



Maxwell
of McLAREN VALE

Maxwell Mead

TASTING NOTES

Mead is made by fermenting honey, unlike normal wines which are made from fermented grape juice. Archaeological evidence suggests honey was among the first substances to be fermented by humans.



Honey Mead

The original mead. Maxwell Honey Mead has a delicate bouquet of floral beeswax and nutty marmalade-like aromas. Refreshingly light on the palate, subtle apricot and honey characters fill the mouth, finishing with a degree of piquancy. Ideally consumed chilled (over ice), it can also be mixed with soda water, lemonade, or dry ginger ale. It has been awarded 'best pure varietal mead' at international competition in the USA.



Spiced Mead

This is a favourite of many a visitor to the Maxwell Winery. Ideally served hot (though not boiling), it exhibits a bouquet of honey and citrus, but with the added zest of cinnamon & cloves. These spicy characters are carried through to the palate where they fill the mouth with a complex and satisfying array of flavours.



Liqueur Mead

Mead at its absolute best! Stunningly rich, aromatic, and intensely flavoured, this is a unique after dinner liqueur. Starting with a base of Spiced Mead, a special herb & spice infusion is added prior to fortification. An extended barrel maturation of around three years in Maxwell's cellars completes this limited release mead. Maxwell's Liqueur Mead has also been twice awarded 'best dessert mead' at international competition in the USA.