

TASTY
FRESH
LOCAL



Outstanding
Achievement
Award
2011



OLIVER'S CIDER & PERRY PRIZES and AWARDS

- 2011 Flavours of Herefordshire "Outstanding Achievement" award**
Joint First for Bottle Conditioned Cider at The Big Apple
National CAMRA Bronze award for Perry
- 2010 Flavours of Herefordshire "Cider and Perry Producer of the Year"**
Joint First for In Bottle Fermented Cider at The International Cider and Perry
Competition, Cider Museum, Hereford
- 2009 At the International Open Cider and Perry Competition at The
Three Counties Show, Malvern hosted by The Three Counties
Agricultural Society:**
Best In Show Cup (Vintage Cider)
Best In County Mug
First for Medium/Sweet Cider (Vintage Medium)
First for Bottle Conditioned/fermented Cider or Perry (Herefordshire Cider)
- At The Royal Bath and West Show
Arthur Davies Cup for Best Cider (as presented to the retail trade)
First for Bottle Fermented/Conditioned Cider (Herefordshire Cider)
First for Bottled Cider (Vintage Cider)
- At The International Cider and Perry Competition, Cider Museum, Hereford
First for Bottle Conditioned/Fermented Cider or Perry (Herefordshire
Cider)
- At The Big Apple Cider and Perry Trials, Putley:
First for Bottle Conditioned/Fermented Cider (Herefordshire Cider)

OLIVER'S CIDERHOUSE

is open every Saturday
from 10.00am till 4.00pm

For all other times, please phone ahead.
at **The Old Hop Kilns, Moorhouse Farm,
Ocle Pychard, Herefordshire HRI 3QZ**
Tel.07768 732026

Directions:

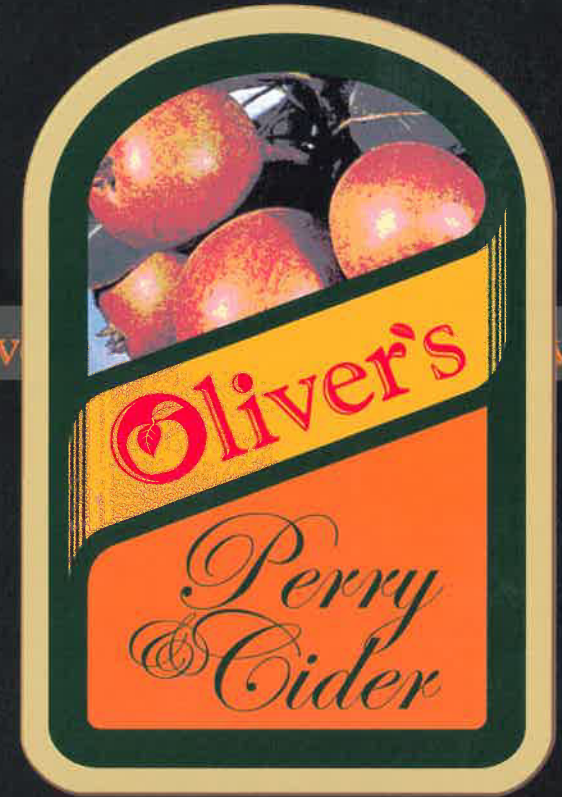
From Burley Gate roundabout where the
A465 Hereford to Bromyard road meets the A417
Leominster to Gloucester road, take the Gloucester
exit towards Newtown crossroads and Oliver's is
first on the right.



Office at:

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Herefordshire HRI 3RE
tel/fax. 01432 820569

sales@oliversciderandperry.co.uk
www.oliversciderandperry.co.uk



"A Flavour of Herefordshire"

Made
Herefordshire



Oliver's

PERRY & CIDER FROM OLIVER'S

If you take Herefordshire's deep, rich, sandstone derived clay and loam soil, its hopefully, usual sunshine and gentle night time rain, falling on some of the finest and some of the most sustainable orchards, blend in the traditions of artisan perry and cider production and ponder on many of the characters that have championed better orchards and cider making such as T.A.Knight, C.W.Radcliffe Cooke, R.Hogg, H.G.Bull and H.E.Durham and it can be no surprise that Oliver's desire to produce fine perry and cider is born of this heritage.

Cidermaking on the farm in Ocle Pychard, can be traced back through three centuries and is now based in the old hop kilns, where these quintessential English drinks are produced.

From the pale straw hue of perries with their sublime aroma and taste of exotic citrus mixed with hedgerow and tropical fruits to the contrasting deep, rich golden glow of cider, with it's full apple intensity and satisfying, refreshing taste.

Oliver's produce fine, distinguished perries and ciders, in small batches, each vintage having it's own unique character.

Please come and taste the difference.

Our drier perries and ciders go especially well with cheeses, white fish, chicken and pork, they are also excellent to cook with. The more medium and sweet perries and ciders are inviting and traditional long drinks or aperitifs. The bottle conditioned and method traditional are perfect for celebrations.



OLIVER'S ON LINE

The best way to keep a ready supply of Oliver's is to use our on line shop at - www.oliversciderandperry.co.uk where it is easy to order a selection and have it couriered to your door.

The website is also a ready source of info.

We also twitter @oliverscider.

OLIVER'S IN THE USA

In the USA our distribution is by Shelton Brothers.

www.sheltonbrothers.com

Exclusively available in 75cl bottles is a dry Herefordshire Cider, a dry Herefordshire Perry, Bottle Conditioned Ciders (dry and medium) and Perry (medium) and in 50cl bottles Classic Perry and Traditional Dry Cider.

Watch out for our latest cider releases!



AVAILABILITY:

From our own ciderhouse.

Wholesale orders welcome.

Paddy@The Hop Pocket Wine Company, Bishops Cleeve.

Tel. 01531 640592 always carries our bottled products and handles local wholesale in Herefordshire and surrounding areas.

Draught products wholesale from John Hallam Tel.07752412795 or John Reeks (Merrylegs) Tel.07776 013787.

We are privileged to showcase our draught cider and perry and bottled products at The Three Horseshoes, Little Cowarne. Tel. 01885 400276 The Queens in Bromyard serves our draught cider and perry. The Live and Let Live on Bringsty Common carries bottles and draught on demand.

We attend Bristol Slow Food Market on Corn Street, held on the 1st Sunday of every month on occasions and Teme Valley Market at the Talbot, Knightwick held on the 2nd Sunday of every month, monthly.

We are also very pleased to supply a number of enthusiastic retail outlets.

We are proud to support:

The Herefordshire Cider Route, Visit Herefordshire, Slow Food and The SlowFood Foundation for Biodiversity through The Three Counties (with The Welsh Marches) Perry Presidium, The Three Counties Cider and Perry Association, Heart of England Fine Foods, Friends of The Hereford Cider Museum, GOG, CAMRA and FSB.

and THE PRODUCER'S CHARTER.

We are pioneering a Charter for Cider and Perry Producers. It is primarily concerned with the ethics and standards associated with production. It's key aims are:

- To help secure the future of UK orchards and their ecosystems
- Preserve the integrity of cider and perry as valuable products of recognised quality using only UK fruit
- Declare ingredients (with traceability), based on a minimum juice content of 85%, control and minimise additives.

To this end Oliver's produce cider and perry this way:

All our perries and ciders are made from 100% fresh pressed juice. The perry pears and cider apples are from our own trees and nearby orchards in Herefordshire, Worcestershire and Gloucestershire.

The fruit is unsprayed and the orchards are mostly grazed through the year by cattle or sheep.

The pears and apples are picked at full ripeness, sometimes stored to mature further, then washed, milled and whenever necessary macerated, before being pressed, and then fermented by wild yeasts. Much cider and perry is aged in old oak barrels for up to 10 months, before being blended and then bottled or released on draught. But some is made in stainless or food grade plastic, especially for younger bottled ciders and perries and bottle conditioned and bottle fermented styles

Minimum addition of sulphites is used.

Some bottled ciders are carbonated and some pasteurised or sterile filtered.

Bottle conditioned, method traditional contain no added sulphites.

All products carry detailed label information.

CIDER & PERRY

PERRIES

Classic Perry
Three Counties Medium Dry
Red Pear Cocktail

Single Varietals:

Coppy (every 4 years!)
Blakeney Red
Oldfield
Moorcroft
Lulham
Blakeney Red

Method Traditional
Bottle Conditioned

DRAUGHT from dry through to sweet.

CIDERS

Vintage
Shezam
Making Hay
Traditional Dry

Single Varietals:

Yarlington Mill
Dabinett
Sweet Alford

Method Traditional
Bottle Conditioned
Posh Scrumpy

DRAUGHT from dry through to sweet.

Plus the latest blends from the ciderhouse.

Availability is seasonal, so not all are in stock at any one time or for very long!