

PECKHAM'S

CIDERY & ORCHARD

Emersons/Peckhams Cider, D-Cider, Chris and Mason, Emerson's brewers joined Alex to produce this cider.

Wild fermented blend of 14 different cider varieties, including Dabinett, Chisel Jersey, Yarlington Mill and Harry Masters Jersey. Fermented very slowly over 3 months, and then matured for another 7 months.
5.2% abv. Off dry.

French Style Cider

Naturally cloudy, soft, voluptuous cider using a blend of cider apples of Browns, Harry Masters Jersey, Stoke Red and Knotted Kernel. Made using the ancient traditional method of keiving favoured by French cidermakers.
4.8% abv. Medium sweet.



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