



[SIDEWOOD] APPLE CIDER

SIDEWOOD

[ORCHARDS & CIDER MAKING]

Our hand-crafted premium apple cider is sourced only from orchards in the cool climate of the Adelaide Hills. The eight 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.

[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.

[RECENT REVIEWS & AWARDS]

"It's what I call the best type of cider I like to drink. The apple taste is so paramount, fresh and goes down really well. It's beautiful!" - Jason, Cider Inside.

CHAMPION SOUTH AUSTRALIAN EXHIBIT | 2014 Royal Adelaide Cider Competition

TOP IN CLASS | 2014 Royal Adelaide Cider Competition

TOP 100 | Tony Love

[ANALYSIS]

Alcohol | 5.0% alc/vol

PH | 3.54

Acid | 4.99 g/l

Residual Sugar | 14.0g/l

Closure | Crown twist

