



CLUVER & JACK CIDER FACT SHEET

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- This is a craft cider, made on the Cluver estate in Elgin, Western Cape from estate-grown apples.
- It is made from hand-picked apples, not apples that have fallen to the ground, where they soon start to rot.
- Unlike big volume ciders, no fruit concentrate is used.
- Smaller apples are used as they impart the most flavour and tannin.
- Granny Smith, Pink Lady, Sundowner and Royal Gala apples are used in a secret Jack family recipe.
- The fresh apples are chopped up and then pressed to extract the juice. The juice then ferments at a cool temperature to capture all the flavours. Afterwards it is filtered, and given a small burst of CO₂ for a celebratory fizz.
- That's all---pure, authentic apple cider.
- This cider is fresher, dryer and crisper than typical industrial cider brands.
- You can store this cider for at least 5 years and it will improve with age.
- It is naturally gluten free.
- The cider is 5.5% a.b.v.

ABOUT THE CLUVERS AND THE JACKS

- The Cluvers and the Jacks are two farming families living in the Western Cape of South Africa.
- The Cluver family own De Rust Farm in Elgin and have done so for five generations. Pioneers of community upliftment, they grow delicious apples and top quality grapes, which under the Paul Cluver label, make some of South Africa's best wines.
- The Jacks farm on Appelsdrift Farm in the Overberg Highlands. They grow organic vegetables, make organic olive oil and craft individual wines under The Drift Farm label.
- Bruce Jack's great-grandfather was one of the first to plant cider apple trees in South Africa.
- Bruce Jack has been making cider in South Africa and in Ireland for many years
- Paul Cluver and Bruce Jack have been friends for many years and play pivotal roles in the South African wine industry.
- Paul and Bruce have long been planning to partner in crafting a very special cider and so revive old family traditions.

PAIRING FOOD WITH CLUVER & JACK CIDER

- If a dish goes with white wine, it will generally go with cider.
- Hot or cold cuts of gammon make good partners.
- Camembert and Camembert-style cheeses are the outstanding pairings but Cheddar, Cheshire and semi-hard cheeses like Gruyère are all good.
- Roast pork belly is ace with cider.

For more information and food pairing ideas please visit www.cluverjack.com