

## CIDERS

*NB. This document will be updated with names and ABV% etc. on 24<sup>th</sup> Oct*

### Sweet

#### **Crossman Prime Farmhouse Cider**

Myfield Farm, Hewish, Weston-Super-Mare. Somerset. Ben Crossman uses a wide range of Somerset varieties of cider apples to produce around 8000 gallons per annum.

#### **Orchards Cider and Perry Company**

Yewgreen Farm, Brockweir, near Chepstow, Gloucestershire. Keith Orchard, yes that is his real name, came to cider production after purchasing a 200-year-old farm in the Wye Valley. Hidden in an overgrown orchard there was a collection of cider apple and Perry pear trees. Working from a converted milking parlour the production has increased yearly since 2000. In 2002 Keith took on a second orchard nearby and with a programme of tree planting things can only go from strength to strength. Their web address is:  
[www.orchardsciderandperry.com](http://www.orchardsciderandperry.com)

#### **Thatchers (not cheddar valley)**

Thatchers Cider Co. Ltd, Myrtle Farm, Sandford, Winscombe, Somerset. They celebrate their one-hundredth anniversary this year. The business started by William John Thatcher in 1904 has grown steadily over the last century to become one of the largest producers in the UK. They are regulars at various beer and cider festivals across the country with a regular slot on the shelves of many leading supermarkets. Their awards are too numerous to give all of them but in 2003 alone they received no less than 4 awards. Their web address is  
[www.thatcherscider.co.uk](http://www.thatcherscider.co.uk)

### Medium-sweet

#### **Wilkins Farmhouse Cider**

Land's End, Mudgley, Nr Wedmore, Somerset BS28 4TU. Roger's grandfather started the cider business in 1917, Roger took over when his grandfather died in 1969 and has been running it ever since. Roger Wilkins is a real character and visiting his place is an enjoyable experience in pleasant surroundings, with his farm overlooking Westhay Moor Valley.  
[www.c1der.co.uk/cider\\_with\\_roger.htm](http://www.c1der.co.uk/cider_with_roger.htm)

## Medium/Medium-dry

### **Gwynt-Y-Ddraig (Black Dragon if any left)**

Seidr Gwynt y Ddraig, Llantwit Major, Vale of Glamorgan.  
Andrew Gronow and Bill George's cider (Welsh – Seidr) has become a favourite on the London Beer and Cider Festival circuit over the last few years. His hard work and your dedicated drinking has gone to help him achieve a prestigious silver award in The 2004 Champion Cider of Britain and cider of the festival at the Great Welsh Beer and Cider Festival, run by CAMRA at Cardiff's City Hall 2003. Last year they won the CAMRA cider of the year 2004 and this year the CAMRA perry of the year 2005. [www.gwyntcider.com](http://www.gwyntcider.com)

### **Upper House**

Wormelow, Hereford, Herefordshire. A new producer started in 2006.

### **Westcroft Janet's Jungle Juice 6% ABV**

West Croft Farm, Brent Knoll, Highbridge, Somerset. Established by John Harris 5 years ago, the award-winning ciders have a reputation that reaches far and wide. They use traditional English cider apples from their own orchards and those brought in from local farms. The apples are pressed and the juices blended, which is then fermented in oak casks.

Janet's Jungle Juice is an inviting fresh nose of roses and ripe fruit, a well balanced smooth flavour hinting at pineapple, apples and bananas with a light lingering after taste. CAMRA National Champion 2007, Gold Award for Cider.

### **Biddendens**

Biddenden Vineyards Ltd, Gribble Bridge Lane, Biddenden, Kent TN27 8DF. This year as a result of a customer's specific request we will be having a couple of cider from the Kentish producer Biddendens. These ciders are produced from cooking and desert apples and give a much lighter, crisper tasting cider than the West Country types. [www.biddendenvineyards.com](http://www.biddendenvineyards.com)

- Biddenden Bushel's Kentish Cider 6%

## Dry

### **Biddendens**

- Biddenden Strong Kentish Cider 8%

### **Seidr O'Sir (Welsh County Cider)**

Trevor Powell, Y Betws, Betws Diserth, Powys, LD1 5RP  
Founded A.D. 2001. First 200 gallons of cider donated back to the earth. All the apples come from orchards in Radnorshire, with the exception of the Kingstone Black, which come from near Hereford. The apple types are: Kingstone Black, Vilberie, Strawberry Norman, Bulmer's Norman, Michelin, Yarlinton Mill and a token few Harry Master's Jersey from my own embryonic orchard.

### **W.M.Watkins**

Ty Bryn, Upper House Farm, Grosmont, Monmouthshire, NP7 8LA  
Tony Watkins began cider production in 2003, making 150 gallons. He has steadily increased production and their cider sales now complement their principle business of Beef & Sheep farming and agricultural contracting (hedge trimming, ploughing etc).

### **Clives**

Clives Fruit Farm, Upper Hook Road, Upton Upon Severn, Worcestershire. WR8 0SA. A family business founded in 1911 by Mr Clive, this farm lays in the shadow of the Malvern Hills and is within walking distance of the riverside town of Upton-Upon-Severn. They have a farm shop and pick your own side of the business as well as ciders and perries they have a range of their own single variety apple and pear juices. Web site - [www.clivesfruitfarm.co.uk](http://www.clivesfruitfarm.co.uk)

### **Olivers**

Oliver's cider and Perry, Stanksbridge, Ocle Pychard, Herefordshire.  
Tom Oliver started producing ciders and perries in 1998 with fruit from their own orchards and local one not associated with other producers. For more information see the web-site at: [www.theolivers.org.uk](http://www.theolivers.org.uk) and [www.ciderroute.co.uk/site/meet/olivers.html](http://www.ciderroute.co.uk/site/meet/olivers.html)

### **Rathay's Old Goat (as dry as possible)**

Sutton Nicholas, Herefordshire. (Tremletts Bitter- a single variety of bittersweet apple). Graham and Jenny Blackmore started production in 1998 as a sideline to her herd of pedigree angora goats. The goats tend to the orchard by keeping the grass and weeds down in return for a few windfalls.

## **PERRIES**

Eight assorted perries, with a range of sweetish to dry have been ordered – details currently unavailable (17<sup>th</sup> Oct.)

*NB. The above Ciders and Perries have been ordered for the festival; however, we don't always get what we ordered. So don't be disappointed if a particular cider is not available during your visit – of course it may have been completely consumed the previous session. Enjoy!*

Notes: