



Black Mountain Cider & Perry *Duo*

Named after the Black Mountains that overlook Herefordshire, with its red soil and sprawling orchards, where cider apple and pear trees bear their fruit. With a tannic dryness evident on the palate, rather than artificially sweetening the products, Newton Court have perfected the difficult-to-master Normandy method, whereby the cider and perry are bottled before the fermentation has finished, capturing the natural fruit sugars, allowing secondary fermentation to occur, resulting in a naturally sparkling, 'keeved' cider and perry. Ideal for sharing over a cheeseboard, as one would with a bottle of wine.

NB Due to the production method and the fact that they are unfiltered to preserve character, this cider and perry duo naturally have a sediment. If disturbed, the contents will look hazy and this may take a day or two to settle.

Newton Court Black Mountain Perry x |   

Newton Court Black Mountain Cider x |   

IMPORTANT INFORMATION

We hope that you receive these goods in the same excellent condition in which they left our cellars. If not, please call us on 01743 234455 or alternatively, email sales@tanners-wines.co.uk ideally within two days of receipt.

To browse our extensive range of wines and spirits, please visit our website at www.tanners-wines.co.uk.

SYMBOLS:  vegetarian  vegan  organic  biodynamic

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