



PLANTATION
RUM

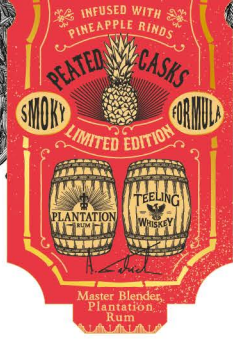
Press release



STIGGINS' FANCY SMOKY FORMULA: THE PINEAPPLE DELICACY FROM PLANTATION RUM WITH A WHISPER OF IRISH PEAT

Plantation Rum introduces an aromatic twist on its iconic award-winning Stiggins' Fancy Pineapple rum, giving it to an extra maturation in ex-peated Teeling single malt Irish whiskey casks, for a distinctive and delicious smoky touch. An original gift for rum and whiskey lovers alike.

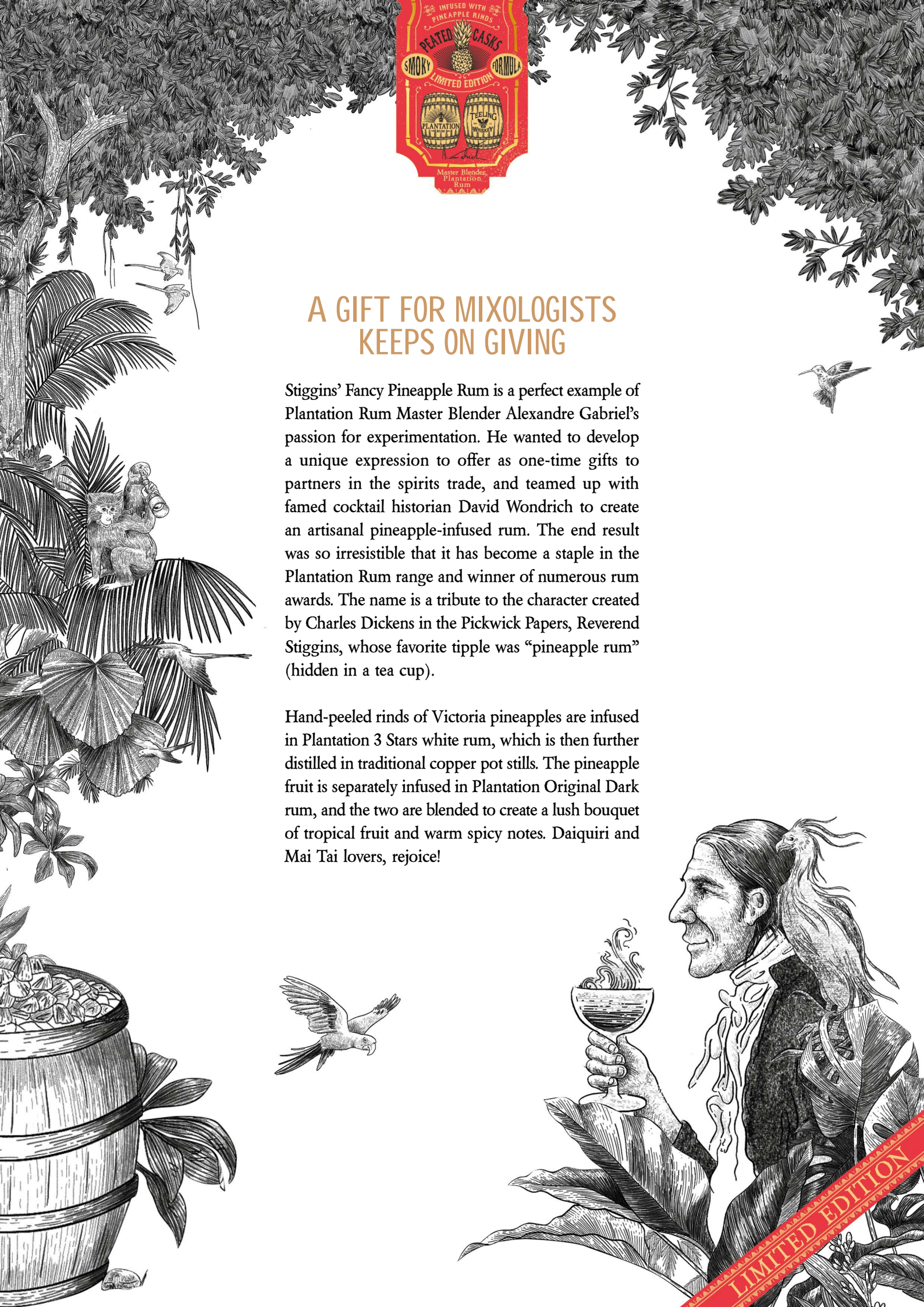
LIMITED EDITION

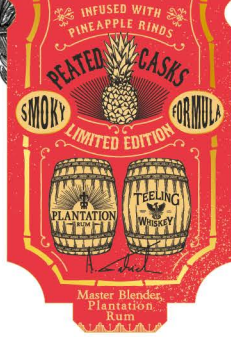


A GIFT FOR MIXOLOGISTS KEEPS ON GIVING

Stiggins' Fancy Pineapple Rum is a perfect example of Plantation Rum Master Blender Alexandre Gabriel's passion for experimentation. He wanted to develop a unique expression to offer as one-time gifts to partners in the spirits trade, and teamed up with famed cocktail historian David Wondrich to create an artisanal pineapple-infused rum. The end result was so irresistible that it has become a staple in the Plantation Rum range and winner of numerous rum awards. The name is a tribute to the character created by Charles Dickens in the *Pickwick Papers*, Reverend Stiggins, whose favorite tippie was "pineapple rum" (hidden in a tea cup).

Hand-peeled rinds of Victoria pineapples are infused in Plantation 3 Stars white rum, which is then further distilled in traditional copper pot stills. The pineapple fruit is separately infused in Plantation Original Dark rum, and the two are blended to create a lush bouquet of tropical fruit and warm spicy notes. Daiquiri and Mai Tai lovers, rejoice!





SPIRITED INNOVATIONS FROM PLANTATION RUM AND TEELING WHISKEY

In his travels across the globe to explore the terroirs of rum and other fine spirits, Alexandre Gabriel loves to exchange ideas with fellow visionaries who share his insatiable curiosity. One such kindred spirit is **Alex Chasko**, Master Distiller and Blender at Dublin's Teeling Whiskey Distillery. He is equally passionate about the possibilities of both traditional and innovative techniques in distilling and maturing spirits; of course, Alex welcomed the chance to swap Teeling Whiskey barrels for Plantation Rum casks and start experimenting! In 2019, the "unconventionally Irish" whiskey brand released a special Small Batch Collaboration aged in exPlantation Rum barrels.

note of smoke, distinctive but harmonious with the fruit-forward rum. Stiggins' Fancy Smoky Formula adds an unexpected touch to cocktails and reveals its diverse, complementary origins when sipped neat.

Stiggins' Fancy Smoky Formula is a limited edition that is timed for end-of-the-year gift giving, in a slightly more premium price position than Stiggins' Fancy Original. The exuberantly decorated gift box tells the story of Plantation Rum's inspired partnership with Teeling Whiskey personified by Reverend Stiggins setting out to explore the world from a hot-air balloon.

Alexandre Gabriel chose Stiggins' Fancy Pineapple Rum to undergo a final maturation in 200liter oak barrels that had previously stored Teeling's peated single malt Irish whiskey; the moderate degree of peat imparts a beautifully balanced

Delicious discoveries are in store for whiskey and rum aficionados!





THE DETAILS

Plantation Rum Stiggins' Fancy Smoky Formula. Rum infused with Victoria pineapple and aged in ex-peated Teeling single malt Irish whiskey casks.

Bottled at 40% Alc./Vol.

TASTING NOTES

A rich and delicious bouquet, accented by smoky notes and aromas of tropical fruit, pineapple, citrus peel, a touch of clove and hint of dry peat. The palate opens with a structured, pleasant sensation of ripe banana, pineapple, and spices layered in a distinctive smoky finish.

ABOUT PLANTATION RUM

Plantation Rums, in their instantly recognizable raffia-wrapped bottles, are served at the world's finest tables and in the most prestigious bars. Howbeit coming with a name change in the near future, the brand is the fruit of a unique savoir-faire, they express the flavors of the terroirs of rum in fascinating expressions whose double ageing technique has become a true trademark.

The Plantation Rum range, through its originality and quality, has conquered the hearts of rum lovers around the world. Multi-awarded expressions like Stiggins' Fancy Pineapple and Barbados XO 20th Anniversary are now classics.

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Alexandre Gabriel and Alex Chasko at Teeling Whiskey Distillery in Dublin, Ireland.



The rich fruit-forward Victoria pineapples give Stiggins' Fancy its rich and distinctive profile.



Maison Ferrand team is helping out! The Victoria pineapples are cut by hand, the rinds and the flesh are then infused separately in our rum.

