



HERITAGE BLEND HERITAGE APPLE RELEASE

Each of the heritage apples used to create this masterpiece brings it's own sound to the symphony.

This cider is a consistent showstopper. Three vintages of this cider have won 'Best in Show' at the Australian Cider Awards.

Heritage Cider apples are diverse in flavour and personality, with wonderful names linked to their European origins. They are categorised as either sweets, sharps, bittersharps or bittersweets and each varity has a unique combination of acidity, sweetness and tannin.

The masterful blending of these apples provides layers of complexity which are rich and balanced. Its golden hue catches the eye with bright toffee apple on the nose. A creamy, layered cider evocative of apple pie and custard finishing with subtle tannin encroaching.

100% Tasmanian Apples

Traditional Cider Apples including: Antoinette, Brown's Apples, Bulmers Norman, Cimetiere de blangy, Closette, Cremiere, Dabinett, French Crab, Frequin Rouge Amer, Improved Foxwhelp, Michelin, Somerset Redstreak, Stokes Red, Sturmer Pippin, Sweet Alford, Sweet Coppin, Yarlington Mill.

Harvest 2022 6.5% ABV | 3.8 standard drinks 750ml | 6x750ml

