



## THE TAPANGA RUM STORY



Zululand Distilling Co. introduces a completely new spirit - Tapanga Rum - South Africa's First Premium Rum Africole.

Tapanga Rum is made from fresh sugar cane grown on our own farm. It is then distilled, aged and bottled on site. Tapanga is bottled in limited batches to create an exclusive product for those who seek a distinctive and quality Rum - AN AFRICAN BORN RUM.

Our Vision is to be globally revered as Africa's premium single estate rum.

This inspires us to achieve the remarkable by keeping it real - We are Africans, living in Africa, creating for the world.

As creators, we will never stop innovating to connect the world to an authentically spirited Afropolitan lifestyle, to embrace new friends and live with passion!



[TAPANGARUM.COM](http://TAPANGARUM.COM)



# TAPANGA

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## FROZEN RUMGARITA

### INGREDIENTS

50ml Tapanga White Rum

25ml lime juice, freshly squeezed

20ml triple sec / orange liqueur

Ice

### METHOD

1. Add the tequila, lime juice and triple sec / orange liqueur into a blender and top with 1 cup of ice
2. Blend until the mixture is smooth and frothy
3. Pour the contents of the blender into glass
4. Garnish with mint sprig or lime wheel



## AFRICAN SUNSET

### INGREDIENTS

50 ml Tapanga Gold

100ml raspberry juice

Leaves of fresh basil (mint alternatively)

100ml ginger beer

Ice

### METHOD

1. In a glass, slightly crush the fresh basil leaves
2. Add in the remaining ingredients
3. Stir and serve



## COCONUT CHOCOTINI

### INGREDIENTS

25ml Tapanga Kopra

150ml pouring cream

A few dashes Chocolate Bitters

1 tsp finely grated dark chocolate

1 tsp coconut flakes toasted (optional)

Ice

### METHOD

1. Combine the Kopra, cream and chocolate bitters in a mixing glass with ice
2. Shake until chilled
3. Strain the contents of the mixing glass into a chilled cocktail glass
4. Garnish with the dark chocolate and coconut and serve



## RUM OLD FASHIONED

### INGREDIENTS

- 50ml Tapanga Premium
- 2 dashes Angostura Bitters
- 1 splash water
- 1-2 tsp sugar
- Ice

### METHOD

1. Add the sugar cube/granulated sugar and Angostura Bitters to a rocks glass with a single ice cube
2. Stir the mix until the ice cube has melted enough to dissolve the sugar – if you're using a sugar cube you'll need to crush it
3. Add another 3 to 4 ice cubes and half of the rum then stir for around 60 seconds
4. Top up the glass with more ice and add the rest of the rum, then stir for another 60 seconds
5. Cut a piece of orange peel about the size of your thumb (be careful not to bend it yet) Hold the piece of orange peel over the glass and bend it to release some oil into the drink.
6. Serve



## RUM MOJITO

### INGREDIENTS

50ml Tapanga White rum

6 leaves of mint

Soda Water

25ml fresh lime juice

2 teaspoons sugar (or use simple syrup)

Ice

### METHOD

1. Muddle mint leaves with sugar and lime juice
2. Add a double shot (50 mls) Tapanga White Rum
3. Top with soda water
4. Garnished with a sprig of mint





## HLUHLUWE HONEY

### INGREDIENTS

50ml Tapanga Gold Rum

80ml mango juice

100ml pineapple juice

10ml honey

25ml lime juice, freshly squeezed

Ice

### METHOD

1. Pour all ingredients into a cocktail shaker and shake well
2. Strain over ice and serve



## COCO-RUM FIZZ

### INGREDIENTS

25ml Tapanga Kopra

50ml coconut water

10ml lime juice, freshly squeezed

50ml sparkling wine

Ice

### METHOD

1. Pour the rum, coconut water and lime juice into a cocktail shaker, add ice and shake until the outside of the shaker is icy-cold to the touch
2. Strain into a chilled coupe glass, top with the Prosecco and serve