

SCOUNDRELS AND ROGUES

Scoundrels and Rogues is a boutique cider producer based in North Canterbury, New Zealand. Our philosophy is a hands-off approach. Well... It's either that or we are just a bit forgetful. To be honest, it's probably a bit of both. To achieve our aims, we make small batches of cider just once a year, at harvest time, from whole fruit, which we either grow ourselves, or raid from a selection of orchards in the dead of night. We don't buy concentrate, and we don't add flavourings. We use only barrels, and only wild yeasts, and following with the philosophy, we leave most of our ciders in barrel for at least a year, again with minimal intervention, before we blend and bottle them.

We started with just one cider, from 2013. Then it became two ciders in 2014. Now due to a constant inability to make up our minds, and the fact that we keep all our batches and barrels separate, the range has increased.. We probably just left ourselves too many options! Due to a complete lack of planning, interesting things have happened unexpectedly. We didn't set out to make any more than one cider, but due to a complex mixture of nefarious techniques, impressive skills, and to be fair, a bit of downright neglect, the result is now five ciders. We were as surprised as anyone. We thought our ciders were all damn tasty, but we knew we were biased, so when we entered the three we had available at the time into the NZ cider awards for 2016, we were stunned to find that right proper judges agreed with us, with all three of the ciders we entered getting a Gold medal. Our three Golds was more than any other cider producer was awarded that year. We managed to repeat the feat in 2017 with five ciders entered for five medals. It's motivated us not to get a real job any time soon.

Produced for
Scoundrels and Rogues
256 Stockgrove Road
North Canterbury

For sales, contact:
sales@scoundrelsandrogues.com

• WARNING: NOT TO BE
CONSUMED BY NARKS, SCABS,
OR GOOD SAMARITANS. •

The Scoundrels and Rouges Cider-House
Range Current Releases are:

MORALLY BANKRUPT

PEAR CIDER

2017 • 500ml • 7.9% alc

This Pear cider was made from the contents of only a few ancient pear trees, fermented in a barrel, and then aged (or rather forgotten about) for six months. It is made in a Methode style, with a refreshing palate, strong pear character, and a hint of sweetness.

This cider won a Bronze medal in the 2017
New Zealand Cider Awards

REPEAT OFFENDER

DRY CIDER

2015 • 500ml • 8.5% alc

This cider was fermented in old barrels and aged a year and a half prior to bottling. While some dry ciders can have a piercing acidity that can send a shiver down your spine, the aging process in this cider has created a mellow complex palate that balances the acidity with the flavour. It's designed to have a rich full flavour without the overbearing tartness that can crept into the dry style. It should leave you wanting to pour, drink, and repeat offend as often as required.

This cider won a Silver medal in the 2017
New Zealand Cider Awards

PLEASANTLY CORRUPTED

APPLE CIDER

2015 • 500ml • 8.5% alc

This cider is the 3rd release of our original style, made with a touch of sweetness, to balance out the full body. It has spent 18 months in barrel, and is comprised of a blend of both dry and sweet cider batches, from a mix of heritage and desert apples. This blend gives it an impressive intensity, rich tannins, and a balanced sweetness, that should not be cloying. Once the juice is pressed it is left to undergo wild fermentation in old French oak barrels. Post ferment, the cider is aged in barrel, on lees, to build complexity and to soften the tannins. It's designed to be a cider that delivers more than just sweetness and a light apple flavour, it's designed to deliver a balance between tannins, sweetness, and alcohol.

This cider won a Gold medal in the 2017
New Zealand Cider Awards

EVIL GENIUS

IMPERIAL CIDER

2016 • 500ml • 10.9% alc

What happens when some of the batches of cider you make turn out to have an extra level of complexity, intensity, and let's be frank, alcoholic content? You feel compelled to do something with them rather than loose them in the blend. Made in a similar way to the Pleasantly Corrupted Cider, the Evil Genius 2016 follows on from the 2014 release, and represents a small barrel selection of the most complex and intense cider available from that vintage. It has a rich character with hints of toffee apple, and while it has sweetness, it is balanced by natural acidity which gives a crisp finish.

This cider won a Bronze medal in the 2017
New Zealand Cider Awards

COLD SHOULDER

ICE CIDER

2016 • 375ml • 10.3% alc

The very first time we made cider we accidentally froze the pulp. When we pressed it we couldn't be bothered waiting for it to thaw properly, and the result was sweeter juice than normal. So we moved from freezing pulp to freezing some batches of juice, with even sweeter results. These batches were fermented and aged in barrel and produced a cider that was more akin to a dessert wine. This Ice Cider release is just a very small selection from the best barrel of freeze concentrated juice, the rest of which went into the main cider blends. It is very sweet, with notes of toffee apple, honey, and tropical fruits, but balanced with great acidity and tannins. It's designed to be enjoyed at the end of a meal, but we find any time after breakfast is just as good, because breakfast is a meal too.

This cider won a Silver medal in the 2017
New Zealand Cider Awards

