

# Got Rum?®

AUGUST 2023

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**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM  
MUSE OF MIXOLOGY - RUM HISTORIAN  
UNTIL THE BITTER END - RUM IN THE NEWS  
THE IMBIBER'S ALMANAC - THE RUM UNIVERSITY®  
THE SWEET BUSINESS OF SUGAR**



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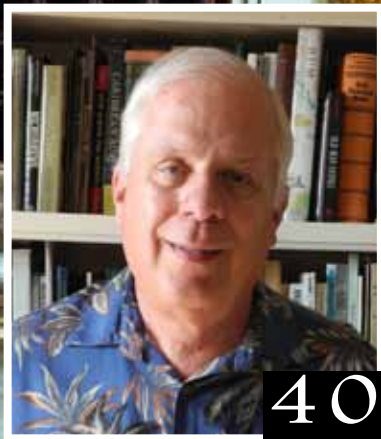
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# Got Rum?®

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## August 2023

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FRONT COVER: Smokey Rum Old Fashioned  
INSIDE SPREAD: Tiki Time Happy Hour

## FROM THE EDITOR

### *"Blending In"* With the Heat

In case you haven't been reading the news, most of the world is experiencing record high temperatures. Even the iconic *Saguaro cacti* in Arizona have been collapsing from the extreme heat (technically, the night temperature is so high that it does not allow them to "breathe").

As you can imagine, elevated nighttime temperatures mean that the average morning temperatures are also higher, a condition that only worsens as soon as the sun emerges. Imagine now that you are a worker whose job is to hand cut sugarcane, machete in hand, wearing protective clothing, gloves and hat, to avoid having your skin lacerated by the razor-sharp edges of the sugarcane foliage.

Hand cutting of sugarcane has historically been carried out in the early, cooler hours of the day, always ending by mid-morning, before the intense heat starts. But the elevated overnight temperatures mean that even the early mornings are not so cool anymore, making an already back-breaking task even more daunting!

But this alarming and dangerous heat also has a positive effect on barrel-aged spirits: acting as a catalyst that allows for more intense interaction between the wooden casks and their contents. By the same token, the evaporation losses (the famous "*Angel's Share*") increase alongside the temperatures.

For most rum producers, one of the keys to maintaining the quality and



consistency of their aged rums is to control as many of the variables as possible, including the temperature of the aging cellars.

When the temperature varies considerably from the norm, the answer is to modify the blending practices and/or cellar management processes. All of these adjustments, of course, while maintaining truthful age statements and while guarding their products' chemical and organoleptic profiles.

Cheers!

A handwritten signature in black ink, appearing to read "Luis".

Luis Ayala, *Editor and Publisher*

**LinkedIn** <http://www.linkedin.com/in/rumconsultant>

Do you want to learn more about rum but don't want to wait until the next issue of "Got Rum?"? Then join the "Rum Lovers Unite!" group on LinkedIn for updates, previews, Q&A and exclusive material.

# THE ANGEL'S SHARE

by Paul Senft



My name is Paul Senft - Rum Reviewer, Tasting host, Judge and Writer. My exploration of Rums began by learning to craft Tiki cocktails for friends. I quickly learned that not all rums are created equally and that the uniqueness of the spirit can be as varied as the locales they are from. This inspired me to travel with my wife around the Caribbean, Central America, and United States visiting distilleries and learning about how each one creates their rums. I have also had the pleasure of learning from bartenders, brand ambassadors, and other enthusiasts from around the world; each one providing their own unique point of view, adding another chapter to the modern story of rum.

The desire to share this information led me to create [www.RumJourney.com](http://www.RumJourney.com) where I share my experiences and reviews in the hopes that I would inspire others in their own explorations. It is my wish in the pages of "Got Rum?" to be your host and provide you with my impressions of rums available in the world market. Hopefully my tasting notes will inspire you to try the rums and make your own opinions. The world is full of good rums and the journey is always best experienced with others.

Cheers!

## Holmes Cay Réunion Island Agricole Rum No. 2

Over the years, I had only had a couple of opportunities to try rums from Réunion Island. So, it was a pleasant surprise when I had the opportunity to sample this new release from Holmes Cay. Réunion Island is 585 miles (942 kilometers) from Madagascar, is part of the Mascarene Islands in the Indian Ocean and is considered a region of France. This tropical island is known for its tropical rainforest, dormant volcanoes, and Piton de la Fournaise, an active volcano that adventure seekers enjoy climbing. The Rhum industry on the island is strong, with three distilleries and, like Martinique, its own geographic indicator. This Rhum Agricole was produced at the Distillerie de Savanna of Réunion Island using fermented cane juice that was distilled using the company's Savalle column still. The rum was then transported and bottled in New York State at 50% ABV.

### Appearance

The 750 ml short neck bottle has a green label that provides basic information about the rum. In the bottle and glass, the liquid is crystal clear. Swirling the liquid in the tasting glass created a thin band that thickened slightly before dropping a single wave of slow-moving legs down the side of the glass. The ring and legs evaporated quickly, leaving behind a ring of pebbles around the glass.

### Nose

The aroma of the rum provided notes of green pepper and olive brine. After

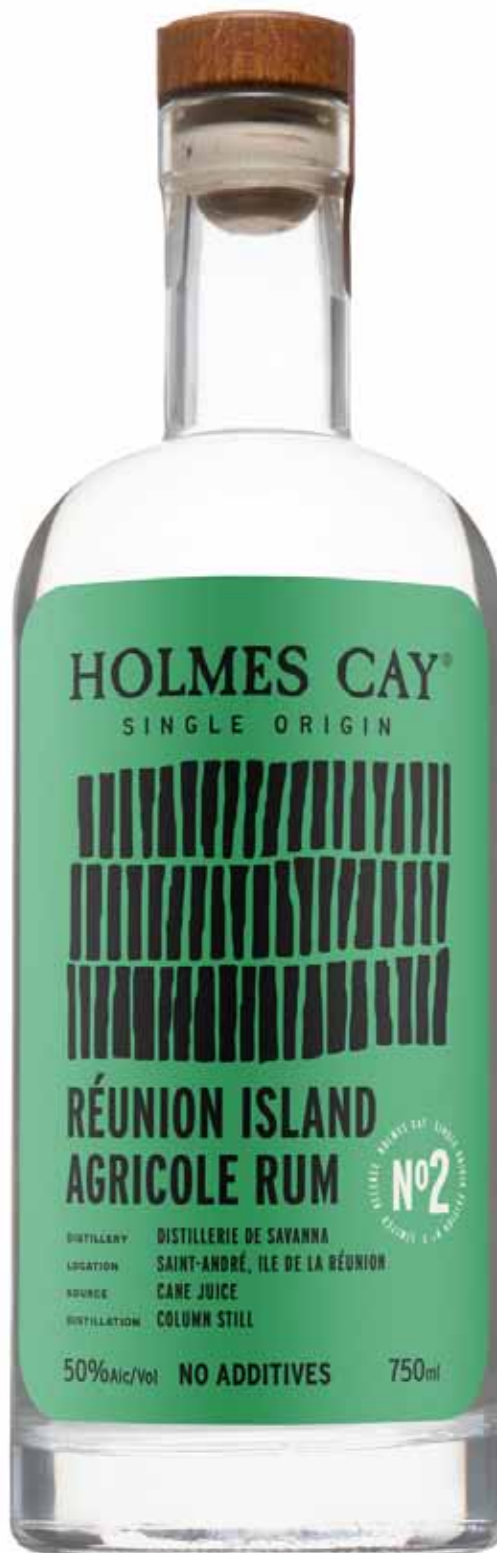
the liquid rested for a few minutes, I discovered notes of spearmint, eucalyptus, and earthy cane grass in the profile.

### Palate

Sipping the rum delivered a rush of sweet vanilla and grassy sugar cane flavors, along with a rush of alcohol around the tongue. Additional sips delivered the pepper and mint notes discovered in the aroma, along with a hint of salt and minerals. The sweetness from the cane and the mineral notes form and linger in a nice, long finish.

### Review

I found the flavors in this product interesting and have experienced some of them in other unaged Agricole products I have evaluated in the past. The salt/brine and mineral notes were a particular point of distinction, while the green pepper notes, were not enjoyable for me personally. I could see where others would get a kick out of those notes in their sipping experience. Together, this flavor combination works and holds up nicely in a Tí punch. For those who enjoy the flavor combination, this is an easy sipping rum and is more than capable of providing a good twist on cocktails that call for an Agricole Rum. Moderately priced, look for this rum at any place that carries the Holmes Cay line.



www.holmes cay.com

# THE ANGEL'S SHARE

by Paul Senft

## Frigate Reserve Rum 8

I was walking the aisles of one of my local stores when I spotted this long necked bulbous bottle that reminded me of the antique onion bottles commonly used during the Age of Exploration. The labels identified the product as being a 40% ABV rum from Panama, but provided no additional information about the product. While preparing for this review, I checked the website and discovered that the creators of the rum actually engineered a 21 year old and then dialed their blend components down so they could offer an 8, 12, and 15 year old expression. To make their products, they collaborated with Don Pancho Fernandez of PILSA Rums, a company that has been behind a prolific amount of privately owned rum blends.

### Appearance

As mentioned in the introduction, this 750 ml long neck bottle stands out when you see it lined up with other bottles in the rum aisle. A metal coin is set in the center of the bottle above the label and has the words "Life on the Wing". The neck of the bottle is wrapped in a clear security wrap and encloses a wrap that helps secure a wooden cap that holds a synthetic cork to the bottle.

The liquid holds a golden amber color in the bottle and lightens to a pale hay color in the glass. Swirling the liquid created a thin band that slowly thickened and released one round of fast-moving legs and then slowly released a second round of slow-moving legs before leaving a thick ring of residue around the glass.

### Nose

When I poured the rum into the glass, it released a strong vanilla note into the air. This quickly dissipated, and after the glass had rested for a minute, I found a light sweet honey note along with charred oak, acidic black pepper, and ethyl alcohol/acetate in the aroma.

### Palate

The first sip delivered a caramel/butterscotch note and conditioned the tongue with the expected note of alcohol. With additional sips, I found astringent charred oak notes, graphite, black pepper, and metallic acetate notes in the flavor profile. The finish is not pleasant, with the astringency of the oak notes dominating and lingering for several minutes.

### Review

I tend to enjoy rums that are in the 7-12 year range, and unfortunately, this completely missed the mark for me. The overall flavor profile just felt thin and flat, with the acidic oak char and other flavors dominating the profile and beating down the sweet caramel note found at the entry. As the youngest rum in the portfolio, I am a little curious about how the rum evolved over time, but after this experience, I do not feel inclined to seek out the other ones. This is a case where, sadly, the look of the bottle was the best part of the experience. If you are curious about this rum line, I recommend passing on this one and going for one of the older expressions.





[www.frigatereserverum.com](http://www.frigatereserverum.com)

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# COOKING WITH RUM

**Bringing the Spirit of the Cane  
Into the Heart of the Kitchen!**

by Chef Susan Whitley



## Rum and Garlic Pork Chops

### Ingredients:

- 3 lbs. Boneless Pork Chops
- Garlic Powder
- 1/4 C. Olive Oil
- 8 large garlic cloves, peeled
- 1 1/2 White Onion, quartered
- 1 1/4 tsp. salt
- 1 tsp. Black Pepper
- 1/4 C. Ketchup
- 1/4 tsp. Cayenne Pepper
- 3/4 C. Dark Rum
- 1/4 C. Brown Sugar
- 1/2 C. Lime Juice



### Directions:

1. Sprinkle pork chops with garlic powder. Heat up a pan and add the olive oil. Brown the pork chops in the pan. Place pork chops in a crockpot.
2. In a food processor add the peeled garlic cloves, quartered onions, salt, pepper, ketchup, cayenne pepper, dark rum, brown sugar, and lime juice. Process until finely chopped. Drizzle a teaspoon of olive oil and then pulse gently to mix.
3. Pour sauce over the pork chops in the crockpot. Cook on low for 6-8 hours or on high for 4-5 hours.

Credit: <https://blogspot.com>

# Grilled Pineapple with Coconut Rum Sauce

## Grilled Pineapple

Ingredients:

- 1 Large Fresh Pineapple

Directions:

1. Cut both top and bottom of pineapple. Cut the skin off from top to bottom. With the pineapple still standing up, slice the pineapple lengthwise, cutting around the core, until you are left with a square shape in the center that has the core and all of the juicy pineapple has been cut away. Slice the pineapple to desired length and width.

Directions to grill pineapple:

1. Heat grill to medium high (between 350F-450F).
2. Coat the grill grate with oil to help prevent sticking.
3. Skewer each slice of pineapple and place on grill. Cook the pineapple skewers for about 7-9 minutes, turning once to ensure grill marks on both sides of pineapple.

## Coconut Rum Sauce

Ingredients:

- ½ C. Coconut Milk
- 1 Tbsp. Cream of Coconut
- 1 ½ Tbsp. Coconut Rum
- 1 ½ Tbsp. Dark Rum
- 1 ½ tsp. Cornstarch
- 1 Tbsp. Butter

Directions:

1. Heat the coconut milk, cream of coconut, coconut rum and dark rum in a small saucepan. Heat until milk starts to bubble along the edges. Whisk in the cornstarch and continue cooking and stirring while the sauce thickens. When the sauce is thick and coats the back of a spoon, remove from heat and stir in butter while it melts.
2. Allow sauce to cool. Then drizzle sauce over pineapple skewers. Ready to serve and eat.



Photo credit: [houseofyumm.com](http://houseofyumm.com)

# The IMBIBER'S Almanac

A monthly guide for thirsty  
explorers looking for new reasons  
to raise their glasses!

The Imbiber's Almanac - The Rum University®

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|--------|--------|---------|-----------|----------|--------|----------|
| 26     | 27     | 28      | 29        | 30       | 31     | 1        |
| 2      | 3      | 4       | 5         | 6        | 7      | 8        |
| 9      | 10     | 11      | 12        | 13       | 14     | 15       |
| 16     | 17     | 18      | 19        | 20       | 21     | 22       |
| 23     | 24     | 25      | 26        | 27       | 28     | 29       |
| 30     | 31     | 1       | 2         | 3        | 4      | 5        |

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# The IMBIBER'S Almanac

## AUGUST

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

Are you looking for festive reasons  
to raise your glass this month?

Here are a few of them!

Write to us at [info@gotrum.com](mailto:info@gotrum.com)  
if we missed any!

**AUG 4 International Beer Day**

**AUG 6 Mead Day**

**AUG 6 India Pale Ale (IPA) Beer Day**

**AUG 9 World Baijiu Day**

**AUG 16 National Rum Day**

**AUG 18 Pinot Noir Day**

**AUG 25 National Whiskey Sour Day**

**AUG 30 National Mai Tai Day**







# The IMBIBER'S Almanac

Featured Cocktail:

Mai Tai  
(August 30th)

## Ingredients:

- 1 1/2 oz. White Rum
- 3/4 oz. Orange Curaçao
- 3/4 oz. Lime Juice, Freshly Squeezed
- 1/2 oz. Orgeat
- 1/2 oz. Dark Rum
- For garnish, use any of the following:  
Lime Wheel and Mint Sprig, or  
Pineapple Wedge with Maraschino  
Cherry

## Directions:

1. Add the white rum, curaçao, lime juice and orgeat into a shaker with crushed ice and shake lightly (about 3 seconds).
2. Pour into a double rocks glass.
3. Float the dark rum over the top.
4. Garnish and enjoy!

# THE MUSE OF MIXOLOGY

by Cris Dehlavi



Hi, my name is Cris Dehlavi, and I have been writing for *Got Rum?* for almost 8 years. For nearly 20 years, I ran a bar program at the prestigious 4-Diamond Ohio restaurant “M at Miranova.” It was one of the first craft cocktail bars in Columbus and garnered dozens of awards. The restaurant closed in 2020, and it was then that I made a move from being behind the stick to working as Brand Educator for Diageo Hospitality Partnership.

I have been committed to mentorship my entire professional life and have been one of the leaders of the Cocktail Apprentice Program at Tales of the Cocktail since 2015. In 2013 I completed the BAR 5-Day program, and I am happy to announce that I passed my WSET Level 3 in Spirits this past fall.

One of my proudest moments was being inducted into the Dame Hall of Fame in 2016. I hope you enjoy my stories about cocktails and rum!

## Unaged Rum In Cocktails

What exactly is unaged rum, and is it as good as *aged* rum? I think that is in the eye of the beholder and from the mixology standpoint it depends on the cocktail you are using the rum IN. The American whiskey industry has made white whiskey (also known as moonshine) for decades, and it has even become a bit trendy over the last few years.

All spirits start out clear and colorless; once put into a wood barrel the science begins to happen. Wood is porous; so, the spirit begins to leak into the wood and the wood flavors and color starts leaking into the liquid. It is a symbiotic relationship and the longer the spirit stays in that barrel, the more *flavor and color* it obtains. Barrel aging can also mellow out or “soften” the spirit. The question remains- does that mean an AGED spirit is better? In some cases, YES. Depending on the spirit and the country it comes from it may even be a required law. Straight Bourbon must be aged for a minimum of two years. Single Malt Scotch must be aged for a minimum of three years. Rum laws vary depending on the country it is distilled in, which is why the flavor profiles can be so different. Some un-aged rums are light in flavor while others can be extremely complex.

White/unaged rum works great in light, refreshing cocktails. When designing cocktail recipes, always taste the spirit by itself first to understand its nuances. Once that is determined, it will be easier to decide which one to use!



Here are some classics:

**HEMINGWAY DAIQUIRI**  
(also known as **PAPA DOBLE**)

Ernest Hemingway's favorite drink, which he used to drink at the famed La Floridita bar in Havana, Cuba. This is one of my very favorite cocktails in the summertime.

- 2 oz. Unaged Rum
- 1 oz. Fresh Grapefruit Juice
- .5 oz. Fresh Lime Juice
- .25 oz. Luxardo Maraschino Liqueur

Shake well with ice and strain up in a coupe glass.

Garnish with a grapefruit twist

**MOJITO**

Every bartender has their own personal recipe and method of how to make this iconic drink, but here is mine:

- 2 oz. Unaged Rum
- 1 oz. Fresh Lime Juice
- 1 oz. Simple Syrup

Place 6-8 mint leaves in a mixing glass and add the simple syrup. Muddle lightly and then add the lime juice, rum, and ice. Shake lightly, and strain into a tall glass, being careful to keep the mint out of the glass. Add ice and top with a splash of club soda. Garnish with a big sprig of fresh mint

**EL PRESIDENTE**

This is one of my favorites because it isn't the typical fruity tiki-style cocktail that so often you see made with rum. The history of this drink dates back to the 1920s in Havana.

- 1.5 oz. Unaged Rum
- .5 oz. Cointreau
- .75 oz. Dolin Blanc Vermouth
- 1 barspoon of homemade Grenadine

Add all ingredients to a cocktail shaker with ice and shake well. Strain into a martini glass and garnish with an orange twist.



A glass of rum sits on a stack of books. The glass is filled with a golden-brown liquid and has a faceted base. The books are stacked in the background, with some pages visible in the foreground. The lighting is warm and focused on the glass.

# THE Rum<sup>®</sup> UNIVERSITY LIBRARY

Reviews of books related to sugarcane, milling, fermentation, distillation, aging, blending and other topics related to the production or history of rum.

[www.RumUniversity.com](http://www.RumUniversity.com)



## Mai Tai: 31 Cocktail Recipes of the King of Tiki Drinks by Randy Woodward

(Publisher's Review) Coming from the Tahitian phrase '*Maita'i roa ae!*' meaning, "very good", this cocktail is considered the king of tiki drinks. It is made of rum, orgeat, lime juice, and orange curacao. For an authentic mai tai, opt for Jamaican aged rum and Jamaican white rum. Better, use rum agricole since this is the nearest you can get to make a real mai tai.

Another unique feature of the Mai Tai is the orgeat, a syrup made from almonds, sugar and orange flower water. The oil from the almonds and the water do not mix fully but you cannot really separate them, even if you try. According to mai tai enthusiasts and reputable bartenders, a mai tai is not a mai tai without the orgeat.

Mai Tai is disputably inspired by QB Cooler, a cocktail created by Donn Beach in 1933. Beach was known to be the first to run a tiki bar, designed to reflect the Polynesian culture. Don's Beachcomber is the first tiki-inspired bar to be a chain. In fact, he was known as the founding father of the tiki culture. Aside from the QB Cooler, he also created the Sumatra Kula, Navy Grog and Three Dots and a Dash, among the many others.

Victor Bergeron, also known as Trader Vic is credited to have created the Mai Tai as we know it today. Trader Vic's is the chain of tiki bars operated by Bergeron. He was known for his eccentric style of serving his cocktails. Although made from different ingredients, patrons claim that the drinks are fairly similar in taste. Trader Vic's creation of the Mai Tai in 1944 is simpler with just 2 kinds rum, lime juice and orgeat as the main ingredients. The QB Cooler of Beach's, created 11 years earlier, was more complicated using three rums, 2 citrus juices, falernum, honey and Angosturra bitters.

### About the author

Randy Woodward was born in Seattle, WA, and has been crafting cocktails since 1993 at a number of top bars, pubs, and resorts on the West Coast. He is the foremost expert on everything related to cocktails and mixology. He works as a content writer for Advanced Mixology ([www.advancedmixology.com](http://www.advancedmixology.com))



currently, a company that serves liquor and beverages lovers worldwide with mixology content and premium bar accessories.

Other than cocktail recipes, Randy writes on spirits, bartending, and bar tools as well. His passion is to help people making amazing cocktails at home as well as to show that bartending is a respectable career, not just a job.

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# THE RUM HISTORIAN

by Marco Pierini

I was born in 1954 in a little town in Tuscany (Italy) where I still live. In my youth, I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been History and through History I have always tried to understand the world, and men. Life brought me to work in tourism, event organization and vocational training, then, already in my fifties I discovered rum and I fell in love with it.

I have visited distilleries, met rum people, attended rum Festivals and joined the Rum Family. I have studied too, because Rum is not only a great distillate, it's a world. Produced in scores of countries, by thousands of companies, with an extraordinary variety of aromas and flavors, it is a fascinating field of studies. I began to understand something about sugarcane, fermentation, distillation, ageing and so on.

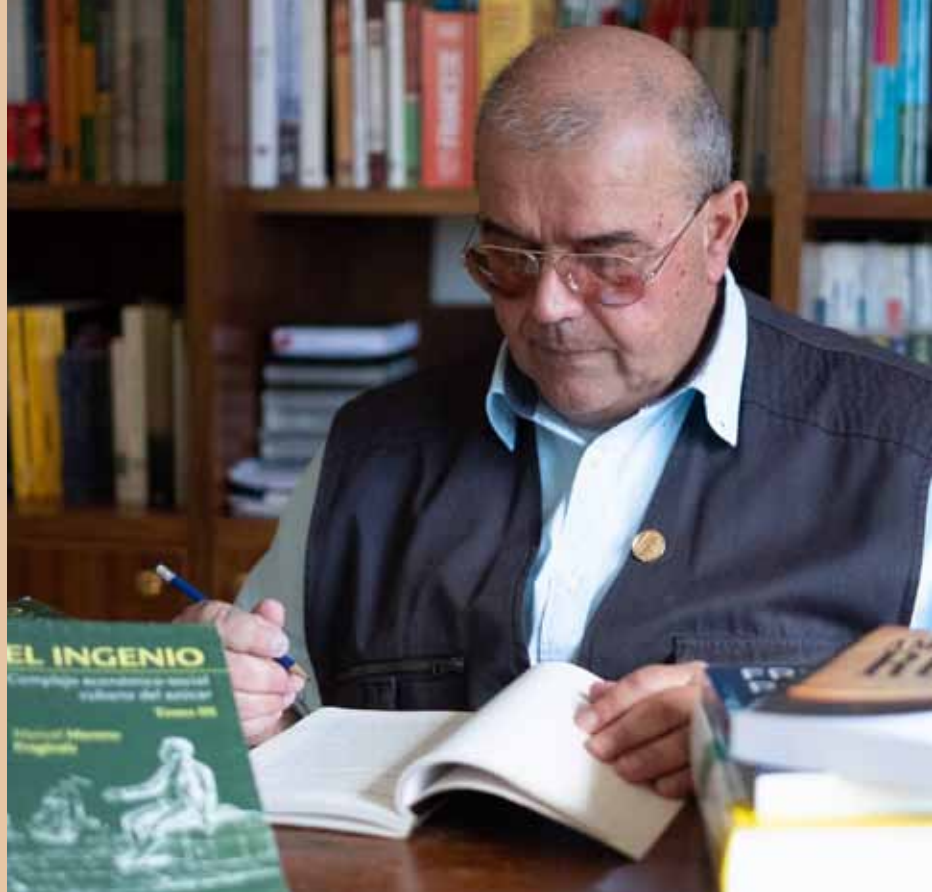
Soon, I discovered that rum has also a terrible and rich History, made of voyages and conquests, blood and sweat, imperial fleets and revolutions. I soon realized that this History deserved to be researched properly and I decided to devote myself to it with all my passion and with the help of the basic scholarly tools I had learnt during my old university years.

In 2017 I published the book "AMERICAN RUM – A Short History of Rum in Early America"

In 2019 I began to run a Blog: [www.therumhistorian.com](http://www.therumhistorian.com)

In 2020, with my son Claudio, I have published a new book "FRENCH RUM – A History 1639-1902".

I am currently doing new research on the History of Cuban Rum.



## CUBAN RUM

### 13. TOWARDS INDEPENDENCE: SUGAR, WARS AND THE US

It is once again time to dedicate an article to Great History, describing, albeit in extreme synthesis, the historical context in which, between 1860s and 1890s, the spectacular growth of Cuban rum occurred. Yes, because in these decades Cuba changed dramatically. Simplifying a lot, this period was marked by the crisis of the Sugar Barons, the growth of the American influence and the Wars of Independence.

Let's start with some data on the population. After a growth due to both the illegal introduction of slaves and the legal white immigration, the census of 1861 gives us these figures:

#### **Whites**

Males 468.087 Females 325.392 = 793.479

#### **Free Coloured**

Males 113.806 Females 118.687 = 232.493

#### **Slaves**

Males 218.722 Females 151.851 = 370.573

#### **Total**

Males 800.615 Females 595.910 = 1.396.525

After a long period of black majority, whites were now again the majority of the population and later the percentage of white population will grow even more.

And now we get to the economic and political crisis of the Cuban Sugar Barons. We already know that in the 1860s numerous, new, modern rum distilleries were operating in Cuba, often founded by Spanish immigrants. These new factories were no longer installed within the plantations, as a sideline of sugar making. They were now built in the towns, far from the sugarcane fields, as real industries, independent of the plantations. They dedicated great attention to the production process, they had long adopted continuous distillation and filtration systems and had also started to experiment with ageing. But precisely during those years when Cuban rum started to become great, its parent industry, sugar making, stopped developing; more than that, it lagged behind.

“Among the characteristics of the Cuban sugar industry there was the possibility of the farmers of the island to produce *white* sugar, thanks to the absence in Spain of a refinery industry.” (Levi Marrero *Cuba Economía y Sociedad X*, 1984).

But as early as the 1840s “The application of the latest technology, including steam engines, vacuum pans, and railroads, helped propel sugar production to dizzying heights, but also sank Creole planters deeper into debt.” (Luis Martínez-Fernández Introduction to Alexander von Humboldt’s *The Island of Cuba*, 2001)

Then, from the 1850s “in a process of economic colonization imposed by the closed protectionist policy of the United States and the large European countries, the Island is forced to gradually abandon the manufacture of white sugar (final product), and to concentrate on low-polarization crude sugars that could be used as raw materials by the sugar refineries in the industrial countries. In order to achieve this objective, economic coercion was used against Cuba through tariffs imposed on Cuban sugars in direct relation to their sucrose content. White

sugar found tariffs so high that it was not possible to bear them ... [moreover] the Creole producers faced a technological revolution that in just ten years made the basic equipment of the sugar mill obsolete and changed the physical characteristics of the product. The consumption of centrifugal white sugar quickly began to spread throughout the world, depressing the price of Cuban purged white sugar. ... the new industry (of which there were already examples in Cuba) began to launch on the market the very pure sugar, of uniform and bright grains, that we consume today.” (Manuel Moreno Fragnals *El Ingenio*, 1978)

“In the 1860s the crisis of the Creole Sugar Barons was inevitable. Their praiseworthy efforts to mechanize the mills to the maximum, without having sufficient capitalization for them, made them depend more and more on the *refaccionistas* (merchants that supplied them with goods and money). These merchants were mostly *peninsulares* (that is, Spanish) and in no few occasions would supplant them, after bankruptcy, as plantation owners. The increasing economic cost of slavery and the excessive expenses demanded by the wasteful social life of many Creole Sugar Barons ... aggravated the crisis.” (Marrero)

The Sugar Barons were well aware of the situation. For example, one of them, Justo G. Cantero in his “*LOS INGENIOS Coleccion de Vistas de los Principales Ingenios de Azucar de la isla de Cuba*” published in 1857, writes “The plantations were first established in order to make white sugar, and most of them continue to produce it; however, for some years now a change has occurred which has led many plantations to produce only muscovado or concentrated molasses, owing to a shortage of labor, the fact that it is easier to sell these lower types of product to foreign sugar factories and above all owing to the difficulty of obtaining, with our equipment, white sugar that can compete with the sugar obtained in European sugar factories.”

In 1866 “The same Sugar Barons who obtained the Royal Order of 23 February

1796 on refineries and *aguardiente rum*, in the 1850s were humbly asking that Spain establish sugar refineries and that Cuba limit its production to the simple elemental transformation of the cane. ... The Creole Sugar Barons of 1866 are not the proud and arrogant economic oligarchy of 1820s, that threatens and defies, but a eunuch class, liquidated by a slave regime that has gnawed its bases. Even, as sugar producers, they are being quickly replaced by Spanish merchants who now invest in the industrial sector; that is, they build real industries, not manufactures.” (Moreno Fraguas)

The answer could be a new division of labor: many smallholder farmers to grow sugar cane and a few large *ingenios* to process it and make sugar. In addition, to withstand the competition Cuban Planters would need additional strong investments, but also, and perhaps especially, skilled labor, which could not be the slaves. In short, it was necessary to abolish slavery and replace it with free labor. But this step the Sugar Barons did not have the courage to take for too long. Slavery was abolished only in 1886.

Meanwhile, intolerance towards authoritarian colonial rule grew. In 1866 the Spanish government promoted the establishment of a “*Junta de información de Ultramar*” (Overseas Information Board) which was composed of twenty members elected by the municipalities of Cuba and Puerto Rico, and whose mission would be to define a draft basis for the elaboration of the special laws announced since 1837. The work of the *Junta*, very important because it represents an exhaustive analysis of the Antillean problems and of the aspirations of the Creoles, had no translation in immediate facts, a circumstance that would favor the uprising of 1868.” (Miguel Artola *La burguesía revolucionaria*, 1973)

The First War of Independence lasted 10 long years, from 1868 to 1878. Led by Carlos Manuel de Céspedes, Máximo Gomez and Antonio Maceo, it began and was fought mainly in the East of the Island. It was both a civil war and a race

war. In the rebel army there were many mulattos and blacks, both slaves and free, while the numerous Spanish community organized fearsome units of *Voluntarios* (volunteers) to control the cities and fight the rebels. After years of bloody, but not decisive, clashes, “Céspedes was killed in a skirmish in 1874. The rebels were now divided on both racial and national lines. Many were opposed to Gómez because he was a Dominican and to Maceo because he was black” (Richard Gott *Cuba: A New History*, 2005). The war ended in 1878 with a compromise that conceded something, but confirmed Spanish rule and disappointed the expectations of many rebels.

Meanwhile, the economic influence of the United States was growing. As we know from previous articles, the American interest in Cuba is older than the USA itself (see my article THE KEY TO THE INDIES in the September 2022 issue) and has always remained very strong. After the American Civil War, the United States experienced a dizzying growth and imposed their economic and commercial domination over Cuba. In the first half of the century, Cuba exported its sugar to many different Countries, in the second half of the century the American market became the almost exclusive outlet of Cuban sugar. And US direct investment in the island was growing too, including investments in the sugar plantations.

In the 1880s manufacture was definitively liquidated and the modern Cuban sugar industry, subsidiary of the refineries of the United States, emerged. There was also a process of concentration of land ownership that started in the middle of the century and accelerated from the 1880s. This new industry was called, from very early on, *Ingenio Central*. Already in the last years of the century they were called, simply, *Central*.

After a period of relative tranquillity, the Second War of Independence began in 1895, led by the most beloved Father of Cuban Independence, José Martí. Unfortunately, Martí died in a skirmish in the first months of the war, depriving the

rebels of an authoritative and undisputed political leadership. This time the rebels brought war all over the island, a very hard and bloody war, with terrible human losses and great destruction. Sugarcane plantations became a target and many were set on fire in the so called *La Tea*, that is, The Torch. The rebel army consisted largely of blacks. "Some leading members of the old plantation class were with them, particularly those ruined in the 1880s, or their sons. Indeed the fundamental differences between the rebellion which began in 1895 and that of 1868 was that the old master class, which had for so long dominated the Cuban economy, was now broken and that already some of the largest plantations were in the hands of planters from the North." (Hugh Thomas *Cuba A History*, 1971)

The Spanish army reacted harshly, moving the peasants to concentration camps, where living conditions were appalling and mortality was very high. For three long years, the rebels failed to win and the Spanish failed to crush them. There were also attempts to negotiate for a home rule, but as often in history, what the Spanish government was now willing to concede was too little and too late for the rebels.

In 1898, the situation was a bloody deadlock when the sinking of the Maine occurred in the Bay of Havana. The United States declared war on Spain, the so called Spanish - American war, the first step of a new imperial policy of the US. In a matter of weeks, a Spanish fleet was sunk off Santiago (another had already been destroyed in Manila) and the American army landed in Cuba.

"The US victory by land and sea was now complete, and surrender terms were agreed two weeks later, on 17 July. Decisions had to be made in Havana, Washington and Madrid, and the subsequent detailed negotiations were difficult and prolonged, but the US flag now flew from the palace in Santiago, and General Leonard Wood was appointed as the city's new governor." (Gott *Cuba*)

Soon after, all of Cuba was occupied by the United States, along with Puerto

Rico, the Philippines and Guam. At last, after four centuries, the sun set over the Spanish Empire.

Therefore, was Cuba finally free? Well, more or less.

Indeed, "Cuba was liberated from Spanish control by the American invasion in barely three weeks, yet the Cubans had been fighting for more than three years. They watched bleakly from the sidelines as their victory was taken from them. ... History, as written in Cuba and elsewhere, has not been overly charitable in its consideration of the eventual results of US intervention. Yet most of Cuba's rebel leadership welcomed it at the time. Martí and Maceo might well have objected, but both were dead." (Gott).

#### TO OUR READERS

With this article, I have reached ten years of collaboration with GOT RUM? They have been exciting and rewarding years for me, and I believe I have contributed to the increase of knowledge about the history of rum and of spirits in general. But now I need a break. My research on Cuban rum has reached 1900 and with the new century many things get a bit complicated. I need time to gather new sources and study them, then go back to writing. With a big difference. If, when studying the past, the problem usually was to unearth the scarce existing sources, now, as for all the historians of the contemporary age, the problem is instead to navigate a sea of sources, without drowning in it. In addition, I also feel the need to delve more deeply into some technical issues. Last, but not least, the years do not pass in vain and, unfortunately, my ability to work is no longer the same as before. If everything goes as I hope, see you in December.

Marco Pierini

# Until The BITTER END

Join us as we explore  
the fascinating world of  
bitter flavors and their role  
in gastronomy, mixology and  
health.

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# Until The BITTER END

Science has classified flavors into five main groups, as perceived by our tongues. These groups are: Sweet, Sour, Salty, Bitter and -most recently- Umami.

Most foods and beverages have a combination of flavoring compounds that give them their particular “footprint,” that can encompass several of these flavor groups. This new series is devoted to the Bitter flavor, and to its impact on our everyday life.

Evolutionary scientists suggest that the ability to detect bitterness evolved as a way to protect

us from toxic plants and other substances, which often taste bitter. Although it gets a bad rap, bitterness can be used to create well-rounded and desirable flavor palates. You may not be aware of it, but bitterness is present in many of our favorite foods including chocolate, coffee, wine and barrel-aged spirits.

## What does the word “Bitter” mean?

Merriam-Webster dictionary defines the word bitter (when used as an adjective) as: *being, inducing, or marked by the one of the five basic taste sensations that is peculiarly acrid, astringent, and often disagreeable and characteristic of citrus peels, unsweetened cocoa, black coffee, mature leafy greens (such as kale or mustard), or ale.* The origin of the word goes back to Middle English, from Old English *biter*, going back to Germanic *\*bitra-* (whence Old Saxon & Old High German *bittar* “acrid-tasting,” Old Norse *bitr* “biting, sharp”) and *\*baitra-* (whence Gothic *baitrs* “sharp-tasting”), derivatives from the base of *\*bitan-* “to bite.”

## How Does “Bitter” Actually Taste?

Bitterness is neither salty nor sour, but may at times accompany these flavor sensations.

Many people are innately opposed to bitter flavors, but a liking for it can be acquired. Compounds that have an alkaline pH, such as baking soda, often have a bitter flavor.

Scientific research has found that some humans are more sensitive to bitter flavors than others.<sup>1</sup> These individuals are referred to as “supertasters” and are often of Asian, African, or South American descent. Being a supertaster may explain why some individuals find the flavor of vegetables highly disagreeable. Most vegetables contain at least some bitterness, especially when raw.

### **Bitter Foods**

Dark, leafy greens are well known for their bitter flavor. Green leafy vegetables often increase in bitterness as they mature. For this reason, many people prefer tender young greens to their more mature -and bitter- counterparts. Bitter green vegetables include kale, dandelion greens and broccoli.

Cocoa is another food that is enjoyed for its bitter flavor. Pure cocoa has a distinct bitterness, which can be used to balance flavors like sweet or spicy in other foods.

Adding sugar and cream to cocoa significantly reduces its bitterness, making it more palatable.

Likewise, black coffee can be quite bitter. Although sugar and cream can be added to reduce the bitterness, many grow to enjoy the sharp flavor of black coffee. The type of bean and the unique roasting method will also impact coffee's level of bitterness.

Citrus peels are well known for its bitterness, most of which resides in the white pith. As with most bitter flavors, it can be undesirable on its own, but when combined with other flavor elements, it can provide dimension and balance. Other fruits and vegetables that may provide bitter flavors may include grapefruit, bitter melon, mustard greens, and olives. Beverages such as tonic water, bitters, and mate tea are all also considered bitter. Before shying away from bitter ingredients in the future, explore how they can be combined with complimentary tastes to build a complex and enjoyable flavor profile.

Join us, as we explore the wonderful world of Bitter and Bitterness!



# Until The BITTER END

**Featured Ingredient:  
Cacao (Chocolate)**

## **Scientific Genus: Theobroma**

*Theobroma cacao* (cacao tree or cocoa tree) is a small (20–40 feet) evergreen tree in the family Malvaceae. Its seeds, cocoa beans, are used to make chocolate liquor, cocoa solids, cocoa butter and chocolate.

The fruit, called a cacao pod, is ovoid, (6–12 inches) long and 3–4 inches wide, ripening yellow to orange, and weighs about 1 lb. when ripe. The pod contains 20 to 60 seeds, usually called “beans”, embedded in a white pulp.

The seeds are the main ingredient of chocolate, while the pulp is used in some countries to prepare refreshing juice, smoothies, jelly, and cream. Usually discarded until practices changed in the 21st century, the fermented pulp may be distilled into an alcoholic beverage. Each seed contains a significant amount of fat (40–50%) as cocoa butter.

The fruit’s active constituent is the stimulant theobromine, a compound similar to caffeine.

The generic name *Theobroma* is derived from the Greek for “food of the gods”; from θεός (theos), meaning ‘god’ or ‘divine’, and βρῶμα (broma), meaning ‘food’. The specific name cacao is the Hispanization of the name given to the plant in indigenous Mesoamerican languages such as kakaw in Tzeltal, K’iche’ and Classic Maya; kagaw in Sayula Popoluca; and cacahuatl in Nahuatl meaning “bean of the cocoa-tree”.

(Source: <https://www.wikipedia.com>)



## **Did You Know That . . .**

- It takes 3-5 years for a cocoa tree to produce its first seed pods.
- The cocoa pod is made up of the pulp, or massa di frutto and the shell. The beans inside are called “cacao beans” and are the source of all chocolate products.
- The cocoa pod is harvested by cutting it from the tree using a machete, and then split open to remove the beans which are fermented in order for them to dry out under sunlight.
- A cacao tree can produce about 50 kg (110 lbs) of pods per year. Each pod contains around 30-50 beans.
- Cocoa trees prefer a lot of heat and humidity to grow properly
- Chocolate has properties that combat Heart disease; thanks to flavanoids from the cocoa plant.
- The ancient tribes, of the Maya Indians, were the first to discover the wonderful enchanting properties of the cocoa bean around the year 600 AD.

(Source: <https://anarchychocolate.com>)



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# Until The BITTER END

## Featured Bitters Recipe: Chocolate Bitters

### Ingredients:

- 1 1/2 C. Overproof Rum, Bourbon or Everclear
- 1 1/4 C. Cacao Nibs
- 1 Cinnamon Stick (3 to 5 inches)
- 1 Vanilla Bean, Split and Scraped
- 4 to 5 Cardamom Pods
- 2 tsp. Gentian Root
- 1 tsp. Wild Cherry Bark
- A sprinkling of Black Walnut Leaf or wormwood (optional)

### Directions:

1. Place all ingredients in one medium to large infusion jar. Put the largest dry ingredients in first, like the cherry bark, cacao nibs, cardamom pods, and cinnamon stick.
2. Slowly add the liquor, and add in smaller ingredients, like the gentian root and vanilla bean.
3. Seal the jar when done.
4. Let all ingredients infuse for four to seven days, checking the scent each day for its strength. Shake the jar at least once each day.
5. When the scent is strong, filter out the solids.





# RUM IN THE NEWS

by Mike Kunetka



These are the most recent and noteworthy headlines in the rum industry. If you want us to share your news with our readers, please send me an email to: [Mike@gotrum.com](mailto:Mike@gotrum.com).

## RUM and PEPSI

For over 100 years, rum and cola has been one of the most popular cocktails in the world, delighting fans everywhere with the spicy notes of rum and sweet delightful fizz of cola. Somewhere along the way, people mistakenly began ordering rum with the other cola, causing them to miss out on the optimal experience for tasting the cocktail. Ahead of National Rum Month, Pepsi proudly raises a glass to its bold future and invites consumers to elevate their cocktail game by experiencing how rum is #BetterWithPepsi. Whether slow sipping to stay cool beachside, toasting to friends new and old at the bar or just enjoying the company of family and friends at home, one thing is clear no matter where you find yourself, Pepsi enhances the taste of rum. In a recent consumer preference study, 56% of participants enjoyed mixing their spiced rum with Pepsi compared to Coke. "Rum tends to evoke warm, sweet flavors reminiscent of caramel and vanilla, a result of the oak barrel aging process," explained Chef Kyle Shadix, CRC, MS, RD, renowned former Chopped contestant, and PepsiCo's Corporate Executive Research Chef for Global Beverages. "The crisp, sweet and citrusy notes in Pepsi bring perfect balance to the warm spice notes of rum, like cinnamon, nutmeg and cloves, creating a smooth, well rounded taste profile for a



perfect summer cocktail!" Rum and Pepsi is the latest iteration of the brand's #BetterWithPepsi creative campaign, launched in 2021 with the award winning #BetterWithPepsi Burgers campaign and extended into Pizza in 2022 and Hot Dogs last month. Better With Pepsi is more than a tagline for the brand; it's an unapologetic reinforcement of how consumers enjoy Pepsi every day with their favorite foods. "For far too long people have gotten the bar call wrong when ordering the world's most popular rum cocktail, quite often people order 'rum and Coke' out of conformity vs. taste preference, as our data shows that people actually prefer the taste of 'rum and Pepsi,'" said Todd Kaplan, Chief Marketing Officer, Pepsi. "We have known for years that the sweet and delicious taste profile of Pepsi pairs perfectly with the taste of rum, so we wanted to give people the opportunity to finally get it right by comping their Pepsi whenever they order rum in celebration of National Rum Month. By revealing the fact that our logo is already hidden within some of the most iconic rum brands was a fun way to bring this truth to life – after all, while Pepsi may not always be behind the bar, it should always be in the picture!" Rum and Pepsi will be supported by a robust media buy including key print publications and a variety of out-of-home throughout Atlanta, Los Angeles, Miami and New Orleans and New York City in addition to social media platforms and search engine optimization.

### **OLD ROAD RUM**

The Old Road Rum Company is driven by a desire to celebrate the cultural history of St. Kitts through new efforts that will see rum production return to this historically important location. Rum first flowed from the Old Road Distillery in 1681, making it the oldest surviving rum distillery in the Caribbean, dated by the records of Christopher Jefferson, the owner at that time and ancestor of America's third President Thomas Jefferson. Today, the former rum distillery at Wingfield Estate in St Kitts is a newly-unearthed remnant of a lost age. It's a walkable museum in the modern day, thanks to impressive reconstruction and conservation efforts. The plan is to build a full-fledged distillery here. For now, the company has launched Old Road Rum, a 12-year-old rum sourced from Barbados that has been tropically aged in Ex-Bourbon casks to present a pure expression of rum craft distilling with no colors, sugars or flavors added during the production process. Old Road Rum is hand bottled on the site of the Old Road Distillery by founder Jack Widdowson, a proud Kittitian committed to re-igniting small-batch rum production on the island he loves. <https://www.oldroadrum.com/>

### **BLACK TOT**

Black Tot Day, July 31st, marks the historic event in 1970 when the British Navy discontinued the daily rum ration, a tradition that had been in place since the early 1800s. For the fourth year, Black Tot has celebrated this day with the release of a Master Blender's Reserve rum. The Master Blender editions are made using a modern-day adaptation of an old

blending practice which appears to be similar to the Solera method. Black Tot calls this blending method a "perpetual blend"; one-third of a blend is held back for another year and blended again with the heart of the blend always consistent. For Master Blender's Reserve 2023, Master Blender Oliver Chilton has looked to create a blend that is closer to the original Navy rum with a heavier mouth feel and rich notes of wood smoke, espresso and cacao. As always, he has looked to put his own spin on the blend, this year including a rum from Grenada, distilled in 1993, to add depth and accentuate a rich orange oil notes from our perpetual reserve. He began, as always with rum drawn from the perpetual blend, the Master Blender's Reserve from last year. Casks were then selected from Trinidad, Barbados, Jamaica, Guyana and Grenada. A higher proportion of the Guyana component was included in this year's Master Blender's Reserve and was comprised of six rums, both pot and column, aged from 8 to 31 years old. The Barbados portion has four rums, all pot/column blends, ranging in age from 8 to 27 years old. The Jamaican addition was made up of two rums, the Trinidad contribution included four rums and, finally, there is the 28-year-old rum from Grenada. These five unique country blends were then brought together and married with the perpetual reserve, layered and perfectly balanced, to create the Master Blender's Reserve 2023. Black Tot is one of the most transparent bottlers today. Their website is a pleasure to read for any rum nerd as it has details of the historical process behind the original Navy Blend, as well as the current process, sourced rums and blending techniques. <https://blacktot.com/>

### **RON BARCELÓ**

The renowned Dominican rum brand Ron Barceló, mostly owned by the Spanish spirits company Grupo Varma, has achieved a significant milestone by maintaining its leadership within the spirits market in Spain during 2022. For the second year in a row, its flagship brand, Barceló Añejo, was positioned as the absolute leader in volume and value in the category. According to International Wine & Spirits Research (IWSR), during 2022 Varma sold 1,310,900 8.4-litre cases of Barceló Añejo, with an estimated value over 224 million euros. Carlos Peralta, General Director of Varma's spirits business area, expressed his excitement in this outstanding achievement: "In 2022, Varma has identified new opportunities and channels, intensifying our work in the on-trade, off-premise and e-commerce channels. Despite the uncertain macroeconomic and geopolitical environment, we have surpassed 1.3 million cases, further consolidating Ron Barceló's leadership in the sector". Ron Barceló's continued success is due to its commitment to quality, excellence, environment, and innovation. With more than 50 years of experience in the industry, the brand has perfected its production process and is the only Dominican rum made from 100% sugar cane juice. Ron Barceló is as well a Carbon Neutral company, certified in 2019 by the SGS Group for both the life cycle of their products and the organization. In addition, with the achievement of this milestone, it has become the

first rum in the world to boast Carbon Neutral and ISO14067 certification, as well as the first to hold the Bilan Carbone® license. <https://ronbarcelo.com/>

## **BRUGAL**

Dominican Today reported that Dominican Republic President Luis Abinader visited the site where Casa Brugal is building its new aging complex and unique facilities in the industry that will support his ambition to make Brugal the number one ultra-premium rum in the world. On an 80,000 square meter site located in the municipality of Villa Montellano, Puerto Plata, four aging cellars will be built, with a capacity of 20,000 barrels each, and an operations building, where the alcohol reception, filling, and emptying of barrels, as well as the dispatch of aged products will take place. Augusto Ramírez, president of Casa Brugal, emphasized that the investment is possible thanks to the confidence of the company and its shareholders in the Dominican Republic in its stability and the level of legality that the alcoholic beverage market has reached in the country. “We are very proud of Brugal, its quality, and its position in the world, and we want to continue developing the country’s rum industry. As a government, we will continue strengthening stability and legal security and advancing in the fight against illegality,” said President Luis Abinader. Ramírez said that having a stable and secure market of origin will be fundamental for a brand that has set out to conquer the world of luxury and the most demanding consumers. “We are on our way to becoming the number one ultra-premium rum in the world. That will be our greatest gesture of gratitude to the country that believed in Brugal and chose it as a sign of its identity,” he said. The president of Casa Brugal emphasized that although the new facilities are a significant milestone in the company’s history, they are also an important milestone for the Dominican Republic, which will have a valuable leading global brand. “That is a pending matter in our country, to create brands of great value, which demonstrate the quality and authenticity that we are capable of achieving,” he added. This new aging complex will put Casa Brugal on the map of distillate producers with the most modern aging facilities globally. This new aging complex will put Casa Brugal on the map of distillate producers with the most modern aging facilities globally. For this project, the company was advised by leading architectural design and liquid operations process firms, such as Luckett & Farley and Allen Associates, allowing it to incorporate best practices and state-of-the-art technologies. Dominican companies Hageco and García-Goico also play an essential role in the project. Hageco, as the main contractor, was in charge of the execution of the civil works, while García-Goico was in charge of adapting the architectural and engineering design master plan to ensure compliance with Dominican regulations. <https://www.brugal-um.com/>

## **FLOR de CAÑA**

Flor de Caña Rum, the world’s first Carbon Neutral and Fair-Trade certified spirit made using 100%

renewable energy, is launching the third edition of the Sustainable Cocktail Challenge, a global cocktail competition that aims to inspire bars and bartenders to be more eco-friendly and integrate sustainable practices into their everyday operations. With this initiative, Flor de Caña is joining forces with bars to set new standards for sustainability, leading the way to a greener future for the spirits category. The Sustainable Cocktail Challenge encourages bartenders to create completely sustainable cocktails with Flor de Caña Rum to generate conversation around sustainable bar practices and create change. “What sets the Sustainable Cocktail Challenge apart from other cocktail competitions is that the competition doesn’t end when the contest does,” said Dan Nevsky, a globally renowned mixologist, who has partnered with Flor de Caña to promote the Sustainable Cocktail Challenge. “Talking about sustainability practices is only the first step in a longer path to a better future.” Flor de Caña works closely with bartenders to highlight the importance and benefits of adopting sustainable practices beyond the competition. Registration is open until August 15th by visiting the website below and completing the online form for bartenders and cocktail enthusiasts who are interested. The site includes detailed information on the competition criteria, guidelines, and conditions. Giving back and leaving a legacy that future generations will value is embedded in the Flor de Caña DNA. The brand has offered education to workers and their families since 1913 and healthcare since 1958. The environment is also a major priority. Since 2005, the company has planted 50,000 trees every year moving it into the realm of carbon-negative status. Flor de Caña is more than what is in the bottle, it is a benefactor to future generations – and that’s exactly what the Sustainable Cocktail Challenges aims to highlight. <https://www.flordecanchallenge.com/>

## **PAPA’S PILAR**

Papa’s Pilar Rum, the worldly-sourced and Florida-finished rum brand inspired by legendary novelist Ernest Hemingway, announced the rarest offering in the brand’s ten-year history, Ernest. Launched on Friday, July 21, which is also the birthday of ‘Papa’ Hemingway, the limited-edition rum exemplifies the brand’s decade-long commitment to creating premium, high-quality rums with innovation at the forefront. Only 400 bottles of Ernest were created. Ernest is a harmonious blend of hand-selected rums sourced from countries in South and Central America by 7th Generation Master Distiller, Ron Call. The blended rums were then put into new, heavy toasted American Oak barrels made of new 36-month-old, air-dried staves, and then double finished in both Cognac and Armagnac casks. The end result is a 100-proof rum with a refined and nuanced aroma of roses, violets, hazelnuts and burnt citrus peel. The initial subtlety is then overcome by a bold and complex flavor profile including notes of burnt citrus peel, turned earth, toasted hazelnut, green tea, cinnamon, clove, nutmeg, vanilla bean, and dark chocolate on the palate. The finish is particularly noteworthy with its extraordinary

length and complexity that creates notes of green tea, vanilla bean and burnt citrus for a notable finish. "With each new release, we prioritize showcasing our high-quality rums and for Ernest, we really wanted to push the envelope on what the category has been seen before," said Papa's Pilar Master Distiller, Ron Call. "This is what led to our decision to double finish the rum in new heavy-toasted American White Oak barrels made of 36-month air-dried staves, a process that enhances the deep natural vanilla and slight cocoa notes that carry over into our rum and create an extraordinary sensory experience." The bottle for Ernest is inspired by the beautiful, circular decanter seen in a photo of Hemingway taken circa 1940 at Finca Vigia, the novelist's home located in Cuba just southeast of Havana, most well known as the location where he wrote portions of his famed novels "For Whom the Bell Tolls" and "The Old Man and the Sea." The crystal decanter bottle was designed to double as a collector's piece, coming encased in a teal display box embossed with golden foil, wood siding, cream stitching, and gold riveted piping. When opened it reveals a removable leather valet to display the elegant collectable bottle filled with golden rum and marked with Hemingway's signature, with the image of Hemingway at Finca Vigia as its backdrop. The box also includes a crystal decanter top made to replace the wood and gold 'travel cork.' Papa's Pilar consulted with Hemingway historian, author and friend, Philip Greene to ensure the decanter-style bottle was historically accurate and identical to Hemingway's. "Since we founded Papa's Pilar ten years ago, we have aimed to be at the cutting edge of innovation in both the rum category and the ultra-premium spirits industry as a whole," said Papa's Pilar's founder and CEO, Steve Groth. "Ernest shows how we are letting our expert craftsman do what they do best and lead the way with limited run, curated, collectable releases. We have found that driving our business through the lens of craftsmanship has been key to truly exceptional results." <https://www.papas pilar.com>

### ANGOSTURA

Angostura® distributed over \$40,000 in prizes at a ceremony for its first Secondary Schools' Art Competition which was held on June 30 at the House of Angostura. Students were asked to submit an original piece of art using any medium: drawing, painting, digital art piece, collage or mixed media, based on the theme, My Community. Submissions were received from schools across T&T including Toco, Rio Claro, Point Fortin, Penal, Marabella, Couva, Arima, Chaguanas, St Augustine, Moruga, Angostura's fence line community of Laventille/Morvant, Scarborough and Speyside. Twelve finalists were selected by an independent panel of judges. This competition, entitled "The Art In Us", was launched in commemoration of World Art Day which was celebrated on April 15. It was opened to students in Forms 1 to 6 and divided into two categories, Forms 1 – 3 and Forms 4 – 6. Angostura's Executive Manager, Marketing, Mrs. Sophie Charles-Barber said the prize-giving ceremony was a celebration of the boundless creativity and artistic brilliance

of our young talents who have transformed their visions into captivating masterpieces. Mrs. Charles-Barber said, "The students were all very expressive in bringing forth the message and the feeling of community in each piece created. Not only were there several realistic paintings which portrayed children playing together in a park or village scenes showing community togetherness, but there were also several pieces done in abstract and expressionism styles which evoked feelings of togetherness and strength." Head Judge of the Competition, Mrs. Dominique Gordon-Fanovich said, "There was a wide selection of artwork, and we had a hard time selecting only 12 finalists as the young artists proved to be of a high standard producing excellent quality work." Delivering the feature address at the ceremony, the Honorable Dr. Nyan Gadsby-Dolly, Minister of Education said, "I want to thank Angostura from the start with regard to what you do, not only in your fenceline community but you are always willing to expand and help." Angostura® believes that supporting our young talent at this stage in their development helps to ensure that their creativity and innovation is protected, nurtured and allowed to grow to its fullest potential. <https://www.angostura.com/>

### WHISKEY EXCHANGE and HAVANA CLUB

Havana Club 11-Year-Old is a special bottling created by Havana Club's Maestro del Ron Cubano Asbel Morales, exclusively for The Whisky Exchange. This is the first time that Havana Club has produced a special expression for a single retailer. Morales told Spirit Business "This partnership has enabled us to embark on a truly exceptional project. Creating Havana Club 11-Year-Old required us to draw on our knowledge and exemplary stock to bring The Whisky Exchange's vision to life while remaining true to the Havana Club taste everyone knows and loves. It exemplifies our commitment to continually push the boundaries of creativity and deliver truly distinctive expressions. Our Icónica Collection, comprised of ultra-premium rums crafted by our Maestros del Ron Cubano, is an example of this, and we are excited to present this exclusive rum to connoisseurs and enthusiasts who value exceptional craftsmanship." Havana Club is owned by Corporación Cuba Ron, a joint venture of the Cuban government and French conglomerate, Pernod Ricard. In 2021, Pernod Ricard purchased The Whisky exchange. "We're delighted to be working alongside Havana Club," said Dawn Davies MW, buying director at The Whisky Exchange. "As part of the Pernod Ricard family, we're fortunate to be able to collaborate with some of the world's most iconic brands to create truly special expressions for our engaged and educated customers. There are some incredible things happening in Cuban rum today and for us this project embodies what makes Havana Club's rums so unique. It is a testament to the knowledge and skill of the Maestros del Ron that deliver the heritage and quality of the liquid we get to enjoy today." <https://www.thewhiskyexchange.com/>, <https://havana-club.com/>



# The Sweet Business of Sugar



THE **Rum**  
UNIVERSITY





# Australia

Regardless of distillation equipment, fermentation method, aging or blending techniques, all rum producers have one thing in common: **sugarcane**.

Without sugarcane we would not have sugar mills, countless farmers would not have a profitable crop and we would not have rum!

**Required Report:** Required - Public Distribution

**Date:** April 17, 2023

**Report Number:** AS2023-0007

## **Report Name:** Sugar Annual

**Country:** Australia

**Post:** Canberra

**Report Category:** Sugar

**Prepared By:** Zeljko Biki

**Approved By:** Levin Flake

### **Report Highlights:**

Australia's sugar production is forecast to increase to 4.4 million metric tons (MMT) in marketing year (MY) 2023/24, from an estimated 4.2 MMT in MY 2022/23. This increase is due to an expected rise in sugar cane crush to 33.5 MMT in MY 2023/24, from an estimate of 32.6 MMT in the previous year. The increase in production is in part driven by an anticipated small improvement in sugar cane yield after overall very good crop growth conditions for the first nine months of the season. In addition, there is an expectation of an increase in harvested area after a significant area of sugar cane was unable to be harvested in MY 2022/23 and will be carried over into MY 2023/24. Raw sugar exports are forecast to increase to 3.5 MMT in MY 2023/24 from the prior year estimate of 3.2 MMT, while refined sugar exports are expected to increase to 100,000 metric tons (MT).

## **Executive Summary**

Australia's sugar production is forecast to increase to 4.4 million metric tons (MMT) in marketing year (MY) 2023/24, from an estimated 4.2 MMT in MY 2022/23. This increase is due to an expected rise in sugar cane crush to 33.5 MMT in MY 2023/24, from an estimate of 32.6 MMT in the previous year. The increase in production is in part driven by an anticipated small improvement in sugar cane yield after overall very good crop growth conditions for the first nine months of the season. Also, there is an expectation of an increase in harvested area after a significant area of sugar cane was unable to be harvested in MY 2022/23, and will instead be carried over into the MY 2023/24 production season.

Of the total exports of sugar, over 95 percent is raw sugar and the balance is refined sugar. Raw sugar exports are forecast to increase to 3.5 MMT in MY 2023/24 from the prior year estimate of 3.2 MMT due to an increase in forecast production and expectation of firm world demand. Refined sugar exports are expected to increase to 100,000 metric tons (MT) in MY 2023/24 after a substantial dip in MY 2022/23 to an estimated 70,000 MT, which was as a result of lower sugar production and decreased demand from Singapore.

## **SUGAR CANE**

### **Overview**

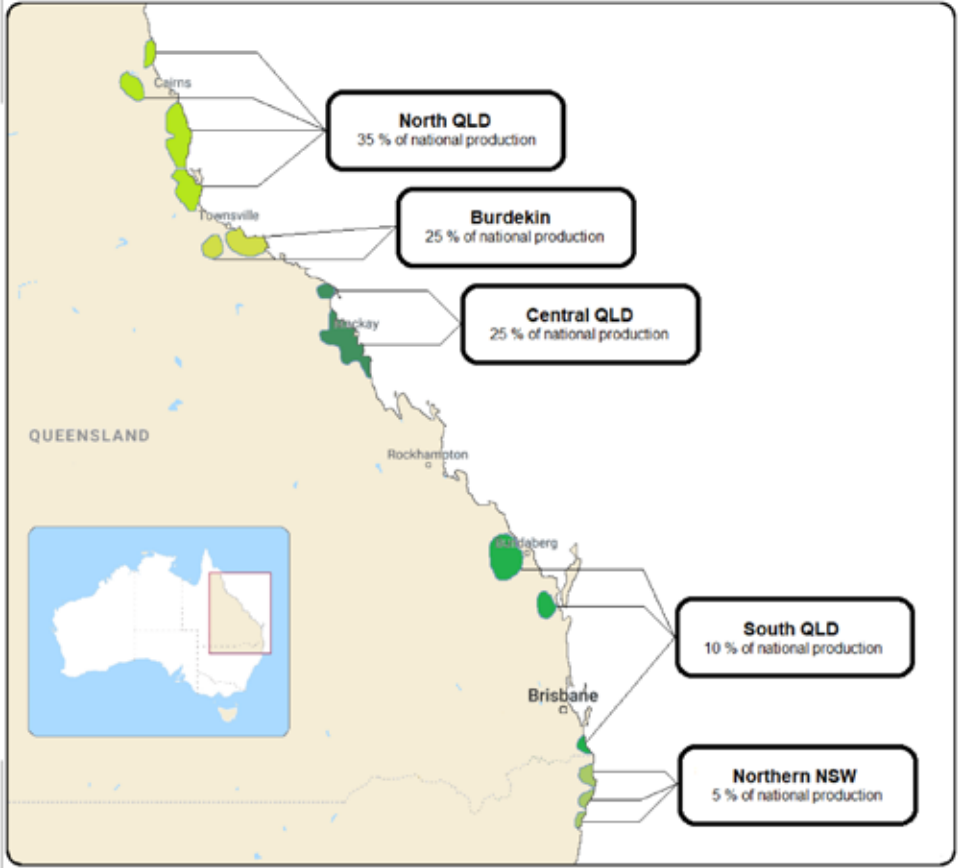
Australian sugar cane is grown on coastal plains and valleys along a 2,100 km stretch of Australia's eastern coastline between Mossman in north Queensland (QLD) and Grafton in northern New South Wales (NSW). North QLD has a tropical climate with average rainfall in the area as high as 3,500mm (138 inches) per annum, transitioning to the sub-tropical climate in northern NSW with average rainfall of approximately 1,500mm (59 inches). The key growing regions are shown in Figure 1 and their general characteristics are:

|                    |   |
|--------------------|---|
| North Queensland   | 35 percent of national production. Tropical climate with rainfall of up to 3,500mm (138 inches) per annum. Production is more likely to be impacted by excessive rain rather than drought.  |
| Burdekin           | 25 percent of national production. Tropical climate with rainfall of less than 1,000mm (39 inches) per annum. Highly reliant on irrigation. Highest yielding region.  |
| Central Queensland | 25 percent of national production. Tropical climate with rainfall of approximately 1,500mm (59 inches) per annum. Some areas achieve good yields with no irrigation and others use partial irrigation after harvest in the lead up to wet season rainfalls. |

South Queensland 10 percent of national production. Sub tropical climate with average rainfall of approximately 1,100mm (43 inches) per annum. Dependent on irrigation water availability.

Northern NSW Five percent of national production. Sub-tropical climate with average rainfall of approximately 1,500mm (59 inches) per annum. Lower average temperatures and humidity creating slower growing conditions. Crop growing cycles range from 12 months to 24 months dependant on prevailing conditions.

**Figure 1 - Australian Sugarcane Production Areas**



Source: FAS/Canberra

The major sugar cane producing areas are in tropical regions and are dependent on high rainfalls and humid sunny conditions during the wet season period that typically runs from January to March. A positive wet season not only assists production of the current crop in the lead up to harvest but also sets up a high soil moisture profile for a successful planting of fallow area and replant areas, which in the tropical northern areas typically occurs between April and July. It also assists the regrowth of the early harvested sugar cane crop. Well timed smaller follow-up rainfall after the wet season period is also important for final sugar cane production outcomes.



There are approximately 3,044 sugar cane growers in Australia (ABARES – Farm Survey Analysis 2021) in a deregulated market. With typically 75 to 80 percent of production exported, the domestic sugar price is directly influenced by the world market price - the benchmark of which is the ‘Sugar #11 Futures’. Growers have three-year sugar cane supply agreements with the sugar mill in their area. Although the industry was deregulated in 2006, the sugar mills opted to continue a single desk marketing arrangement through Queensland Sugar Limited (QSL). In 2013, however, the millers decided to cease this single desk marketing arrangement and provided the required three years notice to end it. From 2017, growers have had the option to choose whether the rights to sell their sugar go to their own local sugar supply mill or QSL. The current structure enables other third-party marketers to also offer their services. Sugar cane growers also have the capacity to forward lock sugar prices on a portion of their annual production typically for up to three years. This assists in mitigating fluctuations in sugar prices from year to year. The industry grower representative body ‘Canegrowers’ has rolled out a ‘Pricing Essentials’ education program for their members to support growers to actively manage their price risk.

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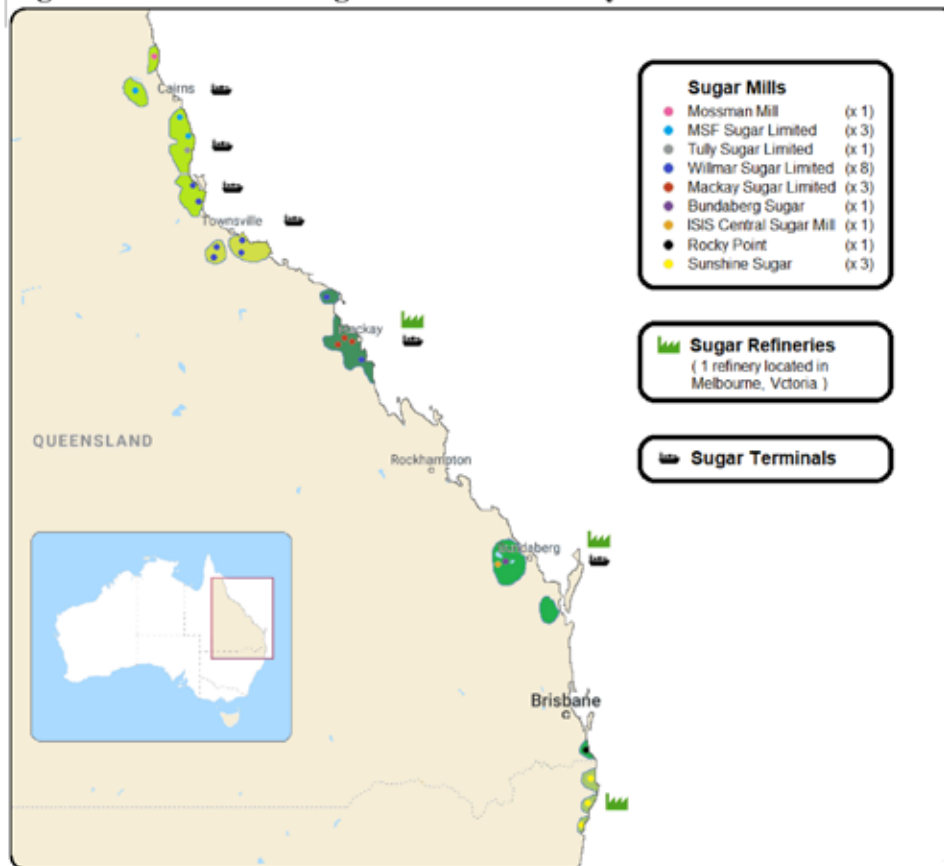
Sugar cane is a perennial tropical C4 plant originating from New Guinea. The crop germinates from billets (approximately a 30cm portion of a sugar cane stalk) planted in rows into a soil bed. The soil beds are raised to minimise waterlogging particularly during the high rainfall wet season periods. After germination plants will typically tiller and form 4-12 stems. The typical growing period between harvest is 12 months, however, in northern New South Wales the growing period is from 12 to 24 months, and it is varied according to prevailing climatic conditions. At harvest the entire plant is cut just above ground level and the stalks are cut into approximately 30cm lengths by machinery. The stalks are transported from the paddock by haulout wagons or trucks before being transported to the processing mill via small gauge rail or road transport. After the first planted sugar cane is harvested a series of successive crops regrow from the stubble which are referred to as ratoons. After the first harvest, annual production typically declines each successive year and farmers typically allow three to four ratoons. Farms typically have approximately 15 percent of their total sugar cane farming area as fallow in each season, which is planted from April to June in tropical regions. A further portion of the crop, typically 5-10 percent, is replanted (i.e. no fallow period) shortly after the final ratoon is harvested. This approach achieves a relatively even age profile of sugarcane plants across each farm and assists in optimising production and achieving a relatively stable production from year to year. The typical fallow and replant program and timing differs in the sub-tropical region of northern New South Wales from that of tropical regions.

There are a total of 22 sugar mills (see Figure 2) processing sugar cane typically from June through to late November. The mills are owned by nine different entities ranging from public listed companies, public unlisted companies, one private company and one cooperative. Mills process sugar cane typically within 24 hours of harvest, producing raw sugar and by-products such as molasses, bagasse, ash and mill mud. Molasses is generally used in the animal feed industry and one of the Wilmar mills in central Queensland also produces ethanol from molasses. Multiple mills have cogeneration plants using bagasse

to produce electricity for their own needs and surplus power is fed into the local electricity grid. Ash and mill mud are used as a fertiliser by sugar cane producers.

Approximately 75 to 80 percent of raw sugar production is delivered and stored at one of six ports on the Queensland coast for subsequent export. A small amount of raw sugar is also domestically refined for consumption in Australia and a relatively small volume of refined sugar is exported. There are a total of four sugar refineries owned by three entities. Three of the refineries are located in the growing regions (see Figure 2) and one is located in Melbourne, Victoria. There are six ports at which sugar is stored and loaded onto ships for export. These port facilities are all owned by Sugar Terminal Limited (STL) of which the major shareholder is QSL who also manage the terminals owned by STL.

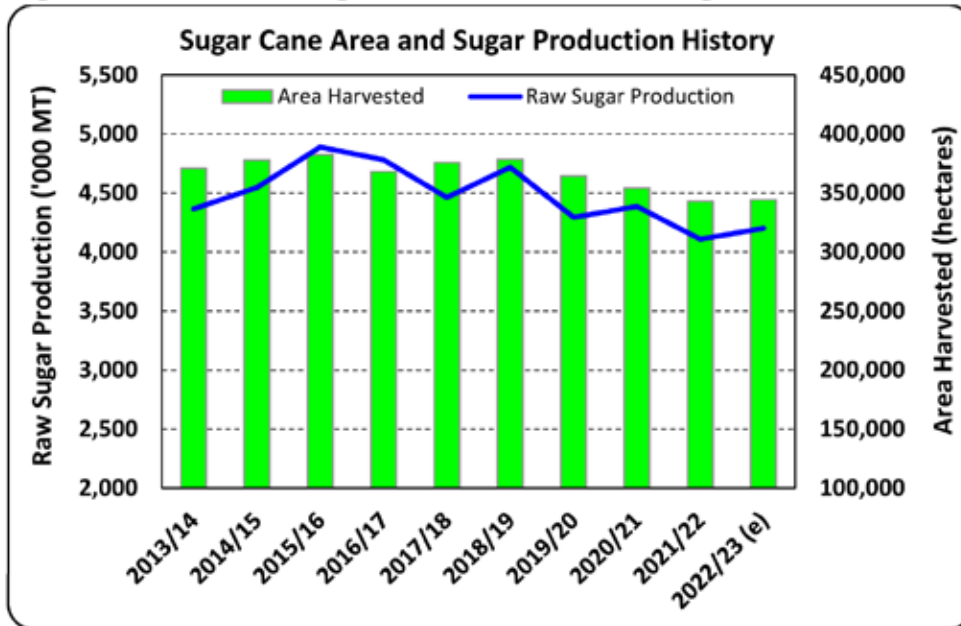
**Figure 2 – Australian Sugar Mill and Refinery and Port Terminal Locations**



Source: FAS/Canberra using data from Australian Sugar Milling Council

Despite the significant variations in rainfall from year to year, the risk of cyclone damage experienced in Australia, and large world sugar price fluctuations, nevertheless sugar cane and subsequently raw sugar production does not typically vary greatly from year to year. Over the last 10-year period, raw sugar production has varied from 4.11 MMT to 4.89 MMT (see Figure 3), a variation of around  $\pm 8$  percent. Raw sugar production is closely correlated to the area of sugar cane harvested (see Figure 3).

**Figure 3 – Australian Sugar Cane Area and Raw Sugar Production History**



Source: Australian Sugar Milling Council (ASCM)

Note: (e) ASCM Provisional results

There are a series of key factors that influence overall production:

- 1) Dry conditions around the time of planting can lead to a failed crop establishment, negatively impacting harvested area.
- 2) The impacts of cyclones which occur from time to time, mainly in the tropical regions, can significantly affect yields, and crops may take 2-3 seasons to fully recover.
- 3) Wet weather during harvest can lead to some area of sugar cane remaining unharvested and carried over to the following year. Although these carry over crops can have high yields, they usually have low sugar content and are far from optimal.
- 4) Significant mill breakdowns during the crush can extend the harvest period by weeks, and may increase overall yield in that season but will have a negative impact on the following season as the late harvested crop has a shorter growing period.
- 5) Grower sentiment associated with large variations in sugar prices not only influences planted area, but also the level of crop inputs such as fertilizer which influence yields.

However, the nature of the sugar cane plant with a 12-month growing cycle along with the crops typical three to four ratoons have a strong stabilizing influence over the crop and subsequent raw sugar production from year to year.

## **Policy & Other Industry Matters**

### **UK-AU FTA**

The United Kingdom (UK) and Australian parliaments have accepted the Free Trade Agreement between these nations and will come into force in the coming months, but a commencement date is yet to be established.

After the FTA is formalized the Australian sugar industry is expected to receive immediate access to 80,000 MT of tariff-free quota to the UK with 20,000 MT annual increases reaching 220,000 MT in year eight, after which sugar tariffs will be eliminated. This is a marked improvement to current access of merely 9,925 MT. Although it is welcomed by the Australian sugar industry and provides a further significant market access option, it is anticipated that Australia will continue to focus its trade to nearby Asian markets.

### **Production**

FAS/Canberra forecasts MY 2023/24 sugar cane production at 33.5 MMT, a modest three percent increase over the MY 2022/23 estimated production of 32.6 MMT. This small forecast increase brings production marginally up above the previous 10-year average of 32.4 MMT. The improvement in overall production is related to a slight increase in forecast yield and a very small lift in harvested area. The first six months of the production season from July to December 2022 had above-average rainfall across all sugar cane producing regions, which supported very good early growth although it may have hindered some more northern tropical areas with too much rain. For January to March 2023, during the tropical wet season, rainfall was broadly around average but below average in the smallest producing area of northern New South Wales. The conditions to date have established the prospect of improved yields but have partially been hindered by the slow harvest progress and late finish to the MY 2022/23 crush, which will shorten the production period for the forecast crop. Supporting the overall forecast production increase will be the bump up in harvested area associated with a substantial area unharvested in central Queensland, which is being carried into the forecast year.

In the initial six-month growing period from July to December 2022, prior to the onset of tropical wet season rains, all sugar production regions in Queensland received above-average rains (see Figure 4). This set up a significantly improved early crop growth phase immediately after harvest for existing ratoons for those tropical regions that weren't too wet but also improved the prospects of success for newly planted sugar cane. The most northern tropical regions tend to be negatively impacted by above-average rains causing soil water logging and impeding new planting, fertilizer and weed management. But for the more southern tropical regions and sub-tropical regions in the far south, above average rains are generally favorable for sugar cane crop yields. On balance the above-average rains during the early crop growth phase (July to December 2022) have established a platform for improved yields for the MY 2023/24 crop.

Tropical wet season rains, mainly from January to March each year, also have a substantial bearing on the final crop yields. This period typically produces more than ample rainfalls in the tropical growing areas of north Queensland, Burdekin and central Queensland, but in some seasons, there can be excessive rainfall with many overcast days with limited sunshine which limits crop growth. In an average wet season period this is typically the case for the north Queensland area which represents around 35 percent of overall production. For the January to March 2023 period:

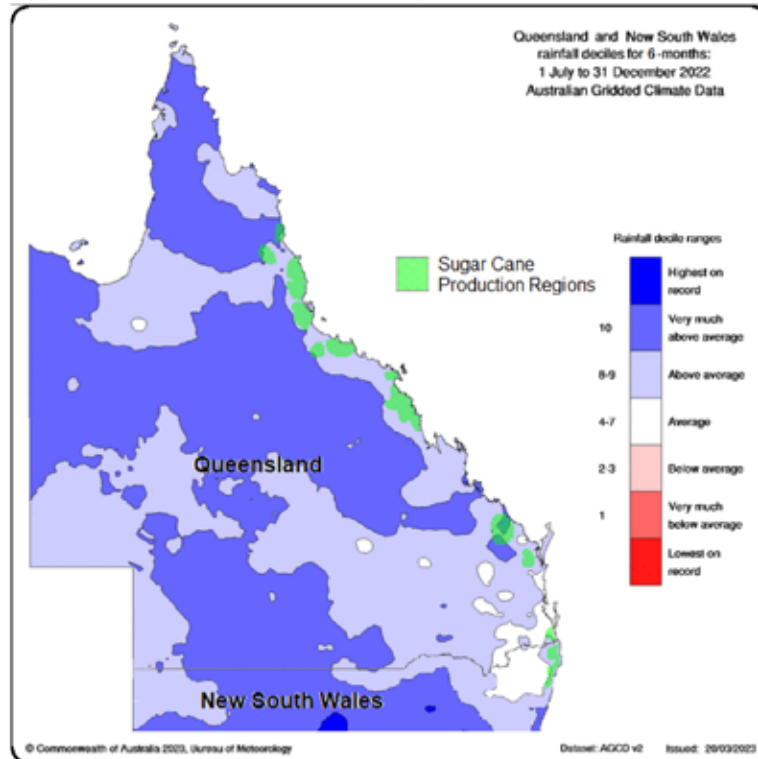
- The more northern parts of the north Queensland area had average to above-average rainfall.
- The lower tropical areas of central Queensland had average rainfall.
- The sub-tropical areas of southern Queensland and northern New South Wales had below-average rainfall (see Figure 5).

The sub-tropical areas did have above-average rains in July to December 2022 and typically account for around 15 percent of national sugar cane production, so is not expected to have any significant drag on the overall production forecast.

The above-average rains during the early crop growth phase had also caused multiple delays in harvesting the MY 2022/23 crop which culminated to around three to five weeks longer than usual with some regions finishing in the second week of January 2023. Even then central Queensland is reported to have around 550,000 MT of unharvested sugar cane which will continue to grow and subsequently be harvested in the forecast year. Good practice is for harvest to be completed by early to mid-November each year, but in this instance, it finished in early January 2023. The flow on effect for the MY 2023/24 crop is that the sugar cane areas that were harvested far later than optimal will have a shorter growing period, reducing yield potential, and also likely a lower sugar content than would otherwise be expected.

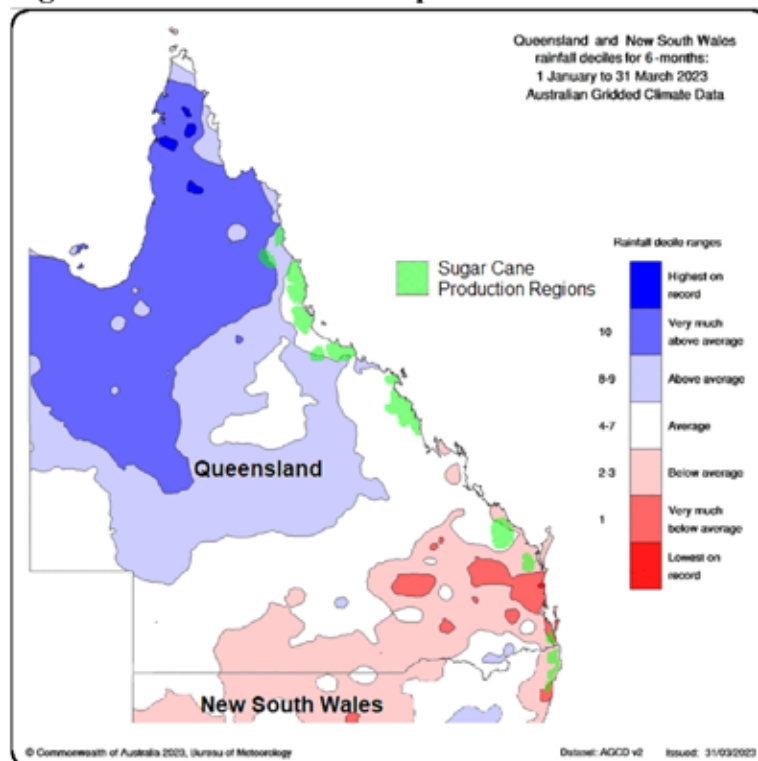
At the end of March, sugar cane crops are well advanced and a short period away from the commencement of harvest at the end of May 2023. Some rainfall after the wet season period in the lead up to and during harvest is helpful to achieve higher yields. The Australian Bureau of Meteorology forecast indicates a likelihood of average rainfall for the sub-tropical production regions (see Figure 6) which have had below average rains in the previous three months. If realized, their yields should not be greatly impeded after above-average rains in the first six months (July to December 2022). The southern tropical regions of central Queensland are anticipating average rainfall for the April to June 2023 period supporting improved yield expectations from the prior year. For the northern tropical regions, the Australian Bureau of Meteorology is forecasting below-average rains in the April to June 2023 period. But for this region that tends to be more impacted by too much rain this forecast is not expected to be very detrimental to their sugar cane crop yields.

**Figure 4 – Rainfall Decile Map - Jul to Dec 2022**



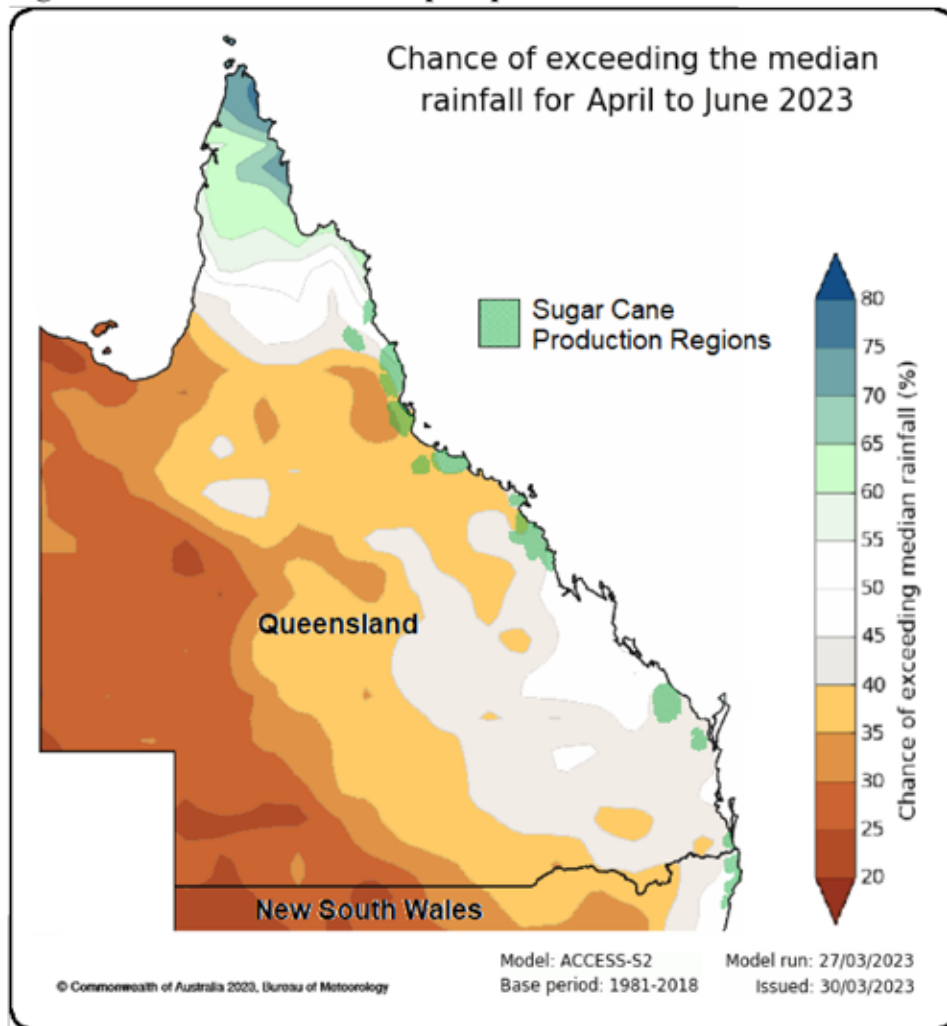
Source: Australian Bureau of Meteorology / FAS/Canberra

**Figure 5 – Rainfall Decile Map - Jan to Mar 2023**



Source: Australian Bureau of Meteorology / FAS/Canberra

**Figure 6 - Rainfall Forecast Map - April to June 2023**



Source: Australian Bureau of Meteorology / FAS/Canberra

MY 2022/23 sugar cane production has been revised downwards slightly by FAS/Canberra to 32.6 MMT, compared to the official USDA estimate of 33.0 MMT. This revision is based on Australian Sugar Millers Council results from the completed harvest. Some of this gap is associated with a small area which remained unharvested in MY 2022/23 due to the multiple delays caused by above-average rains during the harvest period.

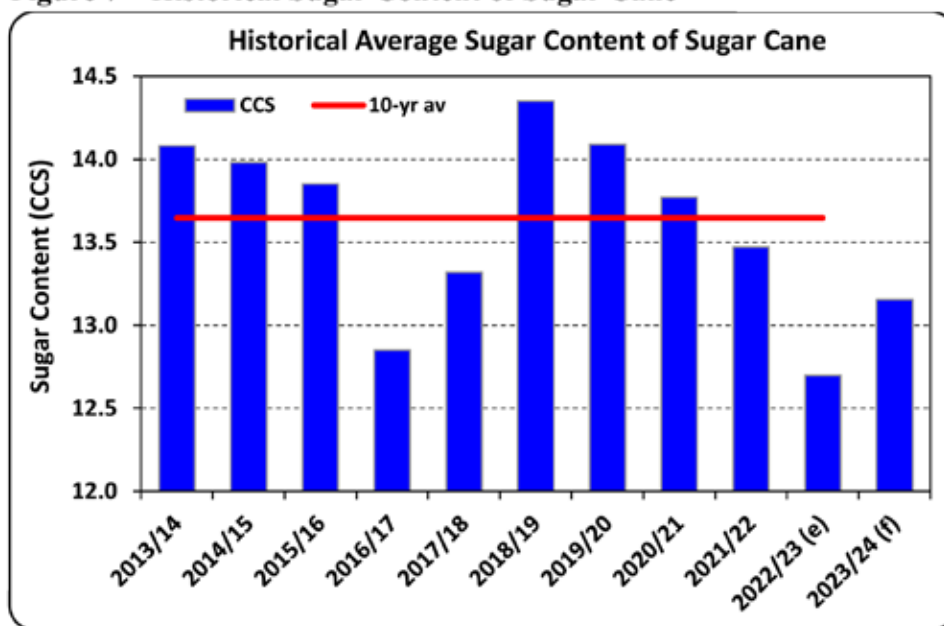
## **SUGAR**

### **Production**

FAS/Canberra forecasts Australia's MY 2023/24 sugar production at 4.4 MMT, a five percent increase over the MY 2022/23 estimated production of 4.2 MMT. The increase is mainly due to the expected improvement in overall sugar content.

The sugar content of sugar cane in the MY 2023/24 season is expected to improve significantly (see Figure 7) but still be well below the previous 10-year average. This increase is mainly due to the expectation of typical conditions during the harvest allowing for a normal harvest duration where the crops are harvested at a more optimal sugar content than was the case for MY 2022/23. But countering this positive is that the forecast crop will have a shorter growing period which will impact the maturity of the crop at harvest, and this is anticipated to have a negative impact on the potential sugar content and keep it below the 10-year average.

**Figure 7 – Historical Sugar Content of Sugar Cane**



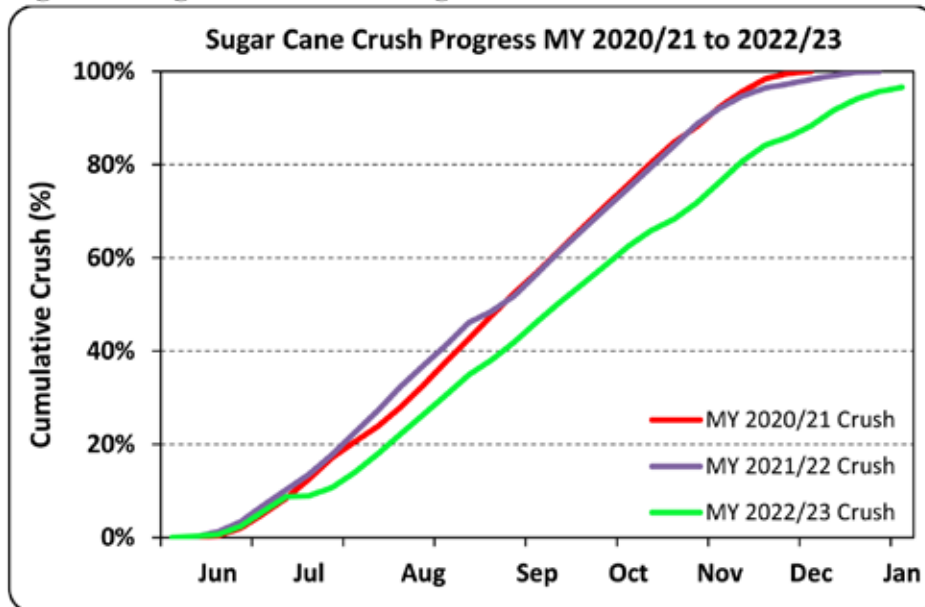
Source: *Canegrowers / Australian Sugar Milling Council / FAS/Canberra*

Note: *CCS = Commercial Cane Sugar (a measure of sugar content of sugar cane used by millers)*

The MY 2022/23 harvest was impacted by multiple rain events which drastically slowed the harvest progress in comparison to previous years (see Figure 8). MY 2021/22 also had some delays and one of the major mills had a substantial breakdown early in the season which also delayed the finish to the season into early January 2022 but the rate of harvest progress for MY 2022/23 was far slower. Even though MY 2021/22 was a late finish, the rate of harvest progress was still sound and comparable to a typical season like MY 2020/21. This slow rate of harvest progress in MY 2022/23 will have an impact on shortening the growth period for the forecast MY 2023/24 crop and its maturity at harvest which is expected to adversely affect the sugar content.



Figure 8 –Sugar Cane Crush Progress – MY 2020/21 to MY 2022/23

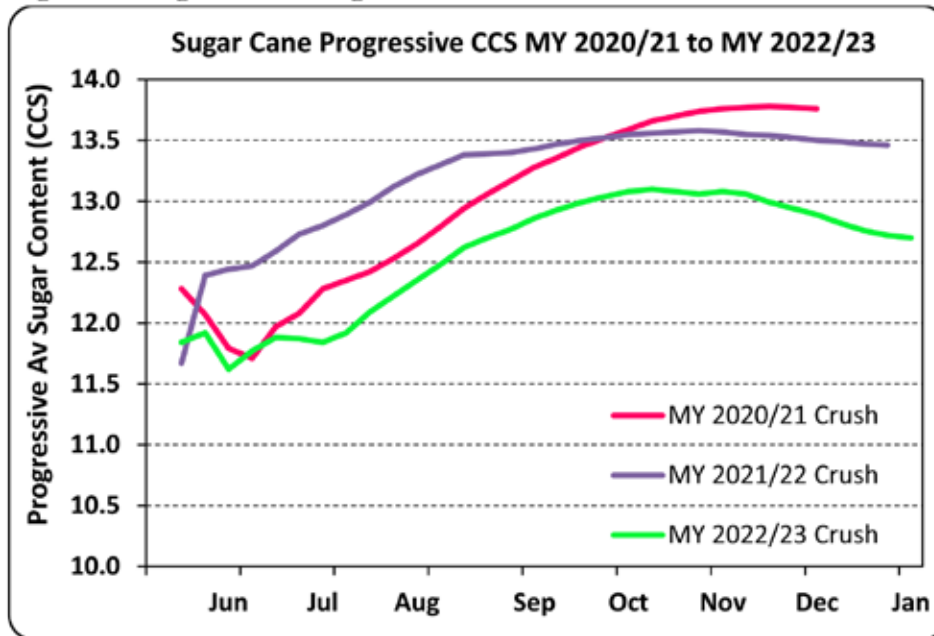


Source: *Australian Sugar Milling Council*

MY 2022/23 sugar production has been revised downwards by FAS/Canberra to 4.2 MMT, compared to the official USDA estimate of 4.35 MMT. Although sugar cane production was close to what was forecast, the sugar content was far below expectation after a very wet harvest period that extended the harvest period well beyond normal, which negatively impacted sugar content.

The sugar content of sugar cane is typically at its peak in October and November. The sugar content generally begins to fall for sugar cane harvested after the start of December (see Figure 9). For MY 2022/23 the sugar content early in the season was relatively low in part because the crop was encouraged to continue to grow from the above-average rains and partly because of the late finish to the MY 2021/22 harvest resulting in a shorter growth period for part of the crop. For MY 2022/23 the sugar content of the sugar cane deteriorated quickly from the start of December 2022, far more so than for MY 2021/22.

**Figure 9 –Sugar Cane Progressive CCS – MY 2020/21 to MY 2022/23**



Source: Australian Sugar Milling Council

Note: CCS is a measure of sugar content in sugar cane

### Consumption

Domestic sugar consumption for MY 2023/24 is forecast to increase to 900,000 MT, from the MY 2022/23 estimate of 850,000 MT.

The forecast consumption is around 11 percent lower than the previous ten-year average. The general decline in sugar consumption is due to changing dietary habits and increasing government focus on food labelling standards, particularly relating to the sugar content of drinks and foods. This broad trend is expected to continue in the near term. However, Australia is expecting a boost in migration in 2023 and 2024 and an associated increase in population which is expected to boost the overall consumption of sugar for the forecast year.

### Trade

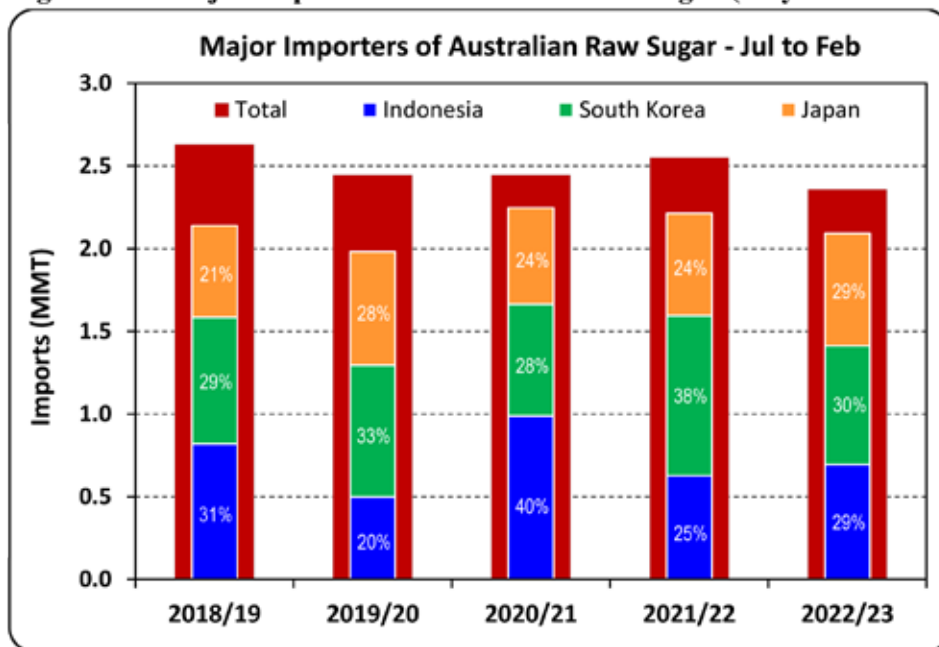
Raw sugar exports in MY 2023/24 are forecast to increase to 3.5 MMT from an estimate of 3.2 MMT in MY 2022/23. This increase in raw sugar exports mainly relates to the expectation of strong world demand for sugar based on very firm futures prices and Australia’s capacity to increase exports due to the forecast rise in sugar production.

Around 80 percent of Australian sugar is exported and of this, raw sugar represents over 95 percent, with the balance being refined sugar. With relatively high production costs in Australia relative to other major producers, there is no expectation that refined sugar exports will shift by any significant degree in the coming years.

The major importers of Australian raw sugar over recent years have consistently been South Korea, Indonesia and Japan (see Figure 10) and they now account for almost 90 percent of the overall results. Over the last two marketing years most of the remaining 10 percent of importers of Australian raw sugar have been Singapore, United States, and New Zealand. Australia has in the past exported well over 4 MMT of raw sugar, and with current high prices and demand there is little concern that Australia can find markets for the forecast of 3.5 MMT.

MY 2022/23 raw sugar exports have been revised downwards by FAS/Canberra to 3.2 MMT, compared to the official USDA estimate of 3.45 MMT. This revision is due to a lower sugar production estimate based on results from the Australian Sugar Millers Council. Imports of Australian raw sugar in the marketing year-to-date (July 2022 to February 2023) reached 2.35 MMT and on an annualized basis, after taking into account monthly seasonality variations exports for MY 2022/23 are on track to achieve the estimated 3.2 MMT.

**Figure 10 – Major Importers of Australian Raw Sugar (July to February)**



Source: *Trade Data Monitor (data as reported by importing countries)*

Singapore typically imports over 85 percent of Australia’s total refined sugar exports, and around one-third of their overall imports over recent years has been from Australia. Refined sugar exports for MY 2023/24 are forecast to increase to 100,000 MT, but this is from a substantial drop in the MY 2022/23 estimate to 70,000 MT, in part due to the drop in sugar production. The marketing year-to-date exports for MY 2022/23 (July 2022 to February 2023) are around half that of the same period in the previous year. Most of the decline is reduced exports to Singapore who have reduced their overall refined sugar imports by 22 percent for this period. However, there has also been a substantial decline in refined sugar

exports to Papua New Guinea who has been the only other significant destination for Australian refined sugar. The forecast of 100,000 MT is around 40 percent below the previous 10-year average, which is reflective of a gradual decline over this period.

Australian imports of refined sugar are very low and equate at just over one percent of domestic consumption. FAS/Canberra forecasts refined sugar imports to remain stable at 8,000 MT in MY 2023/24, in line with the estimate for MY 2022/23. Refined sugar exports have broadly been trending down over the last decade.

### Stocks

End of year stocks of sugar in Australia are typically very low. This relates to the close alignment of the start of the sugar cane harvest season (June) with the beginning of the marketing year (July). Exports of sugar typically ramp up in July one month from the start of harvest and remain high through to December, one month after harvest is usually completed in November. For the remainder of the marketing year from January to June, export quantities are lower, and this period is used to clear stocks in the lead up the commencement of the following harvest.

### Production, Supply, and Distribution of Sugar Cane

| Sugar Cane for Centrifugal<br>Market Year Begins<br>Australia | 2021/2022     |          | 2022/2023     |          | 2023/2024     |          |
|---|---------------|----------|---------------|----------|---------------|----------|
|   | Jul 2021      |          | Jul 2022      |          | Jul 2023      |          |
|   | USDA Official | New Post | USDA Official | New Post | USDA Official | New Post |
| Area Planted (1000 HA)  | 0             | 0        | 0             | 0        | 0             | 0        |
| Area Harvested (1000 HA)                                      | 345           | 343      | 350           | 344      | 0             | 350      |
| Production (1000 MT)  | 30100         | 30100    | 33000         | 32600    | 0             | 33500    |
| Total Supply (1000 MT)  | 30100         | 30100    | 33000         | 32600    | 0             | 33500    |
| Utilization for Sugar (1000 MT)                               | 30100         | 30100    | 33000         | 32600    | 0             | 33500    |
| Utilizatu for Alcohol (1000 MT)                               | 0             | 0        | 0             | 0        | 0             | 0        |
| Total Utilization (1000 MT)                                   | 30100         | 30100    | 33000         | 32600    | 0             | 33500    |
|   |               |          |               |          |               |          |
| (1000 HA) ,(1000 MT)  |               |          |               |          |               |          |

## Production, Supply, and Distribution of Centrifugal Sugar

| Sugar, Centrifugal<br>Market Year Begins<br>Australia | 2021/2022     |          | 2022/2023     |          | 2023/2024     |          |
|---|---------------|----------|---------------|----------|---------------|----------|
|   | Jul 2021      |          | Jul 2022      |          | Jul 2023      |          |
|   | USDA Official | New Post | USDA Official | New Post | USDA Official | New Post |
| <b>Beginning Stocks</b> (1000 MT)                     | 135           | 135      | 294           | 294      | 0             | 384      |
| <b>Beet Sugar Production</b> (1000 MT)                | 0             | 0        | 0             | 0        | 0             | 0        |
| <b>Cane Sugar Production</b> (1000 MT)                | 4120          | 4120     | 4350          | 4200     | 0             | 4400     |
| <b>Total Sugar Production</b> (1000 MT)               | 4120          | 4120     | 4350          | 4200     | 0             | 4400     |
| <b>Raw Imports</b> (1000 MT)                          | 3             | 3        | 3             | 2        | 0             | 2        |
| <b>Refined Imp.(Raw Val)</b> (1000 MT)                | 6             | 6        | 5             | 8        | 0             | 8        |
| <b>Total Imports</b> (1000 MT)                        | 9             | 9        | 8             | 10       | 0             | 10       |
| <b>Total Supply</b> (1000 MT)                         | 4264          | 4264     | 4652          | 4504     | 0             | 4794     |
| <b>Raw Exports</b> (1000 MT)                          | 3000          | 3000     | 3450          | 3200     | 0             | 3500     |
| <b>Refined Exp.(Raw Val)</b> (1000 MT)                | 120           | 120      | 120           | 70       | 0             | 100      |
| <b>Total Exports</b> (1000 MT)                        | 3120          | 3120     | 3570          | 3270     | 0             | 3600     |
| <b>Human Dom. Consumption</b> (1000 MT)               | 850           | 850      | 900           | 850      | 0             | 900      |
| <b>Other Disappearance</b> (1000 MT)                  | 0             | 0        | 0             | 0        | 0             | 0        |
| <b>Total Use</b> (1000 MT)                            | 850           | 850      | 900           | 850      | 0             | 900      |
| <b>Ending Stocks</b> (1000 MT)                        | 294           | 294      | 182           | 384      | 0             | 294      |
| <b>Total Distribution</b> (1000 MT)                   | 4264          | 4264     | 4652          | 4504     | 0             | 4794     |
| (1000 MT)   |               |          |               |          |               |          |

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# CIGAR & RUM PAIRING

by Philip Ili Barake







**M**y name is Philip Ili Barake, Sommelier by trade. As a result of working with selected restaurants and wine producers in Chile, I started developing a passion for distilled spirits and cigars. As part of my most recent job, I had the opportunity to visit many Central American countries, as well as, rum distilleries and tobacco growers.

But my passion for spirits and cigars did not end there; in 2010 I had the honor of representing Chile at the International Cigar Sommelier Competition, where I won first place, becoming the first South American to ever achieve that feat.

Now I face the challenge of impressing the readers of "Got Rum?" with what is perhaps the toughest task for a Sommelier: discussing pairings while being well aware that there are as many individual preferences as there are rums and cigars in the world.

I believe a pairing is an experience that should not be limited to only two products; it is something that can be incorporated into our lives. I hope to help our readers discover and appreciate the pleasure of trying new things (or experiencing known things in new ways).

Philip  
#GRCigarPairing



## Frozen Espresso

I took advantage of a warm weather wave that hit us during our winter (I am in the Southern Hemisphere) so I decided to create a pairing more suitable to the weather experienced by most of our readers, in the Northern Hemisphere.

I wanted a cocktail along the lines of a Cuban Espresso, but because of the heat, I opted to prepare it "frozen," which should go well with the heat. Judging by the result, it was the correct decision.

This is a cocktail we've prepared before; except this time I will prepare it in the shaker and will serve it in a glass filled with frappé ice. The technique is very simple, you just have to keep in mind not to put a lot of ice in the shaker, to avoid having the cocktail too watery when served.

These are the ingredients and their proportions:

- 2 oz. Coffee Liqueur
- 2 oz. Zacapa 12 Ambar
- 2 oz. Espresso Coffee

Pour all the ingredients into a cocktail shaker with very little ice, ideally a single ice cube. Shake enough to combine the ingredients and then pour into a Rocks glass, filled to the top with frappé (finely crushed/shaved) ice.

As far as the cigar, I selected a Churchill from VegasFinas, from the clásica line (50 x 7 ½), a medium-bodied cigar, produced by Tabacalera de Garcia, in La Romana, Dominican Republic.



Photo credit: @Cigarili



Photo credit: @Cigarili

I started by cutting the cigar with a double guillotine, a very normal procedure, but I experienced problems with the draw and I had to perform an additional cut, which solved the problem.

This is a simple pairing, very even, with no fluctuations during the smoking session. In other words, both the cigar and the cocktail remained consistent for almost an hour. The result was a very comfortable pairing, easy to approach and enjoy by most cigar smokers.

You can personalize the cocktail to your liking, either by squeezing some

orange peel or by adding chocolate syrup straight into the glass, if you prefer.

The cocktail is exceedingly easy to prepare, it does not require a lot of time or technique and it is ideal for hot days. I don't think it matches well with stronger cigars, we'll save those for another occasion.

Cheers!  
Philip Ili Barake  
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