

Lourensford Winemakers Selection Honey Liqueur NV

Lourensford Honey Liqueur has a distinguishable honey aroma that follows through to the palate with a lingering aftertaste. Our honey liqueur is unfiltered and contains no preservatives or additives and thus embodies the essence of the natural purity and the health benefits which organic honey is known for.

Enjoy Lourensford Honey Liqueur well-chilled over crushed ice, or over your favourite ice cream or dessert. It is a great cooking companion and a dash will spice up your cup of tea. It is also the perfect base for interesting mixers, cocktails and smoothies. Try your own ideas or one of the following recipes to get you started. It is extremely versatile and can be used as a sundowner on ice, in cocktails or in creme brulee or malva pudding.

variety : n/a |

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Western Cape

analysis : alc : 24.0 % vol

type : Dessert

pack : Bottle **size :** 375ml,750ml **closure :** Cork

ageing : The honey liqueur has a shelf life of more than 25 years.

in the cellar : Lourensford Honey Liqueur is hand crafted from the purest, top quality Blue Gum (Eucalyptus) honey.

It is commonly known that the best honey is made from Blue Gum trees, of which there are over a thousand species world-wide. Three of these species, however, are associated with honey that is absolutely superb. One of these unique species of Blue Gum is found on our beautiful Lourensford Estate. It is from these very special trees that our bees meticulously gather succulent nectar to make the truly superior honey which we use for our liqueur. Our honey liqueur therefore captures the very essence and unique biodiversity of Lourensford in a bottle, making it the only estate honey liqueur in the world.

