



CURIOUS APPLE CIDER

FRUIT VARIETY

Bramley: 54%	Braeburn: 4%
Rubens: 21%	Cox: 3%
Gala: 9%	Red Delicious: 1%
Cameo: 7%	Cheerful Gold: 1%

CIDERMAKING

Hand-picked apples are crushed and cold settled to achieve a clear and clean juice prior to fermentation. The cider is fermented in our stainless steel tanks at the winery with the same yeast as used for our fragrant and aromatic Bacchus white wine, this is cool fermented at 14°C for 2 weeks to help express the full aromatic potential. The cider is clarified using filtration and blended with Bramley juice to achieve balance between the alcohol, acidity and sweetness.

Winemaking is centred around the pursuit of the perfect balance which is a philosophy we have applied to this cider. Legislation requires a minimum of 35% apple juice content in cider which can be from concentrate. We think real cider should be 100% juice from fresh apples which is exactly what you'll find in this bottle.

ANALYSIS

ABV: 5.2%
Residual Sugar: 13.8 g/l
pH: 3.28
TA: 8.7 g/l

DIETARY

Suitable for vegans and vegetarians.
Doesn't include cereals that contain
Gluten – including Wheat (such as Spelt and Khorasan), Rye, Barley and Oats.

TASTING NOTES

Crisp, fresh aromas of green apple are the hallmark of this cider, together with hints of Gallia melon, elderflower, citrus and kiwi fruit. Naturally high acidity make this a very clean tasting cider with a creamy mousse and refreshing finish.

SERVING SUGGESTION

Treat this cider as you would a white wine when pairing with food, focus on fish or shellfish, salads or Thai food in particular. Serve over ice with a slice of cucumber and sprig of mint for the most refreshing long drink.

Matt Anderson
Head Brewer

