

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.