



TRADE

*The*

MARK

# DUPPY SHARE

*Make mischief*



DUPPIES STEAL AGAIN

MAKE MISCHIEF

The DUPPY SHARE

DUPPY SHARE

The DUPPY SHARE

# The Duppy Share Aged

## Signature

We Be Limin'

50ml Duppy Share Aged

25ml Fresh Lime Juice

15ml Madeira

15ml Rich (2:1) Sugar Syrup

## Simple

Duppy Daiquiri

50ml Duppy Share Aged

25ml Fresh Lime Juice

15ml Sweet Vermouth

15ml Sugar/Agave Syrup

## Serveaware

Coupe

## Method

Shake and Strain





# The Duppy Share Aged

## Signature

### Beats of Bridgetown

50ml Duppy Share Aged  
30ml Burnt Pineapple Sherbet\*  
2 Sprigs of Tarragon Leaves  
Splash of Soda

\*Charred Pineapple Sherbet – Mix the zest & juice of 3 Lemons, Half a blow torched Pineapple (Peeled & Chopped), 100ml Pineapple Juice & 200g Caster Sugar. Strain & Bottle. Use within 2 days.

## Simple

### Short Punch

50ml Duppy Share Aged  
15ml Pineapple Juice  
Splash of Soda  
Garnish with Lime

## Serveware

Highball

## Method

Swizzle in Crushed Ice



# The Duppy Share Aged

## Signature

### Barbadian Bubbles

25ml Duppy Share Aged  
10ml Rhubarb & Ginger Cordial  
Top with Chilled Sparkling Wine

## Simple

### Duppy Blitz

25ml Duppy Share Aged  
15ml Ginger Cordial  
Top with Chilled Sparkling Wine

## Serveware

Flute / Wine Glass

## Method

Build Chilled



# The Duppy Share Aged

## Signature

★ Kingston Harbour  
50ml Duppy Share Aged  
15ml Ruby Port  
10ml Sugar/Agave Syrup  
1 Dash Angostura Bitters

## Simple

★ YesGroni  
50ml Duppy Share Aged  
50ml Sweet Vermouth  
50ml Campari

## Serveware

Rocks

## Method

★ Stir Over Cubed Ice





# The Duppy Share Aged

## Signature

Who Shot the Sheriff

50ml Duppy Share Aged

Top with Fever Tree Smoky Ginger Ale

Garnish with Candied Ginger

## Simple

Rum and Ginger Ale

50ml Duppy Share Aged

Top with Ginger Ale / Beer

Garnish with a slice of lime

## Serveware

Highball

## Method

Build Over Cubed Ice



# The Duppy Share Spiced

## Signature

### Duppy B Goode

- 50ml Duppy Share Spiced
- 50ml Pineapple Juice
- 25ml Fresh Lime
- 15ml Sugar/Agave Syrup
- 5 Basil Leaves
- 1 Dash Absinthe (Optional)

## Simple

- Spiced Pineapple Daiquiri
- 50ml Duppy Share Spiced
- 25ml Fresh Lime
- 25ml Sugar/Agave Syrup

## Serveware

Coupe

## Method

Shake and Strain



# The Duppy Share Spiced Signature

## Get up StanDup

50ml Duppy Share Spiced  
25ml Lemon & Passion Fruit Oleo Sacharum\*  
Top With Soda Water (70ml)

*\*Lemon & Passion Fruit Oleo Sacharum –*

*Mix the zest & juice of 4 Lemons, Seed & pulp of 2 Passion fruits, Add 200g Sugar & 1 Tablespoon of food grade Citric acid. Leave overnight or until the sugar has dissolved. Strain & bottle.*

*Used within 2 days.*

## Simple

### Passionfruit Spritz

50ml Duppy Share Spiced  
25ml Passionfruit Liqueur (e.g. Passoa)  
Top with Soda Water (70ml)

## Serveware

Wine Glass

## Method

Build over Cubed Ice





# The Duppy Share Spiced

## Signature

Welcome to Jamrock

50ml Duppy Share Spiced

15ml Fresh Lime Juice

Top with Coconut Water

Garnish with a Lime

## Simple

Pina Colada

50ml Duppy Share Spiced

100ml Pineapple Juice

50ml Coconut Milk

Garnish with Pineapple

## Serveware

Highball

## Method

Build over Cubed Ice



# The Duppy Share Spiced

## Signature

### BananaRuma

50ml Duppy Share Spiced  
25ml Banana Liqueur  
25ml Fresh Lime Juice  
25ml Demerara Syrup

## Simple

### Beach Dup

50ml Duppy Share Spiced  
25ml Cointreau / Kings Ginger / Passoa  
25ml Fresh Lime Juice  
25ml Sugar/Agave Syrup

## Serveware

Tin Can / Duppy Cup / Copper Mug

## Method

Shake and Dirty Pour





# The Duppy Share Spiced

## Signature

### Bajan Breeze

50ml Duppy Share Spiced  
Top with Fever Tree White Grape and Apricot Soda  
Garnish with Lemon Zest

## Simple

### Spiced Spritz

50ml Duppy Share Spiced  
Dash of Bitters  
Top with Soda Water

## Serveware

Copa Balloon

## Method

Build Over Cubed Ice



## THE RUM

- A blend of fine aged golden Caribbean rums, with no added sugar or spice
- 100% Pot Still rum from the worth park distillery in Jamaica, aged for 3 years in oak barrels
- 100% Column Still rum from the Foursquare Distillery in Barbados, aged for 5 years in oak bourbon barrels
- No added sugar or spice

## THE TASTE

- A fiery, tropical, punchy first hit, driven by the high ester Jamaican rum, which cuts through cocktail favourites like lime and ginger
- Followed by a smooth, buttery, oaky finish from the Barbadian rum
- The Blend is versatile, balanced and accessible, perfect for rum lovers and those looking for a clean, dry and ultra premium rum product at an affordable price

# Product Specs

## Aged 70cl



Cases per pallet	96	Shelf life	5 years
Layers per pallet	6	Bottles per case	6
Cases per layer	16	Bottle Size	70cl

	UNIT	CASE	PALLET
Height	190mm	200mm	1.2m
Length	95mm	200mm	0.9m
Width	95mm	295mm	1.1m
Weight	1.240kg	7.5kg	720kg
EAN Code	5060397380005	15060397380002	-



2014 Grocer  
Gold Award



2015 Spirits  
Business Gold  
Award



2016 Mobius  
Award for  
Design



2017 Difford's  
Guide 5\*  
Excellence



2018 World  
Liquor Awards  
Gold for Design





# Product Specs

## Spiced 70cl

### THE RUM

- A blend of Caribbean rums, aged in Jamaica and Barbados, spiced in the UK
- Perfectly balanced spices designed for simple, premium serves with coke, ginger and tonic
- Contains ginger and kola nut for perfect pairing

### THE TASTE

- An Aromatic blend of Aged Caribbean golden rums, infused with vibrant pineapple, kola nut and island spices. Nothing Artificial added. Created for easy drinkers and mischief makers
- A soft pineapple lead flavour to bring a natural sweetness to any cocktail
- A fiery kick from the ginger and chili spice to give depth and length to the rum unrivalled in the category



Cases per pallet	96	Shelf life	5 years
Layers per pallet	6	Bottles per case	6
Cases per layer	16	Bottle Size	70cl

	UNIT	CASE	PALLET
Height	234	254	1550
Length	88	182	900
Width	88	276	1100
Weight	1.32kg	8.26kg	730kg
EAN Code	5060397380210	15060397380217	



2020  
5\* Excellence Award  
Difford's Guide



2020  
World Rum Awards  
Silver Medal



2020 World  
Rum Awards  
Design Silver

