

ABEL

Abel Methode Cider NV 330ml

This is our first ever Non-Vintage Methode Cider. It's been 7 years in the making, which is exactly how long it took to release our first vintage Methode Cider in 2015!

Before we could make a Non-Vintage cider we needed to reserve some base wine (or cider) from each vintage. Therefore, beginning in 2016 we have been holding a barrel or two of each vintage back and reserving it for this non-vintage blend. It very much follows the Champagne model.

The base cider for our NV blend is made up of five different vintages, some of which has been ageing on lees in barrels for more than 5 years. During this time, it has developed plenty of savoury characters, palate weight and texture. We made a special assemblage of the multiple vintages and then carried out bottle fermentation and maturation as we do with our vintage cider.

All fruit was sourced from orchards in the Tasman region. Grown on the famous Moutere clay soils the trees vary in age up to 70 years old. The blend consists predominantly of heritage varieties such as Cox's Orange Pippin and Sturmer Pippin, along with several different cider and pear varieties.

All fruit was handpicked with flavour being the determining factor for when to pick. Fruit was hand sorted and milled into open top tanks. We ferment the full fruit – skins, seeds, pips and pulp. We favour organic yeasts for around 80% of our ferments with the other 20% being natural fermentation. We ferment to complete dryness so there is no sugar left.

Once dry, ferments are drained and pressed. Ageing is done in stainless-steel tanks and stainless-steel barrels. We do not fine or filter, rather settle via gravity. The assemblage was racked for tirage and transferred to bottle for the secondary fermentation.

Our NV Methode Cider has spent 12 months in bottle on lees before release. It's non-disgorged and very much follows in our house style – refreshingly dry and full of real apple flavour.

Ingredients: Apples, pears, cultures. Contains sulphites. 6.5% alcohol. 0g/L residual sugar (glucose/fructose). Vegan. Crown seal.

Cheers
Mark & Sophie McGill