

HAND PICKED
**FREE
OTAKS
CIDER CO.®**
ADELAIDE HILLS
CRUSHED APPLE





THREE OAKS CIDER CO.®

Three Oaks Cider Co. was established in 2008 by the winemakers at Step Rd Winery, Langhorne Creek.

Inspired by their founder's desire to produce a premium cider and readied with a name reflecting his Adelaide Hills property's historic oak trees the company draws inspiration directly from the orchard with the aim to deliver a fresh, crisp cider with a wonderfully balanced palate and sweetness.



MEET OUR GROWERS

Our growers are passionate souls, having grown up in the orchard over the last 4 generations, they know a thing or two about apples.

Our Adelaide Hills apple grower maintains biological sustainable agriculture, while their original orchard and packing shed in the heart of the Adelaide Hills provides the base to juice apples straight from the orchard, fresh and additive free.

Our growers lovingly tend to the orchard year round, replanting new trees every 3-15 years to maintain yields and flavour profiles. During harvest each variety's brix, pressure and of course flavour is checked regularly. The lucky fruit is then handpicked at its optimum level, ensuring the fruit doesn't bruise prior to its on-site juicing.

ADELAIDE HILLS

Our apples are sourced from the iconic Adelaide Hills in South Australia where the small town of Oakbank is said to have been named after English migrant James Johnston.

Johnston is famous for planting the first of the region's renowned oak trees after arriving from Oakbank in Glasgow with an acorn in his pocket in 1839.

The region has a long history of apple growing, coming a long way since the 1860s - now producing around 80% of the state's apples. That's about 23,000 tonnes of apples a year (the same amount of apples produced by the entire country of Sweden each year).

The region's soil is made up of fertile clay/loam, which retains vital nutrients and allows excess water to drain away. Warm days and cooler nights are vital to the ripening of apples while the increased altitude and an annual rainfall of 1,000mm produces a sweet, crispier apple - perfect for cider making.



FOR THE LOVE OF APPLES

Our apples are all estate grown and selected based on a number of factors including tannin, acidity, sweetness level, aroma and body.

Predominantly Three Oaks Cider's use the following varieties to create our perfect blend:



Pink Lady

A sweet, dense, aromatic and juicy variety. She's known as the queen of apples for being the all rounder adding sweetness and tannin to the flavour profile.



Granny Smith

A tart and tangy variety that has more acid than its counterparts, balancing out the sweetness so you can drink Three Oaks all day!



Red Delicious

Highly aromatic variety giving our cider the distinct, crushed apple aroma. The red delicious also brings out the sweetness in the other varieties.



BREWING THE PERFECT CIDER

We start with the ripest apples which are handpicked then juiced by our expert growers before making their way to our winemakers at Langhorne Creek.

Fermentation starts with the addition of natural yeast and continues over 10-14 days at a cool temperature. Our winemakers meticulously check baume (sugar) and flavour levels, ensuring the perfect refreshing beverage.

Why natural yeast and cool fermentation you ask?

Well it ensures that we retain the natural fruit flavours so you get that delicious, just took a bit out of the fruit taste!

The result, well, we think it speaks for itself.



OUR CIDER

Original Crushed Apple – 5.0% ABV

The palate is complex and well balanced, with noticeable fresh, Red Delicious apple notes giving way to a crisp, clean finish driven by the natural acidity in the apple juice. The combination of varieties provides a balance of sweetness, acidity and tannins, ensuring a rounded palate and wonderfully refreshing finish.

Food match: Roast pork belly with apple and fennel salad, shredded chicken salad.

Available as:

10 pack 375ml cans

6 pack 330ml bottles

KEY SELLING POINTS

- Crafted from fresh apples sourced from Adelaide Hills, South Australia where the sweet and crisp apples make for a delicious cider.
- A blend of varieties, maintaining a consistent flavour profile and the perfect balance of sweetness, acidity and tannins.
- Handpicked and cool fermented with natural yeast retaining the natural fruit flavours.
- Gluten free.

PRODUCT SPECIFICATIONS

PRODUCT	ABV	SIZE	RRP	PRODUCT GTIN	WRAP GTIN	SHIPPER GTIN
Crushed Apple – 595150	5%	4 x 6pk x 330 ml	\$16.99	93538848	9332364003276	9332364006277
Crushed Apple – 595200	5%	3 x 10pk x 375 ml	\$21.99	9332364001708	9332364003627	9332364006628

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MOMENT
DRINK RESPONSIBLY

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