

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	Sage, rosemary, mint and orange zest, Pandan leaves, galangal, finger lime, tumeric.
DRY	Dried orange peel, gentian root, fennel seed, allspice and clove; Madagascan bourbon vanilla, rosella (hibiscus) flowers, cacao nibs, cinnamon.

METHOD OF PRODUCTION

A 36–48-month base rum — a blend of ex-Bordeaux / Australian wine and ex-Bourbon barrels — is brought to 40% ABV and macerated for a minimum of 28 days in stainless steel, then added to a solera of aged ex-Bourbon barrels. All ingredients are added for a long maceration, with the pandan and some aromatics added closer to bottling to highlight the Asiatic notes of this style of amaro. Bottled at 27% ABV.

TASTING NOTES

COLOUR	Deep amber with a golden hue.
NOSE	Asiatic pandan leaf, reminiscent of fresh cookie dough, with subtle amaro citrus and herbs over tropical spice — allspice, cinnamon and bitter chocolate.
PALATE	Off-dry and textured — citrus and pineapple, dried bitter herbs and a gentian / citrus twist; pandan from start to finish, like exotically spiced cookies and cream.
SERVE	Neat and chilled, over ice with a slice of orange, or in a cocktail — a classic digestivo that’s equally good as an aperitivo.

