

Raw Materials					
Marks	Molasses Content	Cane Juice Vinegar	Dunder Addition	Water Content	Muck Addition
OWH	High	None	None	High	None
LFCH	High	None	None	High	None
LROK	Medium	Low	Low	Medium	Low
HLCF	Medium	Low	Low	Medium	Low
<>H	Medium	Medium	Medium	Medium	Medium
HGML	Medium	High	Medium	Medium	Medium
C<>H	Medium	High	High	Medium	High
DOK	Medium	High	High	Medium	High

Fermentation (length, in days)				
Marks	Alcoholic Fermentation	Dead Wash	Total	ABV of the wash
OWH	3	0	3	5%
LFCH	4	0	4	5%
LROK	3	2	5	2-4%
HLCF	3	4	7	2-4%
<>H	3	7	10	2-4%
HGML	5	10	15	2-4%
C<>H	10	10	20	2-4%
DOK	10	15	25	2-4%

Distillation		
Marks	Still used normally	Final ABV
OWH	Double Retort Pot Still	85,5-86,5%
LFCH	Double Retort Pot Still	85,5-86,5%
LROK	Double Retort Pot Still	85,5-86,5%
HLCF	Double Retort Pot Still	85,5-86,5%
<>H	Double Retort Pot Still	85,5-86,5%
HGML	Double Retort Pot Still	85,5-86,5%
C<>H	Double Retort Pot Still	85,5-86,5%
DOK	Double Retort Pot Still	85,5-86,5%

Different combinations of 5 raw materials are used in varying ratios to produce the desired marks. The six original marks were produced with all 5 raw materials. This utilizes sugars, nutrients and acid in fermentation with the right type and amount of natural bacteria to express an increasing level of intensity. The two newer marks - OWH and LFCH - use only 2 of the 5 raw materials.

Hampden Estate is considered a “keeper” of the traditional Jamaican style of rum production, since it still uses an incredibly complex fermentation process. Alcoholic fermentation can last several days, according to the mark being produced. A secondary acetic fermentation then takes place, where the dead wash is left to rest in open vats for many more days to further enhance esterification.

Distillation takes place in traditional double retort pot stills. Hampden Estate operates 6 stills and each one can be used to produce any of the 8 marks. The process of distillation has a lesser influence than fermentation on the final product and mainly allows the complexity and intensity created in the fermentation to shine through in the distillate. The final, still-proof ABV is also the same for all 8 marks.

OWH

OWH is one of the two newer marks of Hampden, created by the Hussey family in the early 2010s. It is the lightest mark, but already an aromatic expression true to the Hampden style.

TOTAL ESTERS

2,1%
97,9%

NON - ETHYL ACETATE ESTERS

OWH
40-80
gr/HLPA

LFCH

LFCH is the other newer mark created by the Hussey family. Like OWH, it is made only with molasses but through a longer fermentation, it develops a complex balance of many different esters.

TOTAL ESTERS

2,8%
97,2%

NON - ETHYL ACETATE ESTERS

LFCH
80-120
gr/HLPA

LROK

LROK is a historical mark, created in the late 19th century and dedicated to the Owen-Kelly family, owners of Hampden Estate at the time. From LROK onwards, all raw materials are used.

TOTAL ESTERS

2,1%
97,9%

NON - ETHYL ACETATE ESTERS

LROK
200-400
gr/HLPA

HLCF

HLCF can be considered the threshold for higher ester profiles, also deeply rooted in the history of Hampden Estate's reputation as a high ester, but balanced rum.

TOTAL ESTERS

1,7%
98,3%

NON - ETHYL ACETATE ESTERS

HLCF
400-600
gr/HLPA

<>H

The <>H mark expresses in high percentage the intense flavours related to butyrate, like ripe bananas and pineapples, very characteristic of the Hampden style. Definitely the starting point of very concentrated profiles.

TOTAL ESTERS

5,5%
94,5%

NON - ETHYL ACETATE ESTERS

<>H
900-1000
gr/HLPA

HGML

HGML was originally intended for blending on export markets, with a high level of aromatic concentration and more intensity. It is predominant with ethyl butyrate esters.

TOTAL ESTERS

2,0%
98,0%

NON - ETHYL ACETATE ESTERS

HGML
1000-1100
gr/HLPA

C<>H

C<>H is a rare mark due to its extreme intensity. It uses a similar production process to HGML and has a similar aromatic profile but with an even higher ester count.

TOTAL ESTERS

2,8%
97,2%

NON - ETHYL ACETATE ESTERS

C<>H
1300-1400
gr/HLPA

DOK

DOK is the highest ester rum of Hampden Estate and all of Jamaica. A legendary mark, DOK reaches the maximum legal limit of high ester rum. Tasting DOK neat is an extreme, but very formative experience.

TOTAL ESTERS

8,5%
91,5%

NON - ETHYL ACETATE ESTERS

DOK
1500-1600
gr/HLPA

HISTORICAL INTRODUCTION

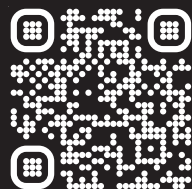
Jamaica is a land of intense beauty and full-bodied rum. In the early 19th century, Jamaica was the largest rum producer in the world, with hundreds of sugar estates and just as many distilleries. Like the other ex-British colonies-- Barbados, Trinidad, Guyana-- Jamaica has historically been a supplier of rum for the blenders in Europe, and distilleries did not release official bottlings. Blenders would buy different rums from many distilleries and bring the fresh (unaged) liquid to Europe for blending and ageing. The different provenances ensured different styles, resulting in endless combinations for the blenders to use to create brands in the European market.

WHAT IS A MARK?

Historically, all distilleries had a specific portfolio of formulas of rum that were sold in bulk. Each distillery created specific formulas by combining different raw materials, managing the length of fermentation, and their own variations on the distillation process. Distilleries can make specific formulas of rum that are classified by their mix of flavours, derived from different types of alcoholic compounds called “congeners.” The combination of these congeners (esters, aldehydes, superior alcohols, acids), or flavour molecules, contribute to the identity of the spirit and can be measured according to an index of grams of esters per hectolitre of pure alcohol (gr/hlpa). Jamaican rums are historically famous and sought-after for their high level of esters. Using natural techniques dating back to centuries, some of which have since then disappeared, the formulas of each mark were categorized by their ester levels, which were then given a unique acronym known as a “mark” of the distillery. Distillery managers would then chalk these acronyms onto casks to identify the rum inside. Many of these meanings have been lost over time, though they were usually distiller’s initials or abbreviations for the characteristics of the liquid inside.

HAMPDEN ESTATE'S MARKS

Mark	Ester Level in grams per Hectoliter of Pure Alcohol	Full name of the mark
OWH	40-80 gr/HLPA	Outram Wormald Hussey
LFCH	80-120 gr/HLPA	Lawrence Francis Close Hussey
LROK	200-400 gr/HLPA	Light Rum Owen Kelly
HLCF	400-600 gr/HLPA	Hampden Light Continental Flavoured
<>H	900-1000 gr/HLPA	Diamond H
HGML	1000-1100 gr/HLPA	Hampden George MacFarquhar Lawson
C<>H	1300-1400 gr/HLPA	C Diamond H
DOK	1500-1600 gr/HLPA	Dermot Owen Kelly-Lawson



Discover the official Hampden Estate website by scanning this QR code.

HAMPDEN

ESTATE

PURE SINGLE JAMAICAN RUM

THE 8 MARKS COLLECTION



The Hampden Estate Great House



The fermentation room at Hampden Estate



Fermeting wash

THE 8 MARKS COLLECTION TASTING KIT

With THE 8 MARKS COLLECTION, Hampden Estate presents the first ever opportunity to taste all the specific identities of Hampden marks in succession. This tasting tool offers the ultimate opportunity to deeply understand the 8 marks and what makes each one unique. It contains information on the 8 different combinations of raw materials and processes and some significant data extracted from extensive chemical analysis through gas chromatography. Crossing this information with your own organoleptic analysis is the best way to experience and understand the full spectrum of marks produced at Hampden Estate.

Keep in mind that this innovative exercise of tasting and comparing the different marks remains a subjective one and each taster can perceive aromas and flavours in a different way. Esters are present in such tiny quantities, even when considered all together, it would not make sense to try to perceive and analyze each one individually. Tasting conditions, like temperature (we recommend tasting at 20°C), and the volatile nature of the rums can have a significant impact on the experience for each taster. The academical elements presented in this kit are designed as a guide to accompany your empirical tastings.

A DEEP DIVE INTO ESTERS

Esters are created by the interaction of acids and alcohols, both during fermentation and distillation process. For Jamaican rum, the first step of fermentation is the most determinant. Many esters yield aromas like the ones we perceive when smelling fruits and flowers. Ethyl acetate is the lightest, the most volatile, not very aromatic, but it's always the predominant one (typically between 90% to 98% of the total esters) and serves as a carrier for the other, more aromatic esters. These esters, each one being heavier than the previous one, successively bring floral and fruity notes (like green apple and pear), and then more intense flavors of citrus, pineapple and banana (brought by ethyl butyrate and isoamyl), typical of the historical Hampden marks. Heavier esters like lactate and the 'capr'-esters can remind us of red berries, coconut, sweet fruits, or creamy, buttery notes. But more than one precise family of esters giving specific notes, it really is the combination of all of them that define the identity and the profile of each of the 8 marks. These esters are less volatile and usually cannot evaporate, so they are generally detected on the palate rather than on the nose. The combinations of all of them define the identity and the profile of each of the 8 marks.

HOW TO READ THE INFOGRAPHICS AND USE THIS TASTING KIT

All aromatic compounds (congeners) are physically present in spirits in very tiny quantities, even for the most aromatic rums. Esters are normally the second family of congeners in total mass, but they play a key role in defining the aromatic profile of a given spirit. For example, for the HLCF mark, the weight of esters accounts for only 0,4% of the total composition. Moreover, considering that ethyl acetate accounts for 98% of the total esters, the aromatic esters represent only an extremely tiny fraction of the total congeners, yet they play a key role in forging each mark's own personality.

Reading the infographics will help you to better understand the role of esters for each of the 8 marks:

- 1) The first chart identifies the split between ethyl acetate and the aromatic esters, showing the tiny fraction these aromatic esters represent in the whole.
- 2) The second chart shows only the aromatic esters (excluding ethyl acetate) to highlight the combination of esters that characterize each taste profile. These aromatic esters are chromatically presented in growing order of weight.

