

**AWARD
WINNING**

Michelangelo trophy for
the best craft rum in South Africa



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*Unique . . .
from Old to New . . .*

From the stormy beginnings of rum where it was first distilled on the sugarcane plantation of the Caribbean in the 17th century to the sophisticated and refined spirits of today. Rum formed the cornerstone of most cultures fuelling the Royal Navy and pirates alike.

Here at Durbanville Distillery we strive to retain the heritage of rum whilst applying modern methods to produce a smooth, soft and subtle rum. We use the purest African ingredients and a method of cold distillation to retain the essence and soul of the Black Strap Molasses. Our silver rum is twice distilled with no flavouring, colourant or sweeteners added. The result is a silver rum which can be enjoyed on-the-rocks or as the perfect accompaniment to your cocktail.

Taste Sensations

Light toffee caramel notes with a hint of vanilla.
Warm and soft toffee character followed with a lingering
caramel aftertaste.

Alcohol %	ABV:43
Colour	Transparent / Clear
Base	Molasses



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RUM

DISTILLED & BOTTLED
IN SOUTH AFRICA BY
DURBANVILLE DISTILLERY

COLD-DISTILLED RUM

OUR HANDCRAFTED, SMALL-BATCH, COLD-DISTILLED RUM BRINGS TOGETHER
INNOVATIVE METHOD, THE FINEST LOCALLY-SOURCED MOLASSES AND PASSION
TO PRODUCE A DISTINGUISHED RUM WORTHY OF YOUR ENJOYMENT