

2018 Wild Ferment Cider

CERTIFICATION: Organic. Suitable for vegans and vegetarians.

IN THE ORCHARD:

Certified organic apples from Avalon Orchards in Innisfil, Ontario.

Varietal: 25% each: Nova Mac, Liberty, and Nova Spy. 25% made up of tannic varieties: Redfree Priscilla, Reinette Russet, Goldrush and Freedom

Harvested: October 2018
Brix at harvest: 12.7° average

IN THE WINERY:

Hand-harvested apples were pressed at the orchard and transported immediately to Southbrook without pasteurization nor preservatives. Juice was allowed to settle, then added to the active yeast from a natural fermentation of biodynamic white wine. After a long, cool fermentation the cider was bottled with sufficient residual sugar to create effervescence. Fermentation was finished in the bottle, capturing the carbonation of primary fermentation, and leaving a residue of lees. No additions of any kind - sulphites, sweetener, acids nor tannins.

Alcohol: 6%
Residual Sugar: Dry
Closure: Crown Cap
Cases Produced: 1,105 - 6 Packs

IN THE GLASS:

Deep gold in color, with moderate effervescence. Bracingly dry, rich apple flavor, fullness from the lees, complexity and length from the tannic apple varieties and the replay of the funky notes.

