

SUNSHACK

FINEST AUSTRALIAN CIDER

Australia's very own fruit wine ciders.

Sunshack Ciders are naturally crafted with real Australian & NZ fruits, then fermented with pure water from a sandstone spring running 30 metres beneath our ciderhouse. They're best enjoyed on ice with good friends and good times.

Made locally in the Southern Highlands of NSW. The Balog family have been making premium cool-climate Artemis wine from this beautiful location for over 16 years. It's also the home of Sunshack's sister brand, Bee Mead.



Apple Passionfruit Sunshack Cider

Freshly pulped passionfruit from Queensland is blended with High Country apples, then cold fermented. An elegant yet intense cider.

Pear Mango Sunshack Cider

Ripe, juicy mangoes from North Queensland are pressed, clear settled, and cold fermented with the juice of High Country pears.

Feijoa Elderflower Sunshack Cider

The exotic Feijoa fruit, grown in NZ, is juiced and blended with aromatic elderflowers from Ashbolt Farm in Tasmania and High Country apples, prior to a long cool fermentation.



How does it taste? Intense passionfruit and lychee aromas similar to Sauvignon Blanc. Natural acidity from passionfruit and a fine bead of bubbles cuts cleanly through the mid-palate sweetness, with a medium-dry finish.

How does it taste? Fresh Bowan mango aromas abound on the nose and palate, balanced with natural fruit sweetness, acidity and a fine bead of bubbles bringing this cider alive on the palate.

How does it taste? An exotic, unique floral aroma holds the same flavour through to the palate. This exciting cider is balanced with firm acidity, a fine bead of bubbles and a medium to dry finish.

📷🐦📺 @sunshackcider
#sunshackcider
#sunshackgoodtimes

*All natural.
Low in sugar.
Low in preservatives.*

ENJOY | **8%**
RESPONSIBLY | **ALC/VOL**
500ML