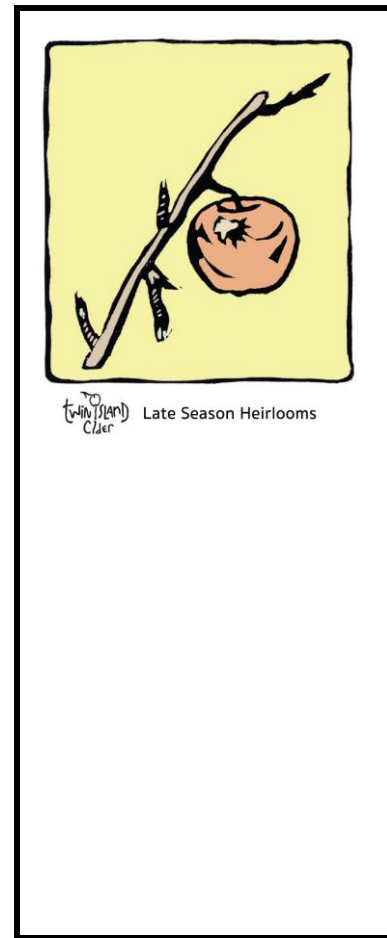


Twin Island Cider - Late Season Heirlooms

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|----------|-----------------------|
| Producer | Twin Island Cider |
| Product | Late Season Heirlooms |
| Vintage | 2021 |
| Country | Canada |
| Region | Pender Island |

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|---------------|-------------|
| WHLS Price | \$19.00 |
| Configuration | 12 X 750 mL |
| SKU | 70493 |
| ABV | 7.00% |

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|-------------------------|---|
| Apples/Grapes | Apples: Baldwin, Golden Russet, Wagener, Castel |
| Soil | Mixed growing sites—predominantly clay-loam |
| Farming | Low/No intervention, Non-Fertilized, Dry |
| Orchard/Vineyard | Over six orchard sites, across Pender Island. All dry farmed, non-fertilized century old trees. |
| Production | Native yeast fermentation, racked five times to arrest fermentation naturally. Bottled 11 months after pressing. No additional tirage. Bottled at 1.012 SG Method Ancestral. Bottle conditioned since September 2022. |
| Impression | Keaved Cider - Apple forward. Not overly sweet. Balanced Acidity. Baked apple overtones, light funk. |



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| Cellar Practices |
| <ul style="list-style-type: none"> • SO2 15 PPM at racking • Native yeast fermentation • No Fining • No Filtering |

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|--------------|--|
| Notes | |
|--------------|--|

° PLATO ferments

If you have any questions please reach out to Brendan@platoferments.com
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