



THE ELITE RANGE NATURAL CIDER & PERRY

Cider and Perry with provenance, authenticity and honesty at their core. Our intention with our bottle range is to showcase the breadth of possibility in flavour when it comes to dry, pure juice ciders and perries. Each drink has unique characteristics, flavour profile, aroma and appearance. Perfect for sharing and for pairing with food.

Each bottle with purpose; each release a new perspective on apples or pears. Tasting through natural cider and perry is a journey of endless wonder because no two vintages, no two varieties, no two blends will ever taste exactly the same. There is so much joy to be found in sharing these drinks. Join the revolution.



CIDER!

2020 Raison d'Être – 7.0% – £27+VAT 6x75cl (£4.50+VAT per bottle)

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.

2019 Raison d'Être – 7.2% – £27+VAT 6x75cl (£4.50+VAT per bottle)

Raison d'Être is the quintessential expression of cidermaking on our farm. Our philosophy in a single cider: clean, ripe, bittersweet apples wild fermented in oak casks, matured patiently and quietly, and bottle conditioned. This is a cider with drinkability, complexity, and identity, that takes you on a journey from the first sip to the last, with the flavours evolving and developing across the palate. This cider is the result of two years of care and attention, and tells you the story of our home – a story of fruit, tannins, and time.

2021 Kingston Black & Bulmers Norman Pét Nat Blend – 7.3% - £27+VAT 6x75cl

Each year in our cider barn we make over one hundred different containers of cider. Each year some surprise you, offering a gorgeous flavour far beyond your hopes. This blend does exactly that: bittersharp and bittersweet apples in perfect harmony and balance. A cider with joyous fruit that we bottled young and alive so that partnership would continue. *Pét nat*-style conditioning keeps the cider fruity, raw, zesty and honest, and these two apples will continue to dance together in this bottle for years to come. Drink now and drink later!

2021 Hagloe Crab S.V. Pét Nat – 6.0% - £27+VAT 6x75cl

Hagloe Crab is an old variety hailing from just a dozen miles from our farm – dated as early as the 1720s. This is the fourth vintage our young trees have given us and, in our eyes, it is by far the best yet! Hagloe produces a cider with crisp acidity and low tannin; the flavour a combination of pineapple, melon and lemon. It's a delightful cider — for drinking in the sunshine, and remarking on how curious an experience it is to be drinking something that has been passed down in an unbroken chain for three hundred years.

2021 Spanish Apples Pét Nat Cider – 6.6% - £27+VAT 6x75cl

In 2014 we grafted a row of Spanish varieties in our Strawberry Field Orchard, managing to lose the list identifying them in the process. This is the second release from those apples, and this time we have been able to capture the cider *pét nat*. The flavour profile is reminiscent of Spanish ciders, with high acidity and low tannin, but the fruit flavours are shining through: pineapple, lychee and passion fruit. Cidermaking is about sharing an expression of a place, and for us, it is a joy to taste in this bottle the connection we feel to our cidermaking friends across the sea.

2019 – 2020 Dabinett S.V. Oak Cask – 7.4% – £27+VAT 6x75cl (£4.50+VAT per bottle)

It is impossible to go wrong with single variety Dabinett. One of the truly great cider apples: bags of flavour, long ripening window, loves fermenting in barrels. This is a blend of two parts 2019 cider, which fermented in neutral and matured in oak, and one part 2020 cider which fermented in oak, and then we blended it all together. This bottle is a glorious merger of fruit and oak: the classic orange spice and vanilla of Dabinett, woven in and out of salty sea air, smoke and peat.

2020 Dabinett S.V. Oak Barrel – 7.0% – £27+VAT 6x75cl (£4.50+VAT per bottle)

Dabinett is the most important cider apple. It grows well, it fruits reliably, and it produces an apple so full of flavour that it will always make a great cider – but the best part is how versatile that flavour is. Dabinett simply complements everything. In this bottle, Dabinett has been fermented in Caribbean oak barrels, then racked and matured for a further twelve months. Bottled with the cider at its peak: a gorgeous, bold cider with massive fruit flavour. Notes of pineapple, banana, vanilla, cinnamon, all capped off with characterful tannins.

2019 – Harry Masters Jersey S.V. Oak Cask – 8.2% – £24+VAT 6x75cl

Harry Masters Jersey is a powerful bittersweet apple that benefits from time. This cider combines five oak casks we fermented in 2019, spending six months in barrel before maturing for one year in a neutral container. After a long, patient wait, we opened them up to taste and knew instantly we had something special. Luscious, juicy Harry Masters that has been softened by oak and time, but still retains its fiery, metallic tannins and huge bodied flavour. A classic bittersweet variety, expressing its journey from the orchard to your glass.

2019-2020 'Dancing Required' Wild Ferment Cider – 7.1% - Made in conjunction with The Queer Brewing Project - £27+VAT 6x75cl – All profits donated to The Queer Brewing Foundation

A great cause deserves a great cider. Dancing Required is a blend of four apples: Dabinett, Somerset Redstreak, Foxwhelp & Major. Albert, Mike, Lily & Charlotte built it together over two days, tasting in the barn, watching a bit of cricket, walking the dogs, and then tasting again. This is a fruity, juicy, evocative cider bursting to the seams with ripe apples, wisps of barrel, and glorious fizz. Cider is a collaborative effort, a series of good decisions made by people having fun together. That's why this cider is best enjoyed in motion. Dancing, my friends, is required.

2019 Ellis Bitter & Foxwhelp – 6.0% - £24+VAT/case (£4.00+VAT per bottle)

Our Ellis Bitter (82%) and Foxwhelp (18%) grow side-by-side in Hangman's Orchard, on a steep, south-facing hillside. They ripen at the same time, and thus we often choose to blend them together. These are powerful apples, meaning that the real key to this cider is timing. Fermenting in barrel, patience during maturation, and then choosing when to bottle. The result is a silky cider, characterised by triumphant Foxwhelp-led juiciness that rolls over the palate with a wisp of smoke, and interwoven Ellis Bitter and oak tannins.

2019 HMJ + Dabinett + Reinette d'Obry – 7.4% - £24+VAT 6x75cl

The three varieties in this cider were pressed and fermented individually, matured and then blended for bottling by us on a cold December morning. It begins with HMJ, a full and grippy bittersweet apple. We add another: Dabinett, fruit-forward and flavoursome. To complete, Reinette d'Obry, a light, yellow, acidic variety that was fermented in oak. Together they produce a cider with balance, body and verve. There is bright juiciness that leads into a deliciously well-ordered symphony of tannins, fruit and oak cask.

2019 Dabinett + Ashton Bitter + Browns Apple – 7.4% – £24+VAT 6x75cl

This is the classic Herefordshire style blend: 75% bittersweet (two parts Dabinett, one part Ashton Bitter) with 25% sharp to add some juicy acidity and balance in the form of Browns Apple. We gained further complexity by fermenting the Browns and Ashton Bitter in Kentucky and Scottish oak casks respectively. This is cider at both its most simple – just use apples, barrels & time – and its most complete – full ferment tannic and acidic apples balancing dryness, fruit and wood.

2019 ONE JUICE Dabinett/Browns – 7.4% – £24+VAT 6x75cl

This is just **our** edition of the One Juice, not the mixed cases. In 2019 we pressed 5,000L of juice that was distributed equally to Oliver's Cider, Little Pomona, Hogan's Cider and Pilton Cider – each of us fermenting 1,000L in our own unique way. Our edition is the 'control' blend: a delicious, simple cider made with 80% Dabinett and 20% Browns Apple. A pure juice, naturally fermented dry cider blend that sets the standard for what great natural cider is. Balanced, full bodied and exceedingly drinkable.

2020 Bastet – collab with the Cat in the Glass – 7.6% – £27+VAT 6x75cl

Cider is meant to be shared with friends, and so it's not a surprise when the best ciders are the ones you make with their help. Nicky Kong, founder of the Manchester Cider Club and The Cat in the Glass bottle shop, came with our dear friends Cath & Dick down to the farm to blend a cider for sharing with your mates. Five apples – Dabinett, Michelin, Reinette d'Obry, Sweet Coppin & Somerset Redstreak – bring their unique characters to a delicately balanced cider oozing with flavour and complexity in this bottle conditioned delight.

The Ashton Bitter Trilogy - each case £24.00+VAT 6x75cl 35 cases of each produced. Mixed boxes available (2 of each bottle).

- **2020 Ashton Bitter + Newton Wonder – 6.6%**
- **2020 Ashton Bitter + Reinette d'Obry – 7.0%**
- **2020 Ashton Bitter + Bramley – 5.9% –**

In October 2020 we experimented by pressing three barrels of Ashton Bitter each co-fermented with a different sharp apple variety. This trio showcases the importance of apple choices; how even an apple as powerful and astringent as Ashton Bitter will perform different dances with different partners. Each bottle is similar but ultimately unique; each difference subtle and delicate. The joy of pure juice cidermaking is that we work in these tiny degrees of variance and it gives us limitless possibility.

PERRY!

2020 – Thorn & Flakey Bark Oak Cask Perry – 5.8% – £27+VAT 6x75cl

This is Thorn, but not as you know it. 90% Thorn, 10% Flakey Bark meets fermentation in ex-Raison d'Être barrels. The result is completely unique. Rather than the big acidity of Thorn, or the challenging astringency of Flakey, or even the smoke of oak casks, everything is rolled into one. One luscious, juicy, unbroken flavour that begins on the lips and fills the mouth completely. Gorgeous, quaffable, green and silky, full flavoured perry with no compromise.

2021 Red Pear S.V. Pét Nat – 6.0% - £27+VAT 6x75cl

A variety of such provenance that it features in John Evelyn's Pomona of 1662, it has grown in Herefordshire generation after generation ever since. Red Pear has an iconic and inviting aroma, with a creamy, nutty sweetness that leads to soft finishing tannins. One of our favourite pears, this year we bottled this perry *pét nat*-style, where fermentation completes in the bottle, retaining and preserving the youthful fruit notes which combine with the benefits of on-leees maturation, giving us complexity as the bottle develops.

2019-2020 Green Horse S.V. - 7.2% - £24+VAT 6x75cl

Green Horse is an unusual pear first recorded in 1886, though where it originated or what name those first pear pickers gave it, nobody truly knows. Pears are winding, mysterious entities that, although we see them but once a year, watch us through the generations. This perry, made from just two trees, last fruited in 2013. Yet to our delight, two harvests appeared in succession. The 2020 juice, full of zingy, limey acidity blended gorgeously with the mature, malolactic fermentation influenced, soft and creamy 2019 barrel. May contain a natural sediment from bottle conditioning.