

Solms-Delta Astor Premium Pear Cider NV

Fresh, lightly sparkling and easy-drinking.

Pairs well with cheese, fresh fruit (especially melon) and Parma ham. Complements fresh green asparagus and cold tapas and is perfect with a poached pear, blue cheese, pecan nut, Parma ham and rocket salad!

variety : 0 |

winery : Solms-Delta Wine Estate

winemaker : Hagen Viljoen

wine of origin : Western Cape

analysis : **alc** : 4.5 % vol **rs** : 18.0 g/l **pH** : 3.49 **ta** : 6.03 g/l

type : 0 **style** : Semi Sweet **body** : Light **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Cork

Astor pear cider is partly made from the oldest surviving pear orchard in the Cape. Ever since Jan van Riebeeek first planted fruit trees in the company gardens, pears have been grown in the Cape. As many as 200 000 fruit trees were planted on the best farms in the Franschhoek Valley, at the instigation of Cecil John Rhodes and HEV Pickstone. Solms-Delta served as their nursery.

in the cellar : The finest pears are crushed, fermented and infused with a touch of hops, resulting in a refreshing alcoholic beverage that is craft to the core.

