THE HUNTING LODGE

Apple Cider with pear
Hawke's Bay

Bright and refreshing Apple Cider with a splash of juicy pear

Seasonally crushed from fresh Hawkes Bay Apples (no juice concentrate used here!), our crisp apple cider with pear has all the hallmarks of a great New Zealander – bold but not flashy, lively but also easy going. Nostril filling and mouth tingling with tiny bubbles of awesomeness.

Using classic New Zealand apple varieties, with a portion fermented in seasoned white wine oak barrels, this is a cider with clean fruit flavours of apples and spice, but also with a little structure and texture which just makes it all a little bit more interesting when you drink it. Craft or commercial? We don't know – it just tastes good!

So, what's in it and why? Crisp Granny Smith apples give the cider zest, crunch and structure. Rose and Pink Lady apples provide depth of flavour, sweetness and fragrance. A splash of pear juice adds aromatic lift and an extra dimension – just because we can. Perfectly balanced bubbles, acidity and sweetness – off-dry.

Serve well chilled (and with a mint leaf if you really want to).

RRP: $4.00 per 250ml unit

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Technical Notes

Bottling Date	07/11/19
pH	3.48
TA g/L	5.8
Residual Sugar g/L	27
Sub-Region	From select orchard sites in Hawke's Bay
Alc volume %	5 %
Standard drinks	1 standard drink per 250ml