



MAXWELL TASTING NOTE

# SPARKLING 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.

## SPARKLING 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. Often remaining there for weeks, spices were added as the mead began to spoil to mask any unpleasant flavours! A happy accident indeed.

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.

With an army of loyal followers this winter elixir has warmed the hearts and bodies of a generation or more, a veritable potion of pleasure.

## COLOUR & AROMA

Pale honey gold in colour with perfumed aromas of fresh ginger, flowers and subtle honey.

## PALATE

Fresh flavours of honey, with fresh ginger and a hint of spices. Well balanced, with just a touch of sweetness, fresh acidity and fine bubbles all come together to create a well balanced and refreshing sparkling mead.

## PAIRING

Rhubarb, Goats Whey, Liquorice

A citrusy goats whey sorbet with poached rhubarb, rhubarb & raspberry mousse, and liquorice cake

## SERVING

Best served chilled over ice with a few mint leaves or lime. This drink resembles a cross between ginger beer and a cider.

[maxwellwines.com.au/restaurant](http://maxwellwines.com.au/restaurant)

## Technical Notes

<b>Alcohol:</b>	<b>TA:</b>	<b>pH:</b>
5% Alc./Vol.	4.74g/L	2.69

MAXWELL-MADE.

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