



Ingredients

**39% Organic Apple Cider Vinegar**  
**37% Fruits, vegetables, herbs and spices**  
**24% Brown Sugar**

Founder

**Matthew Jukes**

Closure

**Screwcap**

pH

**2.9**

Notes

**Certified Organic, Sustainable, Vegetarian, Vegan**

## PRODUCER

Acclaimed wine critic Matthew Jukes has crafted Jukes Cordialities, alcohol-free blends of high-quality fruit, vegetables, herbs and spices macerated with a backbone of organic apple cider vinegar. Matthew has used his olfactory and sensory expertise to develop unique recipes, resulting in nuanced cordials which are ideal for food pairing. There are five flavours to choose from, each with an uplifting and dry profile, and distinct from the world of alcohol-free wines or spirits. A choice of mixers (sparkling water or tonics) and the adjustable strength of dilution mean the Cordialities can be tailored to suit the individual palate.

The pre-mixed `Jukes Sparkling collection` was recently launched as a `ready to pour` edition of the three flavours Jukes 1, 6 and 8.

## PRODUCTION

Each flavour is created by layering fruit, vegetables, herbs, spices and flowers. The carefully selected combination of ingredients is then blended with brown sugar and undergoes a long, gentle maceration with organic apple cider to bring forth a particular character. Jukes 2 `The Bright Red` is characterised by red fruit flavours and a faint smokiness given by earthy vegetables, all resembling of a light red wine. In addition to being 100% natural and alcohol-free, all Jukes drinks are vegan, gluten free, halal and low calorie, with fewer than 17 calories and less than 3.5g of natural sugar per 100ml serving.

## SERVING SUGGESTIONS

One bottle of Jukes 2 makes two 125ml glasses. First pour 125ml of chilled still, sparkling or even tonic water into a wine glass, then pour in half a bottle of Jukes 2. Stir, taste and then adjust to your palate. Refrigerate the bottle once opened.

## TASTING NOTES

The main flavour themes found on the palate are built on the precise blending of cranberries, sour cherries, blueberries, pomegranates, red apples and raspberries and with the addition of earthy vegetables and natural flavourings.