



PEAR CIDER

[ANALYSIS]

Alcohol | 4.5% alc/vol

pH | 3.58

Acid | 4.89 g/l

Residual Sugar | 14.0g/l

Closure | Crown twist

[TASTING NOTES]

The natural spicy pear flavour comes through on the nose. It displays subtle spice on the palate and classic pear flavours with a hint of lovely cleansing acid and sweetness without overpowering the palate. Extremely refreshing.

VEGAN FRIENDLY | NO ADDED SUGAR | NOT FROM CONCENTRATE

[ORCHARDS & CIDERMAKING]

Our hand-crafted premium pear cider is sourced only from orchards in the cool climate of the Adelaide Hills. The six week process starts within the orchards as the pears are carefully hand selected for flavour and acidity. To retain the fresh natural pear flavours the fruit is crushed and then cool fermented at the Sidewood Cidery within hours of picking.

[AWARDS]

- TROPHY BEST PEAR CIDER** | 2017 World Cider Competition
- BEST DRY STYLE PERRY** | 2017 World Cider Competition
- BEST AUSTRALIAN PERRY** | 2017 World Cider Competition
- BEST CIDER OR PERRY** | 2015 Royal Perth Cider Competition
- TOP IN CLASS** | 2015 Royal Perth Cider Competition
- GOLD + 2nd TOP IN CLASS** | 2018 Great Lakes Cider & Perry Competition USA