Twin Island Cider - Purple Crush

| Producer | Twin Island Cider |
|----------|-----------------------------------|
| Product | Traditional Method Red Wine |
| Vintage | 2023 |
| Country | Canada |
| Region | BC - Gulf Islands - Pender Island |

| WHLS Price | \$24.00 |
|---------------|-------------|
| Configuration | 12 X 750 mL |
| SKU | 329967 |
| ABV | 11.50% |

| Grapes | 45% Agria,35% Pinot Noir, |
|---|---|
| 20% Concord Caste | |
| Soil | Mixed growing sites, predominantly |
| clay-loam | |
| Farming | Pinot Noir and Agria sprayed only with Kumulus |
| for powdery mildew; | 80+ year-old Concord vines farmed without |
| glyphosates, or spra | ys, only dormat-pruned |
| Vineyard | Cherry Point and Cobble Hill Vineyards on |
| Pender Island | |
| | |
| | |
| Production | All 3 varieties were carbonically macerated |
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| together for 14 days | |
| together for 14 days for juicy piquette pre | . Wine was then gently pressed off skins (to allow |
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| together for 14 days for juicy piquette pre finish fermentation. | Wine was then gently pressed off skins (to allow essing after), and racked into stainless steel to Aged 5 months prior to bottling with yeast & |
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| together for 14 days for juicy piquette pre finish fermentation. , sugar tirage. Undisgo | Wine was then gently pressed off skins (to allow essing after), and racked into stainless steel to Aged 5 months prior to bottling with yeast & |
| together for 14 days for juicy piquette pre finish fermentation. , sugar tirage. Undisgo Vessel Impression | Wine was then gently pressed off skins (to allow essing after), and racked into stainless steel to Aged 5 months prior to bottling with yeast & orged. |



Cellar Practices

- 15 PPM SO2 at racking
- Indigenous Fermentation
- No Fining
- No Filtering

Notes

°PLATO ferments

If you have any questions please reach out to brendan@platoferments.com Lower Mainland / Island Sales: jessica@platoferments.com Interior Sales: jenny@platoferments.com