



APPLE CIDER

[ANALYSIS]

Alcohol | 5.0% alc/vol

pH | 3.54

Acid | 4.99 g/l

Residual Sugar | 14.0g/l

Closure | Crown Twist

[TASTING NOTES]

The cider begins with a nose full of beautiful crisp apple fruit leading into subtle hints of fresh green apple skin, floral nashi pear and just a dash of musk to finish. A burst of pure apple flavour and upfront sweetness are complemented perfectly by tight acidity and soft carbonation which lead to a drying finish that cleanses the palate. A perfect balance which offers maximum refreshment and enjoyment.

VEGAN-FRIENDLY | NO ADDED SUGAR | NOT FROM CONCENTRATE

[ORCHARDS & CIDERMAKING]

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

[AWARDS]

CHAMPION SOUTH AUSTRALIAN EXHIBIT | ROYAL ADELAIDE SHOW CIDER COMPETITION 2015

TOP IN CLASS | ROYAL ADELAIDE CIDER COMPETITION 2015

TOP 100 | TONY LOVE 2017

GOLD - BEST AUSTRALIAN CIDER | WORLD CIDER AWARDS 2017

GOLD | AUSTRALIAN CIDER AWARDS 2021

GOLD | DAN BERGER'S INTERNATIONAL WINE COMPETITION USA 2018

GOLD | ROYAL ADELAIDE SHOW CIDER COMPETITION 2015

GOLD | PERTH ROYAL SHOW CIDER COMPETITION 2015