



MAXWELL TASTING NOTE

# HONEY MEAD



Mead is a unique and rare beverage made by fermenting honey. Indeed, it is the oldest fermented drink known to mankind. In ancient Greece it was known as 'Ambrosia' Nectar of the Gods.

## HONEY MEAD

The original mead. With a keen and enquiring mind Ken Maxwell was a student of history, a notable measure of eccentricity saw his passion lean not to the long deceased Kings and Queens filling the educational text books of the time, but to the obscure and creative beverages upon which they indulged.

After a decade or more experimenting with different honey's and yeasts the famous Maxwell Honey Mead was born. The first commercial label was released in 1966 and with it, the birth the Australian mead industry.

Mark Maxwell remains true to the recipe and techniques pioneered by his father. Though the package may have evolved over the years, the quality and purity of the mead has not. A benchmark for others to follow, it has been awarded the 'best pure varietal mead' gold medal at the International Mead Festival Competition in the USA.

## COLOUR & AROMA

Bright, golden hues. Floral beeswax and nutty marmalade-like aromas.

## PALATE

Refreshingly light on palate, subtle apricot and honey characters fill the mouth. Predictably sweet but not cloying.

## PAIRING

Mandarin sorbet.  
Blue Cheese.  
[maxwellwines.com.au/restaurant](http://maxwellwines.com.au/restaurant)

## SERVING

Serve chilled over ice in a stemless wine glass.

## Technical Notes

Alcohol:

12.5% Alc./Vol.

TA:

6.0 g/L

pH:

3.20

MAXWELL-MADE.

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