



# 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, 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 continues to hone the concept of mead and has created a 'Sparkling Mead' in a can.

Maxwell Sparkling Mead is as contemporary as it is delicious. Refreshing and pure, this latest addition to the Maxwell range puts mead firmly in the realm of everyday summer drinking. With low alcohol, our mead is perfect for enjoyment at home on the beach or around the barbeque. Elevate your sparkling mead experience with our range of cocktails and Mead Spritz.

- ✓ Australian made and family owned
- ✓ Our honey is ethically sourced from local beehives in the Southeast of South Australia
- ✓ Gluten free
- ✓ 100% natural, made with no added preservatives, artificial colours or flavours

## Colour & Aroma

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

## Palate

Fresh flavours of honey with ginger and a hint of spice. 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

Seasonal fruit board with fresh honeycomb.

## Serving

Best served chilled over ice, garnished with mint and lime. For more serving suggestions and our Mead Spritz recipe, please visit our website.

## Technical Notes

Alcohol	TA	pH
5% Alc./Vol.	4.7 g/L	2.69

