

## Makana Meadery

PostNet Suite #90, Private Bag 1672, Grahamstown 6140, South Africa

### Brewery Description:

Grahamstown Brewery Pty (Ltd), trading as Makana Meadery was founded in the year 2000 with the primary objective of placing this 20 000 year old South African honey based beverage, iQhilika on the world's shelves.. Makana Meadery has its beginnings in a Rhodes University based research project to develop state of the art fermentation technology for producing iQhilika, an African mead. The meadery is housed in a historical Grahamstown landmark on the outskirts of this picturesque educational town in the Eastern Cape of South Africa. Makana iQhilika Meadery is an equitable, empowerment driven company. It is more than 50% owned and funded by previously disadvantaged individuals and is as such an Affirmative Business Enterprise. The company was founded by Dr Garth Cambray, the late Dr Winston Leukes (1969 -2006) and Vuyani Ntantiso. iQhilika is a unique fermented honey beverage (mead), produced within the Eastern Cape region of South Africa. The Xhosa people, and the descendants of the Khoi-San group of peoples who inhabit this region produce the beverage by taking the specially prepared roots of succulents of the Trichodiadema genus and mixing this with honey, fruits and/or spices. Sometimes pollen or an extract of bee larvae similar in nature to royal jelly is added to the brew. Honey is a vital ingredient in the making of iQhilika and to match this demand the company has developed an extensive beekeeping programme. For more information: [www.iqhilika.co.za](http://www.iqhilika.co.za)



## iQhilika African Herbal Blossom

■ Mead Collection

**GOLD MEDAL WINNER at the 2007 International Mead Festival, Boulder, CO**

A semi sweet mead (approx 20g/l residual sugar). The herbs provide a smooth structure to the mead with a lingering honey aftertaste. Ideally served at 53-57°F, in a large red wine glass to allow development of the nose.



### Product Details

<b>Style</b>	Dry Mead
<b>Alc./Vol.</b>	13%
<b>Spices</b>	Cinnamon, dried apples, hibiscus, rose hips, licorice

### Tasting Notes

<b>Appearance</b>	Golden yellow.
<b>Aroma</b>	Aroma of honey and herbs.



<b>Flavor</b>	Beautiful well rounded flavors, light licorice, light cinnamon & very slight notes of hibiscus and rosehip. Acid/tanning/alcohol balance perfect. Complex aromas of rose, cinnamon, apple
<b>Finish</b>	Significant tartness carries all the way through. Very bold tart flavors.

### Suggested Food Pairings:

- Spicy Dishes
- Stir Fries
- Desserts
- Coffee
- Poultry

### Available Formats:

- 6 \* 25.4 oz bottles

## iQhilika African Birds Eye Chili Mead

■ Mead Collection

**SILVER MEDAL WINNER at the 2007 International Mead Festival, Boulder, CO**

Spiced with Birds Eye Chili, this mead comes as something of a shock to the senses. African Birds Eye Chili or Habanero Chili lends an interesting wooded nose to the mead, which is en-



tirely overwhelmed by the first sip. This mead is best served as an ice breaker at dinner parties, especially if the food will be hot.

### Product Details

<b>Style</b>	Dry Mead
<b>Alc./Vol.</b>	13%

### Tasting Notes

<b>Appearance</b>	Golden yellow.
<b>Aroma</b>	Aroma is wonderful showcasing both flavors – honey & chill. This mead is somewhat of a surprise to the senses. The African Birdseye Chili pepper lends an interesting wooded nose to the mead, which is overshadowed by the first sip. Delightful sweet & 'hot chili' flavors and sensations immediately dominate the senses. The tingling lasts well after each drink.
<b>Flavor</b>	Honey flavors are immediately followed by hot pepper flavors – pepper heat lingers into finish. Acid/tannin/Alcohol balance quite good. Extremely complex balance of honey & pepper. Pepper heat not overwhelming. Delightful and inviting.
<b>Finish</b>	Spicy finish.

### Suggested Food Pairings:

- African Cuisine
- Caribbean Cuisine
- Mexican Cuisine

### Available Formats:

- 6 \* 25.4 oz bottles



### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirts

## Makana Meadery [Continued]

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### iQhilika African Dry Mead

■ Mead Collection

This mead is matured for 3 months and is enjoyed by those who have learned the subtleties of mead and can savor the extremely discreet honey notes and pleasant almond aftertaste.



#### Product Details

<b>Style</b>	Dry Mead
<b>Alc./Vol.</b>	13%

#### Tasting Notes

<b>Appearance</b>	Golden yellow.
<b>Aroma</b>	Sweet and floral aroma.
<b>Flavor</b>	Flavors of honey, citrus and flowers.
<b>Finish</b>	Discreet honey and almond aftertaste.

#### Suggested Food Pairings:

- Red Meat
- Curries

#### Available Formats:

- 6 \* 25.4 oz bottles



### iQhilika African Tranksei Coffee Mead

■ Mead Collection

In the southern most corner of the Wild Coast in South Africa, there is a small coffee estate called Transkei Gold, located in the Coffee Bay area. In the early 1900s, the estate had fallen

into disrepair and its coffee trees had reverted to the wild. Over the next 90 years, the trees cross-pollinated each other and a new, hardy strain developed, adapting to the edge of the mangrove swamps of the area. These wild coffee saplings only recently started to experience significant growth, and have since been organized into plantations to be cultivated.

This rarest of African coffees, grown entirely organic and sold only to exclusive outlets, is harvested as part of a community job creation project. Local village people are brought on to cultivate and tend the crops, along with volunteers from Europe & the United States. The profits from this project are returned to the community to support education, health care, and clean water projects.

This exclusive coffee is blended with Makana Meadery's Sweet Mead to produce a robust beverage ideal for accompanying after-dinner treats. A bit of caramelized honey has been added to the recipe to integrate the flavors of African wildflowers with the roast expressions of the coffee.



#### Product Details

<b>Style</b>	Dry Mead
<b>Alc./Vol.</b>	12.0 %
<b>Spices</b>	Coffee

#### Suggested Food Pairings:

- Desserts

#### Available Formats:

- 6 \* 25.4 oz bottles

### iQhilika Cape Fig Mead

■ Mead Collection

A cultivar of ficus carica, the Cape Fig, was spread throughout South Africa in the 1600s and 1700s by early colonists. These trees grew rapidly in the climate, and the fruit of the fig tree was established as a local favorite. Later it was discovered that the leaves of the tree, however, actually held a greater concentration of flavors than the fruit!

For this reason, the leaves of the Cape Fig were chosen to blend with the Sweet Mead from the Makana Meadery to create a metheglin (spiced mead) that tastes like honeyed fruit. iQhilika Cape Fig Mead was born. Ideal with an assorted cheese selection, iQhilika Cape Fig Mead tempers the sweetness of the honey with the delicious fruit notes of the fig to provide a versatile drink suitable both for before- and after-dinner consumption.



#### Product Details

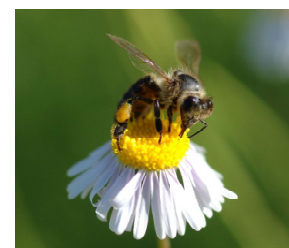
<b>Style</b>	Dry Mead
<b>Alc./Vol.</b>	12.0 %
<b>Spices</b>	Fig

#### Suggested Food Pairings:

- Assorted Cheeses

#### Available Formats:

- 6 \* 25.4 oz bottles



#### Legend

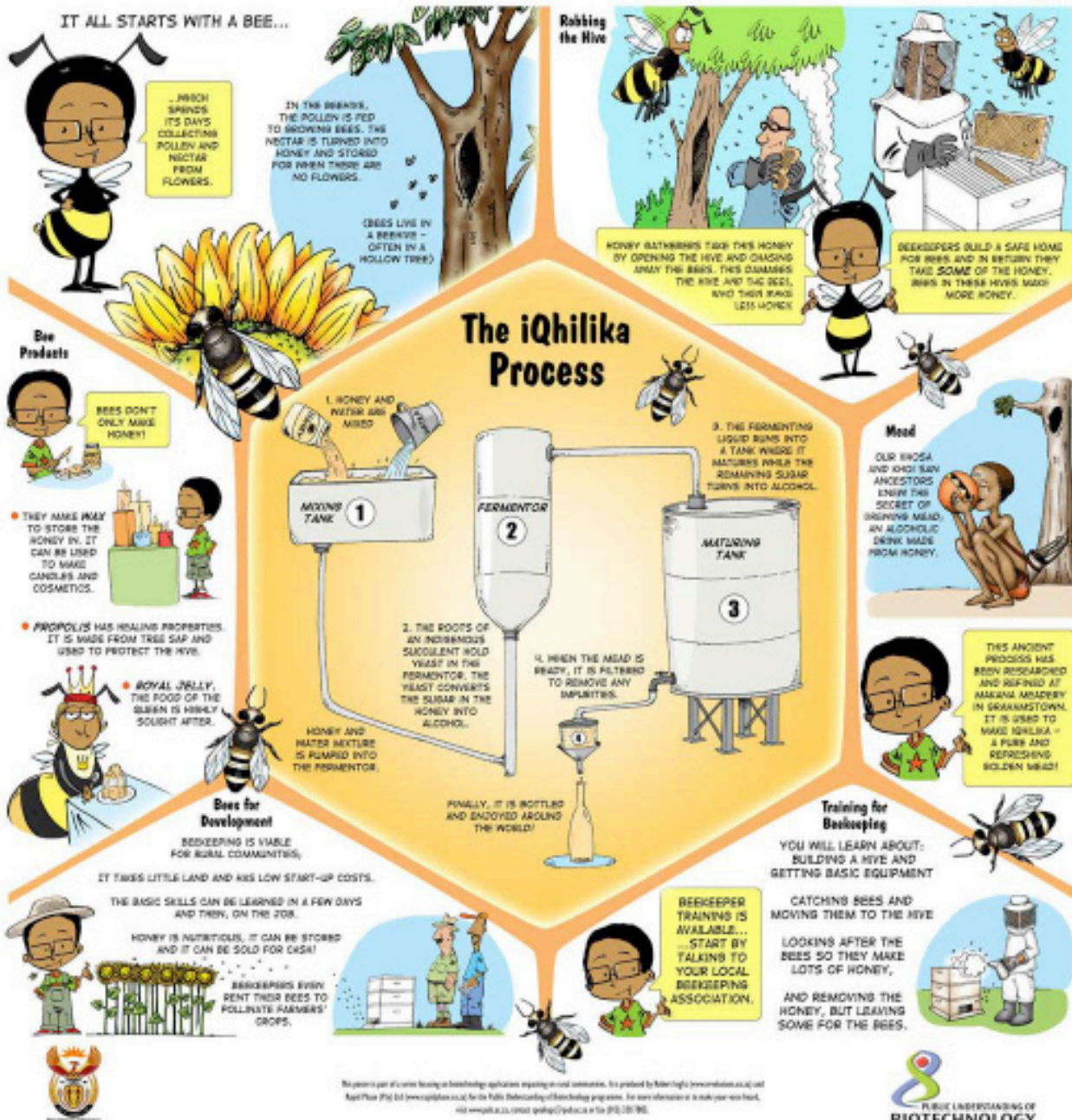
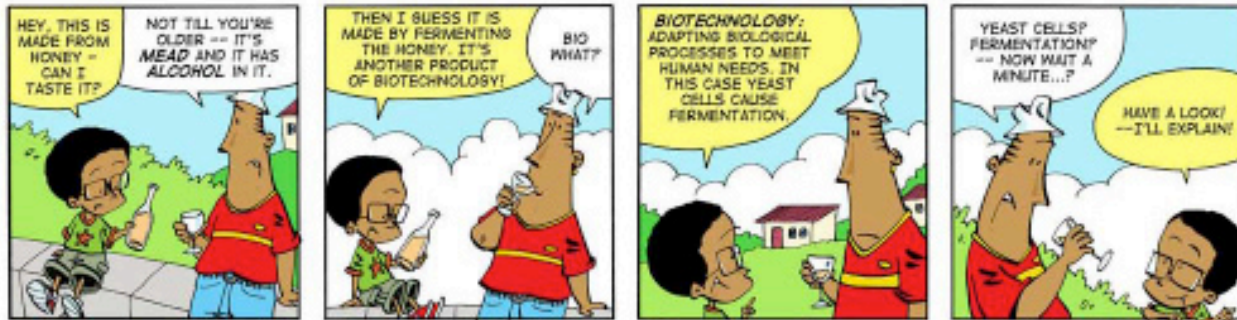
■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits



## Makana Meadery [Continued]

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# iQHILIKA BIOTECHNOLOGY'S GOLDEN BREW



This poster is part of a series focusing on biotechnology applications regarding alcohol fermentation. It is produced by B. United International (Pty) Ltd and is available for use by the Public Understanding of Biotechnology programme. For more information or to make your own poster, visit [www.bunitedint.com](http://www.bunitedint.com) or contact [info@bunitedint.com](mailto:info@bunitedint.com) or Tel: (033) 338-7865.