

FRUIT

Blends fruit/juices/flavours during or after fermentation, pronounced fruit flavour, can include berries, cherries, peaches, pears



Pair with cheese, charcuterie, seafood, spicy food, fruit and chocolate desserts, barbecue, fruit-based dishes



SPICED

A rich and complex flavour profile, combines the natural sweetness of apples with a variety of warm, zesty & aromatic spices



Pair with baked goods like apple pie or gingerbread, savory dishes like roasted meats or hearty stews



DRY

Crisp and often tart flavour profile with refreshing, clean finish



Pair with salads with vinaigrette, grilled fish or seafood, roast chicken or turkey, goat cheese or tangy cheeses, sushi or sashimi, fruit desserts like sorbet or citrus-based desserts



SEMI-DRY

Sweetness between dry and sweet ciders, balance between sweetness and acidity



Pair with pork chops or tenderloin, spicy Thai, Indian curries, roasted vegetables with herbs, Gruyere, aged cheddar, apple pie or peach cobbler, turkey sandwiches



SEMI-SWEET

Fruit-forward with a pronounced apple flavour and a hint of sweetness



Pair with BBQ ribs, pulled pork sandwiches, cured meats, mild cheeses, grilled sausages, butternut squash soup, sweet potato fries, blue cheese or Brie with honey, fruit tarts



SWEET

Sweetest ciders, can be rich, full-bodied, strong apple flavour - lingering sweetness



Pair with spicy buffalo wings or shrimp, roasted duck or glazed ham, macaroni & cheese, creamy pasta dishes, foie gras, pâté, apple pie or cinnamon rolls, dark chocolate desserts

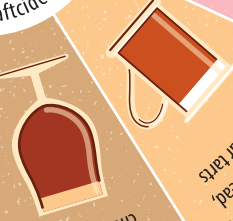


HERITAGE

Made from heirloom apple varieties, complex flavour profiles, with unique character from specific apple varieties



Pair with aged cheeses such as Gouda or Stilton, pork with truffle dishes, fig and duck breast, mushroom risotto or prosciutto flat bread, apple or pear tarts



BARREL AGED

Aged in oak barrels imparting complexity & additional flavours, can exhibit notes of vanilla, oak, caramel



Pair with brie, ribs, strong cheeses, smoked Gouda or aged cheddar, pulled pork sliders, beef stew, chocolate truffles or chocolate desserts



PERRY

Made with fermented pears, slightly sweet taste, delicate aroma and light refreshing character



Pair with cheeses - Brie, Camembert, aged cheddar, or blue cheese, pork and poultry dishes, grilled shrimp, scallops, fish tacos, spicy - Thai, curry, enchiladas, vintalloo, fruit pie & tarts



HOPPED

From crisp & refreshing to bold & aromatic, hops adds sweetness & apple character, cider adds bitterness, aroma & complexity



Pair with savory snacks, spicy foods, grilled meats, cheese, fried foods, salads, citrus fruit, grilled vegetables



DESSERT

Sweeter, more flavourful than traditional ciders with higher residual sugar content



Pair with dessert and sweet treats like fruit pies, pastries or sautéed foie gras, chocolate desserts





SENSORY ATTRIBUTES OF CIDER

Taste, Aroma, Visual

Ciders' sensory attributes and diverse flavour profiles compliment many cuisines. Deciding whether sparkling or still cider pairs better with a particular food depends on personal preference. Try both options with different dishes and see which combination you enjoy the most.

www.ontariocraftcider.com



TASTE	
Primary Taste	Sweet Sour Bitter Acidity
COLOUR	
Tone	Transparent Luminous Pale Straw Earthy Rosé
Clarity	Clear Hazy Milky Sediment

FRUITY	
Stone Fruit	Apricot Peach Plum
Pipfruit	Apple Pear Quince
Berries	Red Currant Cranberry Strawberry Raspberry Blackberry Blueberry
Citrus	Lemon Orange Lime
Tropical	Pineapple Banana Kiwi Melon Passionfruit
Dried Fruit	Fig Raisin Dates

VEGETABLE	
Green	Grass Hay
Herbal	Basil Mint Thyme Sage Fennel
Earthy	Forest Soil Mushroom
Woody	Resin or Pine Oak Smoke Pip

FLORAL	
Flower	Elderflower Rose Honeysuckle Lavender
ROASTED	
Nuts	Hazelnut Coconut Bitter Almond
Flavours	Chocolate Coffee Caramel Malt Smoky
VISCOSITY	
Mouth Feel	Buttery Greasy Oily Waxy
SPICY	
Spices	Anise Pepper Vanilla Cinnamon Ginger
NUANCED FLAVOURS	
Fermentation	Acetic Acid Yeasts/H2S Musty Horse Barn
Chemical	Alcoholic Sulfurous Rubbery Medical Soapy