



MAXWELL TASTING NOTE

SPICED 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.

SPICED 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 amber with golden hues. 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.

PAIRING

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

SERVING

Serve warm in a brandy balloon or stemless wine glass.
A campfire favourite.

Technical Notes

Alcohol:

12.5% Alc./Vol.

TA:

6.0g/L

pH:

3.20

MAXWELL-MADE.

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