

PECKHAM'S

premium cider

CIDER WITH FEIJOA

2014 vintage

Description

Cider made in the family cidery from tree ripened heritage apples, with a generous dash of Moutere feijoa.

Cider making

Native to South America, the Feijoa (a type of guava) grows well here in the Moutere. Its distinct, tangy flavour has become quintessentially Kiwi, and its tropical notes resonate well with our pure apple cider.

Style

Medium. Fresh, zesty notes of pineapple, guava and feijoa, balanced against a pure, soft apple cider background.

ABV: 5.0%

Vol: 500ml

Fruit varieties

Cider apples including Kingston Black, Knotted Kernel and Browns, together with Cox's Orange Pippin and Jonagold apples, blended with feijoas grown locally in the Moutere.

Best enjoyed throughout 2015 and 2016.



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