



Distilled from the sap of the coconut flower and aged in Halmilla Wood. Ceylon Arrack is one of Sri Lanka's finest Arracks. A rare handcrafted Arrack.

To this day every batch of Arrack receives the personal attention of the Rockland Family Master Blender.

This Award Winning Arrack is available in top-end bars in Europe and Asia.



# Taken from Trees

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Back in the early 1900s, in Sri Lanka, there was no such thing as high-quality arrack. Despite being an ancient, mystical spirit, first written about by Marco Polo in the 13th century, it was never considered to be finely made, or even particularly palatable.

1

With the establishment of a local family distillery in 1924, however, that began to change. Pioneering the commercial distribution of artisanal arrack for the first time ever, Rockland Distilleries, over the coming years, took a centuries-old, underappreciated spirit and improved it, refined it, turned it into something special.

2

Today the distillery continues to make Ceylon Arrack and has never been more proud of it – an art handed down through four generations of family, an elixir derived from many more generations of coconut trees. Hold a bottle of Ceylon Arrack in your hand and feel its soul – born of nearly a hundred years of hard work, capturing the essence of a beautiful island in the Indian Ocean.

3

We believe in honest methods, in honesty in business, in paying our taxes and not always succumbing to the easy path. Integrity was one of our founding values, and one we still hold very dear. There is nothing hurried or mechanized about how the distillery makes arrack. Rather, it relies on the ancient art of sap collection, always done by hand, and a traditional distilling process that has stood the test of time.

4

The result is a 100 percent natural, wonderfully multifaceted coconut spirit that intrigues you, entices you, warms you and leaves you wanting more. The vision of our founders was to make high-quality arrack and introduce it to the world. We hope each taste of Ceylon Arrack inspires you to believe in your dreams, too.

## A Labour of Love

1

A toddy tapper's work is a labour of love, beginning in the early morning, often on the shoreline, when the air is still cool.

2

They ascend the coconut tree with skill and grace, deftly slicing the stem of its flowers and collecting the sap in a clay pot.

3

Like acrobats, they tightrope from tree to tree, their dance ending only when they have collected as much sap as they can carry.

4

A toddy tapper's valiant efforts on between four to six trees will, eventually, bring one 700ml bottle of arrack.

5

Once in the distillery, we lovingly refine and nurture the coconut nectar, as we have done for decades, to bring you the world's finest, purest arrack.

## A Natural High

The Rockland Distillery wholeheartedly believes in being green, taking many measures to reduce its carbon footprint. We are proud to be one of the first green distilleries with a LEED (Leadership in Energy and Environmental Design) certification from the U.S. Green Building Council.

Any waste left over from the distillation process, for example, is biodegraded without the need for electricity-draining machinery. It's gently cooled, fed first to anaerobic digesters, then aerobically digested by natural bacteria in the estate ponds.

We recycle wherever possible, and often in imaginative ways – harvesting the ponds' mineral-rich water hyacinth plants and using them as tree fertilizer, or capturing biogas and using it as substitute fuel to fire our boilers.

We purposefully grow our own Halmilla trees, which, when old enough, will be harvested to make Ceylon Arrack casks, therefore contributing to the prevention of the logging of natural forests.

We are also passionate about wildlife, especially our native elephants, contributing to the conservation of wildlife in Sri Lanka with every single bottle of Ceylon Arrack sold.

