

# What is the mead judging?



- Not just picking the winning (best) mead
- Not just assigning a numerical score
- Writing comments is an indispensable element of mead judging
- Detailing the advantages and disadvantages of the mead
- In case of any faults found in mead, a judge should provide troubleshooting advice
- Have fun, but be professional

# Which aspects of mead should the judge pay attention to?

- Meads comes in a wide variation of styles and flavours
- presence or absence of characteristic aspects of a given style
- appearance
- aroma
- flavour
- body
- finish
- general impression

# How we should start?

- Evaluate all the meads at the same serving temperature and quantity
- Prepare the scoresheet
- The room should be free of foreign smells, the light should be close to day light, the judge should feel comfortable, loud noises are also not recommended.
- Make sure still water is available as you will need it to wash your mouth
- Before judging, do not eat spicy or intensively flavoured food. Do not eat too much either.
- Before judging do not drink alcohol or intensely flavoured beverages. Water is the best!
- Do not smoke

# Three Scoring Approaches



- Neutral start: Start in middle of the score, based on average mead being sited right there. Add or deduct points depending how much evaluating mead differs from the standards.
- Top to bottom: Pick the highest score and deduct points for each deficient characteristic. The down fall of this method is that score for each section may not be aligned with the comments.
- Bottom to top: Pick the lowest score and award points for each desired characteristic. The down fall of this method is that final score may not align with the overall impression

# Score categories on the score sheet:

- **Appearance - up to 12 points.** We are judging- colour; clarity; "tears / legs" on the walls of the glass; saturation.
- **Aroma - up to 30 points.** We are judging- honey and alcohol aromas; used ingredients aromas; esters; general complexity and balance.
- **Flavour - up to 32 points.** We are judging- honey flavours; sweetness; acidity; tannins; the feeling of alcohol; balance; body; specific added ingredients flavours.
- **Finish (aftertaste)- up to 14 points.** We are judging- final impression after tasting the mead
- **General impression - up to 12 points.** We are judging- general impressions of mead and how easy to drink it is.

# Mead scoresheet

Scoring scale 0-100



0-30

unacceptable mead or major style deficiencies

31-50

below the average mead

51-60

average mead

61-80

very good mead

81-90

excellent mead

91-100

outstanding mead

# Tips for comments:

- Avoid negative comments
- Focus on the positive's aspects of judged mead
- If you must use negative phrases, try to mix them in between positive statements or tips how to correct mead
- Do not be too specific. You do not know how the mead was made.
- Write your comments clearly, using neat handwriting and simple words/phrases

# Finishing up

- Check if each section of score sheet has been filled (comment and scores)
- Correct any stylistic mistakes and spelling
- Check the final sum- if you have add points correctly
- It's in good manner to wait until all judges from your table has finish the judging
- If possible, arrange the scoresheet from your table in the right order. Try put scoresheet for same mead next to each other.