

FOURSQUARE

‘To drink Foursquare Rum, one must only possess a dream of tasting some of the finest things that money can buy.’ - Forbes.com

‘I believe that this distillery is the Pappy of Rum’ - Fred Minnick

Foursquare Rum Distillery is tucked away in the southern countryside of Saint Philip, Barbados, on seven acres of a former sugar plantation and has been producing exceptional, authentic Barbados rum for over twenty-five years. One of the most respected and admired producers of spirits in the world—and the only family-owned distillery on the island—Foursquare Distillery was established in 1996 by Sir David Seale and is currently operated by his son, Master Distiller and Master Blender Richard Seale.

Though the distillation of sugarcane predates the colonization of Barbados, the island is generally considered the birthplace of what we consider rum today. Certainly, one of the oldest, if not the oldest, rum producing countries in the Caribbean, its first sugarcane plantations were established in the 1640s, almost immediately after British colonization. The area formerly referred to as “square pond,” prone to flooding due to its low elevation, provided a vital water source for these plantations and become known as Foursquare. Eventually, the largest estate claimed the name Foursquare, and the original Distill House, the oldest building on the property and a government-protected landmark, was built in 1737. This windmill-powered distillery processed molasses and made rum until the 1800s when the loss of the American export market post-American Revolution forced production to cease. In just twenty-five years, Foursquare Distillery has grown from a repurposed sugar factory to a national heritage site, folk museum, and one of the greatest operating distilleries in the world, driven by a belief that rum should take its rightful place as the most prestigious of all spirits.



Mandamus 16-Year Rum

A 16-year “double maturation” single blended rum. 10 years in ex-bourbon barrels, followed by 6 years in ex-port casks. Distilled using both copper double-retort pot stills and a continuous twin column (Coffey) still, then matured/blended on site.

Soft layers of dried cocoa, bright fresh coconut, orange peel, flint, cherry blossom, and milk chocolate. Long, rich, and oxidative with a balance of cedar spice and sweet toffee-like notes.