

# MCBARLEYS FRUIT BY WEIGHT

Ciders, wine, port & sherry

The following are the minimum weights for the most popular fruit products  
Apples & Pears (Fresh) all other fruit requires FREEZING

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

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 – 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. Store under 15c/60f.

Fruit Wines \$160

Fruit Port or Sherry \$225

Fruit Wines "Customers Juice" \$120

Fruit Port or Sherry "Customers Juice" \$175

Please call 250-748-8440 or email [mcbarleysjuice@gmail.com](mailto:mcbarleysjuice@gmail.com) for an appointment

Freezing is required on all fruits with the exception of apples, pears & grapes.

During our peak cider season you will be asked to freeze your grapes for a later date

Ciders can be paid for in advance to secure a bottling time before "The Holidays"

# 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 to drink after bottling ~ shelf life 12 months ~ store under 15c/6of.

Apple or Pear Cider 24ltr - \$150

Apple or Pear Cider 48ltr - \$225

Apple or Pear Cider & fresh fruit 24ltr - \$175

Apple or Pear Cider & fresh fruit 48ltr - \$250

Apple or Pear Cider "Customers Juice" 24ltr - \$110

Apple or Pear Cider "Customers Juice" 48ltr - \$175

Apple Cider "McBarleys Juice" 24ltr - \$180

Apple Cider "McBarleys Juice" 48ltr - \$275

Apple Cider "McBarleys Juice" with fruit 24ltr - \$195

Apple Cider "McBarleys Juice" with fruit 48ltr - \$295

Apple Cider Kit with fresh fruit 24ltr - \$135

Apple Cider Kit with fresh fruit 48ltr - \$195

Finishes

Alc.6% Standard

Alc.8% 24ltr - \$5 48ltr - \$10

Dry - Off Dry

Medium or sweet 24ltr - \$5

Medium or sweet 48ltr - \$10

Add a natural fruit flavour

24ltr - \$25 48ltr \$45

# MCBARLEYS FRUIT – APPLE JUICE

YOU provide the apples – minimum 125lbs for juice!

## PASTEURIZED

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

Up to 500lb – \$10.95 each box + tax

500lb to 1,000lb – \$9.95 each box + tax

Over 1,000lb – \$8.95 each box + tax

Store in a cool place

Shelf life 6 months un-opened

Refrigerate after opening consume within 3 months

## NON PASTEURIZED

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/ltr + tax

Over 1,000lb – \$1.25/ltr + tax

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

# MCBARLEY'S FRUIT

## Additional Information

- Appointments are required for all fruit products; call 250-748-8440 or email [mcbarleysjuice@gmail.com](mailto:mcbarleysjuice@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 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.