

Maidenii

Sweet Vermouth

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 + Fortifying Spirit + Wormwood + Botanicals
 Cabernet Sauvignon Distilled From Grapes Australian! 12 of 34+ are Australian
 From Central Victoria

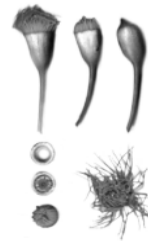
over
 34
 botanicals
 12
 native

SEA PARSLEY



Native sea parsley is similar to its land-loving European cousin with a herbacious celery-like aroma and slightly salty notes from its seaside terrain.

STRAWBERRY GUM



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.

RIVER MINT



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.

WATTLESEED



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



6x750ML
 12x375ML
 16% ABV

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

Tasting Notes:

Bursting with flavors that explode in your mouth, including spiciness from nutmeg, blood orange citrus, dark berries, with a grapefruit zest giving bitterness and length.

Cocktail Inspiration:

Designed with the classic Negroni in mind. Build equal parts of Maidenii Sweet Vermouth, Campari and of a gin of your choosing over ice. 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.

