



Traditionally brewed by Nyall Condon in the heart of Victoria's beautiful Bellarine Peninsula, the ciders are named after the black cockatoo - an awesome bird whose local nick name is 'Flying Brick'. These birds have real spunk and are loved by most for their happy, playful and seemingly 'naughty' appearance and disposition. Local legend has it that if a flock of black cockatoos flies overhead, you are blessed with good luck.

**100% FRESH AUSTRALIAN FRUIT...**crispy, crunchy apples, never from concentrates.

**NATURALLY BREWED...**using traditional methods.

**NO ADDITIVES OR GLUTEN...**free from added sugars, colours and concentrates, and it's gluten free.

#### **FLYING BRICK DRAUGHT APPLE CIDER (5.8% ALC)**

Rich, big and generous. A daring cider with big, bold red apple varieties leaping out of the glass. Warm honey/toasty display. A perfect balance of fruit, acid, tannins and alcohol ensure this cider pours with a perfect 'moosey' head every time with great mouthfeel and finish.

#### **GOLD MEDAL**

*Royal Melbourne Fine Food Awards 2015*

"(...) if you want to drink the real thing, check out the top scorers of classes 1 to 8 at the 2013 Australian Cider Awards ([cideroz.com](http://cideroz.com)). All proper ciders, made from the juice of whole apples and pears. No water, no concentrate. And no bull."  
*Max Allen, The Australian, Dec 2013*

**Check out the Flying Brick Cidery in Wallington on the beautiful Bellarine Peninsula!**

[www.flyingbrickciderco.com.au](http://www.flyingbrickciderco.com.au)