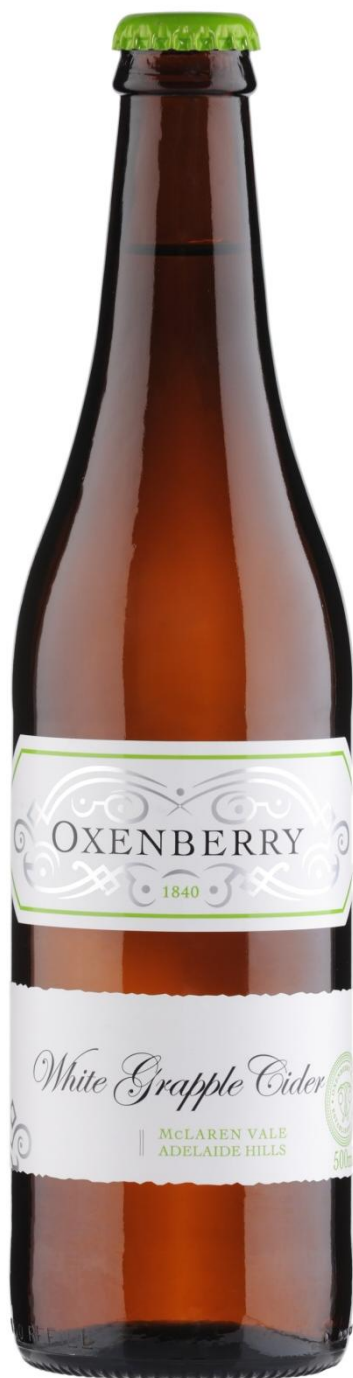




## Grapple Cider (White)



### *Winemaking Style*

The Chardonnay juice 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 Chardonnay and 30% Adelaide Hills apple cider juice, the White Grapple Cider shows similar characteristics to both a blanc de blanc style of sparkling white wine, and a traditional apple cider. The strong green apple characters that Chardonnay often displays when picked early is ever present. Hints of stone fruit in the background are courtesy of the Chardonnay. It's yeasty, clean, and very refreshing.

### *Food Pairing*

Served best chilled with a generous helping of ice, as an aperitif, or paired with cured Italian meats, lighter style curries and fresh fruit salad. It is very versatile with food matching, think of similar pairing to Moscato. If you're feeling creative, it is also nice served with a shot of Gin and a slice of fresh green apple.

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

**8% alc/vol | 3.1 standard drinks**

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