CRAFT DISTILLING EXPO

Rum of the Year Competition 2020

Instructions for entry:

1. Download and fill in the Rum of the Year form
2. Send form to david@summerfruitcup.com
3. Upon David’s reply, send a bottle of the spirit to the relevant address.

There is no fee for entry. The minimum volume of liquid required is 500ml.

**Samples must arrive by Thursday 3rd December 2020.**

**Distillery Details**

Distillery Name:

Distillery Address:

Country:

Date of Opening:

Website:

**Contact Details**

Contact Name:

Position:

Contact Email:

Contact Telephone:

**Rum Details**

Rum Name:

Alcoholic Strength (%ABV):

Date of Release:

Base Spirit:

Is the base spirit produced in-house or purchased from a third party? *In-House / Third Party*

Is the product aged/rested/matured with wood? *Yes / No*

If yes, please provide details:

Are any flavours or colouring (including natural and infusion) added post-distillation? *Yes / No*

If yes, please provide details:

Is the rum sweetened? *Yes / No*

### Terms & Conditions

Entrants are responsible for ensuring that the entries are received before the deadline. All delivery charges, fees, duty, taxes and other costs associated with entry are the responsibility of the entrants. The competition organisers will not be liable for any damage to the entries whilst they are in the possession of the entrant or at any stage of the delivery process.

Rums that are produced solely in the UK (principal production, i.e. fermented and distilled in the UK) will be judged in a separate category to products using rums sourced from third parties.

Rums must be made from a non-centrifuged sugar cane product i.e. cane syrup, cane juice, molasses, evaporated cane juice (ECJ) / panela

The minimum sample size required is 500ml in a single bottle or equivalent. This is the minimum needed to ensure the effectiveness of the judging process.

Organisers reserve the right to re-categorize an entry if necessary.

There is no fee to enter the competition and so the only cost to enter is the cost of providing the sample.

Contact: David T Smith - david@summerfruitcup.com

www.distillingexpo.com