FOURSQUARE

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

- Forbes.com

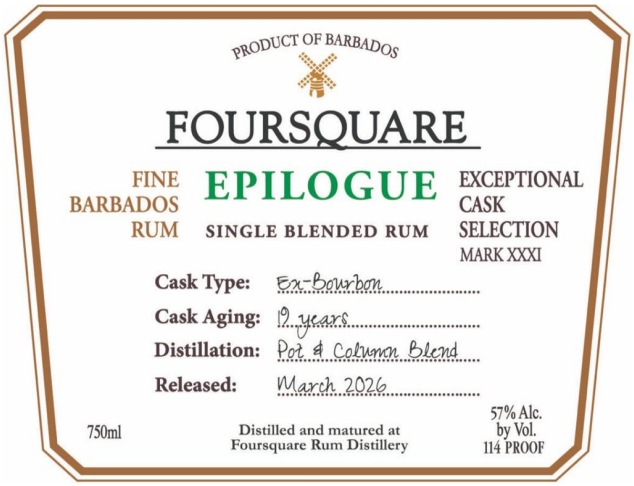
‘I believe that this distillery is the Pappy of Rum’

- 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.



Epilogue 19-Year Rum

Distilled on a double-retort copper pot still and twin Coffey column still, then aged 19 years in ex-bourbon barrels. Rich and unctuous, with grapefruit, caramelized orange, toffee, nougat, butterscotch, and brown butter.



Master Series No. 5 Rum

Best appreciated neat or with a drop of water to unlock layers of aroma and flavor. Ideal for seasoned rum collectors and connoisseurs seeking bold, cask-strength expressions.

A private cask selection crafted with precision and passion. This single blended rum is a meticulously aged 14-year-old expression, distilled in both a copper double retort pot still and a continuous twin column still, then matured in a mix of ex-bourbon and ex-muscat casks. Bottled at a bold 62% ABV, this non chill-filtered release offers profound complexity and natural character. The Master Series is a celebration of traditional rum-making, honoring heritage while delivering exceptional cask quality and depth.