



SOUTH SHORE WINE COMPANY

Honey Mead



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 7%

Alcohol: 11%

Varieties: Honey (100%)

Winemaking/Ferment notes: Mead, sometimes referred to as honey wine, is simply made from the fermentation of honey. It is diluted 1:3 with water. Our Honey Mead is fermented to optimal residual sugar. It tastes of honey and apricots.

Cellaring potential: Best consumed young

pH: 3.47

TA: 3.5 g/L

Food pairing(s): Roasted poultry; Blue cheese; Desserts