
CHAIN OF PONDS



Island Sting **Honey Liqueur** **Kangaroo Island** **(100%) South Australia**

Island Sting is produced from pure Ligurian Bee honey, found only on Kangaroo Island. The Ligurian Bee was introduced from Italy to Kangaroo Island in 1884 and because there is no other strain of bee on the island it is now the purest strain of bee in the world and renowned for the quality of its honey.

This is a fermented product, flavoured with a mix of natural herbs, spices and tree barks found on the island. A richness and warmth of flavour has been enhanced by this unique complexity of herbs and spices.

COLOUR

Rich autumnal brown with honey hues.

BOUQUET

Very complex lifted honey aromas, combined with a golden syrup and cinnamon spice overtone.

PALATE

The initial flavours are luscious and oily, with a rich and slippery texture that lingers on with amazing viscosity. The finish is almost bitter sweet with a crisp drying acidity that cleanses the palate.

MATCH

Ideal as an after-dinner drink, cocktail or mixer. It also has great potential for the creative cook.

WINE ANALYSIS

Winemaker: Greg Clack

Alcohol: 20%

Acid: 5.5 g/L

pH: 3.01

Residual Sugar: 115 g/L

Sulphur: 85 mg/L

