

The Appleton Estate: Home of the Finest Rum in the World Since 1749

Located in the picturesque Nassau Valley in St. Elizabeth, Jamaica, the Appleton Estate is the oldest sugar estate and distillery in Jamaica in continuous operation. All Appleton Estate Jamaica Rums are produced exclusively on this estate following time-honoured traditions that have been passed down from generation to generation since 1749.



The Appleton Estate Rum Tour takes you on a journey through the history of rum-making in Jamaica and gives you an inside look at how the folks at Appleton Estate make “the finest rum in the world”.

On arriving at the Rum Tour’s beautiful Visitor Centre you can enjoy a glass of their delicious signature rum punch before setting out on your journey of discovery. The tour begins with a viewing of the Appleton Estate Jamaica Rum video and then your courteous and knowledgeable guide will take you through the tour to see firsthand how it all is done.

At the first stop the tour’s much loved mascot, “Paz” the donkey, powers the mill and demonstrates how the sugar cane was ground on the estate hundreds of years ago. The equipment that the Estate now employs in its sugar factory is among the most modern in the industry but it is fascinating to see how it used to be done back in the days.



After the visit with Paz your tour guide will take you through the beautiful and lush gardens where you will have a chance to view numerous artifacts that tell the story of the evolution of rum making in Jamaica. Among the artifacts are a set of three “coppers” which were used in tandem to boil and convert the sugar cane juice into sugar back in 1700’s.

The next stop is the distillery where you have a chance to view the Estate’s huge copper pot stills. These pot stills are unique to the Appleton Estate and the rums that are made on these stills impart to Appleton Estate Jamaica Rum their distinctive character and are at the heart of every drink of Appleton Estate Rum that is enjoyed around the world today.

You will then have the chance to visit one of Appleton Estate’s warehouses where the rum rests in oak barrels until it ages to maturity. The Company has over 250,000 barrels of rum ageing in warehouses across Jamaica.

After visiting the ageing warehouse, you will have a chance to grind some sugar cane and taste the sweet sugar cane juice as well as taste wet sugar which is sugar cane juice that is boiled to the point where the sugar in the mixture begins to crystallize and you have a combination of sugar and molasses together.

After the tour you can sample Appleton Estate Jamaica Rums and enjoy a cocktail in the well stocked bar and if you book ahead of time, you can also enjoy a delicious Jamaican home cooked meal.



The Appleton Estate Rum Tour also has a well-stocked gift shop that sells the range of Appleton Estate Jamaica Rums as well as a variety of Appleton souvenirs.

The Appleton Estate Jamaica Rum range is Jamaica's leading premium rum and includes Appleton Estate V/X Jamaica Rum; Appleton Estate Reserve Jamaica Rum; Appleton Estate Extra 12 Year Old Jamaica Rum; Appleton Estate Master Blenders' Legacy, Appleton Estate 21 Year Old Jamaica Rum and the Limited Edition Appleton Estate 30 Year Old Jamaica Rum.

Visitors to the Appleton Estate also have the opportunity to purchase the Appleton Estate Exclusive Estate Edition Jamaica Rum, which is sold exclusively at the Estate. Appleton Estate Exclusive is a luxurious blend of rums that are aged a minimum of 18 years. These fine rums reflect the elements of terroir that are exclusive to the Appleton Estate as well as the Estate's unique rum making process.

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Date: 2010-06-28

Article link:

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