



MAXWELL TASTING NOTE

LIQUEUR 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.

LIQUEUR MEAD

Like many great things in history, spiced mead was born out of necessity. When mead found its way to England in the middle-ages by the sharp end of a Viking sword, honey was a cheaper commodity than sugar. Mead was fermented communally and was available for collection around the village. Spices were then added to these batches to enhance & change the flavour of the mead.

In the early 1970's Ken Maxwell began selling his famous honey mead with an envelope of spice to allow mead drinkers to 'mull' their mead at home. These days Mark Maxwell does all the hard work for you as the now famous Spiced Mead is made to a secret and finely honed family recipe.

This classic spiced mead has been further innovated by the creation of our Liqueur Mead, a deliciously unctuous fortified-style of mead which spends twelve to fifteen months in old bourbon barrels maturing in Maxwell's cellars.

Best enjoyed when matched with your favourite dessert, or sipped slowly on a cold night, in an armchair by the fire after a day on the slopes.

COLOUR & AROMA

24-carat golden colour.
Heady aromas of cinnamon, nutmeg and clove, with honey and citrus undertones.
Liquid hot cross buns.

PALATE

These spicy characters are carried through on the palate where they fill the mouth with a complex and satisfying array of flavours & textures with a lasting caramel finish.

PAIRING

Apple strudel with warm custard.
maxwellwines.com.au/restaurant

SERVING

Serve at room temperature in a brandy balloon or stemless wine glass.
A cold night's perfect match.

Technical Notes

Alcohol:
18% Alc./Vol.

TA:
5.3g/L

pH:
8.2

MAXWELL-MADE.

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