


PLANTATION
RUM



VINTAGE FIJI 2005

Press release



PLANTATION FIJI 2005, A RARE PEARL OF THE PACIFIC

*P*lantation unveils the first rum of its brand new Plantation Vintage Collection – PLANTATION FIJI VINTAGE 2005. Our voyage charts a course for the Fiji Islands. Still relatively unknown a few years ago, Fijian rums have made a name for themselves among connoisseurs and curious drinkers eager to explore new rum horizons.

Plantation Rum, always on the quest for extraordinary rum-making partners, took an early interest in rums from Fiji. Created in a very limited quantity of a mere 28 casks, Plantation Fiji Vintage 2005 is a rare and precious nectar and the result of an inspired collaboration between Liam F. Costello, Master Distiller of the Rum Co. of Fiji Distillery, and Alexandre Gabriel, Master Blender and creator of Plantation rums.

“Created in a very limited quantity of a mere 28 casks”





This rum is the interpretation of our “Four Hands Program*” at work - two passionate spirits artists that come together to create a special rum. Says Liam Costello, “I can’t think of a better, more passionate and like-minded partner than Alexandre Gabriel and Plantation Rum to not only learn from and be challenged by, but to support our vision of taking our rums from Fiji to the global stage.”

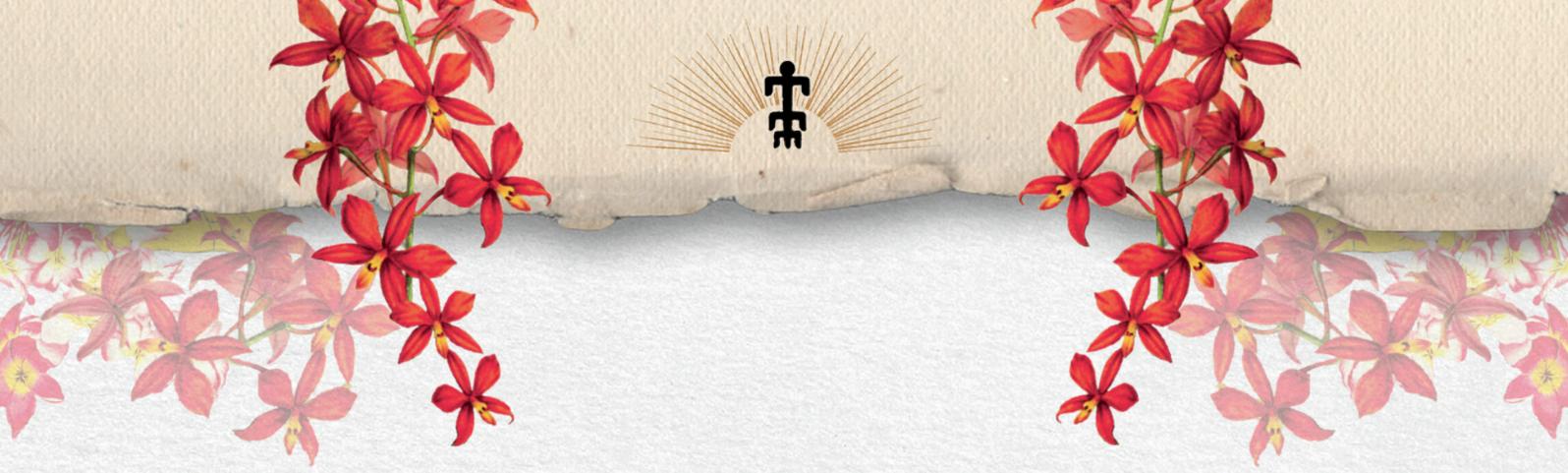
“This rum is the interpretation of our Four Hands Program”



Alexandre Gabriel adds, at Plantation, we always strive for the best rums, a high-quality product that will highlight an interesting culture with a specific decades or centuries-old heritage and know-how. Working with Liam is extremely enjoyable because it is like working with a kindred spirit. Someone willing and able to put forward Fijian’s excellence in the Rum culture.

When two continents meet

Exchanges of cultures and knowledge, innumerable tastings and passionate discussions between Alexandre Gabriel and Liam F. Costello at the Rum Co. of Fiji resulted in this rum. Distilled entirely in triple column stills and aged for 14 years in Bourbon casks in the mild climate of the Fiji Islands, this rum developed an expansive palette of different flavors. Building on this is Plantation Rum’s proprietary second maturation, for Fiji Vintage 2005 this means one year spent maturing in Ferrand French oak barrels in the House’s cellars in Cognac. Gabriel and Costello’s curation of casks in Fiji followed by this final ageing process in a continental climate, gives Fiji Vintage 2005 its unique character, aroma and flavor. Each step of the way, both the Fiji and the French teams worked hand in hand.



“Rum is first and foremost about celebrating delicious moments together”
Alexandre Gabriel



“My role as a Master Blender is to dive into a culture and to translate it in a single bottle”
Alexandre Gabriel



FIJI, A FERTILE LAND THAT MAKES GREAT RUM

Great rums begin with sugar cane. And on Fiji, sugar cane has flourished here for more than 6,000 years in the fertile volcanic soils of the archipelago. This soil also acts as an exceptional filter for the abundant summer rains that are transformed into some of the purest spring water on the planet. Sugar caned, spring water and the hot and humid climate of the island adds incredible layers of flavor and personality to Fijian rums. While the angels' share is significant, the ageing process is more intense than in a temperate climate, lending complexity with exotic accents.

The cultivation and production of Fijian rums is rooted in the local culture and employs artisanal techniques that are still carried out by hand – for example, the sugar cane is cut by hand and then crushed in old sugar factories certified Fair Trade. This is what makes these rums so interesting and intrigued Alexandre Gabriel, a man who is fascinated by the diversity of terroirs and savoir-faire in France and around the world. It is his curiosity of regional spirits production that has led to many relationships with similarly inclined producers, Liam F. Costello of the Rum Co. of Fiji. Honesty, transparency, integrity, rigor and creativity are the values that are shared by both men in their pursuit of making spirits for all to enjoy.

“The ageing process is more intense than in a temperate climate, lending complexity with exotic accent”





THE PLANTATION VINTAGE COLLECTION BIRDS OF PARADISE



Each year, Plantation Rum will introduce several new Vintages that will be first distilled and aged in country of origin and then aged for a second period of time in Ferrand French oak barrels in Cognac, France. Each collection will be comprised of four to five vintages and will all carry a common theme, clearly represented on the bottle label. This year, the theme is 'Birds of Paradise' and the bottle label of Plantation Fiji Vintage 2005 showcases the Fiji Lory, a brightly colored parrot that is the national bird of Fiji. Its vibrant colors invite you on a flight of fancy to the Fijian paradise.



TASTING NOTES

PLANTATION FIJI 2005 - 50.2% ABV

Color: Gold.

Nose: Intense, fruity and spicy. It opens with aromas of cooked apple and plum, cinnamon and galangal. It then evolves elegantly towards notes of brown sugar syrup, pear, vanilla and nutmeg.

Palate: Round and complex, it unfolds with beautiful fullness. One can savor the salted caramel, milk chocolate, walnut, licorice and ginger, all harmoniously combined.

Finish: Long, spicy, it closes with flavors of brown sugar syrup and galangal.



Plantation Fiji Vintage 2005 Limited Edition will be available nationwide as of July 2020 at the recommended retail price of \$80 / 79€.



*THE PLANTATION FOUR HANDS PROGRAM



“ Our Four Hands Program is about friendship and expertise. This is particularly true with Liam F. Costello”

Alexandre Gabriel

Pianist in his spare time, Alexandre Gabriel likes to integrate his living experience into making his products. The Four Hands Program is a reference to his favorite instrument, the piano where two artists working together, playing the same piece is called ‘four hands.’ In making rum, this same expression highlights a philosophy that Alexandre values as the core of the Plantation brand - working together to preserve the culture of rum and its traditions.

Our vintage rums are the fruit of a collaboration between Alexandre Gabriel and like-minded distillers. Together, they select barrels, try until finding the right note. All working together equally.



ABOUT PLANTATION RUM

*P*lantation Rum and its signature raffia-wrapped bottles can be found on the world's finest tables and in the most prestigious bars and retailers. Resulting from a unique savoir-faire, each expression showcases the flavors of a specific heritage and terroir, deepened by the double ageing technic has now become Plantation's signature, as per centuries old tradition, first aged in the tropics, then further aged in French Oak casks in Cognac, France. The Plantation range, through its originality, quality, diversity and innovative techniques inspired by historical research, has won the hearts of rum lovers all over the world.

Expressions such as Stiggin's Fancy Pineapple (voted three times "Best spirit in the world") and Barbados XO 20th Anniversary are now classics.

The man behind it: A committed perfectionist, Alexandre Gabriel, Plantation's Founder and Master Blender whose near-constant research unearths historical production techniques that he shares with his equally committed team. Today, Alexandre is recognized as a standard bearer among the great distillers and cellar masters.

“The double ageing technic has now become Plantation's signature, as per centuries old tradition”

In 2017, he was awarded a trophy for his incredible contribution to the art of distillation by the American Distilling Institute.

Always eager to develop and apply his research, he is now owner of the West Indies Rum Distillery in Barbados and of a third of the Long Pond and Clarendon distilleries in Jamaica.





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