

PECKHAM'S

premium cider

CIDER WITH CARDAMON

2013 vintage

Description

Cider made in the family cidery from tree ripened heritage apples, including traditional cider apples, spiced with aromatic, green cardamon pods.

Cider making

This cider is made by slow, cool fermentation of ripe apples. Following at least six months of maturation, ciders are selected and blended to make a base to match the aromatics of green cardamon. We use only the best whole green cardamon pods to make this cider.

Style

Medium-dry. Refreshing and palate-cleansing, this cider is exotic and deliciously different. It combines light, fruity cider notes and cardamon mintiness, with a fresh ginger finish.

ABV: 5.3% **Vol:** 500ml

Fruit varieties

Cox's Orange Pippin, Jonagold and various bittersweet cider apples including Kingston Black, Yarlington Mill, Major. Green Guatemalan cardamon pods.

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

