DEFINITIONS & PRICING



NEW WORLD CIDER

Modern, 'New World' style - much like New Zealand wines. Cleanly made and fruit driven, with plenty of apple character. Mostly made from dessert apples and therefore low in tannins and quite aromatic. Made in a range of sweetness levels.



TRADITIONAL CIDER

More traditional 'Old World' style – inspired by English and French Ciders. Tend to be made from traditional Cider apples, resulting in a fuller bodied style with more tannin. Barrels for maturing the Cider may often be used. These Ciders tend to be far more complex and are usually made in a drier style.



CIDER WITH FRUIT, SPICES OR BOTANICALS

Made with a base of either Apple Cider or Pear Cider with added fruit, spices or botanicals. The fruit can be blended with the Cider as fruit wine, and this style of Cider has become very popular in New Zealand. Made in a range of styles, including sweet.



ICE CIDER

Juice is concentrated before fermentation, either by freezing the fruit before pressing, or by partially freezing the juice. This increases sugar, acidity and all the fruit flavour components proportionately. The concentrated juice is then fermented, and stopped, with a significant level of residual sweetness.



PERRY/PEAR CIDER

Made from either culinary (dessert) pears or traditional perry pears and can be made either in a New World or Traditional style. Pears naturally contain an amount of unfermentable sugar and so these Ciders can have a certain amount of residual sweetness - giving a richness to the palate.



FRUIT WINES/LIQUER

Fruit wines can be made in a number of ways and made from a variety of different fruits such as cherries, berries, plums, feijoa and ginger (ginger beer). The wines range from dry, still table wines, to light fruity sparkling wines, to intense, sweet dessert style products and luscious port-like wines/liquers.



MEAD

Mead, also called honey wine, is an alcoholic beverage that is produced by fermenting honey and water and can have fruits, spices and/or herbs added. Made in a range of sweetness levels.

PRICING

3 POUR LINES ON YOUR GLASSES RELATE TO DIFFERENT PRICES:

	<12% ABV	12%+ ABV
80ml Taster	\$4	\$6
150ml Half	\$6	\$9
330ml Full	\$10	N/A

Please note: some Cider Stands will have varying prices, please check at each stand