



Grapple Cider (Red)



Winemaking Style

The Gamay juice, taken from our Rose (that was kept on skins for 7 days then pressed off), was co-fermented in stainless steel tanks with the apple juice for 6 weeks. The combination of juice was then filtered and bottled, with the natural sugars of both the apples and grapes being allowed to develop throughout the wine.

Tasting Notes

Comprising 70% McLaren Flat Gamay and 30% Adelaide Hills apple cider juice, the Red Grapple Cider shows plenty of the vibrant red fruit aromas that Gamay is well known for. Strawberries, raspberries and fresh cherry nuances are at the forefront. Red berry fruit flavours dominate the palate, with hints of apple playing a supportive role.

Food Pairing

Served best chilled with a generous helping of ice, as an aperitif, or paired with Indian style curries. If you're feeling creative, the cider can also be turned into a wine cocktail.

70% Apple Cider (Adelaide Hills) 30% Gamay (McLaren Flat)

8% alc/vol | 3.1 standard drinks

Oxenberry Farm Pty Ltd.
26-28 Kangarilla Road, McLaren Vale SA 5171
(08) 8323 0188
info@oxenberry.com.au
www.oxenberry.com