

Canefire Gazette

ISSUE #012

JANUARY 2018



Holy Brown Leaking Barrel Battonman

Welcome back to our wonderful world of amateur cooperage, be warned this issue gets a little hands on so if you're not confident hammering chisels and spikes into your precious baby, please contact a professional.

After you have soaked, re-soaked and soaked again but just can't close that leak it can only mean one thing - your new barrel has a crack or split.

A crack or split can be difficult to fix, but not impossible. Take a sharp chisel and open up the crack a little wider, making sure to clean away the split oak. Then

take a small wedge just a little wider than your chisel and gently tap it into the gap until it's nice and tight. Gently chisel off the remaining wood that's sticking out and use a light gauge sandpaper to smooth it over. Rehydrate your barrel so the wedge expands to close the leak. Take care care not to chisel along the wood grain -work against it - or you run the risk of making things worse.

A small leak is most likely the result of some wood boring pest and can be repaired in a similar fashion to a split, but much less intrusive. Take a fine tipped

spike/pick, put it up against the hole and give it a few taps, widening it up just a little. Then insert a wood spine, an untreated golf tee works a treat, with the tip snipped off. Gently hammer the spine into the wood until it's nice and snug before chiseling off the remaining wood. Sand with fine gauge paper and rehydrate to close the leak.

And if all else fails? Speak to John from Margaret River Cooperage.

He's our professional:
margaretrivercooperage.com.au



What goes into a bottle

It takes more than just five years aging to get the smooth delicious taste of Canefire No. 5. As well as the smooth, sweet rum, the distillers at The Kimberley Rum Company pour a huge amount of time, care and sweat (not literally!) into every barrel.

Every 225L barrel contains almost one tonne (750kg) of sugar. This equates to about 120 square meters of sugarcane per barrel.

But turning this raw sugar into the rum we all know and love takes a fair amount of work. First the sugar is combined with water and yeast to create a mash. The mash is then heated or brewed for 42 days in three batches. After which it is ready to be distilled, a process that

involves heating it precisely to evaporate the alcohol.

This process takes 46 hours per barrel.

Following the brewing process it's time to rack the rum in its barrel.

Racking allows the impurities and solids in the barrel to settle to the bottom where they can be removed.

Before it's ready for aging, each barrel is filtered three times to strip out the last of the impurities from the product to ensure every bottle has that great smooth taste Canefire is known for. The rum is passed through a patch filter, which takes 12 hours per barrel, before being put through a cold and warm filter, taking an additional 24 hours each.

Wait 5 years.

Once the barrel has been aged, it's ready for final testing and bottling.

The rum in each barrel is meticulously tested before bottling to ensure that the consistency, flavour, and characteristics of every bottle is up to the highest standards.

Each barrel will fill 500 standard sized bottles of rum, a process which takes

roughly 36 man-hours to complete.

The rum is now ready to be transported to your local bottle shop, waiting for you to take home and enjoy.

So the next time you're sipping on your favourite rum, have a thought for all the hard work that is involved in getting that delicious rum and dry into your hand. Cheers!

Rum, Ribs & Reggae 2017

Our very own annual Rumfest, held on the lovely distillery grounds, is always one of our most anticipated events. After two years of weather extremes, 2017 bought us the best day we could've hoped for. Beautiful blue skies, little white clouds like gamboling lambs, and a gentle spring breeze dancing through the trees and circulating that sweet, sweet barbecue rib aroma. The best vibes for a chillin' reggae festival. Big ups to RTRfm for once again keeping the day jamming with them reggae beats. After three incredibly successful years we have to wonder... Is this the biggest reggae festival in WA? We think so. It is definitely the best. At least in our unbiased opinion.



BESTFEST 2017

October brought around another busy start to the summer festival season. In amongst mastering our annual Small Batch and officially releasing our long awaited Canefire No.5, we also kicked off the season with a couple of killer events.

Fremantle Beerfest 2017

They say to never bring a knife to a gunfight, but what about bringing rum to a beer festival?

As we found out at the Fremantle beer festival, it's a great idea! The much-loved festival brings out people from all over; we even bumped into some cousins from up north we haven't seen for a while. While it was hectic for us; it was good to see them cooling off in the South West winds. It would be presumptuous of me to say we were the busiest, most popular stall all weekend; but we were the busiest, most popular stall all weekend.

The surprising stand out for the day was our Faithful Henry Melon Liqueur (more specifically the distillery crafted cocktail 'the Bloody Frog'). The combination of Faithful Henry Melon, topped off with lemon squash, a dash of grenadine and a twist of orange might just be the flavour pick for this summer. Tropical, dynamic, refreshing, a little tart and not too sweet.

So, that wraps up our festival season for 2017. If you were there or it sounds like something you would enjoy we hope to see you next year. There is always more fun to have, and we always love sharing it with you.

Last Dance with Mary-Jane - Maiden Voyage

Main Alcohol
Maiden Voyage Spiced

Ingredients:

15ml Maiden Voyage Spiced,
45ml Dry White Wine (SBS/SSB),
Wedge Lime,
Soda or Tonic Water

Preparation:

Shake Maiden Voyage, wine & lime wedge over ice.

Strain into glass filled with ice.

Top with soda or tonic water.

Drinkware:

Wine Glass



5 of our fav's

Is your liquor cabinet looking a little light after a few Christmas and New Year tipples?

Fear not! There are heaps of options to stock up on your Canefire favourites in time for Australia Day.

Here's 5 of our favourite independent Perth liquor stores that stock Western Australia's Finest Canefire Rum

1. Copper and Oak - Tuart Hill
2. Cellarbrations Morley (Charlies)
3. Cellarbrations Belmont
4. Cellarbrations South Perth
5. Challis Liquor Armadale

Letter to the Editor

Hi, My in-laws are visiting from England soon, and the old man is a big rum fan. He used to be in the Merchant Navy so he is big on rum and knows a thing or two. I was wondering if you do distillery tours so I can show them around while they are down here?

*Look forward to your response.
Michael Huntington*

Hi Mike,

Thanks for your email.

We schedule tours of the distillery on Sundays. We take groups of a maximum of 12 people and schedule them hourly between 12pm and 4pm. The tour is guided by one of our distillers and takes between ½ an hour and 45 minutes. We discuss company history, our production process and have a few tastings along the way. The tour is \$15 per person, and finishes with a complimentary cocktail in our tasting room.

If you want to come down for a Sunday tour please contact our tasting room at email@canefire.net.

Cheers.

The Rum Baron

