



Media Contact:
Karin Vonk
+1.941.545.4311
karin@richlandrum.com

FOR IMMEDIATE RELEASE

Richland Estate -Sugar Cane Plantation
and Rum Distillery

Richland Rum wins Good Food Award 2018

Prestigious Award for Richland Single Estate Virgin Coastal Georgia Rum

Richland, Georgia, January 22, 2018 – Richland Estate – Sugar Cane Plantation and Rum Distillery - announced today that its newly released Single Estate Virgin Coastal Georgia Rum was honored with a Good Food Award , during the Annual Good Food Awards Ceremony in San Francisco. The 2018 Award marks the second occasion on which Richland Rum is recognized for leading the way towards an exquisite, authentic and responsible food system; In 2016, the aged version of the same Rum – Richland Single Estate Old South Georgia Rum – also won a Good Food Award.

Richland Rum’s Exceptional American Heritage: Authentic and Pure with South Georgia Terroir

Richland Rum’s unique heritage is rooted in authenticity, purity and genuine artisanal Field-To-Glass production. Only two base ingredients are used: pure, unrefined sugar cane syrup and water. Sugar Cane is cultivated and processed to syrup at Vennebroeck, Richland Estate’s Sugar Cane Plantation, and then fermented, distilled, aged and bottled by the Estate’s Rum Distillery, the Richland Distilling Company. Other than proprietary yeast to set off a slow fermentation process, never any additives are used. Distillation in copper pot stills is conducted manually in single day batches and the Virgin Coastal Rum is bottled at the Distillery after resting for a brief 60 day period in new American white oak barrels.

Good Food Awards

An annual awards ceremony now in its eighth year, the Good Food Awards recognizes American food and drink crafters who demonstrate a commitment to creating tasty, authentic and responsible products and in doing so, better the nation’s food system. The 2018 winners are not only commended for their creativity but also for their sustainable production methods that showcase the highest social

and environmental standards. These producers protect the land, continue to push the bounds of their craft, and respect their peers, all while redefining the breadth of the American table.

”The Good Food Award Seal assures consumers that this product is not only exceptionally delicious, but supports sustainability and social good”, said Erik Vonk, proprietor of Richland Estate -Sugar Cane Plantation and Rum Distillery. “We have been developing our product – Richland Single Estate Rum – since 1999, without ever compromising on quality, purity and authenticity and with simply one goal in mind: to make the best Rum in America”. Vonk went on to say: “It is a great honor to receive a Good Food Award for a second time confirming that Richland Rum is responsibly crafted and of exceptionally good quality, without any additives or preservatives”.

Richland Rum

Richland Rum is manually crafted at Richland Estate, which is comprised of Vennebroeck Plantation, where sugar cane is cultivated, and the Richland Distilling Company, with Rum Distilleries in the cities of Richland and Brunswick in Southern Georgia in the U.S.

. Both distilleries welcome visitors to share the Pride and Passion behind Richland Rum.

www.richlandrum.com

