

Fresh/Frozen Fruit

Wine, Port, Hard/Fruit Cider

Required lbs of fruit for

Wine 12% ALC - 30 x 750ml bottles

Port/Sherry 18% ALC - 60 x 375ml bottles

Hard Cider 5-6% ALC - 46 x 500ml PET bottles

Wine & Hard/Fruit Cider can be made

Dry, Off-Dry, Medium* or Sweet*

Hard Cider may be still or carbonated

Prices include processing, ingredients and service fees.

Bottles, corks/caps, labels & shrinks can be purchased in store.

CO2 carbonation is an additional cost. *additional fee applies.

Frozen Fruits



STRAWBERRIES

25 lbs



BLACKBERRIES

30 lbs



BLUEBERRIES

60 lbs



CHERRIES

40 lbs



CURRENTS

60 lbs



RASPBERRIES

25 lbs

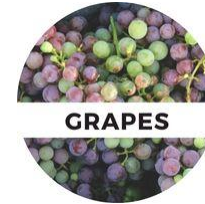
Fleshy Fruits



PLUMS

45 lbs

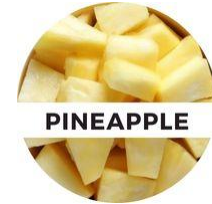
Frozen & Pitted



GRAPES

60 lbs

Fresh or Frozen



PINEAPPLE

25 lbs

Fresh, Peeled & Chopped



40 lbs

Frozen & Halved

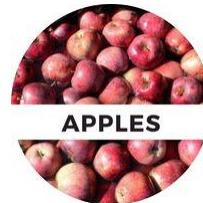


FIGS

50 lbs

Frozen & Halved

Apples, Pears & Mixed Berries



APPLES

100 lbs

Firm



PEARS

110 lbs

Firm



MIXED BERRIES

30 lbs + apples

or kit



Floral Expressions
& Wine Kitz Duncan a perfect pairing...

250-715-0200

Price List

Frozen Fruit

Wine \$155/batch

Port \$220/batch

Fleshy Fruit

Wine \$155/batch

Sherry \$225/batch

Apples & Pears

Wine \$155/batch

Hard Cider \$155/batch

Fruit Cider

30lbs berries + 75lbs apples

\$180/batch

30lbs berries + cider/wine kit

\$160/batch

Apple Pressing Only

Unpasteurized - \$1.50/lit

100 lb minimum

Produces approx 24-26 lt

Prices include processing, ingredients and service fees.

Bottles, corks/caps, labels & shrinks can be purchased in store.

CO2 carbonation is an additional cost.

Things you need to know

- ★ Appointments are required. Call us at 250-715-0200
- ★ Secure your appointment before picking fruit.
- ★ Apples & Pears should not be frozen and should be picked within a week of your appointment.
- ★ Apples & Pears must be firm and free of bruising - you will be consuming it so use your judgment.
- ★ Significant bruising or mold will not be accepted as per CFIA regulations.
- ★ Accurate weights at time of booking are important. Over estimate is necessary.
- ★ We will contact you when your product is ready, to set up a bottling appointment. Approx times are:
cider 5 wks, wine 5-8 wks, port/sherry 8-10 wks
- ★ Frozen fruit should be taken out of your freezer the night before your appointment
- ★ Port & Sherry may be fortified with brandy. This is done at time of bottling and will increase the level to 22% ALC.
- ★ In accordance with our license, the customer is responsible for starting fermentation and bottling their own product. We are happy to assist as required.



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& Wine Kitz Duncan** a perfect pairing...

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