

FROZEN FRUIT

Make Wine \$175 or Port \$250

Min. 25lb



Min. 60lb



Min. 30lb



Min. 60lb



Min. 25lb



Min. 40lb



Yields 30 x 750ml bottles or 60 x 375ml bottles

Wine 12% Alc. Port 18% Alc.

Wine DRY, OFF-DRY, MEDIUM OR SWEET

Min. 25lb
Chopped



Price includes processing,
service fee, ingredients, and taxes.
Bottles, corks, labels & shrink caps can
be provided at an additional cost

Appointments are required to bring in
fruit between July 1st & November 30th
Call McBarleys 250-748-8440 or email
mcbarleysjuice@gmail.com

Bring in your own juice Wine \$145 Port/Sherry \$210

FLESH FRUITS

Make Wine \$175-\$195 or Sherry \$250

\$195
Frozen & Pitted
Min. 45lbs



Fresh or Frozen
Min. 60lb



Fresh
Peeled & Chopped
Min. 25lbs



Frozen Cut in
half Min. 40lbs

Frozen Cut in half
Min. 50lb

\$195



Yields 30 x 750ml bottles
Wine is DRY- OFF, DRY, MEDIUM or SWEET you choose
Wine 12% Alc. Sherry 18% Alc.

Price includes processing,
service fee, ingredients, and taxes.
Bottles, corks, labels & shrink caps
can be provided at an additional cost

Appointments are required to bring in
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Bring in your own juice Wine \$145 Port/Sherry \$210

APPLES

Apples must be firm and not soft to the touch

Wine

100lbs yields 30 x 750ml bottles wine \$175
12% Alc.

Hard Cider

100lbs yields 24 litres \$180 - 200lbs yields 48 litres \$250
NO apples NO problem - McBarleys Juice 24 litres \$230 - 48 litres \$325

Standard 6% Alc. for 8% Alc. add \$5 for 24 ltr & \$10 for 48 ltr

Ciders can be finished as DRY, OFF DRY, MEDIUM or SWEET (\$5 for Med - \$10 for Sweet)

Add a natural fruit flavour to apple cider 24 litre \$25 - 48 litre \$45



75lb for 24 litres (plus berries)
150lb for 48 litres (plus berries)

Fruit Cider

Apples + Berries or Plums

24 litres \$200-\$225
48 litres \$295-\$325



30lb for 24 litres (plus apples)
60lb for 48 litres (plus apples)



50lb for 24 litres
100lb for 48 litres

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PEARS

Pears must be very firm not soft to the touch – Green NOT Yellow

Wine

110lbs yields 30 x 750ml bottles wine **\$175**
12% Alc.

Hard Cider

110lbs yields 24 litres **\$180** - 220lbs yields 48 litres **\$250**

Standard 6% Alc. for 8% Alc. Add \$5 for 24 ltr & \$10 for 48 ltr

Ciders can be finished as DRY, OFF DRY, MEDIUM or SWEET (\$5 for Med - \$10 for Sweet)

Price includes processing,
service fee, ingredients, and taxes.
Bottles, corks, labels & shrink caps can
be provided at an additional cost



Appointments are required to bring in
fruit between July 1st & November 30th
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Add Plums or Berries to Cider Kits

Plums 24 litres \$195
48 litres \$275



45lb 24L/90lb 48L

Berries 24 litres \$175
48 litres \$250



Weights vary, check in store

Standard 6% Alc. for 8% Alc. add \$5 for 24 litres and \$10 for 48 Litres
Ciders can be finished as DRY, OFF-DRY, MEDIUM or SWEET
(Additional \$5 charge for Medium & \$10 for Sweet)

Price includes processing,
service fee, ingredients, and taxes.
Bottles, corks & labels can
be provided at an additional cost

Appointments are required to bring in
fruit between July 1st & November 30th
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Juicing Services

PASTEURIZED JUICE

Price includes wash, grind, press & FLASH pasteurization into 5ltr bag & box

Up to 500lb - \$16.95 box + tax
500lb to 1,000lb - \$15.95 box + tax
1,000lb+ \$14.95 box + tax

Store in a cool place
Shelf life 6 months un-opened
Refrigerate once opened use within 3 months



NON-PASTEURIZED JUICE

You provide sterilised containers at drop off.
You must collect the day of processing

\$2.25 ltr + tax

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

Appointments are required to bring in apples for juicing between July 1st and October 31st
Call McBarleys 250-748-8440 or email mcbarleysjuice@gmail.com

Juicing Information

- Any apple varieties found in the Cowichan Valley are suitable for juicing.
- The minimum quantity for juicing apples is 125lb. This allows for the efficient operation of the hydraulic press to give the maximum amount of juice.
- 125lb produces approx. 30 litres of juice or 6 x 5ltr boxes
- Soft cider/Apple Juice is non-alcoholic & pasteurized; however, we also make hard cider from your apples 6% or 8% Alc.
- Apples can be juiced without pasteurization providing your containers are compatible with our system. Non pasteurized juice must be collected and used the day of juicing.
- If you want to make hard cider and don't have apples, we also sell fresh apple juice.
- You can also purchase pasteurized juice to take home in the following sizes: 5ltr (Best value), 500ml or 1ltr Bottle.

Appointments are required to bring in apples for juicing between July 1st and December 15th
Call McBarleys 250-748-8440 or email mcbarleysjuice@gmail.com

McBarleys Fruit

Important Information

- Appointments are required to bring in fruit; please call 250-748-8440 or email mccbarleysjuice@gmail.com
- Please make an appointment PRIOR to picking your fruit.
- It is important to have an accurate weight of your fruit when making your appointment. For example, if you book 200lbs but bring 400lbs we likely won't be able to accommodate the extra. Over-estimate rather than under-estimate when making your appointment, we can help you with estimating.
- Apples and pears should be picked as close to your appointment day as possible. DO NOT freeze apples or pears.
- Apples and Pears must be firm and not soft to the touch. If you need to store your apples/pears do so at a cool temperature.
- At your appointment, we will weigh your fruit and transfer into our food grade barrels ready for processing.
- Some windfalls/wormholes are OK, however use good judgement, you'll be drinking what you bring in! Significant bruising & moldy fruit will not be accepted due to CFIA regulations.
- In accordance with our license all products must be paid in full before we can start the production process.
- Once an invoice is generated you will be given an appointment time for bottling your cider, approx. 5 weeks later. However, due to high volume of business and production, often apples dropped off in October would only be ready for bottling early January. Wherever possible we will do our utmost to set up an appointment to bottle for the holidays.
- When your brew is ready you are responsible to bottle it, with our help and guidance of course!
- Ciders can be consumed immediately after bottling and has a 12-month shelf life when stored under the correct conditions
- Once we reach capacity for apples/pears we will ask customers to hold all other fruit that can be frozen until Nov/Dec
- If your fruit requires freezing, take the fruit out of the freezer the night before your appointment – this makes it easier to transfer from your storage containers/packaging into our food grade storage prior to processing.
- Wine, port and sherry will be ready to bottle at 9 weeks, we will call to schedule an appointment.
- Some fruit wines need to mature between 6-12 months dependent on the acid levels of your fruit. We will advise at bottling.
- For Ports & Sherry – you can fortify with brandy at the time of bottling this additional step takes the Alc. level to 22%.