

# Camelot Mead

## → Tasting Notes

- Soft floral nose and a mild honey flavor.
- Delicately sweet and light to the taste.
- Balanced acidity and sweetness.
- Best chilled or served over ice.
- Great as an aperitif or dessert wine.

## → Vinification

Carefully sourced orange-blossom honey is fermented to near dryness in stainless steel tanks. “Reserve sweetened” by adding more honey after fermentation. The result is a wine with delightful, clean floral honey flavor and aroma.

## → Food Pairings

Delicious with Asian fare or light chicken dishes. Drizzle over a fresh fruit salad. Pair with mild creamy cheeses such as havarti or brie.

### BLEND

Honey Wine

### ALCOHOL

10%

### RESIDUAL SUGAR

8%



**OLIVER**  
WINERY & VINEYARDS