



# USE

charms, but there's  
institutes real cider.  
over why the fruity nectar  
in the drinks market



## WHERE TO DRINK IT

**BRUNSWICK STREET CIDER HOUSE**  
386 Brunswick St,  
Fitzroy,  
theciderhouse.com.au

**YOUNG & JACKSON ROOFTOP CIDER BAR**  
Cnr Flinders and  
Swanston sts, city,  
youngandjacksons.com.au

**THE ALEHOUSE PROJECT**  
100 Lygon St,  
Brunswick East;  
thealehouseproject.com.au

**LUCKY COQ**  
179 Chapel St, Windsor;  
luckycoq.com.au

**LOCAL TAPHOUSE**  
184 Carlisle St,  
St Kilda East;  
thelocal.com.au

**THE PLOUGH HOTEL**  
333 Barkly St, Footscray;  
ploughhotel.com.au

**NAPOLEON CIDER**  
10 St Huberts Rd,  
Coldstream;  
napoleoncider.com.au

**WHITE RABBIT BREWERY**  
316 Maroondah Hwy,  
Healesville;  
whiterabbitbeer.com.au

## TASTINGS GUIDE

Dan Stock and Tony Love peel away the hype and find which ciders are worthy of your time and money

### vic's own

#### ENDLESS APPLE CIDER

4.9% / 330ml / \$3.59

★★★

Made from 100 per cent Gippsland apples, cinnamon and spice on nose gives way to a creamy mouthfeel. Relatively sweet, it has a good crisp finish.



#### MOUNTAIN GOAT TWO STEP CIDER

5% / 330ml / \$4.99

★★★★

A mix of gala, granny, jazz, jonathan and golden delicious apples. Mid-dry, with a light fizz. Touch of cinnamon on the nose, good length with a dry finish.



#### COLDSTREAM CIDER CRUSHED APPLE

5% / 330ml / \$3.79

★★★

Big-flavoured spritzy cider that tastes like an apple and custard pie. Sweet and creamy, but with a medium-dry finish.



#### HENRY OF HARCOURT DUCK & BULL CIDER

9.3% / 500ml / \$8.50

★★★

Cloudy, burnt amber colour with a light carbonation. Stewed apple on nose with yeasty characteristics. Bone dry, slightly bitter finish. Challenging for novice cider drinkers.



#### BRESS HARCOURT VALLEY CIDER BRUT

9% / 750ml / \$20

★★★★

Vibrant champagne colour delivers a slight earthiness on the nose. Complex — mushrooms and buttered toast give way to crisp, crunchy apples. A dry finish with good length.



#### CHEEKY RASCAL METHODE TRADITIONELLE CIDER

8% / 750ml / \$20

★★★★

Champagne colour with a light bead. Creamy mouthfeel. Light toasty characteristics. A sprinkle of sherbet over crunchy apples and a long, dry finish.



### pop squad

#### JAMES SQUIRE ORCHARD CRUSH APPLE CIDER

4.8% / 500ml / \$6

★★★★

Made by Malt Shovel brewery. No mention of ingredient source. Faint floral notes with decent balance of acidity and sweetness, finishing clean and fresh.



#### PIPSQUEAK APPLE CIDER

5.2% / 330ml / \$4.50

★★★

Made by Little Creatures Brewery "from freshly crushed apples". A familiar cooked apple aroma, slight overtone with sweet tartness, but lacks intensity.



#### 5 SEEDS CLOUDY APPLE CIDER

5% / 345ml / \$3

★★★★

From Tooheys brewery, made from local and imported ingredients, with a clever "authentic" cloudy appearance. Smells of apples, and is clean and fresh. One of better biggies.



#### SOMERSBY APPLE CIDER

4.5% / 330ml / \$3

★★★

Brewed in Victoria for Carlsberg brewery. No mention of ingredients. Has an obvious apple juice flavour rather than cider, and sweetish cordial-like finish.



#### STRONGBOW CLASSIC APPLE CIDER

5% / 355ml / \$2.80

★★

The label shouts "hand-picked" and "made from local and imported ingredients". Dull, cooked nose, simple, sweet palate with little to no body or finish.



#### BULMERS ORIGINAL CIDER

4.7% / 330ml / \$3.50

★★

From "local and imported ingredients" by major brewer CUB. Generic light cider with simple, characterless palate, sweetish, thin and pointless.



#### DIRTY GRANNY MATURED APPLE CIDER

5.5% / 345ml / \$3.50

★★★★

Made by Matilda Bay Brewery, cheekily labelled "fresh Australian apples". A light lager colour, apple aroma with balanced acid and sweetness.



#### MONTEITH'S CRUSHED APPLE CIDER

4.5% / 330ml / \$4

★★★

Imported from NZ and "made from freshly crushed NZ apples, not from syrup concentrate". Clear and colourless, with almost no flavour and a soapy scented candle note.



#### THREE OAKS CIDER CO CRUSHED APPLE

5% / 375 ml / \$3

★★★

Made from local and imported ingredients and has a slight cooked apple note, a fine frothiness in the palate but quite simple, sweetly edged style without distinction.



### mad & bad

#### REKORDERLIG PREMIUM CIDER / STRAWBERRY & LIME

4% / 500ml / \$7.50

no stars

Imported from Sweden, "made from the purest Swedish spring water" and plenty of junk on top of it. Fake, bright pink, tastes strongly of red lolly sugars, and no lime notes at all. Disgracefully sweet.



#### KOPPARBERG PREMIUM CIDER / STRAWBERRY & LIME

4% / 500ml / \$6.50

★

Made in Sweden from local and imported ingredients, and supposedly "genuine Swedish cider". Pink with a more caramelised sugar aroma yet still lollyish and fake.



#### KIRIN CIDER / FUJI APPLE & UME

4% / 500ml / \$5

★★★★

"Infused", according to the label, with apple and Japanese plum, made by Lion in Australia but there is no mention of ingredients. Clear cider-like appearance, decent sweet-sour tartness and balance. The best of this flavoured group.



ingredients", or in fact  
anything about  
ces, it's most likely  
s and concentrates.  
el information  
s regional source of  
good indication it's  
h.

generic styles are best  
slurped over plenty of ice with  
a slice of lemon and little else.

Treat food matching like a  
decent riesling or sauvignon  
blanc, the apparent sweetness  
working well with fatty and  
spicy dishes like pork belly. Pork  
sausages or roasts also will  
respond to traditional apple  
companionship.

Oily fish will work as well,  
while camembert and strong  
cheddar also succeed.

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T FOOD  
ers have good fruit  
nced with  
while the more