

PECKHAM'S

premium cider

POMMEAU

2014

Description

A blend of our apple brandy, and bittersweet and bittersharp cider apple juice, aged in oak casks.

Cider making

To make Pommeau, we ferment apple juice fresh from the press, allow it to mature and then have it distilled into apple brandy. About 12 litres of cider go to make each litre of brandy. The brandy is aged in oak casks until blended with fresh cider apple juice the following harvest. The sweet, brandy-rich Pommeau is then matured in oak for a further six months before bottling.

Style

Sweet. Amber colour. Rich and full bodied, with strong apple brandy notes and a complex flavour profile. Serve as an apéritif, or with cheese at the end of a meal.

ABV: 20%

Vol: 375ml

Fruit varieties

Made with the best of our heritage cider apples from the family orchard, predominantly the varieties Browns and Dabinett.



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