



HARCOURT APPLES

HARCOURT PEAR CIDER

PEAR Cider Semi Sweet,

made from 100% Real Australian PEARS,
5% alcohol.

TASTING NOTES

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Cultivation and climate

The Harcourt Valley has long been renowned for growing quality Apples and Pears. The flavour and crispness of Harcourt Pears is derived from the unique interplay of climate and granite soils in the district. Located at the foot of Mount Alexander, the district experiences cool to cold winters, with occasional snow-falls, and warm dry ripening conditions in late summer and through an extended autumn. The cold winters promote fruit set while the spring rains are adequate for early fruit development. Growing conditions are supplemented throughout summer by irrigation from spring-fed dams and the historic Coliban irrigation system. The long dry autumns are ideal for ripening of fruit, particularly the late red varieties of Apple. The soils, derived from the granitic rocks of Mount Alexander, are sandy and ideal for the cultivation of Pomme fruit. These granitic soils are naturally low in nutrient levels which enables the growers to control tree vigour by carefully applied fertilisers so that most of the bio-energy is directed into the development of dense crisp Pears, rather than very large vigorous Pear trees.

Cider making

Harcourt Ciders are made using minimal chemical inputs and draw on techniques used in Somerset, England and Normandy, France.

We only use 100% Real Australian Pears, NO CONCENTRATES or ADDED SUGAR.

The cider making process: Picking of Pears, Sorting & milling, Pressing, Juice settling & fermentation

Picking of Pears

- Picking (selection) of Pears is based on flavour first, sugar levels second. Harcourt Pear Cider is produced using Packham Triumph pears.
- All Harcourt Apples products are all Cold Pressed using a hydraulic basket press. This is a time honoured tradition of pressing that is gentle and we believe that it promotes the best possible flavours from the fruit. Pressing temperatures typically hover between 1 and 6 degrees Celsius.

Sorting and milling

- The Pears are sorted (discarding any damaged Pears), then conveyed into the mill, which crushes the Pears into a coarse pulp.

Pressing

- An “Open Throat” pump is used to transfer the pulp to the basket press.
- The basket press is then used to extract the Juice from the coarse pulp.
- Extraction rates range between 450 and 750 litres per tonne are achieved, depending on fruit size and ripeness.

Juice Settling and fermentation

- Post pressing, the Pear Juice is racked off to aid fermentation.
- Fermentations are conducted by cultured Champagne yeasts.
- Temperature controlled fermentation duration is 14 to 21 days.

Post primary fermentation settling & blending

- When the natural sugar found in the Pear Juice has been converted to alcohol by the yeast, the yeast die and settle to the bottom of the fermentation tank. Dead yeast are called lees.
- Once fermentation has finished, the Ciders are racked off the lees (decanted) to another tank where fresh Juice is added back to the Cider to adjust the final sugar and acid levels as well as the finished product alcohol percentage. Our Harcourt PEAR Cider is 5% alcohol and has between 38 and 40 gram per litre of residual sugar from the fresh Pear Juice that we add back prior to bottling.
- The Cider is then cross-flow filtered for clarity and to remove any residual yeast or bacteria, thus producing a bottle stable product.
- Harcourt PEAR Cider is lightly carbonated by the injection of carbon dioxide gas into the Cider during the bottling process.

THE FINISHED PRODUCT

Lightly carbonated, semi-sweet PEAR Cider

Appearance

A clear, pale straw colour with a fine bead and lasting effervescence.

Aroma

Features a very soft, ripe Pear aroma.

Palate

Creamy and sweet on the palate, while the effervescence stops any oversweet feel. Real PEAR flavour.

Package sizes

500 ml, 15 bottles per case.

