



PennState Extension

Cider Producer & Orchardist Tour New Zealand ~ February 2018

Join us as we welcome you to the *Land of the Long White Cloud* with a cool glass of New World cider. New Zealand, known for both its plentiful apple production and its skilled winemakers, has been applying its countrymen's tenacity and ingenuity to the craft cider category. This has resulted in a growth of NZ cider across the country. As the traditional UK cider market wanes, New World cider is taking the reins with volume production gains in the U.S, Australia and New Zealand. Producers in these areas are making their mark through a keen focus on quality, innovative flavor diversity and category segmentation to appeal to wider audiences. There is much to learn from these skilled producers. Using a mix of dessert variety apples and European cider fruit, New Zealand cider makers have secured a niche in the marketplace through finely honed production processes, the efficient use of specialized equipment, a strong wine making foundation, and most importantly by making really fine cider.

extension.psu.edu

Our Host

Tour Details



Gabe Cook - Ciderologist

Eight years in the industry has given Gabe a unique insight into its inner machinations, from traditional farm to world's largest producer. He has worked across a wide range of roles encompassing cider making, new product development, customer liaison, media relations, public affairs, international cider competition judge and community engagement. Gabe spent 3 years living and working in the NZ cider industry and it spurred his interest in the global marketplace, launching the Ciderologist worldwide.



Paul Paynter - Yummy Fruit & Paynter's Cider

A 5th generation grower, Yummy Fruit has been growing apples and stone fruit since 1862. With over 700 hectares, Yummy Fruit is iconic in the global market place and has revolutionized the NZ and export marketplace by introducing and developing new varieties. Cider is their most recent venture and their innovative nature has carried through. Bringing 120 years of orcharding experience, their cider formula is simple; combine cutting edge growing systems with real cider variety apples and precision new world wine making techniques to produce a great cider.



David Sax - Chief Cider Maker, Redwood Cider Co., Heineken

An English native, David boasts an 18 year background in winemaking that spans multiple continents. Currently he serves as the Chief Cider maker for New Zealand's largest dedicated cidery, Redwood Cider Co., owned by Heineken where he and his team produce 50% of all cider consumed in NZ.

Dates

February 10, 2018 to

February 16, 2018

Tour check-in by 10pm on Saturday, February 10, 2018 at TBD hotel, Napier, NZ

Tour will include

- ◆ Exclusive behind the scenes tours led by New Zealand's best cider makers and orchardists
- ◆ Cider orchard tours and production talks
- ◆ Traditional beeswax cider storage methods
- ◆ Unique business structure and partnership discussions
- ◆ Innovative packaging methods and retail space tours
- ◆ Small and large scale cidery tours
- ◆ Lunch in NZ's oldest pub

Registration

\$2984 pp Single Occupancy
\$2469 pp Double Occupancy

Registration Deadline

Friday, August 4, 2017

Limited to 16 Attendees

Questions?

Contact: Carla Snyder
at snyder.carla@psu.edu

—or—

Tanya Lamo at tel20@psu.edu
call 717-334-6271

**Online Registration Scheduled to Open
the Week of June 26, 2017**

Tour Highlights



Orchard & Cidery Stops:

- ◆ NZ's Largest Cidery
- ◆ New World Wine Making Techniques put to work in Cider
- ◆ New Collaborative Tasting Rooms
- ◆ Efficiency Focused Cider Production Methods
- ◆ See the grand scale of NZ's favorite Yummy Fruit Orchards, Pack House and new Cidery
- ◆ Heritage Cider Apple Block Tours
- ◆ Discover NZ's Oldest Cidery
- ◆ NZ's most popular craft cider apple grower and producer
- ◆ and many more...

Additional Opportunities beyond the tour:

- ◆ Explore the cafés and shops in Picton's pedestrian plaza
- ◆ Enjoy Napier's waterfront boardwalk
- ◆ Explore Nelson's beaches and waterfront
- ◆ Taste your way through NZ wines
- ◆ Sample NZ green lipped mussels
- ◆ Indulge in NZ's coffee scene with a flat white



Cider Producer &
Orchardist Tour

New Zealand

What is included:

- ◆ Lodging 6 nights—Feb 10 to Feb 16, 2018
- ◆ Transportation to all tour stops
- ◆ All Breakfasts, Lunches and snacks along the way
- ◆ Interislander Ferry Ticket from North to South island including 2 checked bags weighing less than 70lbs each.
- ◆ Airport transfer to Nelson, NZ Airport for departure Feb 16, 2018
- ◆ Tour Fees and Cider Guides

What is NOT included:

- ◆ Airfare arriving to Napier, NZ Airport (NPE)
- ◆ Airfare departing from Nelson, NZ Airport (NSN)
- ◆ Airport transfers to Napier, NZ
- ◆ Each night is dinner on your own at walkable restaurants nearby
- ◆ Alcohol purchases



Saturday, February 10, 2018	Check in at Shoreline Motel, Napier, NZ	Lodging in Napier, NZ
Sunday, February 11, 2018	Hawke's Bay Cider & Orchard Tours	Lodging in Napier, NZ
Monday, February 12, 2018	Hawke's Bay Cider & Orchard Tours Travel South to Wairarapa District	Lodging in Palmerston North, NZ
Tuesday, February 13, 2018	Wellington District Cider & Orchard Tours Ferry from North Island to South Island	Lodging in Picton, NZ
Wednesday, February 14, 2018	Nelson Cider Tours	Lodging in Nelson, NZ
Thursday, February 15, 2018	Upper Moutere Cider & Orchard Tours	Lodging in Nelson, NZ
Friday, February 16, 2018	Farewell and transfer to Nelson Airport	



New Zealand abounds with travel opportunities. This tour has been kept to 6 days to encourage your own self-guided New Zealand adventure prior to or following the cider tour.

Our tour will begin on the evening of February 10, 2018 in Napier, NZ. All tour participants must be registered and checked in by 10pm at the TBD Napier, NZ hotel to participate in the tour.

All airfare to and from New Zealand and arrival airport transfers to Napier, NZ are the responsibility of the participant and are not included in the planning or tour registration fee. We strongly suggest you do not purchase your international flights until the registration close date unless otherwise contacted.

We strongly recommend that all participants fly into the Hawke's Bay Airport (NPE) as this is the most geographically convenient airport to our tour meeting location. Our tour will conclude in Nelson, NZ and we strongly recommend that all participants fly out of Nelson Airport. If you require assistance with your travel reservations or have additional questions please contact Carla Snyder or Tanya Lamo at 717-334-6271.

The University is committed to equal access to programs, facilities, admission, and employment for all persons. It is the policy of the University to maintain an environment free of harassment and free of discrimination against any person because of age, race, color, ancestry, national origin, religion, creed, service in the uniformed services (as defined in state and federal law), veteran status, sex, sexual orientation, marital or family status, pregnancy, pregnancy-related conditions, physical or mental disability, gender, perceived gender, gender identity, genetic information, or political ideas. Discriminatory conduct and harassment, as well as sexual misconduct and relationship violence, violates the dignity of individuals, impedes the realization of the University's educational mission, and will not be tolerated. Direct all inquiries regarding the nondiscrimination policy to Dr. Kenneth Lehrman III, Vice Provost for Affirmative Action, Affirmative Action Office, The Pennsylvania State University, 328 Boucke Building, University Park, PA 16802-5901; Email: kfl2@psu.edu; Tel 814-863-0471.