

Maidenii

Kina Quinquina

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 Quina Quinquina?

Quinquina is an aromatized wine, a variety of apéritif. Made from Heathcote viognier mistelle, combining only natural grape sugars with fragrant botanicals, lively citrus and the bitter edge of cinchona bark.



Cinchona bark:
Traditional for Quinquina and provides quinine flavor.



Lemon-scented Gum:
Native tree that adds citrus aromas



Finger Lime: Native fruit that adds tart lime flavor



Wormwood: Australian grown in Central Victoria!



6x750ML
17.5% ABV

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

Tasting Notes:

Produced from Heathcote Viognier grapes as well as fragrant botanicals and citrus, rounded off with the bitter edge of cinchona bark. Fresh and breezy entry followed by racy flavors of semi-ripe apricot, pink grapefruit, vibrant dried herb, quinine, and a mint finish that's remarkably long.

Cocktail Inspiration:

Our tonic wine feels equally at home in cocktails such as a Corpse Reviver #2 as it does with a splash of soda and fresh citrus in a highball.

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.

