

Ross on Wye Cider & Perry Co.

THE KEG CONDITIONED CIDER & PERRY LIST!

ALL PRODUCTS IN KEYKEG

Cider drinkers want to be engaged through interesting, drinkable products. As drinkers value integrity and authenticity more than ever, we are determined to make our voice heard, championing single variety ciders made out of love for the orchard where the apples are grown.



RAISON D'ÊTRE 2020

7.0%

£85+VAT 20L

For international release on September 1st

The 2020 Raison d'Être is fantastic and unique. Due to the growing conditions, for the first time, Michelin, which DNA analysis revealed to actually be the variety Bisquet, is the dominant apple in the blend. Bisquet is a much softer and leaner variety than Dabinett and accordingly the oak cask influence is gentler in this year. Raison 2020 is about drinkability: a seamless, voluptuous flavour that covers the entire palate in one instant, with all the complexity of these two titanic bittersweet apples unfolding slowly, each sip revealing a new aspect of flavour.

DABINETT & FOXWHELP – 2021 – 7.3%

Oak Cask Fermented

£75+VAT 20L – 35 available

£108+VAT 30L – 8 available

For serve after 15/08/22

An amazingly juicy, fruit-forward cider from the 2021 season. Three barrels of Dabinett that were fermented in ex-Irish whisky casks, with a straight barrel of Dabinett and a straight Foxwhelp – this combination produces a cider that has the gorgeous full bodied elements of Dabinett, with the injection of life and brightness from the acidic Foxwhelp, and the perception of sweetness from the oak cask influence.



SOMERSET REDSTREAK / MAJOR / FOXWHELP

– Pét Nat – 2021 – 6.8% -

£70+VAT 20L – 30 available

Our favourite session blend is back! The perfect early season blend of cider apples never fails to disappoint – the trees grow side by side and fruit in the same window.

They are meant to go together!

In this blend they are all equally proportioned, meaning 33% bittersweet (Foxwhelp) bringing acidity, with 66% bittersweet (Somerset Redstreak & Major bringing tannin and body. The result is a balanced cider that has drinkability and identity. So enjoyable. Kegged pét nat from the 2021 season, this is fresh and young.





2020 THORN S.V. PERRY – 5.0%
£70+VAT 20L (30 available)

Thorn is a vintage perry pear that has been the highlight of our range for the last three years. This perry is intense, crisp, juicy, with medium green kiwi-like acidity and some light astringency.

At 5.0% ABV it's very sessionable for cider and perry, and boasts its unique and recognisable flavour. Something that appeals to drinkers looking for a punchy, flavoursome drink – both for cider/perry lovers, but also those who might otherwise drink sour beer, natural wine.

FOXWHELP – 2019 – 5.7% - £64+VAT 20L – 25
available

Foxwhelp again. It seems the world just cannot get enough of this sour, tangy, zippy, crushing, punchy, powerful acidic number. The big red button for intense, flavoursome cider. This is a pure 2019 vintage cider – but even after three years, the intensity of the Foxwhelp is still there, and so is all of the strawberry and rhubarb fruit flavours cruising through the drink.

This cider will be divisive – but for some people, it will be what they have always craved and never knew existed. A great option for introducing sour beer drinkers to cider.



BROWNS APPLE S.V. – 2021 – 6.7%
Pét Nat - £66+VAT 20L – 25 available

Our first time capturing Browns Apple as a pét nat cider – the perfect form of expression for Browns. A light sharp apple, this is a slightly tart cider, bursting with fruit, with a bit of funk on the nose. A classic farmhouse cider.

SOMERSET REDSTREAK S.V. 2021 – 6.6%

Pét Nat - £66+VAT 20L – 25 available

A favourite bittersweet, Somerset Redstreak is a softer, lighter apple with gentle tannins that make for a very drinkable and enjoyable cider. An apple with medium body, juicy red apple flavours, with some apricot and pineapple high notes giving a fruity character.



MAJOR S.V. – 2021 – 6.8%

£66+VAT 20L – 10 available

£96+VAT 30L – 9 available

A bold and characterful bittersweet apple, Major is always a cider that packs plenty of flavour. Rich, and fruity, Major tends to have a combination of bold spiced apple in the mid palate with medicinal, phenolic tannins on the finish. A real favourite of Ross Cider drinkers and a statement cider.



KEY TERMS

Single Variety – At Ross on Wye, we are perhaps more in tune with orcharding and apple varieties than the typical cidemaker. Because of our position as both grower and producer, we spend our year in the field, walking amongst the trees, and appreciating a range of different varieties far bigger than most are able to access. Our ‘2040’ project is our attempt to graft 11 acres of approx 1500-2000 trees from sixty-three rows of one variety, into sixty-three varieties with one row each! (And in fact, Mike has just suggested we aim for 126 varieties of a half-row each...).

Single variety ciders are objectively less complex than ‘blends’, but drinking single varieties and valuing the input of each different cider apple is, in our opinion, key to a fuller enjoyment of cider drinking and crucial to build a connection between cider drinker and orchard grower. In a nation where 95% of cider drunk is at or not much higher than 35% ‘apple juice’, and orchards are being abandoned or even taken out at a rate of hundreds of acres a year, whilst the looming spectre of the climate emergency becomes ever more real, talking about trees is something we strongly believe in.

Keg Conditioning – Why? At Ross, around 90% of the bottled product we sell is naturally conditioned, either using priming sugar or recently, pét nat. This is our preferred style of package; and we think it’s the best way to enjoy our ciders. The gentle effervescence, compared to either a ‘still’ product that can taste lacking in life, or a force carbonated product that can seem devoid of character, suits our mellow, mature, bone dry ciders down to the ground. It adds a ‘lift’ to the flavour that complements the various tannins found in bittersweets.

It’s also very practical: keg conditioning allows cideries to invest into keg products without huge capital outlay. This is something very valuable, as we do not have many cideries, and the ones we do have, do not have huge capital! It also reduces food miles/carbon cost – Birdbarker, our force-carbonated, stabilised medium cider, has to be sent away from the farm and re-collected to be

packaged. Keg conditioning we can do on site in the exact same way as we bottle condition. The juice in these kegs has not travelled further than half a mile from it's tree the entire time of it's existence, until it shows up direct to your bar.

Keg cider is at a crossroads – in the past, what has been available are often variants on the 'medium carbonated' theme, offering little identity to drinkers and few reasons to value the product on sale (Birdbarker!). But in the last year, a few cidemakers such as Little Pomona and Oliver's Cider have begun experimenting, putting products into keg that have purpose and reason.