

BALFOUR

JAKE'S ESTATE

CIDER

Apples From Our Orchards

Three Estate-grown apples that are hand-picked alongside the grapes.

Three Wine Yeasts

Each apple variety is fermented separately and paired with its own specific wine yeast to release their full flavour potential.

Award Winning

- 2023 Global Cider Masters – Master Award. Best UK Cider.
- 2023 International Cider Challenge – Trophy. Best Medium-Dry Cider.

BALFOURWINERY.COM

ENGLAND'S ONLY BEER AND CIDER
RANGE BLENDED BY WINEMAKERS



New Design

Beautifully packaged to sit alongside our premium wine range in bottle, can and draught.

Environmentally Friendly

Sustainably made in keeping with our principles as a founding member of the Sustainable Wines of Great Britain.



@BALFOURBEER



BALFOUR
WINERY



BALFOUR CIDER
TASTING NOTES

TECHNICAL INFO

ABV

Bottle & Can: 5.4%

Keg: 4.8%

Cidery Location

Kent

Allergens

Vegan

Gluten-Free

Contains Sulphites

Three Kent Apples

Cox

Soil: Clay

Category: Dessert Apple

Delicate, sweet aromatics.

Egremont Russet

Soil: Clay

Category: Dessert Apple

Provides body and richness
to the blend.

Bramley

Soil: Clay

Category: Cooking Apple

Lively acidity and freshness.

TASTING NOTES

Appearance

Subtle straw gold.

Nose

Freshly cut apples.

Palate

Soft pear drop sweetness
melts into a crisp backbone
of vibrant acidity.

Winemakers' Food Pairings

- Scotch egg.
- Roast pork with crackling.
- Quiche Lorraine.
- Watercress and
asparagus risotto.

Tasting Notes Film

