HAMPDEN
ESTATE

Founded in 1753 Hampden Estate has been distilling rum for almost three centuries in the Trelawny Parish, historically known as the grand cru of Jamaican rum. Renowned throughout the world for its full, intensely flavorful rums, Hampden Estate has always produced quintessential, heavy pot still pure single rums, using unique methods that guarantee its remarkable aromas and truly exceptional taste.

Hampden New Beginnings

Production

Raw material	Molasses
Still type	Double retort Pot still
Cask type	Ex-Bourbon
Ageing	Tropical
Bottling strength	57 %

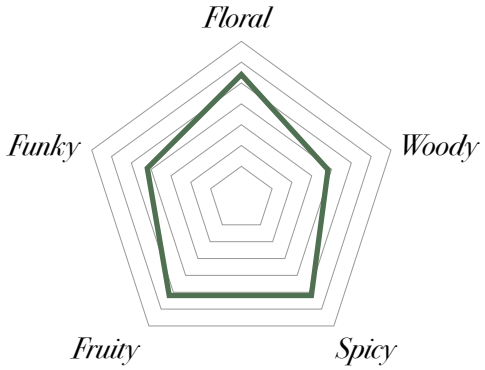
Hampden New Beginnings is an exclusive bottling made by Christelle Harris, the owner of the distillery, and her husband Matthew Hann, on the occasion of their wedding. The blend is made up of two rums of different marks and vintages: 70% OWH 2014 and 30% <>H 2017. OWH refers to Hampden's classic light formula, while <>H is an iconic brand of the distillery. This unique edition embodies the richness and authentic spirit of Hampden, with an aromatic and flavour palette evoking a harmonious blend of tropical and empyreumatic notes.

Tasting Notes

Nose: Fine and distinctive. Very appealing, the first nose is marked by succulent notes of cane sugar and juicy pineapple. On aeration, lavender honey mingles with aromatic plants (cardamom, sage), candied citrus fruits (lemon, pomelo) and spices (nutmeg).

Palate: Lively and voluptuous. The ripe pineapple notes on the nose are echoed. In the mid-palate, coconut milk, rosemary and savory give way to particularly appetizing chocolate flavours. The aftertaste gradually becomes more medicinal (balsam), smokey and spicy (star anise, cloves).

Finish: Long and luscious. The start of the finish is spicy (cinnamon). With great finesse, it reveals its powdery (cocoa) and pastry-like (rum baba) character. While a heady floral sequence (petunia, geranium) permeates the finish, the empty glass evokes sugar cane and finely caramelised molasses.



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