



STORY BEHIND LOXTONIA CIDER

Loxtonia farm is situated in the heart of the Western Cape farmlands, in the Ceres Valley. The name Loxtonia is derived from the farm's name, which was home to the Whitfield family from 1990 to end of 2024. Larry and Jill Whitfield raised their 3 children up on the farm - Alexandra, Guy and Kate. Family is everything to Larry, and one thing he made sure to do was to get everyone's input before embarking on his cider making venture. One thing was for sure- Loxtonia Cider would be founded on the same principles as those that lay the foundations for Larry's family: honesty, commitment & to always have sustainability in mind.

The art of making apple cider first took place at Loxtonia farm in 2013, when Larry identified a gap in the South African market and realised that he could turn this into a two-fold passion project. By using the juice from the apples to become the first Cidery in Ceres- Loxtonia Cider was officially established in 2018. A few years down the line and our cider range has grown – with an array of cider flavours. We like to say there is a flavour to suit everyone's palate.

At Loxtonia Cider, our orchard-to-bottle philosophy is at the heart of everything we do, and we pour passion and care into every step of the process. We love what we do, and we're dedicated to creating cider that captures the essence of the apple in every bottle. We hope that with every sip, you can taste the love and dedication we put into our cider—and that you enjoy it as much as we do.



CIDER TASTING EXPERIENCE

Farmers Harvest

R 80.00

Crispy Apple, Cherry Apple & Stone Fruit

Tractor & Trailer

R 140.00

Crispy Apple, Sparkling Apple, African Sundowner, Blush Apple,
Stone Fruit, Non-Alcoholic Stone Fruit, Cherry Apple

Cider Pairing

R 150.00

Crispy Apple Cider | Dalewoods Formage smooth & creamy brie cheese
Sparkling Apple Cider | Salted pretzels
African Sundowner | Geldenhuys beef biltong
Blush Rosé Styled Cider | Mini meringue

**Extra at R25.00*

MTC

Blush Méthode Traditionelle Cider (MTC) per glass

R 50.00

Brut Méthode Traditionelle Cider (MTC) per glass

R 50.00

Little Apple Tots

R 85.00

1 Juice box, 1 Caramel Corn

1 Blowing bubbles to entertain the little ones

1 Paint your own cookie

**Gratuuity will be charged on all tables.*

ORCHARD TO VINEYARD TASTING EXPERIENCE

A strategic partnership between two established family-owned businesses, Loxtonia Cider and Van Loveren Family Vineyards. This partnership sees the collaboration of two like-minded businesses with strong family-oriented values and deep ties to farming communities in the Western Cape. Nurtured from 'orchard to bottle' by the Whitfield family in the Ceres Valley, Loxtonia Cider is a flag bearer for sustainability and has grown into a trusted premium cider brand in just over four years. Sharing similar values, Van Loveren, Africa's leading family-owned private wine business situated in the Robertson Valley, has been in the Retief family for over three generations. "We believe that the Retiefs of Van Loveren are a natural fit for us as it allows us to remain true to our agricultural roots and 'orchard to bottle' premise, while letting us tap into their vast expertise in finding new routes to market on the local front as well as opening up export opportunities," says Loxtonia founder and chief cider maker, Larry Whitfield.



From left to right: Phillip Retief, Van Loveren Managing Director, Larry Whitfield, founder and chief cider maker at Loxtonia Cider, and Bussell Retief, Production Director at Van Loveren.

MTC BLUSH & CHRISTIENA MCC BRUT TASTING R 120.00

This Méthode Traditionnelle Cider (MTC) is ballerina pink with the finest of bubbles and vivacious mousse. Elegant with bright apple sorbet, strawberry, gently caramelised nuts and brioche flavours. Graceful and refreshing. Bottle-fermented.

A well-balanced Methode Cap Classique (MCC) with upfront red apple, freshly baked biscuits, lime and lemon peel. The small refined bubbles in the glass and the crisp acidity offer an elegant and distinguished finish.

**Gratuity will be charged on all tables.*



WINE TASTING EXPERIENCE

VRL Valley & Vines

R 140.00

VRL Sauvignon Blanc, VRL Neil's Pick Colombar,
VRL Daydream Chardonnay Pinot Noir, VRL Gewürztraminer,
VRL Cabernet Sauvignon

VRL Moments of Ease

R 130.00

VRL Moscato Perlé Rosé, VRL Chenin No. 5,
VRL African Java Pinotage, Gewürztraminer

VRL MCC

Christiena MCC Brut per glass
Christiena MCC Brut Rosé

R 60.00

R 60.00

Van Loveren Pairing

R 160.00

VRL Sauvignon Blanc – Dalewoods Fromage smooth & creamy brie cheese
VRL Neil's Pick Colombar – Oakhurst olives
VRL Daydream Chardonnay Pinot Noir – Roses macadamia nougat
VRL Gewürztraminer – Roses dates dipped in dark chocolate
VRL Cabernet Sauvignon – Geldenhuys beef biltong

**Gratuity will be charged on all tables.*



SNACKS

THE CELLAR PLATTER

A variety of cured meat
Bruschetta, seasonal fruit, melba toast, artisanal cheeses and
an assortment of dips

R 490.00

CHARCUTERIE PLATTER

A variety of cured meat
Biltong, droëwors, salami sticks, ciabatta, melba toast and an assortment of dips

R 440.00

CHEESE PLATTER FOR TWO TO SHARE

Artisanal cheeses served with preserve or honey, melba toast, seasonal fruits

R 300.00

OLIVES & VINES PLATTER

Oakhurst olives & tapenade, sundried tomatoes, ciabatta,
basil pesto

R 210.00

EXTRA ADD-ON ITEMS

Potato crisps	R	40
Bruschetta portion	R	35
Melba toast packs	R	15

**Please inform your host if you have any dietary requirements*

**Gratuity will be charged on all tables.*



BEVERAGES

CIDER

Loxtonia Cider per bottle (340ml)	R	30.00
Loxtonia Cider per 4 pack (4x 340ml)	R	120.00
Loxtonia Cider per case (24x 340ml)	R	720.00

	Per glass	Per bottle
MTC Blush	R 50.00	R 150.00
MTC Brut	R 50.00	R 150.00

WINE

VRL Sauvignon Blanc	R 35.00	R 90.00
VRL Neil's Pick Colombar	R 35.00	R 75.00
VRL Daydream Chardonnay Pinot Noir	R 35.00	R 90.00
VRL Chenin No.5	R 35.00	R 90.00
VRL Moscato Perlé Rosé	R 35.00	R 75.00
VRL Gewurztraminer	R 35.00	R 100.00
VRL Cabernet Sauvignon	R 35.00	R 100.00
VRL African Java Pinotage	R 35.00	R 100.00
Retief White	R 45.00	R 150.00
Retief Red	R 45.00	R 150.00
Christiena Chardonnay	R 55.00	R 210.00
Christiena MCC Brut	R 60.00	R 230.00
Christiena MCC Brut Rosé	R 60.00	R 230.00
Christiena Cabernet Sauvignon	R 75.00	R 290.00
Boet Beer - Lager		R 35.00

COLD DRINKS

Coca-Cola	R	25.00
Coca-Cola Light/Zero	R	25.00
Water Still/Sparkling	R	25.00
Cappy Juice	R	25.00

HOT DRINKS

Americano	R	30.00
Espresso	R	35.00
Cortado	R	35.00
Cappuccino	R	40.00
Tea Rooibos/English	R	30.00



CIDER RANGE



LOXTONIA BLUSH MTC

This Méthode Traditionelle Cider is ballerina pink with the finest of bubbles and vivacious mousse. Elegant with bright apple sorbet, strawberry, gently caramelised nuts and brioche flavours. Graceful and refreshing. Bottle-fermented.

11.0% alc.vol

LOXTONIA BRUT MTC

This honey-coloured Méthode Traditionelle Cider exudes a profusion of fine bubbles, apple brûlée, vanilla and roasted plum. Bottle-fermented, rich and complex, it is deliciously dry with a persistent finish and all the complexity of bottle ageing. A blend of hand selected apples, bottle-fermented.

11.0% alc.vol



STONE FRUIT FLAVOURED NON-ALCOHOLIC APPLE CIDER

Loxtonia Non-Alcoholic Stone Fruit Apple Cider is a refreshing and easy-to-drink non-alcoholic apple drink. It has a bright fresh peach aroma with notes of both nectarines and apple. It never weighs you down making it the perfect drink of choice for any occasion.

0.4% alc.vol

STONE FRUIT FLAVOURED APPLE CIDER

Our Stone Fruit Cider has a bright, fresh peach aroma with notes of both nectarine and apple. This unique cider has a balanced sweetness that ends off with a long dry apple finish to create a characterful, fruity and refreshing medium sweet cider.

5.0% alc.vol





CIDER RANGE



CRISPY APPLE CIDER

Our classic Apple Cider is a refreshingly fruity cider with a smooth crisp finish. This easy-to-drink cider has been crafted with a blend of the finest variety of apples that have been hand-picked from our orchards and freshly pressed. Serve chilled for instant refreshment.

5.0% alc.vol

SPARKLING APPLE CIDER

This light refreshing cider has been delicately crafted to embody a crisp taste of green apple. It has tones of fruity Prosecco with a lively, bubbly sparkle. Its slightly sweet nature is balanced by moderate acidity, which brings you a fresh crisp drink. Serve chilled for instant refreshment.

5.0% alc.vol



AFRICAN SUNDOWNER BAOBAB FLAVOURED APPLE CIDER

Our African Sundowner Baobab flavoured cider is slightly tart with a balanced sweetness. This cider has a fresh apple aroma with notes of Sundowner apple and tropical fruit flavours. The majestic baobab tree is an icon of the African continent representing the "The tree of life".

5.0% alc.vol

CHERRY FLAVOURED APPLE CIDER

Our limited edition Cherry flavoured apple cider is both fresh and juicy with bright cherry aromas with notes of apple. This cider is sweet with a touch of sourness to add complexity. Serve chilled for instant refreshment.

5.0% alc.vol



ROSÈ BLUSH APPLE CIDER

Our Rosè Cider has a delicate floral aroma & consists of pink, crisp & juicy apples adding an irresistible rosy blush & apple forward taste, with a refreshing dry finish.

4.5% alc.vol



PHILOSOPHY

Our Orchard to Bottle Philosophy is at the core of everything that we do and why we do it. We believe in bringing to life the true essence of the apple cider that we make and capturing the goodness of this magnificent fruit, in a bottle.

With special care being taken in the orchard to grow and nurture each and every one of our apple varieties. This journey is one that begins in the soil and ends with cider, thus remaining true to our roots.

THE PROCESS

By using quality apples, small batch techniques and freshly pressed apples, our ciders are true to the essence of each apple variety. We focus on perfecting our ciders with no artificial ingredients and do not compromise the value of the apple by changing the juice extracted from the apple in any mechanical or chemical way.

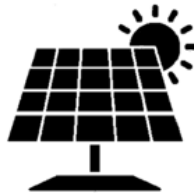
In order to produce the best possible cider, we pick, sort, press and extract the juice from the apples on the farm itself. The crushing and pressing is done by using the best pressing system currently available in the world of cider-making, as it uses minimal water to extract the finest juice for fermentation. The apple juice then goes directly to fermentation with no interference!

During the cider ferment, we use techniques such as controlled cooling in specially designed stainless steel tanks, as well as carefully selected cross-flow filtration system to clean the cider without hurting the flavours. This results in a truly honest and top-quality cider!



WE ARE SUSTAINABLE

- Our cidery operates off solar energy.
- Our Grey water is recycled back into the irrigation system for the cidery gardens which results in very little water wastage.
- Our packaging is plastic free- cardboard packaging.
- The leftover apple pulp is used as mulch for the next years apple harvest.
- The glass bottles from our tasting room are sent to a recycling plant in Worcester.



PROTECT OUR BEES

