

## 2021 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 2021  
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: 6.5%  
Residual Sugar: <1 g/l  
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.

