



PEAR CIDER

[ANALYSIS]

Alcohol | 5.0% 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 AWARDS

BEST AUSTRALIAN PERRY | 2017 WORLD CIDER AWARDS

BEST CIDER OR PERRY | 2015 ROYAL PERTH CIDER AWARDS

TRIPLE GOLD | DAN BERGER'S INTERNATIONAL WINE COMPETITION
USA 2018

TOP IN CLASS | 2015 PERTH ROYAL SHOW CIDER COMPETITION

GOLD | 2019 INTERNATIONAL BREWING & CIDER AWARDS

GOLD + 2ND TOP IN CLASS | 2019 GREAT LAKES CIDER & PERRY
COMPETITION USA

GOLD + 2ND TOP IN CLASS | 2018 GREAT LAKES CIDER & PERRY
COMPETITION USA

GOLD | 2018 WORLD CIDER AWARDS

GOLD | 2017 WORLD CIDER AWARDS

GOLD | 2015 PERTH ROYAL SHOW CIDER COMPETITION