

Making Mead at Wandering Bard Meadery in Greenville, SC

An Original Western South Carolina Event
May 13, 2021 for the
American Institute of Chemical Engineers

Tour and Tasting narrated by Adam Daughhete

Adam has been supporting the mead making undertakings at Wandering Bard Meadery since 2017

He has a degree in IT Business Management from Western Governor's University based in Utah.

His focus at the meadery is logistics, packaging and sales.

He brings his energy to us to bring mead-making into our chemical engineering world!



Primary Fermentation

The process starts with a
primary fermentor

At the Wandering Bard this is
done in a

330 gallon dish bottomed
uni tank



Secondary tanks

Here are the Wandering Bard they have two secondary tanks

Single wall, flat bottom, stainless steel

1000 liters

1500 liters

They are used primarily for fruit and flavor addition and storage.



Conical Uni Tank

This vessel is a 4 barrel tank and can be used as a fermentation or carbonating tank

Stainless steel

4 barrel (approx. 130 Gallons)



More Secondary Tanks

Flat bottom, stainless

200 liter tanks

Add the spices and berries

Also used in the winery business



Fruit Press

Used to press fruit for
flavoring the mead

Separates the juice from the
flesh

Shared with Lazy Bear Winery
located in Dacusville, SC



The Bottling Station

Old – manual and complicated



New – fully automated



Bottle Corking Station

Pneumatic corker

It uses a squeeze mechanism and an integrated vacuum system to insert corks.

Custom built for Wandering Bard Meadery by CCR engineering based in Charleston, SC



Aging and Storage Barrels

Buffalo Trace Bourbon Barrels

33 Gallons capacity

filled completely initially and checked & topped to compensate for liquid absorbed into the barrels

Used here to make:

Baron Theodore

Blueberry

Use chips (not barrels) for

Oaked Black Cherry &

February Stars



The Nerd Show

Hailing from our own “Up & Coming” city of Greenville, SC Joey Thompson has put together an act a comedy act specifically geared towards “us” – engineering nerds!

His work has been featured on Comedy Central, The Huffington Post and his mom’s group text.

Whether you know him as Barry McGunthrie Jr., the brewery guy, or the person who’s sweating and crying backstage before the show, he is here to make you laugh.

You can find his comedic videos on all platforms under @barrymcgunthriejr or @joeyjoeandsean and is working on his first live sketch show that will premiere at the Greer Cultural Arts Center the weekend of July 9th.

