



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...succulent pears, 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 PEAR CIDER (4.8% ALC)

Light, crisp and delicate. A lively, drier cider displaying vibrant, natural acidity. Uncomplicated and pure, an enjoyable drink for any occasion, anytime. Subtle, succulent pear notes across both nose and palate unashamedly denote this cider's origins.

TROPHY, CHAMPION PERRY + GOLD MEDAL

Royal Adelaide Wine Show 2014

"(...) 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). 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