



PLANTATION Isle of Fiji



Category	Signature Blends
ABV	40%
Origin	Fiji – RUM Co. of Fiji Distillery
Raw Material	Molasses
Fermentation	4 to 5 days
Distillation	Pot Still & Column Still
Tropical Ageing	Approx 2 to 3 years in Bourbon casks
Continental Ageing	1 year in Ferrand casks
Volatile Compounds	232 g/hL AA; Esters : 42 g/hL AA
Dosage	16 g/L
Cane sugar caramel E150a (% volume)	Between 0% and 0.1%
Nose	Intense, it starts on molasses and pear. It then becomes fruitier with apple, banana, gooseberry, and spicier with nutmeg and vanilla, with a hint of smoke at the end.
Palate	Rich and round, it follows the nose with vanilla fudge, honey, ginger, and fruity notes of prune and coconut.
Perfect Serve	A great sipping rum
Bar codes 750ml	UPC : 695521152743 SCC : 10695521152740