

So, cider's having a moment. Just a few years back, the only appley deliciousness that Australians had to choose from was the mass-produced lolly water that had been doing the rounds for what seemed like forever. Thankfully, things have changed. Stop by any bottle shop now and there they are, in all shapes and sizes – locally produced, handcrafted and made from actual apples.

We found more than 35 for you to choose from. But don't worry, it just so happens we at *GQ* are also cider experts\*, and what better way to eliminate any bad apples than to get first-hand experience with some help and guidance from cider boffin and president of Cider Australia, Sam Reid.

For the greater good then, we put our noses to the grindstone and drank our way through three dozen or so locally-made alcoholic appletisers, whittling down to a shortlist of 18 favourites.

Now, over to you – because it's crucial you conduct your own extensive research to confirm our results. Enjoy.

### HOW TO SPOT A QUALITY CIDER

- 100 per cent made from local apples, not imported concentrate. Many ciders will indicate this on the label, but if in doubt, any of the ones we've listed fit the bill.
- Concentrate means sugar and water have been added to the cider so you're less likely to get a true expression of the apple flavour.
- An apple cider should only contain apples – not fruit like grapes or raspberries, which dilute the primary flavour and make it questionable if it's actually cider.
- Kingston Black, Dabinett and Cox's Orange Pippin are traditional cider apples used in cider making for centuries. Inedible in apple form, they add extra character and depth of flavour – one example we tasted was Small Acres Pomme.

### CHEEKY RASCAL APPLE CIDER

SUNNY RIDGE VIC

\$90 (24 x 330ml);  
rabellowines.com.au

#### WHY WE LOVE IT:

"Musky and delicious, I'd enjoy this with a nice chunk of mature cheddar. Yum."

Ceri David, editor

