



WILD ENGLISH

Dry ò ò ò ò Sweet



Product Name: Wild English **Vintage:** 2010
Size: 750 mL **SKU:** 132878
Alcohol: 7.2% alc./vol. **UPC:** 626990113584
SCC: 10626990113581

Display Price: _____

Packaging:

Clear champagne glass with crown flip top for re-closure.

Label Text:

Earthy, robust and ultra dry, this cider not for the faint of heart. Named for the wild yeast fermentation of English cider apples, Wild English delivers the country aromas of a crisp autumn day in the orchard. Raise a glass of Sea Cider and indulge in your wild side!

The Story:

Wild English cider is the real deal. This is the style of cider we loved during our time in Britain but couldn't find amongst the sweet "alco-pops" sold as cider back in Canada. So we made it ourselves. This cider is not for sissies and will shake your tree with its robust dryness and the big taste of the English orchard.

Wild English is as traditional as English cider gets: no commercial yeast is added. Instead, fermentation relies upon the yeast that is naturally present on the skin of the apples. Certified organic English bittersweet apples such as the Kingston Black and the Yarlington Mill are pressed in the fall, then their juice is fermented to dryness in oak barrels. The cider is racked once, then aged for a few more months before bottling. Tannins that are characteristic of these apples precipitate out over time, resulting in a natural sediment in the bottle which contributes to this cider's bold taste and mouthfeel.

Tasting Notes:

Appearance: Gently effervescent, amber in tone, lees (sediment) on bottom.

Aromas, flavours: Sharp, phenolic, earthy, grassy, leather, apple skin.

Acid/sweetness: Pronounced acidity, ultra dry.

Mouthfeel: Soft astringency.

Suggested Food Pairings:

Salty and savoury foods, such as charcuterie, BBQ, curry, smoked flavours, sausage, pickled onions; also strong cheeses, such as aged cheddar, Stilton; buttered popcorn.

"Wild yeasts and apple tartness mingle neatly in a rustic pocket."

– ratebeer.com

"... like a Hefeweizen ale"

– miss604.com

"This is a cider that I think all beer lovers would appreciate. It has a light beer scent with earthy flavours and would probably go great with a steak."

– annyeh.com

To Order:

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