



Maidenii (pronounced Maiden-eye) was created in 2011 by French winemaker Gilles Lapalus and Australian bartender Shaun Byrne. In their creation, Shaun and Gilles wanted to showcase Australia's unique native botanicals. Their Vermouth uses young wine and native flora to make a vibrant product distinct from others.

What is a Maidenii vermouth?

Wine Viognier from Central Victoria Fortifying Spirit Distilled From Grapes

Wormwood Australian!

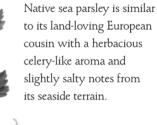
Botanicals 12 of 34+ are Australian

over

SEA PARSLEY STRAWBERRY GUM

botanicals

native





A mint of another nose that calls moist areas of South Eastern Australia home. It provides the fresh notes to lift the earthy tones from their roots to the top of the bottle.



Strawberry gum boasts berry scents on the nose and floral fruity flavours on the palate. It brings a sweetness to Maidenii, complementing the spicier botanicals.



WATTLESEED

The most iconic of the locals, the seeds of the wattle tree are roasted to bring out welcoming flavours reminnissant of chocolate or coffee.



12x375ML 19% ABV



Small batch * Experimental % "It's like walking in the bush"

Tasting Notes:

More savory than sweet with a bone dry finish, Herbaceous, floral and fruity with notes of cinnamon, apricot, strawberry gum, sea parsley, kafir lime, angelica root, anise and citrus.

Cocktail Inspiration:

Designed with the classic martini in mind. Stir 1 part Maidenii Dry Vermouth with 3 parts Gin of your choosing. Strain into a cocktail glass and garnish with an orange twist.

Named for Joseph Maiden who was a stalwart champion of the eucalypt and the acacia, which grow gold and green across this vast country. He delved deeply and with joy into the oft-neglected wealth of Australian botanical novelty, finding value and beauty where others saw none.