

MCBARLEYS FRUIT – WINE PORT SHERRY

Fruit Wines 12% alc. Port or Sherry 18% alc. 23ltr's – 30 x 750ml or 60 x 375ml

The following prices are inclusive of processing, ingredients, service fee & applicable taxes.
Bottles, corks, caps, labels and shrink caps are available at an additional cost at the time of bottling.

Ready to bottle in 9 weeks

- 1 Fruit Wines \$160
- 2 Fruit Port or Sherry \$225
- 3 Fruit Wines "Customers Juice" \$120
- 4 Fruit Port or Sherry "Customers Juice" \$175

Please call 250-748-8440 or email mbarleysjuice@gmail.com for an appointment
Freezing is required on all fruits with the exception of grapes.
During our peak cider season you will be asked to freeze your grapes for a later date

MCBARLEYS FRUIT – CIDERS

Ciders with fresh fruit 24ltr or 48ltr

The following prices are inclusive of processing, ingredients, service fee & applicable taxes.

Bottles, corks, caps and labels are available at an additional cost at the time of bottling. Ready in 5 weeks

5	Apple or Pear Cider 24ltr - \$150	Finishes
6	Apple or Pear Cider 48ltr - \$225	Alc.6% Standard
7	Apple or Pear Cider & fresh fruit 24ltr - \$175	Alc.8% \$5/24ltr
8	Apple or Pear Cider & fresh fruit 48ltr - \$250	Alc.8% \$10/48ltr
9	Apple or Pear Cider "Customers Juice" 24ltr - \$110	
10	Apple or Pear Cider "Customers Juice" 48L - \$175	
11	Apple Cider "McBarleys Juice" 24ltr - \$180	
12	Apple Cider "McBarleys Juice" 48ltr - \$275	
13	Apple Cider "McBarleys Juice" with fruit 24ltr - \$195	Dry - Off Dry
14	Apple Cider "McBarleys Juice" with fruit 48ltr - \$295	Medium or sweet \$5/24ltr
15	Apple Cider Kit with fresh fruit 24ltr - \$135	Medium or sweet \$10/48ltr
16	Apple Cider Kit with fresh fruit 48ltr - \$195	

Bottle in 500ml, 1ltr plastic or 650ml glass - see store for details

MCBARLEYS FRUIT BY WEIGHT

Ciders, wine, port & sherry

The following are the minimum weights for the most popular fruit products

FRUIT CIDERS

Apples ~ 100lb Cider 24ltr

Apples ~ 200lb Cider 48ltr

Pears (Firm) ~ 110lb Cider 24ltrs

Pears (Firm) ~ 220lb Cider 48ltrs

Following weights are for fruit cider combinations with 75lb apple for 24ltr & 150lb apple for 48ltr. Alternatively you can add your fruit to a cider kit.

Blackberries 30lb/24ltr 60lb/48ltr

Blueberries 50lb/24ltr 100lb/48ltr

Cherries 40lb/24ltr 80lb/48ltr

Grapes 50lb/24ltr 100lb/48ltr

Plum 45lb/24ltr 90lb/48ltr

Raspberries 25lb/24ltr 50lb/48ltr

Rhubarb 25lb/24ltr 50lb/48ltr

Strawberry 25lb/24ltr 50lb/48ltr

FRUIT WINES PORT SHERRY

Apple 100lb Wine or Sherry

Blackberry 30lb Wine or Port

Blueberry 50lb Wine or Port

Cherry 40lb Wine or Sherry

Grapes 60lb Wine or Port

Pear (Firm) 110lb Wine or Sherry

Plum 45lb Wine or Sherry

Raspberries 25lb Wine or Sherry

Rhubarb 25lb Wine or Sherry

Strawberries 25lb Wine or Port

Tayberry 30lb Wine or Port

MCBARLEYS FRUIT – APPLE JUICE

YOU provide the apples – minimum 125lbs for juice!

PASTEURIZED JUICE

Price includes wash, grind, press & flash pasteurizing into 5ltr bag in box

Up to 500lb - \$10.95/box + tax

500lb to 1,000lb - \$9.95/box + tax

Over 1,000lb - \$8.95/box + tax

Store in a cool place

Shelf life 6 months un-opened

Refrigerate after opening use within 3 months

NON PASTEURIZED JUICE

Price includes wash, grind & press into customer provided sterilized containers Carboys or primary fermenters

Up to 500lb - \$1.50/ltr + tax

500lb to 1,000lb - \$1.40 + tax

Over 1,000lb - \$1.25 + tax

In accordance with CFIA, the juice must be either frozen or made into hard cider within 48 hours of collection

MCBARLEYS FRUIT – CIDER WINE PORT SHERRY

Additional Information

- Appointments are required for all fruit products; call 250-748-8440 or email mccbarleysjuice@gmail.com
- Please make an appointment to bring in your apples & pears before you pick.
- Apples and pears should be picked as close to your appointment time as possible. NEVER freeze!
- Pears must be firm and **NOT** soft to the touch.
- Drop off your fruit to be weighed and stored in food grade barrels ready for processing.
- Windfalls with significant damage or moldy fruit cannot be accepted due to CFIA regulations.
- In accordance with our license, all products must be paid in full before you can start the production process.
- Once your brew is ready you are responsible to bottle the finished product.
- Once paid you will be given an appointment time for bottling your cider approximately 5 weeks later.
- Wine, port and sherry will be ready to bottle in 9 weeks and we will call you to schedule an appointment.
- Drop off apples in October may mean that your bottling appointment will be scheduled for early the next year.
- Take your frozen fruit out of the freezer the night before your appointment; makes for easier removal from packaging.
- Once we reach capacity for apple cider we will ask customers to hold frozen fruit until later in the year.
- Ciders can be consumed immediately after bottling with a 12 month shelf life.
- Depending on the acid level in your fruit wines they will need to mature between 6 & 12 months with a 4 year shelf life.
- Ports & Sherries; bring brandy at the time of bottling to fortify – Alc.22%, drink responsibly. Shelf life 5 years.