

Class 6: Honey Drinks – Always Check the Schedule of Classes & Rules

For articles about each Class and the Schedule of Classes & Rules, see [LINK](#)

Alcoholic: Mead and Melomel – Choose a bright clear mead/melomel and bottle at least a week before the show being careful not to siphon any sediment. Once poured the judge will check aroma and then taste; these are subjective. A small amount is poured into a glass and hand warmed to release aroma. Marks are awarded for presentation, clarity, bouquet, flavour, balance and body, giving more weight to the last three. There must be no haze or bubbles which would indicate ongoing fermentation.

Non-alcoholic honey drinks: Prepare by showcasing pure honey flavour. Create a "honey and lemon sparkling mocktail" by mixing high-quality honey with fresh lemon juice and filtered water, ensuring no scum or bubbles. For a "honey apple mocktail," use local apple juice, fresh lemon, and a simple honey syrup. Present in pristine, clear, clean glass bottle, free from bubbles and debris. Ensure the drink is vibrant, well-filtered, emphasizing clarity and pure honey aroma. Consistency and presentation are crucial. NOTE the lid must be either a twist off lid or cork with plastic flange (top).

(Tip– best drinking quality when served chilled as then release aroma when warmed in hand, so consider bringing to show in a cool box.)

Judging Criteria: Appearance, Aroma, Flavour, Body and Overall Finish