



Tod Creek Craft Cider makes small batch, handcrafted cider with BC apples. No Water added and no refined sugar; Just squeezed apples in 1000L batches in Saanich on Vancouver Island.



~ISLAND LIGHT CIDER~

Wild fermented cider is aged for two months before being blended into a house-made Kombucha. It is light, refreshing and has all the benefits of Kombucha.

VARIETAL  Sweet Apples

DELIVERY  DirectTap

CODE  20774


COUNTRY  Canada

TERROIR  Okanagan

SOIL  Sandy Loam

FARMING  Low Intervention, No Nitrogen

AGE OF TREES  Planted on 1989

CIDER MAKING  Wild Ferments, House Made Kombucha

AGING  2 months, no oak

PRODUCTION  5000L / year

RS + BRIX  10 g/l

TA 

ALC  3%

PH 

