



PLANTATION

Fiji 2005

Limited Edition 28 casks



Category	Vintage – Limited Edition
ABV	50,2%
Origin	Fiji – Rum Co. of Fiji
Raw Material	Molasses
Fermentation	4-5 days
Distillation	Triple Column Still
Year of Distillation	2005
Tropical Ageing	14 years in 200L Bourbon casks
Continental Ageing	1 year in 350L Ferrand casks
Volatile Compounds	266,4 g/hL AA
Esters	99,1 g/hL AA
Dosage	4 g/L
Cane sugar caramel E150a (% volume)	Between 0% and 0.1%
Nose	Intense, it starts on a fruity and spicy profile with cooked apple and prune, cinnamon and hints of galangal. It then evolves on golden syrup, pear, vanilla, and nutmeg. Empty glass : Gingerbread, cocoa, and prune.
Palate	Mellow, it follows the nose with fudge, milk chocolate, nuts, licorice, and ginger. Finish : Lingering, on allspice, golden syrup, and galangal.
Perfect Serve	A great sipping rum.



4 Hands program Fiji 2005

Plantation Rum Master Blender Alexandre Gabriel singles out distinct rum expressions based on local heritage and production techniques. For this one-time limited edition of 28 casks only, he travelled to the Fiji Islands to select the finest casks with Rum Co. of Fiji Master Distiller Liam F. Costello. Partnering up for our **Four Hands Program**, they bring you this rum from paradise. Per Plantation Rum's signature, it then makes the voyage to the southwest of France where it is double-aged in French oak barrels.

FIJI ISLANDS

While Fijian rums typically blend pot and column still, Fiji 2005 highlights the beauty and finesse of the column still, intensifying its complexity through long ageing in the tropical climate. The result is a rich Fiji Vintage that is an ode to the exquisite Fijian Islands.

