



# Jake's KENTISH CIDER

BALFOUR WINERY



Jake's Kentish Cider is the delicious creation from the winemakers at Balfour Winery. Three Estate-grown apples combine to form a drink fit for dedicated cider traditionalists and curious wine purists.

100% of the juice is from these Kentish dessert apples. To maintain maximum freshness they are harvested by hand and travel directly from our orchards to the press.

Treated like a sparkling wine, each apple variety is fermented separately using wine yeasts. A balanced blend leads to a clean, wine-like style.

The result is a pure, refreshing and crisp 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 aromatics.

**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% cans

Available : 330ml cans, 50l kegs

[jakesdrinks.com](http://jakesdrinks.com)



GLUTEN FREE VEGAN