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By News Room | December 3, 2013

Is the Cheeky Rascal Cider Methode Traditionelle Cider truly the Queen?



After many months of development, Rebello, the team behind Australia's first 100% real fruit blended ciders – Cheeky Rascal Cider – is launching a Methode Traditionelle Cider.

In what is described as the 'Queen' of cider and is held in such high esteem in many parts of the world, it is used as an alternative to sparkling wines or Champagnes, Rebello's Methode Cider is made using 100% local granny smith apples, with only 1000 bottles to be initially produced.

Rebello CEO Ruth Gallace says the apples are put through an initial fermentation process and then transferred to champagne bottles, where it stays in bottle on yeast lees for at least nine months "allowing the natural effects of the maturation and carbonation to take place."

The process called disgorging, when the neck of the bottle is put on dry ice and the yeast is frozen – so when they take the crown seal off it shoots out. Labour intensive, costly and time consuming process, however the end result is an exceptionally high quality diverse cider, which is much like a champagne with a very unique taste profile.

Rebello is serious about its cider.

It launched Cheeky Rascal Ciders some two years ago – the country's first apple and pear cider to be blended with wine made entirely from real, fresh, local strawberries, raspberries and blueberries. Using berries from the family farm at Sunny Ridge on the Mornington Peninsula, its ciders are now available nationwide.

In just 24 months the team has extended its range to include ten new limited edition varieties; a mulled cider where a Cheeky Rascal Apple Cider is partnered with a pyramid style tea bag packed filled with spices; and Cheeky Little Batch – exclusive artisan blends of cider which vary with every batch much like wine.

Only 500 of the initial 1,000 bottles of Methode produced will be available in Australia retailing for \$28 online and at premium liquor outlets.

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