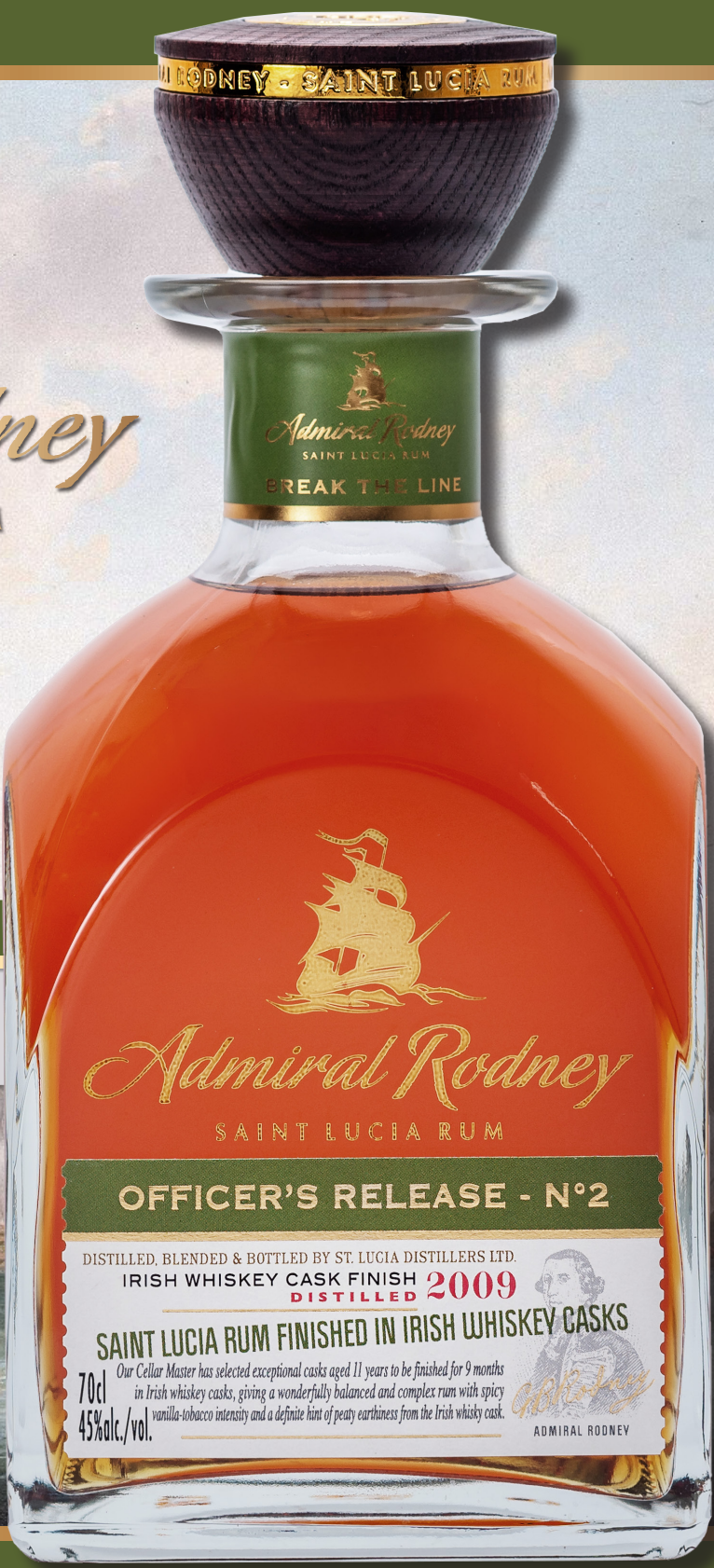




A large, clear glass bottle of Admiral Rodney Saint Lucia Rum is the central focus. The bottle has a dark wooden cap with a gold band that reads 'ADMIRAL RODNEY - SAINT LUCIA RUM'. Below the cap is a green neck label with a gold ship logo, the brand name 'Admiral Rodney', 'SAINT LUCIA RUM', and the phrase 'BREAK THE LINE'. The main label is red with a gold ship logo, the brand name 'Admiral Rodney', 'SAINT LUCIA RUM', and 'OFFICER'S RELEASE - N°2'. A white section at the bottom of the label contains detailed text about the rum's production, including 'DISTILLED, BLENDED & BOTTLED BY ST. LUCIA DISTILLERS LTD.', 'IRISH WHISKEY CASK FINISH', 'DISTILLED 2009', and 'SAINT LUCIA RUM FINISHED IN IRISH WHISKEY CASKS'. It also mentions 'Our Cellar Master has selected exceptional casks aged 11 years to be finished for 9 months in Irish whiskey casks...' and '45%alc./vol.'. A small portrait of a man is on the right side of the white section. The background of the entire advertisement is a historical painting of a naval battle with several sailing ships on the sea under a cloudy sky.

Admiral Rodney

SAINT LUCIA RUM

OFFICER'S RELEASE - N°2

Our Cellar Master has selected exceptional casks from 2009. These rums were matured in American white oak casks used originally to age Bourbon. The rum was then transferred to Irish whiskey casks made from European oak and rested for another 9 months.

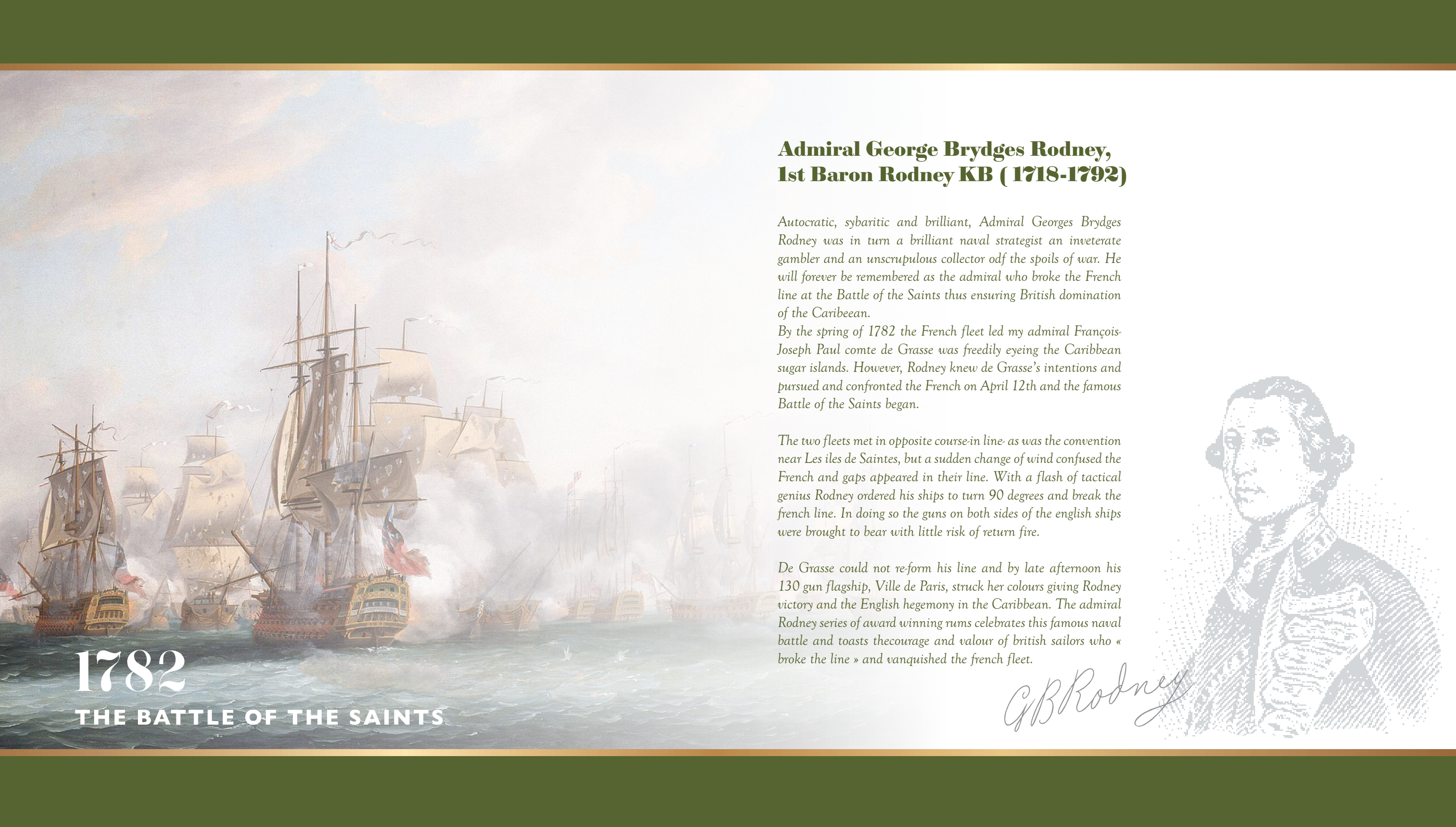
DISTILLED, BLENDED & BOTTLED BY ST. LUCIA DISTILLERS LTD.
IRISH WHISKEY CASK FINISH
DISTILLED 2009

SAINT LUCIA RUM FINISHED IN IRISH WHISKEY CASKS

70cl
45%alc./vol.

Our Cellar Master has selected exceptional casks aged 11 years to be finished for 9 months in Irish whiskey casks, giving a wonderfully balanced and complex rum with spicy vanilla-tobacco intensity and a definite hint of peaty earthiness from the Irish whiskey cask.

ADMIRAL RODNEY



1782

THE BATTLE OF THE SAINTS

Admiral George Brydges Rodney, 1st Baron Rodney KB (1718-1792)

Autocratic, sybaritic and brilliant, Admiral Georges Brydges Rodney was in turn a brilliant naval strategist an inveterate gambler and an unscrupulous collector of the spoils of war. He will forever be remembered as the admiral who broke the French line at the Battle of the Saints thus ensuring British domination of the Caribbean.

By the spring of 1782 the French fleet led by admiral François-Joseph Paul comte de Grasse was freely eyeing the Caribbean sugar islands. However, Rodney knew de Grasse's intentions and pursued and confronted the French on April 12th and the famous Battle of the Saints began.

The two fleets met in opposite course-in line- as was the convention near Les îles de Saintes, but a sudden change of wind confused the French and gaps appeared in their line. With a flash of tactical genius Rodney ordered his ships to turn 90 degrees and break the French line. In doing so the guns on both sides of the English ships were brought to bear with little risk of return fire.

De Grasse could not re-form his line and by late afternoon his 130 gun flagship, Ville de Paris, struck her colours giving Rodney victory and the English hegemony in the Caribbean. The admiral Rodney series of award winning rums celebrates this famous naval battle and toasts the courage and valour of British sailors who « broke the line » and vanquished the French fleet.

G B Rodney





Officer's Release N°2

Our cellar Master has selected exceptional casks from 2009. These rums were matured in American white oak used originally to age bourbon. The rum was then transferred to Irish whiskey casks made from European oak and rested for another 9 months. The rum is resolute with a soft balance of orchard and tropical fruits, toffee, dried papaya, and silky-smooth vanilla bean custard on the finish.

A second Officer's release from Admiral Rodney to appeal to all epicurean rum connoisseurs.





Distillation

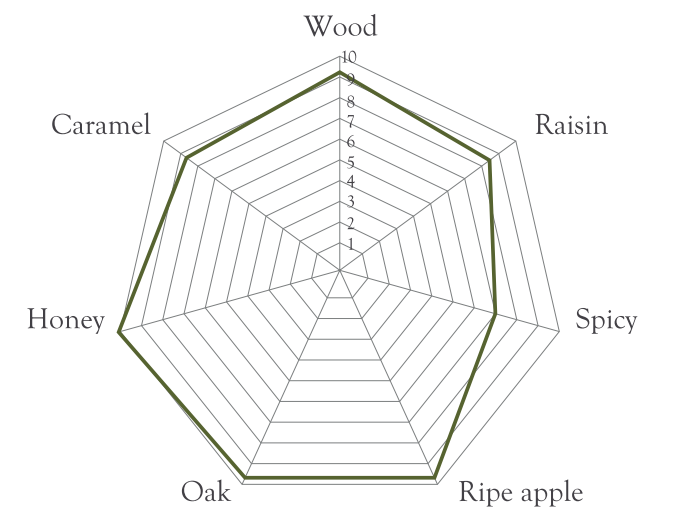
Distilled using our 45 plates Coffey Still which was commissioned in 1984. Admiral Rodney rums are extracted from the bottom plates of the coffey still as the distillates have the balance of flavours which enable a long maturation period to provide intensity and complexity.

Aging

Our Cellar Master has selected exceptional casks from 2009. These rums were matured in American white oak casks used originally to age Bourbon. The rum was then transferred to Irish whiskey casks made from European oak and rested for another 9 months.

Tasting notes

This exceptional rum has an intense nose of honeyed raisin, candied fruits and toasty licorice oak with a hint of toffee. On the palate, sweet tropical fruits give way to spicy vanilla-tobacco intensity and a definite hint of peaty earthiness from the Irish whiskey cask. Wonderfully balanced and complex, the rum has successfully fused two great spirits ancestries to give a unique and rare tasting experience.



Break THE LINE

St. Lucia Distillers LTD.
Roseau, Saint Lucia