THE MEAD INSTITUTE

Judging Sheet

Judge Name: _____ **Entry #:** _____

Style ◯ Traditional ◯ Melomel ◯ Cyser ◯ Metheglin ◯ Pyment ◯ Braggot ◯ Other: _____

Appearance

Clarity ◯ Brilliant ◯ Clear ◯ Cloudy/Hazy ◯ Turbid

Color Description _____

Viscosity ◯ Light ◯ Medium ◯ Heavy

Nose & Palate

Maturity ◯ Youthful ◯ Developing ◯ Mature ◯ Past Prime

Intensity ◯ Muted ◯ Delicate ◯ Moderate ◯ Powerful

Honey Character _____

Fruit Category ◯ Pome ◯ Citrus ◯ Tropical ◯ Berry ◯ Stone Fruit ◯ Grape ◯ Melon ◯ Dried

Specific Fruits _____

Fruit Character ◯ Ripe ◯ Fresh ◯ Tart ◯ Baked ◯ Dried ◯ Jammy ◯ Overripe

Spice _____ ◯ Fresh ◯ Dried

Herbal _____ ◯ Fresh ◯ Dried

Floral ◯ White ◯ Red ◯ Fruit Blossom ◯ Fresh ◯ Dried ◯ Wilted

Aging & Wood Use _____

Other Non-Fruit ◯ Mineral ◯ Smoke ◯ Nut ◯ Earth ◯ Vegetal ◯ Animal ◯ Yeast/Lees

Non-Fruit Descriptors _____

Balance Y/N Why: _____ **Flaws** ◯ None ◯ Corked ◯ Oxidized ◯ Fusel ◯ Acetic ◯ Astringent

Structure & Mouthfeel

Carbonation ◯ Still ◯ Pétillant ◯ Sparkling ◯ Over Carbonated

Alcohol ◯ Low (less than 8%) ◯ Medium- (8-10%) ◯ Medium (10-12%) ◯ Medium+ (12-14%) ◯ High (14% & up)

Acid ◯ None ◯ Low ◯ Medium- ◯ Medium ◯ Medium+ ◯ High

Tannin Quantity ◯ None ◯ Low ◯ Medium- ◯ Medium ◯ Medium+ ◯ High

Tannin Quality ◯ Velvety ◯ Silky ◯ Finely Grained ◯ Harsh/Rough

Bitterness ◯ None ◯ Low ◯ Medium- ◯ Medium ◯ Medium+ ◯ High

Sweetness ◯ Bone Dry ◯ Dry ◯ Off-Dry ◯ Semi-Sweet ◯ Sweet ◯ Lusciously Sweet

Body ◯ Light ◯ Medium ◯ Full

Complexity ◯ Low ◯ Medium- ◯ Medium ◯ Medium+ ◯ High

Finish Length ◯ Short ◯ Medium- ◯ Medium ◯ Medium+ ◯ Long

Conclusion

Applications/Recommended Pairings _____

Additional Notes _____

Scoring 90-100 Outstanding to World Class 80-89 Very Good to Excellent
70-79 Good 60-69 Fair 50-59 Problematic

Final Score: _____