

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



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.



| | |
|---------------|---|
| Finish | 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 Haba-



nero Chili lends an interesting wooded nose to the mead, which is entirely 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

| | |
|------------------|----------|
| Style | Dry Mead |
| Alc./Vol. | 13% |

Tasting Notes

| | |
|-------------------|---|
| Appearance | Golden yellow. |
| Aroma | 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. |
| Flavor | 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. |
| Finish | Spicy finish. |

Suggested Food Pairings:

- African Cuisine
- Caribbean Cuisine
- Mexican Cuisine

Available Formats:



Product Details

| | |
|------------------|---|
| Style | Dry Mead |
| Alc./Vol. | 13% |
| Spices | Cinnamon, dried apples, hibiscus, rose hips, licorice |

Tasting Notes

| | |
|-------------------|---|
| Appearance | Golden yellow. |
| Aroma | Aroma of honey and herbs. |
| Flavor | 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 |

Legend

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

Makana Meadery [Continued]

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- 6 * 25.4 oz bottles

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

| | |
|------------------|----------|
| Style | Dry Mead |
| Alc./Vol. | 13% |

Tasting Notes

| | |
|-------------------|---------------------------------------|
| Appearance | Golden yellow. |
| Aroma | Sweet and floral aroma. |
| Flavor | Flavors of honey, citrus and flowers. |
| Finish | Discreet honey and almond aftertaste. |

Suggested Food Pairings:

- Red Meat
- Curries

Available Formats:



25.4 oz bottles

iQhilika African Transkei 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 fell into disrepair and its coffee trees grew wild. Over the next 90 years, the trees self-pollinated each other and a new variety developed, adapting to the edge of the wetlands and swamps of the area. These wild coffee trees only recently started to experience growth, and have since been planted in plantations to be cultivated.

This rarest of African coffees, organic and sold only to exclusive projects. Local village people tend to cultivate and the profits from this project are returned to the community to support education, health, and clean water projects.

This exclusive coffee is blended with 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

| | |
|------------------|----------|
| Style | Dry Mead |
| Alc./Vol. | 12.0 % |
| Spices | 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

| | |
|------------------|----------|
| Style | Dry Mead |
| Alc./Vol. | 12.0 % |
| Spices | Fig |

Suggested Food Pairings:

- Assorted Cheeses

Available Formats:

- 6 * 25.4 oz bottles



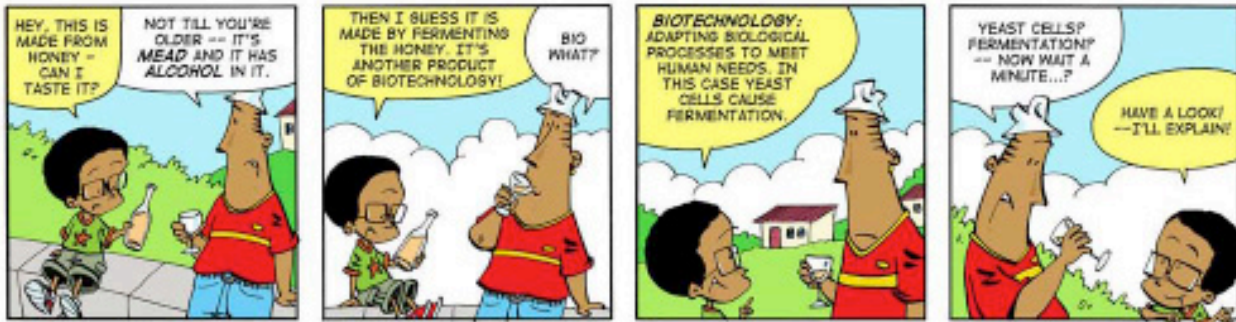
Legend

| | |
|-----------------------|--------------------|
| ■ 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



IT ALL STARTS WITH A BEE...

...BEEH SPENDS ITS DAYS COLLECTING POLLEN AND NECTAR FROM FLOWERS.

IN THE BEEHIVE, THE POLLEN IS FED TO WORKING BEES. THE NECTAR IS TURNED INTO HONEY AND STORED FOR WHEN THERE ARE NO FLOWERS.

(BEES LIVE IN A BEEHIVE - OFTEN IN A HOLLOW TREE)

Robbing the Hive

HONEY BATHNIBANS TAKE THIS HONEY BY OPENING THE HIVE AND CHASING AWAY THE BEES. THIS DAMAGES THE HIVE AND THE BEES, WHO THEN MAKE LESS HONEY.

BEESKEEPERS BUILD A SAFE HOME FOR BEES, AND IN RETURN THEY TAKE SOME OF THE HONEY. BEES IN THESE HIVES MAKE MORE HONEY.

Bee Products

BEES DON'T ONLY MAKE HONEY!

- THEY MAKE WAX TO STORE THE HONEY IN. IT CAN BE USED TO MAKE CANDLES AND COSMETICS.
- PROPOLIS HAS HEALING PROPERTIES. IT IS MADE FROM TREE SAP AND USED TO PROTECT THE HIVE.
- ROYAL JELLY, THE FOOD OF THE QUEEN IS HIGHLY SOUGHT AFTER.

Bees for Development

BEESKEEPING IS VISIBLE FOR RURAL COMMUNITIES. IT TAKES LITTLE LAND AND HAS LOW START-UP COSTS. THE BASIC SKILLS CAN BE LEARNED IN A FEW DAYS AND THEN, ON THE JOB. HONEY IS NUTRITIOUS, IT CAN BE STORED AND IT CAN BE SOLD FOR CASH! BEESKEEPERS EVEN RENT THEIR BEES TO POLLINATE FARMERS' CROPS.

Training for Beekeeping

BEESKEEPER TRAINING IS AVAILABLE... START BY TALKING TO YOUR LOCAL BEESKEEPING ASSOCIATION. YOU WILL LEARN ABOUT: BUILDING A HIVE AND GETTING BASIC EQUIPMENT. CATCHING BEES AND MOVING THEM TO THE HIVE. LOOKING AFTER THE BEES SO THEY MAKE LOTS OF HONEY, AND REMOVING THE HONEY, BUT LEAVING SOME FOR THE BEES.

Mead

OUR KWOSA AND XHOSA ANCESTORS KNEW THE SECRET OF BRUING MEAD. AN ALCOHOLIC DRINK MADE FROM HONEY. THIS ANCIENT PROCESS HAS BEEN RESEARCHED AND REFINED AT MAKANA MEADERY IN GRAHAMSTOWN. IT IS USED TO MAKE KWILKA - A PURE AND REFRESHING GOLDEN MEAD!

The iQhiliKa Process

1. HONEY AND WATER ARE MIXED
2. THE ROOTS OF AN INDIGENOUS SUCCULENT HOLD YEAST IN THE FERMENTOR. THE YEAST CONVERTS THE SUGAR IN THE HONEY INTO ALCOHOL.
3. THE FERMENTING LIQUID RUMS INTO A TANK WHERE IT MATURES WHILE THE REMAINING SUGAR TURNS INTO ALCOHOL.
4. WHEN THE MEAD IS READY, IT IS FILTERED TO REMOVE ANY IMPURITIES.

FINALLY, IT IS BOTTLED AND ENJOYED AROUND THE WORLD!

Public Labelling of Biotechnology

This poster is part of a series focusing on biotechnology applications regarding alcohol fermentation. It is produced by B. United International, Inc. and is part of the Public Labelling of Biotechnology program. For more information visit www.bunitedint.com or contact us at info@bunitedint.com or [+27330123456](tel:+27330123456).