

BANKS 5

PRODUCT DESCRIPTION

A distinctive blend of rums from the West Indies and Far East inspired by the travels and discoveries of the legendary British botanist, Sir Joseph Banks.

TASTING PROFILE

Banana peel, ripe honeydew, grassy green tea, vanilla bean and aromatic coconut flesh on the nose with a persistent, dry finish.

ORIGIN

Trinidad & Tobago
Jamaica
Barbados
Guyana
Indonesia



750ML
\$29.99
(SRP)

KEY SELLING POINTS

Banks 5 is a unique East/West blend of over a dozen aged and unaged rums sourced from 5 rum producing regions, yielding a peerless white rum to mix cocktails.

ACCOLADES



CONSUMPTION

COMPETITORS

COCKTAIL STRATEGY



GREEN TEA PUNCH

3 parts BANKS 5 Island Rum
1 ½ parts Sencha tea
1 ½ parts mint tea
1 part lime juice
1 part demerara sugar

METHOD:

Brew the tea, then stir in the sugar until it dissolves. Add 4 cups of ice to chill and dilute the mixture, then add lime juice and rum. Chill before service. Add to a punch bowl filled with one large block of ice. Garnish with grated nutmeg.



FIVE ISLAND FLAMINGO

2 parts BANKS 5 Island Rum
4 parts grapefruit soda

METHOD:

Build in a highball glass filled with cubed ice. Garnish with a lime wedge.



EAST INDIA NEGRONI

2 parts BANKS 5 Island Rum
¾ part Campari
¾ part Lustau East Indian Sherry or MARTINI & ROSSI Sweet Vermouth

METHOD:

Add all the ingredients into a mixing glass, then add ice. Stir and strain into a rocks glass filled with ice or a chilled coupe. Garnish with an orange twist.