the Maestros Roneros of the brand, for five generations has never before been released for sale. It is the ultimate expression from the brand that is defining premium rum. Affectionately named Brugal Papá Andrés after the company's founder Don Andrés Brugal, this precious, limited edition release provides rum drinkers, connoisseurs and collectors alike with a new expression of extraordinary quality to enjoy and to treasure.

Papá Andrés is an annual blend hand-crafted by Brugal's Maestros Roneros, each different from the last. Each blend contains rums from three different casks: Spanish Oak seasoned with Oloroso Sherry that have been hand-selected by The Macallan's Master of Wood, Spanish Oak seasoned with Pedro Ximenez Sherry and American Oak seasoned with Bourbon. Only 36 rare casks were hand-selected from our inventory of over 250,000 by the Maestros Roneros to make this unique liquid for our 2013 release and there are less than 50 decanters allocated to the US.

The crystal decanter was designed by Tridimage and created by the world renowned crystal manufacturer, RCR in Italy. The metal face plaque has been hand polished and finished with a sand blast engraving inspired by Dominican architecture and executed by the Glencairn Crystal Studio in Scotland.

Clément Cuvée Homère is the top of the Cellar Master's Selection Series and features the highest rated vintage rums of the last fifteen years aged in French Limousin Barriques and re-charred Bourbon Barrels. Each vintage brings its own unique flavor profile, which makes Cuvée Homère one of our more complex rums with tremendous flavor and a long lasting finish. Aromas of warm biscuits and almond butter continue to evolve into baking spice. Nice viscous clarified butter mouth feel delivers flavors of pemmican fruits, hazlenuts, chocolate and a peppery oak complexity around the edges. The finish is highly nuanced and textured, wood notes with fruit, tarragon, licorice root, floral notes, then and a dry sweet brine for several minutes.

Rum is produced in Africa, Asia, Caribbean, Central and South America, Europe and North America.

What are the best rum in the world?

According to IWSC (International wine and spirits competition) in 2015 the winner was El Dorado Rum 12 year old from Guyana.

Angustura 1824 Bronze 2015

In 2014;

Rhum Agricole Vieux Niesson

Angostura Gran Anejo 7 YO

Angostura Single Barrel Dark

Royal Oak Trinidad Rum

Rum Company Old Guadeloupe Calvados Finish Rum

El Dorado 12 Year Old Rum

Havana Club Seleccion de Maestros

Appleton Estate Reserve Rum

Appleton Estate 21 Year Old