

PECKHAM'S

premium cider

CIDER WITH ELDERFLOWER

2013 vintage

Description

Cider made in the family cidery from tree ripened heritage apples, including bittersweet cider apples, infused with wild, handpicked elderflowers.

Cider making

A delicate cider full of the taste and fragrance of spring elderflowers. We collect the perfumed flowers and steep them in water overnight. The infusion is strained, sweetened and blended with a soft cider made from slow, cool fermentation of ripe apples with at least six months maturation.

Style

Medium-dry. Floral and delicate, this is a fragrant, vibrant cider, perfect for summer drinking.

ABV: 5.8% **Vol:** 500ml

Fruit varieties

Cox's Orange Pippin and a blend of bittersweet cider apples including Kingston Black and Sweet Alford. Wild Moutere elderflowers.

Best enjoyed throughout 2014 and 2015.



Alex and Caroline Peckham's family cidery produces some of the best, most natural ciders available in NZ. Made from pure fruit juice, there's no compromising on taste, no short cuts, and minimum intervention.

www.peckhams.co.nz