

St Lucian Pot Still Cask Strength Rums

Hamilton Ministry of Rum Collection

After more than 20 years after my first visit to St Lucia Distillers Limited, I'm proud to offer my cask strength bottling of 32 barrels of Vendome pot still rum distilled and aged in St Lucia bottled in the US.

SLDL operates a John Dore column still, a Vendome pot still and two smaller pot stills. In contrast to the Admiral Rodney and Chairman's Reserve rums blended from aged rums from these stills, all of the rum in my cask strength collection came from their Vendome pot still. In addition to the Vendome pot still, After personally tasting more than 100 samples from these stills that had aged from three years to more than a decade, I selected rums from the Vendome pot still for its complexity of flavor without the harshness generally found in high-distillation proof column still rums made from molasses or the heavier congeners found in the smaller pot stills. While not chosen for my collection these other rums have are important ingredients in blended rums.

The medium heavy-type distillate from the 2,000 liter, copper pot still crafted in Kentucky was aged in used American oak casks that previously aged bourbon or whiskey in the US before being shipped to St Lucia and filled with rum.

The collection bottled in Jan 2015 consists of 5, 7, 8, 9 and 10 year old rums aged in St Lucia and then shipped in the casks in which they were aged to Westfield, NY where they were bottled at cask strength (118 – 136proof). Before being shipped, each cask was topped off with rum from the same still and age in order to make customs clearance in the US possible (shipping partial barrels would necessitate customs measuring the volume and ABV in each barrel). For more details and pictures of each barrel bottled in this collection go to www.Caribbean-Spirits.com.

After St Lucian independence from the United Kingdom in 1979 and the subsequent decline in the Caribbean island sugar industry the distillery began importing molasses from Guyana after the Dennery sugar factory closed. The high sugar, low sulfur molasses from an old sugar mill in Guyana is well-suited for producing rum after being fermented up to five days in St Lucia.

Two barrels of 7, 8 and 9 year old rum were selected to be bottled as single cask, cask strength rum and will be sold as complete barrels. The remaining barrels of each age were then batched and bottled under a batch number on the label indicated by the age followed by the month and year. 80115 is an 8 year old rum bottled in Jan 2015.

Single barrels are indicated by a Barrel # on the label along with the age and vintage of the distillate.

SKU numbers indicate the place of origin - month and year of bottling – age in years CS (cask strength) – 12 (bottles/case) followed by the barrel number if this is a single barrel. SL-115-9CS-12-420 is a St Lucian rum bottled in Jan 2015, aged 9 years bottled at cask strength and this is barrel #420.



SL-115-8CS-12



SL-115-9CS-12-420