

Sensory Aspects of R(h)ums



Maryse Bolzon
Global Distilling Manager

WIRSPA

West Indies Rum & Spirits
Producers' Association Inc.



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Sensory Aspects of R(h)ums

- Rum has the largest flavour profile of distilled spirits.
- It ranges from very light to dark and heavy.
- Must be made from cane sugars.
- Most popular sources are cane juice and molasses.

Factors Influencing Rum Flavour

- Sugar Substrate

- Raw cane juice
- Refined sugar
- Condensed cane syrup
- Molasses

- Yeast strain

- *Saccharomyces*
- *Schizosaccharomyces*

- Bacterial Flora

- *Lactobacillus*
- *Propionibacterium*
- *Leuconostoc*
- *Clostridium*
- Aerobes (*Micrococcus*, *Bacillus*)

- Fermentation

- Starting Gravity
- Temperature
- Nutrition
- pH

- Distillation

- Design/construction
- Column vs. Pot
- Degree of rectification

- Maturation

- Cask type
- Ageing time, conditions
- Entry strength



A journey in the world of r(h)ums

Four Selected R(h)ums



SUGAR BARON SOUTH AFRICA



SUGAR BARON RUM

- Founded by Brad and Marisa O'Neill
- Located at Seafield farm which is in the Mkhuzane Valey in the KwaZulu-Natal Midlands
- At the origin, farmers producing sugarcane for the sugar industry
- Rhum Agricole-style
- Single Estate rum

SUGAR BARON RHUM TASTING NOTES

Tasting

- Nose:
 - Fresh sugarcane and floral notes
 - Vegetal notes and tangy hints

- Palate:
 - Fresh notes
 - Lightly tangy, smooth and round

SUGAR BARON RUM PROCESS

- Craft distillery
- Small production
- Immediately after harvesting, unburnt sugarcane is delivered to the distillery, crushed and fermented in small tanks
- Fermentation: usually between 27 – 33°C and at a starting pH of between 5.0 and 5.5 for approximately a week.

SUGAR BARON RUM PROCESS

- Distillation: In an 800L stainless steel strip still for the initial distillation.
- The distillate is then transferred to a 200L copper and stainless steel hybrid pot/column still (The Baroness) for the second distillation. Separation: heads, hearts and tails
- Ageing: In glass demijohns for the Single Estate white rum, or transferred to 200 and 300L French and American oak barrels for the barrel-aged rum selections.



SUGAR BARON RHUM



CHALONG BAY RUM THAILAND

CHALONG BAY RUM



CHALONG BAY RUM

- Chalong Bay is located on the Southeast coast of Phuket, Thailand.
- Historically, Phuket was a major trading post for the region, attracting British, French, Portuguese and Chinese ships.
- Today, people from around the world are still drawn by the island's exotic tropical location.

- Chalong means *Celebration* in Thai
- 100% indigineous Thai cane

CHALONG BAY RUM TASTING NOTES

Tasting

- Nose:
 - Lychee, coconut, honey, and aromatic spice
 - Fresh sugarcane juice as well as dark chocolate, white fruit, coffee, and lavender
- Palate:
 - Smooth and complex;
 - Initial taste brings a chocolate and coffee aroma.
 - Spice Pepper, Nutmeg, Vanilla, Toffee and Liquorice notes.

CHALONG BAY RUM PROCESS

- Made from local varieties
- Cane is grown without using chemical fertilizers/pesticides:
100% first-press organic sugarcane
- Harvested by hand to get the best-in-crop sugarcane.
- Process : Agricole-style

CHALONG BAY RUM PROCESS



- Distillation with an Armagnac copper still producing only small handcrafted batches of rum.
- Minimum of 8 months ageing before being bottled.

VERY OLD CAPTAIN RUM PHILIPPINES

VERY OLD CAPTAIN RUM



VERY OLD CAPTAIN RUM

- Produced at the Limtuaco Distileria & Co founded in 1850
- Located in Bucalan North of Manila
- 5th generation of master blenders
- The distillery has over 40 different products, which include local blends and foreign brands manufactured locally under license.
- It has three bottling, processing and aging plants as well as warehouses in and outside Metro Manila.

VERY OLD CAPTAIN TASTING NOTES

Tasting

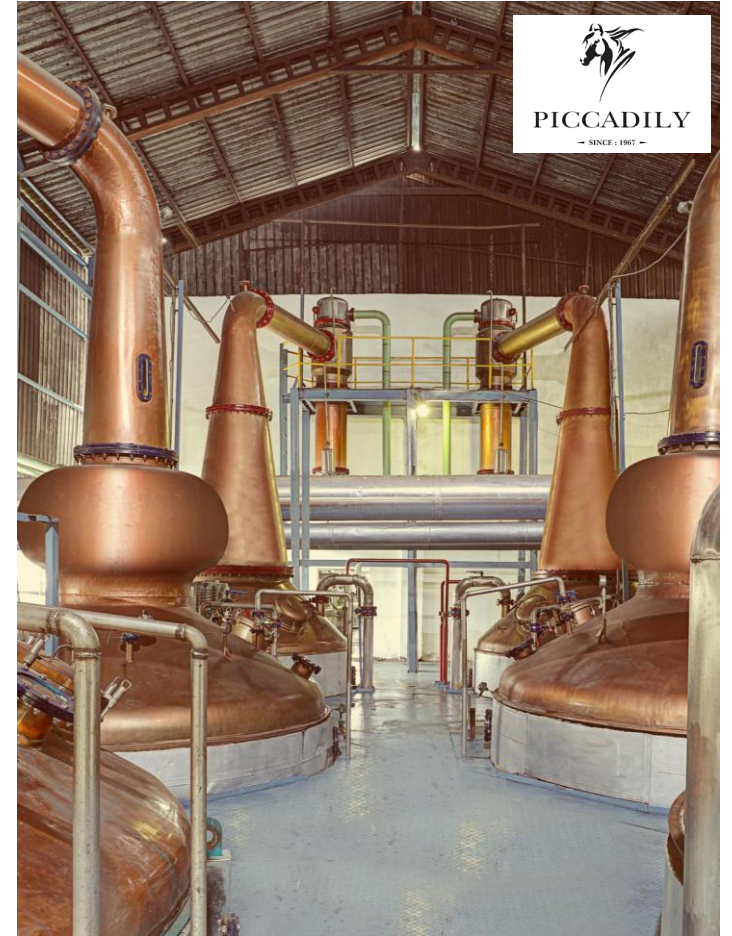
- Nose:
 - Mellow aromas
 - Flowery-fruity tones
 - and a lot of spices – ginger, cumin, cinnamon, peach notes, vanilla
- Palate:
 - Gradually emerging notes of molasses
 - Vanilla, masala, and peaches in syrup
 - Little oakness
- Finish:
 - Being soft and easy

VERY OLD CAPTAIN RUM PROCESS

- Made from Philippine molasses
- Produced for Asian markets
- No added flavours
- Aged at least 5 years. Some of aging in stainless steel tanks with oak staves (to reduce aging losses) and rest in Bourbon barrels.

CAMIKARA RUM INDIA

CAMIKARA RUM



CAMIKARA RUM



CAMIKARA RUM

- The Indian rum market size was valued at USD 2 097 million in 2021 and is projected to reach USD 3 500 million by 2031, registering a CAGR of 5.3% during the forecast period (2022-2031).
- Produced by Piccadily Distillery in Hyryana, India; the biggest producer of spirits in India
- Camikara means *Liquid Gold* in Sanskrit
- India's 1st pure cane juice-based rum
- Specific sugarcane variety: COJ-36 which is a shorter and thicker variety.
- Despite a decline in yield, still use this variety.
- To ensure a consistent supply of sugarcane, contract farming with trusted partners.

CAMIKARA RUM TASTING NOTES

Tasting

- Nose:
 - Sweet and fruity with notes of raisin and date.
 - Hints of vegetal & wet leather
 - Soft spice, melons & nuances of vanilla.
- Palate
 - Fruity with hints of liquorice and leather.
 - Subtle hint of saltiness with earthy undertones
 - Soft, gentle wood spice.
- Finish
 - Fruit forward with a dash of spice and gentle hint of barrel char smoke
 - Oak lactones and vanilla provide it a pleasant and long finish.

Enjoy this barrel-rested tropical rum as a delicate sipper with an addictive nose



The 1st Indian Rum to Ever Win A Gold Medal at The Global Rum & Cachaca Masters 2024

CAMIKARA RUM PROCESS

- Pure sugar cane juice rum
- No added flavours, colours, spices, or sweeteners. It is a 100% natural sipping rum
- Copper pots still; double distillation process (5,000-liter wash still and a 15,000-liter spirit still)
- The cuts are at around 65-66% alcohol by volume before transferring the NMS to barrels
- Matured in American oak barrels



CLOSING THOUGHTS

- Rum is a complex spirit, making it a challenge to identify specific congeners most responsible for rum aroma.
- Rums are traditionally recognized amongst other spirits for their ester profiles, while today's trending toward Premiumization, has many rums also being recognized for their complexity, fruity characters, smoothness and maturity.
- The backbone of rum flavour is developed in fermentation by activities of yeast, but the quality of the raw material is one of the key for premium-r(h)ums.

CLOSING THOUGHTS

- Distillery processing, distillation, maturation have major influences on flavour development and modification of fermentation flavours, while blending adds further diversity to the rum.
- Rum classification can be complicated (by country of origin, raw materials, style, manufacturing methods), but this may create consumer curiosity with distinctive rums all over the world.

THANK YOU

Maryse Bolzon

Global Distilling Manager

mbolzon@lallemand.com