

Maidenii

Nocturne Vin Amer

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 Amer?

Nocturne is drawn from a Solera system & topped with mature wines & aged vermouth.

A bitter, fortified digestive liqueur that uses a ten-year-old flor rosé made from Syrah as a base. The base wine and botanicals are blended for a six-month maturation in old French oak, sweetened with grape concentrate and bottled without filtration. Wormwood plays a key role, supported by nine native botanicals with a strong focus on Australian bush fruits including:



Muntries: Tastes like a crunchy, spicy apple.



Riberry: Tastes like a cranberry with clove.




Desert Lime: Distinctive piquant lime flavor



Quandong: Also called a Native Peach.

PLUS four other bittering botanicals are blended in with the final ingredient, including... **Yarra Valley black truffles** from the 2015 season.

Small batch 

Experimental



"It's like walking in the bush"



6x500ML
21.5% ABV

Tasting Notes:

Pink grapefruit, plum, sweet spice, and fresh herbs, with a fruity and herb-like entry, and a delicately bitter finish. 150 g/l RS.

Vin Amer is certainly a versatile cocktail ingredient where a bitter wine or liqueur is called for, but Maidenii Nocturne Vin Amer really comes into its own when simply enjoyed chilled in a wine glass.

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.

