

ON THE SHOULDERS OF GIANTS



The Baron with Jeff (left) and Larry (right) from StillDragon, North America

Those of you who have been living in a cave the last month may not be aware that the Kimberley Rum Company sent its top distiller over 18,000 kms across three oceans and four continents to represent Australia at one of the most respected Rum Festivals this side of the Milky Way; the Miami Rum Renaissance Festival.

Forty hours in transit later Blaire, The Bearded Rum Baron, found himself at Hooters with a plate of hot wings, a pint of the finest local IPA and in the company of two pioneers of American craft distilling.

Larry and Jeff from Still Dragon, North America, don't make alcohol themselves, they produce the stills that the distillers used to make the alcohol. This has placed

them in the perfect position to observe the rapid growth of craft distilling in their region.

Larry said that whilst each state had its own Craft Guild to represent the industry in congress, their voices were not in chorus. This disparity, along with big-business lobbying, made it difficult to seek much needed government support.

Since the US prohibition ended in 1933 it took over half a century for the first craft distillery to emerge and only a handful followed in the next two decades. These pioneers carved a path for the some 2827 craft distillers today, up from 1589 in August of 2017. That's a 178% increase in under a year!

The Kimberley Rum Company was founded in the late 90's by then high school teacher Rohan Passmore, when similarly only a handful of Australian distillers were beginning their own journey at a time when bars and liquor stores were filled to the brim with American and British global brands.

We are fortunate to have only one industry body, the Australian Distillers Association (ADA), founded in 2004, to represent the unified voice of Australian Craft Distillers. Their tireless lobbying of state and federal politicians has seen growing support in the form of excise relief. It is through these efforts that one day Australia will not only be known for its wine, seafood and beef, but for high quality spirits.

Statistics provided by the ADA show current membership at 149 distillers, up from 84 in a similar period for a 177% growth.

With such growth in a previously unknown industry it has seen an influx of new businesses in support of these new wave of pioneers; providing jobs and supporting otherwise stagnating economies.

So we salute the pioneers among us for their hard work and dedication in paving the way to an ever burgeoning Craft Spirit Industry. Have a drink on us!



Canefire World Tour: The Americas

We are back on home soil after a whirlwind of a tour through the Americas.

Before we could fly out, we had a rum degustation at The Principle in Midland, WA to run. Pairing our fine hand crafted spirits with such delicacies as sticky honey noodles with roast pork and Canefire Dark.

Then, in between packing, we also shot over to Luna Palace Cinemas in Leederville to pour cocktails for the exclusive program launch of the Revelation Film Fest between 5-18th of July.

Before the curtain fell we took an Uber to Perth International Airport and began the

2 day pilgrimage to Florida for the Rum Renaissance Festival.

While there we met a cadre of craft distillers, rookie and veteran alike. While we took the medal for most distance travelled, the real maverick of the show was Yoshi from Nine Leaves Rum, Japan.

We arrived early because, who likes to rush, and had the opportunity to meet some of our American counterparts.

One such distiller was Paul Cottrell from Wicked Dolphin Distillery, who produces Florida's most awarded rum.

Then to Havana, Cuba, for some quick R&R and cigar pairing before we began the long trip home.

Coming up we have a slew of local Perth events including:

The grand opening night of Revelation Independent

Film Festival July 5th

Spirits of AQWA July 13

Indie Spirit Tasting July 18th

Whiskey Live July 27th.



The Hemingway Special

AKA the Hemingway Daiquiri or the Papa Doble. This cocktail came to life during Ernest Hemingway's stay in Cuba. Becoming fond of the Floridita Daiquiri, he declared "that's good, but I prefer it without sugar and double rum," creating a new cocktail suiting his name. Add a pinch of grapefruit juice and we have the 'Hemingway Special'.

Ingredients

2 parts Canefire White

1/2 parts fresh grapefruit juice

1/4 parts fresh lime juice

1/2 parts Maraschino liqueur

Garnish with a grapefruit twist

Nutty Mocha Cigars

These indulgent creations are crispy and light on the outside, and filled with creamy chocolate, crunchy hazelnuts and rich coffee liqueur.

Ingredients

12 sheets filo pastry
150g butter, melted
100g dark chocolate, chopped
1 cup roasted hazelnuts, chopped
2 tablespoons brown sugar
1 tablespoon Faithful Henry Coffee Liqueur
2 teaspoons icing sugar

Method

Preheat oven to 180C & line a baking tray with baking paper.

Melt the chocolate in a bowl over simmering water. Once melted, stir through the hazelnuts, sugar and Faithful Henry Coffee Liqueur.

Place a sheet of filo pastry on the bench. Brush with butter then cover with a second sheet.

Spoon some of the chocolate mix along the edge of the filo, tuck in the sides and roll tightly. Brush with butter and place on the baking tray. Repeat until all the mixture has been used.

Bake until golden, for ~20 minutes. Once cooled dust with icing sugar and cut into cigar sized pieces.



Miami Vice

Greeting from Miami! Whilst on tour we investigated the the regions finest offerings and determined the best cigar and rum pairings for you to try.

1. Baccarat Est. 1871 Churchill w/ Louisiana's Cane Land Distilling Co. Rhum Agricole

A light and creamy cigar; paired with the grassy, vegetal notes of the agricole work a treat. Make Ti' Punch for a long lasting experience

2. Bello Est. 1896 Corona Habano w/ Kimberley Rum Company Small Batch #9

The medium creamy toast of the cigar blends well with the soft, honeysuckle nature of this unique rum.

3. Drew Estate Java Mint Gordo w/ Husk Distillers Spiced Bam Bam

A rich blend of spices from top to low end tones. Grab some Ginger Beer for a Dark n' Stormy. Keep the Bam Bam going on your Spiced Bam Bam

4. Macanudo Vintage 1997 Maduro Robusto w/ Koloa Kauai Coffee Rum



Deep and rich characteristics work in parallel; yet accentuate and compliment the sweeter, more herbaceous notes of the pairing.

5. Cohiba Siglo III Coronas Grandes w/ Kimberley Rum Company Canefire No. 14

Grilled nuts, liquorice and new leather tones of the Cohiba blend with the rumble dark chocolate and Szechuan pepper of this rum.

The light lavender finish provides a gentle upswing, and forgiveness.

Cheers! -The Bearded Rum Baron

facebook/GreatNorthernDistillery 
twitter/canefirerum 

Kimberley Rum Company Pty Ltd
496 Great Northern Highway
Middle Swan Perth, WA, 6000
Australia | www.canefire.net



nattyco.

there's people for that.
marketing services | nattyco.com.au



2 for \$79

CANEFIRE WHITE ONLY VALID FOR THE MONTH OF JULY. ONLY AVAILABLE AT GREAT NORTHERN DISTILLERY. USE THE CODE 2FOR79 ONLINE TO REDEEM OFFER