

2019 Wild Ferment Cider

CERTIFICATION: Organic. Suitable for vegans and vegetarians.

IN THE ORCHARD:

Certified organic apples from Avalon Orchards in Innisfil, Ontario.

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

Harvested: October 2019

Brix at harvest: 11.5° average

IN THE WINERY:

Hand-harvested apples were pressed at Avalon orchard and transported immediately to Southbrook without pasteurization nor preservatives. Juice was allowed to settle, and then racked to undergo natural fermentation. After a long, cool ferment 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: 6.7%

Residual Sugar: Dry

Closure: Crown Cap

IN THE GLASS:

Aromas of sweet spices, roses and earthiness complement the fresh apple character in this cider. Dry (no residual sugar), medium bodied with quenching acidity and light tannins makes for a serious cider that could be paired with pork dishes, cheeses or just enjoyed on the patio.

