



### Production:

A cunning blend of 42% Golden Delicious Apples from Forest Range in the Adelaide Hills, 33% Semillon from Eden Valley & 25% White Frontignac from the Barossa Valley . Whole Fruit basket-pressed and co-fermented cold to extract maximum flavour. Lightly sparkling, full of fruit with a crispy fresh finish. Chock full of naughty and totally refreshing  
Total production 1050 Cases of 24 x 330mL Bottles.

### Colour:

Very Bright light new straw with hints of pale lime green with a gentle tight bead.

### Nose:

The lovely up front citrus notes of the Riesling and Semillon are interwoven with the fruity apply character of the Golden Delicious over subtle hints of yeasty bready goodness

### Palate:

Firm crisp and slightly sweet juicy fruit is beautifully balanced with gentle spritz from the light sparkle. The mixture of the grape and apple varieties harmonize to give a full spectrum of delicious refreshing fruit with a lovely crisp finish. Deceptively drinkable with the sting in the tail carefully hidden... until the second bottle gets the tongue wagging and the worlds problems within solvable reach!

The 2016 Golden Scrumpy is my answer to the 4:00 question that thirst asks when it's not quite time for a beer and I'm just not ready to get into the wines... yet! I must be honest and admit that I am a relatively recent convert to the world of cider. Going back twenty odd years ago the ciders that were available left me so scarred that I hadn't even bothered to try one again until a couple of years ago. A good mate Paul Brown handed me a beautiful imported Pear Cider from Europe. This was a revelation to say the least and sparked a minor boom for the local bottle shop - Tanunda Cellars- as I went on a quest to try and find some ciders I could really sink my teeth into. By and large however I found that the local offerings just didn't cut it for me!. They seemed to lack the crispness and depth that I was really craving. The answer to me seemed quite logical... Have a crack at it myself! The very first cider was made back in 2012 from Golden delicious apples. The initial flavours during ferment were pretty good but lacked once again that backbone and structure that I so desperately craved. I followed my gut and introduced Semillon to my bubbling brew and \*CLICK\* the pieces fell into place as the Scrumpy delivered so much more than I could have hoped. The 2016 Golden Scrumpy continues to evolve this concept, taking it to the next level, using as my base Golden Delicious from the orchard in the Adelaide Hills, and Co-fermenting it with Eden Valley Semillon and Barossa Valley White Frontignac Semillon from the vineyard to create a rich complex base with boggins of apply goodness supporting the grapy zest at it's core. Enjoy with a hint of caution, however at 6.0% Alc by Vol these little Assassins pack a little bit of a sucker punch to the unwary!

