



Port Phillip Estate

'Pique' Sparkling Mead 2023

Tasting Note

Our 'pilot' wines bring to bottle the experimentation and play of the winemaking team.

This is our first foray into the wild world of mead or honey wine, widely considered to have been discovered prior to the advent of agriculture and probably humans' first fermented beverage.

A unique alchemy, this mead is an exploration of an ancient method, a novel expression of our terroir, and a nod to the contemporary interest in reusing, revamping, reviving and re(up)cycling. As Jonathan Swift commented, everything old is new again!

Our 2023 'Pique' Mead was fermented using a combination of honey harvested from our estate hives and honey sourced from a local apiarist, together with pure harvested rainwater from our property, and infused with unfermented estate-grown Pinot Gris skins and stalks 'salvaged' directly from our winemaking press (à la piquette). Fermentation commenced spontaneously with ambient yeasts and lasted seven days. The mead was pressed and transferred to old French oak barriques for two months before bottling without fining or filtration. Some bottle variation may occur.

Tasted May 2023

The aroma is a complex mix of honey-derived floral and botanical notes together with sour cherry, wild strawberry and pink grapefruit fruit characters. Elements of herbal green spices, Campari and rhubarb add further complexity. The palate is lively and effervescent, with a fresh line of acid. Flavours of pink grapefruit and citrus mingle with pomegranate and herbal notes. There is texture too from the residual yeast lees. Approachable, bright and refreshing, yet complex, this low-alcohol sparkling mead is ready for drinking now and is a versatile match for a variety of foods. It is sure to pique your interest! 5% alc.

Contents stored under pressure, crown-sealed. Chill before opening gently!