

L'ACADIE VINEYARDS

2017 Duncanson Brook Organic Cider

Traditional Method

Organic

Specifications

Geographic Region: Annapolis Valley, Nova Scotia
Blend: 33% Golden Russet, 33% Northern Spy, 33% Jonagold
Certified Organic by Pro-Cert
Traditional Method
Pressing: November 21, 2017
First disgorging: September 2018
Dosage: 10 g/l (iced cider dosage)
Alcohol: 9.5%
Price: \$24.99

Notes

Premium traditional champagne methods of natural fermentation in its bottle to produce fine bubbles. Certified organic apples from a family orchard in Tupperville, Annapolis Valley - Golden Russet, Jonagold and Northern Spy. In 2017, we allowed a partial malolactic ferment. Hand disgorged and an iced cider dosage added.

Our cider is named after Duncanson Brook on our property, settled in 1800's by the Duncanson family of Gaspereau after the Acadians. Our Estate vineyard grows on the same bench where their apples used to grow.

Golden Russet provides the weight in the cuvee, Northern Spy the tannin and Jonagold a bright fruity component. Bottle fermented for a creamy mousse.

Food Pairing Suggestions

Pork chops
Roasted turkey and chicken
Curried Indian dishes
Spicy Chinese dishes
Cheeses