



RMR AMARO CAFFE

SYDNEY'S HARBOUR RUM-BASED AMARO



OUR STORY

Red Mill was born on Sydney Harbour in 1933, the idea of wine-and-spirit merchant George "Bunny" Fesq. His rum became a Sydney staple — by 1950 it was moving 300,000 bottles a year, and a whole generation grew up with the "It's Your Shout!" posters riding the city's trains and buses. The label faded after the family sold the brand in 1979, until Bunny's great-grandson, David Fesq, set out to bring it home. This is our story.

OUR PHILOSOPHY

To us, rum has always meant freedom, made the long way with no compromise — a fine, complex spirit aged across one of Australia's most unusual barrel halls. Our amari carry that spirit into the after-dinner ritual: a rum base married to a carefully chosen botanical bill and a slow maceration, built to be as good neat as it is in a cocktail.

KEY INGREDIENTS

FRESH	Arugula, sage, rosemary, mint, orange zest and lemon zest.
DRY	Little Marionette single-origin coffee, cacao nibs and Madagascan vanilla bean; dried orange peel, gentian root, fennel seed, allspice and clove.

METHOD OF PRODUCTION

An oak-aged rum base showing our RMR DNA of wine- and spirit-aged rums is first blended. Fresh and dry ingredients are added, heavy on fresh-roasted coffee beans from our neighbours, cacao and arugula. Starting punchy and herbaceous, the rum amaro mellows with time in tank then in oak, developing a rounded mouthfeel, astringency and choc/coffee/herbal tones. Maceration min. 60 days in stainless steel, then added to [Solera](#). Each time we bottle this amaro we draw from the solera, but not too much. The solera is then refilled directly from the tank, which still holds all the macerating solids — so the solera gains age and complexity over time, and each bottling is subtly more complex and older than the last.

TASTING NOTES

COLOUR	Tawny dark orange, with caramel and golden hues.
NOSE	Coffee and cacao with a peppery arugula spice, herbal-medicinal notes and a pink-grapefruit twist.
PALATE	Medium-dry — mocha, bitter herbs and dried citrus, closing on a complex, balanced bitter-sweet finish.
SERVE	Neat and chilled, over ice, or in a cocktail — a classic digestivo that's equally good as an aperitivo.



Commented [C1]: When bottling from the solera, only a portion is taken and replaced by the same volume from tank. This way the amaro becomes more complex with each bottling and its average age increases.

RED MILL RUM · SYDNEY HARBOUR RUM

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It's your shout!