



# Jake's

## KENTISH CIDER

HUSH HEATH ESTATE



Jake's Kentish Cider is made from three dessert apples grown on Hush Heath Estate.

To maintain maximum freshness the apples are harvested by hand and travel directly from our orchards to the press.

Our winemakers treat the cider like their sparkling wines, with each apple variety being fermented separately, which brings a unique characteristic to the final blend.

To guarantee it's trademark clean, wine-like style, we use wine yeasts for fermentation.

100% of the juice is from Estate-grown Kentish apples.

The result is a pure, crisp and refreshing craft cider that sits between dry and sweet.

### FOOD PAIRING

Charcuterie, pork pies and scotch eggs bounce off the cider's acidic notes whilst quiches and creamy risottos give you some lovely, alternative gastropub options. Pastry-based desserts are amongst our favourite combos.

### APPLES

**Cox.** Delicate, sweet aromas.

**Egremont Russet.** Provides body and richness to the blend.

**Bramley.** Acidity and freshness that form the cider's backbone.

ABV : 4.8% kegs, 5.4% bottle

Available : 330ML cans, 50L kegs