



# [SIDEWOOD] PEAR CIDER

## SIDEWOOD

### [ORCHARDS & CIDER MAKING]

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.

### [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.

### [RECENT REVIEWS & AWARDS]

#### NEW RELEASE

"Sidewood Winery Adelaide Hills producers of Award Winning Wines have added another feather to their cap. They have produced what must be the driest, crispest, most pristine palate cleansing cider" - Pulpit Cellars

**BEST CIDER OR PERRY** | 2015 Royal Perth Cider Competition

**TOP IN CLASS** | 2015 Royal Perth Cider Competition

### [ANALYSIS]

Alcohol | 4.5% alc/vol

PH | 3.58

Acid | 4.89 g/l

Residual Sugar | 14.0g/l

Closure | Crown twist

