

EDGEBROOK HAWKE'S BAY CIDER



The Latest News From Edgebrook—Spring 2014

Spring is a special time in the cidermaking calendar. It is the time when the trees wake up, buds swell, blooms break and the bees get busy setting the crop. Soon after, little apple clusters need thinning, unwanted shoots need pinching and new, young branches need training. It all happens very rapidly and the orchardist cannot be far from the orchard.



As the sap begins to flow again, the time is right for grafting. This year we grafted 11 different cider apple varieties at Edgebrook and Foothill orchards. New to collection are the bittersweets Somerset Redstreak, Roseleigh Gold, Bisquet and Sidero, and sweets Northwood, Southpoint Sweet and Sweet Alford. In three years' time, we should be tasting the results of the new trees.

Spring is also a significant time in the cidery. In the old days, there was a belief that the cider was somehow tied to the trees; as the trees woke up and began to blossom, the cider often woke up and seemed to ferment a second time. We now know that the warmer weather brought on malolactic activity in the cider when conditions were right but the cidermakers' grasp on microbiology was a little less than it is now.

For the Edgebrook team, Spring means tasting and blending the single-variety-fermented batches, and the final tidy-up by James before the ciders go off for bottling. The day the caps go on is one filled with apprehension, pride, excitement and relief for the team. Once in the bottle, the cidermaking cycle is complete and we can rest a little easier.



We will talk more about the 2014 ciders next newsletter but, for now, we can say that both Festive and Village are a little drier and less carbonated, but much more flavour-some. The new addition to the family is Orchard, our English West Country-style blend. The components of this limited-release cider were wild fermented and barrel fermented, and the result is a delicious, smoky, savoury cider with tons of character.

More soon ...

Recognition

The big news is that we picked up a silver medal in the inaugural New World Beer and Cider Awards for our 2013 Village cider. It has been a good year for our first pomotage and we add the silver to a bronze at the Fruit Wine and Cider Makers' Association Awards, and two bronzes for Festive at the NZ Brewers' Guild and FWCMA Awards.



You may also have seen us featured or mentioned in a number of publications. Recently, Edgebrook has been in Bite, Viva, DrinksBiz, Dominion Post, NZ Herald and HB Today, amongst others. It seems we are getting a reputation for being the authentic, English-style cider guys and that is fine by us!

One last word ... we are down to our last pallet each of the 2013 Festive and Village. On the one hand, thank you for your wonderful support of our first pomotage 2013 ciders. On the other, this is your last chance to purchase the 2013 Festive and Village. They have evolved beautifully over the past 12 months and we expect them to continue evolving over the next year or two. Contact us by any of the methods below to secure your case.