

**EPISODE 4
SPRING 2020**

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NORMAN WELCOME

February saw cider lovers by the hundred descend upon Caen for the first ever edition of CidrExpo. Over 90 producers from Normandy, Brittany and further afield gathered over three days to present their ciders, perries, Calvados and more. Whilst heavily weighted towards France, particularly Normandy, cidemakers from Spain, Belgium, Denmark and even Latvia attended, showcasing the breadth of European cider and cider brandy through well over 500 different expressions.

"The opportunity to learn about the remarkable range of ciders being made by small producers in other places is priceless," said American writer and cider historian, Darlene Hayes.



Whilst English cider wasn't represented on the stands, speakers at the Expo included Ciderologist Gabe Cook and Pommelier Jane Peyton, debating such topics as "the makeover of cider", "aromas and quality" and (this is France, after all!) "successfully keeping your cider".

After high praise from all who attended, here's hoping for a repeat of CidrExpo next year. Though it should be noted that the rent for stands wasn't cheap, and if organisers are keen to attract international producers in greater numbers, this is perhaps something to consider for 2021. **AW**

TERROIR & CIDER WINE COFERMENT BOOST SALES

New ciders, a desire for quality and the energy of social media have catapulted online sales for Once Upon A Tree to stratospheric levels in the wake of COVID-19 lockdown.

While Crafty Nectar account for two-thirds of the online sales, primarily in 50cl bottle format, it's the 75cl sharing bottle that dominates at Once Upon A Tree's own webshop.

Driving interest have been two new ciders in the Limited Edition range, Tidnor Wood, a partially wild-fermented field blend of bittersweet apples from the historic Tidnor Wood Orchard, aged on new French oak, and Bacchus Cider, a world first, where apple juice was fermented and aged for nine months on Bacchus wine yeast lees.

Simon Day, Once Upon A Tree founder, crafts award-winning wines too under the Sixteen Ridges label. Bacchus grapes produce fragrant wines with zesty, herbal notes. Realising he had

200 litres of beautiful Bacchus wine lees post-ferment (grape harvest and fermentation are often over by mid-October), "I thought, what can I do with these?" So he married them with Dabinett and Russet juice, and left them to it. The result? A zingy, lightly sparkling cider with elderflower, lemon and apricot aromas, leading to a zesty, crisp palate with hints of brioche. A versatile food partner, think mildly spiced dishes through to glorious sales and roasted root vegetables.

shop.haygrove-evolution.com



AGRICULTURAL SHOW GETS CYBER TREATMENT

Pommelier Jane Peyton, founder of the School of Booze, will be leading a #RethinkCider tasting at The Greatest Online Agricultural Show, hosted by Love British Food on Saturday 2 May. Sponsored by Innovation for Agriculture, the organisers are planning to offer the full agricultural show experience, including livestock competitions in the Main Ring, dog and pony shows, and a Countryside

Arena, with demonstrations of crafts, trades and skills. Oliver's Cider & Perry and Kentish Pip will be among those in the food and drink tent, and Jane will be sharing ciders from Oliver's, Kentish Pip, Once Upon A Tree, Pilton and Dowding's.

Over 100 trade stands have raised over £5000 for five farming charities.

[Follow OnlineAgShow.co.uk](http://FollowOnlineAgShow.co.uk)

MANCHESTER TURNS THE TIDE

Under new management, the cider offer of the Manchester Beer & Cider Festival reversed a decline with a double digit rise through a slimmed down, rethought list, and a focus on quality dispense.

The first CAMRA festival to showcase keg-conditioned ciders, contrary to popular myth, dry cider proved popular, as did perry. With Dick Witcombe and Cath Potter,

Cider Buzz Manchester, and Chris Hewitt, Dunham Cider, at the helm, volunteers underwent training in STAR, the highly effective sweetness, tannins, acid ratings method of describing ciders, devised by veteran festival organiser, Ray Blockley at the Nottingham Robin Hood Festival. Ciders made by women proved popular, thanks to extra signage curated by pommelier Cath.

BUMPER HARVEST - IN SPRING!

Ciders fermented in Armagnac casks, a Thorn pét nat perry plus a four-year old Ashton Brown Jersey cider are among the new releases landing late May from the apple and pear heroes at Ross on Wye Cider & Perry.

The new recruits follow swiftly behind the release of seven single varieties and one novel blend, part-aged in an Islay barrel.

The Armagnac barrels are a first for the team, conferring an "intense and so enjoyable" flavour, according to Ross' Albert Johnson. A present from their friends at Ferme De La Come in Toulouse, Albert confirmed this "definitely" won't be the last outing for these barrels.

With fruit coming from an orchard on May Hill itself, the Thorn pét nat perry is

another first, says Albert. Meanwhile the 2015 Ashton Brown Jersey emerges at the same time as a younger model, from 2017, allowing valuable vertical comparisons.

Available from [Scrattings](http://Scrattings.com), [CiderOnline](http://CiderOnline.com), and a host of others



THE CIDER IN THE NORTH

A little north of Inverness, William Munro Ferguson has founded the UK's most northerly cidery; Nøvar Cider. Seeing an opportunity in the global cider market whilst working abroad, William returned with a passion to start his own cider journey. A fortuitous series of events that started with a florist at a wedding (it's quite a story), led to him being mentored for a season by Eric Bordelet in Normandy, the first and only to receive this honour. Following trials to see which varieties would thrive in North Scotland, William now has a 3,000 tree orchard, including classics such as Dabinett and Kingston Black, and less well known varieties such as Knotted Kernel and Court of a Wick.

His first cider, Navar, is full of tannic-led varieties, like those Normandy ciders he



learnt from. A great believer in "respecting the vintage", he picks the apples by hand. Bottle size is 25cl, a size chosen to encourage consumption like wine. Pouring liquid gold with a good level of fizz, the nose is full of green apple, citrus and spice, leading to a well balanced palate dominated by caramelised apple with mellowed acid and tannin and a hint of vanilla and strawberry. novarcider.com **JF**

PAINTING THE BARREL RED

Somerset fermentation explorer Martin Berkeley has been at it again! The latest Pilton Cider creation is Scarlett Sharpe. As its name implies, beautifully vibrant on the eye, this is a blend of Somerset blackcurrant wine and naturally sweet new season keeved cider, dry-hopped with a splash of Mandarin Bavaria and Mosaic. The blackcurrants were fermented on the flesh with cider yeast before pressing and ageing in ex-Tamoshanta cider barrels for six months.

Meanwhile, for those who like to have a steady supply of cider on the go, Martin has also been filling handy five-litre boxes. Two are currently

available: Didgeridoo 2018, a Somerset farmhouse-style keeved cider, and Tamoshanta 2019.

piltoncider.com, thefinecidercompany.com



ROLE REVERSAL

Kentish Pip has taken a turn on the tannic side with its latest cider, Up and Over. Crafted from Woolton Farm fruit and part of the Limited Edition range, the bittersharp Foxwhelp takes the lead, balanced with fellow bittersharp Kingston Black, and king of the bittersweets, Dabinett. Dry and tart, Kentish Pip's Sam Mount recommends matching it with smokey barbecue food and oily fish. kentishpip.co.uk

BIRDSONG

Following its successful debut at BrewLDN back in February, Nightingale's Wild Disco hits the dance floor proper with its first full canning run. This is crafted from the first apples to ripen on the farm, Discovery apples.

The new season Night Bird also heads into can soon, alongside the Falstaff/Bramley blend going into bottle. nightingalecider.com

CRAFT CIDER LANDSCAPE LIKELY TO CHANGE IMMEASURABLY

The fall out from the COVID-19 pandemic will be felt long after lockdown ends, with orchards likely to become yet another casualty.

In a poll carried out a month ago at the start of lockdown by the Three Counties Cider & Perry Association, every respondent reported that they expected to sell less than 50% of their normal volume. Three-quarters cited cancellation of events (markets, festivals etc), with no alternative routes to market.

If cider remains unsold after the summer, producers will have space pressures, affecting the volume of fruit they can buy and cider they can make. "With volume dropping, I think orchards will definitely be coming out," says Tom Oliver, Oliver's Cider & Perry.

To offset lost draft sales, many producers have increased bottling and canning. In the short term, Tom saw selling online to established cider drinkers and "some inquisitive" drinkers coupled with

a renewed focus on local sales as the way forward. The survey showed that while a third of respondents had webshops already, a third were in the process of setting them up, and 15% said that, if licensing laws could be relaxed, they would like to start online deliveries.

Throughout, the NACM has been liaising with relevant drinks and hospitality bodies in discussions with government. The longer the pub sector remains closed, the more difficult the situation. While major players such as Hogans, are "looking forward and making plans", nevertheless they have had to furlough seven out of nine of their team.

"The pandemic is likely to leave deep scars in our small industry," says TCCPA chair, Simon Day. "But I remain optimistic that those businesses who do survive by accessing support, adapting, working together and embracing new sales routes will find a future where society is more supportive of local, specialist producers."

CIDER TAKES ON THE WORLD C/O THE CIDEROLOGIST

Grab a glass, crack open a bottle and join the Ciderologist Gabe Cook for the World's Biggest Cider Tasting on Saturday 2 May. Cider makers from four continents, from Brazil to Australia, Norway to the USA, are already on the guest list, and Gabe has pledged to say "cheers" in the language of every participant, "although I might need to brush up on my Norwegian". Designed to bring the cider world closer together, Gabe hopes this will also showcase the "amazing array of global cider styles". 8pm UK (GMT+1), tune in via

@Ciderologist Instagram channel, #worldsbiggestcidertasting



RED-FLESHED VARIETY IS FOUND & FOSTERED

Pendragon, a red-fleshed apple variety local to the south-west and dating back centuries, forms the heart of Find & Foster's latest release. Fermented on Pendragon skins with wild yeast and no sulphites, it's bottled pét nat-style, to finish its fermentation in the bottle. Known for her natural touch and innate sensitivity to heritage varieties, cidemaker Polly Hilton is "very excited" about how Pendragon and her other 2019 pét nat, working title Snicket, has turned out. "Pendragon is red all the way through and extremely aromatic," she says. "Although it smells and tastes of plums, the resulting cider is almost Viognier-like, with apricot, blossom and orange zest on the nose."

Snicket was fermented on the skins

of unknown apple varieties which have contributed a lemony flavour, according to Polly. "It's zesty and bright," she says.

The 2019 vintage of the keeved Huxham blend has recently gone into bottle. "You can never say how it's going to be until you release it," she says. "I think, fingers crossed, it's shaping up to be a good one. Similar to the 2017 possibly."

<https://thefinecidercompany/>
<http://www.findandfosterfineciders.com/>



THREE IS THE MAGIC NUMBER FOR ART OF DARKNESS

For the first of its special releases for Club Members, Little Pomona will be launching Art of Darkness 2017 in three expressions. Always a blend of zesty Foxwhelp and the more mellow Ellis Bitter after a spell in barrel, the proportions vary in each expression, 75%:25% Foxwhelp: Ellis Bitter; the reverse; and a 50:50 blend. This offers a fascinating insight into the contribution played by both varieties and

how they react to time spent maturing. The ciders will be available on general release from mid-May. littlepomona.com



MAKE THAT A DATE

We may not be heading out every night, but there's plenty going on. Dick Withecombe to the rescue (again!). Updated daily, his events calendar can be found on both CiderBuzzMCR and the #RethinkCider facebook page. <https://www.ciderbuzz.co.uk/post/cider-events-during-a-time-of-crisis>

Three that caught our eye:

5-7 MAY - RE: TALK

8pm, InstaLive - ReStalk Cider's Grant Hutchison hosts three guests over three nights, Ciderologist Gabe Cook, Susanna and James Forbes, Little Pomona, and Pomologik, inviting them to chat all things cider and music

9 MAY - BIG CHEESE WEEKENDER,

8.30pm - Felix Nash of Fine Cider joins Sam Wilkin, aka Cellarman Sam, for a talk and online tasting on the art of matching cider and cheese

10 MAY - WOTFEST

1pm - Women on Tap has reoriented its popular festival into "an internet-based showcase of brilliant women". Join members of CiderWomen for chat and tasting of ciders crafted by members.

CRAFTY MAKEOVER

Following good feedback at BrewLDN, Crafty Nectar No 7 will re-emerge in mid-May in a slightly drier format, with dessert apple, Michelle, replaced by Somerset Redstreak.



BIRTHPLACE OF THE APPLE

"I'm now totally convinced that cider apples originally came from Kazakhstan," said renowned cider specialist Andrew Lea, pictured above, as he bit into a wild apple. "All the characteristics that we are looking for in cider apples are present in some of the apples we've tasted."

Andrew was one of four intrepid apple explorers on a special journey to the birthplace of the apple in Kazakhstan. Hosted by Aizhan and Alex Thomas, founders of the nation's first cidery, Apple City Cider, the quartet included international cider educator, Peter Mitchell, head cidemaker at Angry Orchard, Ryan Burk, and Canadian author and cidemaker, Claude Jolicoeur.

Cider in Kazakhstan follows their quest, as Aizhan and Alex overcome natural and regulatory challenges to guide them to the wild apple forests. "It was a great privilege and experience to be where the apples first came from," said Peter.

A three-part series, the first two episodes are available now. For more on the trip, listen to Claude Jolicoeur's interview with Ria Windcaller on *CiderChat*, podcast 153 <https://vimeo.com/ondemand/ciderinkazakhstan> DW

SLICES

Fans of **OLIVERS CIDER & PERRY** have five new Fine Cider/Perry bottlings to look forward to over the coming months. On the cider side, a trio of bottle conditioned ciders from the 2018 vintage are in the wings, Dry, Off-dry and Medium. Meanwhile perry fans have a 2017 Pét Nat Perry and 2019 Keeved Perry on the horizon. <https://thefinecidercompany/>

CRAFTY NECTAR'S MARKETPLACE offers producers with their own premises license a virtual stall to sell. Within a month of launching, it had received over 300 orders worth over £7,000, with 35 producers being listed with over 120 different products.

The **JEAN NOWELL BURSARY SCHEME** is open for applications until the end of May. Launched by the Three Counties Cider & Perry Association, the bursaries are aimed at providing opportunities for individuals to further their progress and development in the world of craft cider. Four bursaries worth up to £250 will be available each year for the next three years. For further information and an entry form, see the TCCPA website.

Times of lockdown can be thirsty, so a handy bag-in-box of what you fancy can really hit the spot. News that the addition of 20-litre BiBs to the **FETCH THE DRINKS CLUB SUBSCRIPTION** offer is proving popular comes as little surprise.

Elsewhere in its portfolio, the British side of the family has expanded with the arrival of Tricky, Bushel & Peck, Iford and Dunkertons. Further afield, overseas newcomers including Ramborn, El Gaitero, Wignac, Brannland and Templars round off an impressive European selection. fetchthedrinks.com

EEBRIA TRADE is the latest cider supplier to share its cider and perry black book with the public as well as the trade. There are minimum order requirements, but here's where you'll find a goodly selection from around the country, including Kentish Pip, Duddas Tun, Severn Cider, Meon Valley, CiderSmith and TyGwyn to name a few. eebriatrade.com/individuals

Recent times have seen online orders rise over five-fold for **COTSWOLD CIDER CO** as it seeks to look after thirsty fans around the country. Meanwhile local deliveries continue as before, with founder Rory Souter seeing this "as a great opportunity to connect with our local community".

DUDDAS TUN in Kent reported brisk business on the first weekend of its online shop being open in late April. Alongside bottles and cans, bag-in-box is available in 5 litre, 10 litre and 20 litre sizes. There's a 10% discount for first orders - see ad on page 18 for the special code - and deliveries are free. duddastuncider.com

NEWS: Susanna Forbes, Adam Wells James Finch & Dick Withecombe

2 CRAFTY NECTAR X THE CIDEROLOGIST PRESENT

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ON FACEBOOK LIVE

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4

HAWKES

LIVE GUIDED TASTING WITH HEAD CIDERMAKER THEO

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HOW TO MAKE CIDER AT HOME WITH HEAD CIDERMAKER MAX

APRIL 4TH

CIDER SCHOOL THE HISTORY OF APPLES BY HAWKES

APRIL 6TH

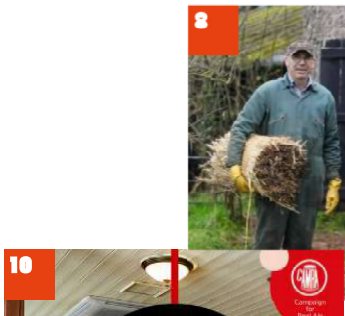
HOW TO TASTE CIDER WITH CHIEF HAWKER SIMON

APRIL 10TH

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From podcasts to pubs, tastings to readings, the world of cider online is growing exponentially. James Finch homes in on the best



8



1 CIDERCHAT PODCAST

... ..

2 THE CIDEROLOGIST,

... ..

3 #RETHINKCIDER FACEBOOK GROUP

... ..

4 HAWKES TV

... ..

5 FINE CIDER FRIDAY

... ..

6 CRAFTY NECTAR BLOG

... ..

7 MALT REVIEW

... ..

8 SANDFORD ORCHARDS STRAW & OAK

... ..

9 THE CIDER EXPLORER

... ..

10 THE RED (ON) LION

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JAMES FINCH

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Cider Needs YOU!

The craft cider renaissance could have been dealt a death blow by coronavirus. Yet dozens of plucky producers, bottle shops and pubs have turned their lives around to enable the sector's survival. Inspired by the results, passionate advocate Dick Withecombe charts the results in a ground-breaking map

Surveys show that beer and cider are being hit hard in the current climate. According to the Society of Independent Brewers (SIBA), UK average beer sales are down 82% and many craft breweries will struggle to survive. To help keep themselves afloat, nearly 2,000 pubs, breweries and cideries are now offering takeaway or delivery services.

As part of its **Pulling Together** campaign, launched in mid-March in partnership with SIBA, CAMRA has put together a directory to encourage beer and cider drinkers to support the industry and to shop locally for their favourite brew or cider.

Cider in particular needs support. In a CGA survey, 25% of drinkers chose cider when drinking out, but this number slips to just 14% when buying online.

It doesn't have to be that way. The Pulling Together for **Cider map** I have curated with the help of many enthusiasts lists over a hundred places, including producers themselves and scores of national and local cider suppliers, where quality cider can be bought.

"I would urge all cider and perry drinkers to order from a local producer who can deliver straight to your home," says Gillian Hough, who heads up CAMRA's campaigning body for Real Ale, Cider and Perry, the architects of the Pulling Together campaign. "Now more than ever is the time to use your money wisely to support producers that you want to see thrive."

"I WOULD URGE ALL CIDER AND PERRY DRINKERS TO ORDER FROM A LOCAL PRODUCER WHO CAN DELIVER STRAIGHT TO YOUR HOME"

Here's some of my highlights, and do bookmark the ever-updating map to find your best cider source. You'll find it on our **Cider Buzz Manchester** pages as well as the CAMRA website.

ADJUSTING TO A NEW WORLD ONLINE

National cider suppliers and wholesalers are the essential cog of the cider community. With tight margins they are the people tasked with probably the most difficult problem for craft cider: bring quality cider to the market in a sustainable fashion.

1 PULLING TOGETHER - CRAFTY NECTAR MARKETPLACE

Crafty Nectar was quick to react to the Covid-19 crisis. On 16 March it opened up its large online reach with a Cider Marketplace for small producers without an online presence or their own distributor.

"The Cider Marketplace will allow any cidemaker to use our platform to host their own web store, taking on new cider sales and benefiting from the thousands of visitors who come to our website every month," says Crafty Nectar co-founder Ed Calvert.

"We're also giving Marketplace producers promotional access to our social channels, so all they have to do is craft the message and we will share across the community of 80,000 we have built since our foundation in 2015." <https://craftyneectar.com/collections/craft-cider-market-place>

2 NIFTY & NIMBLE - THE FINE CIDER COMPANY

Pommelier and fine cider and perry merchant, Felix Nash of Fine Cider Co, champions producers of minimum intervention natural ciders. In response to lockdown, Felix acted quickly, changing his business from mainly supplying the hospitality sector to selling direct to consumers online.

Offering free local delivery and affordable nationwide delivery, Felix has curated interesting cider collections, gathered in new releases from his producers. Response has been good, he says. "We've already been able to take on an extra worker as we have built up home cider deliveries across East and North East London. "As we develop we are looking to more customer engagement with the many new customers giving quality cider a

first try. We are also teaming up with some of our sommelier and restaurant partners for online tastings and events, such as *Cider at Six* on Instagram Live." <https://thefinecider.company/>

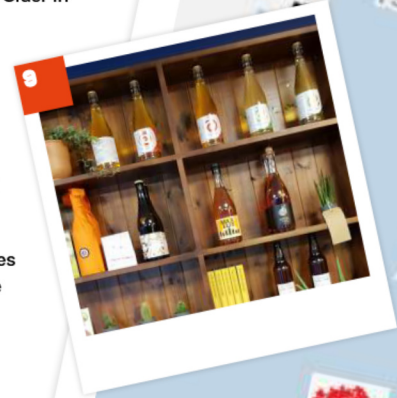
3 GROWING THE FAMILY - SCRATTINGS CRAFT CIDER SHOP

Just in case you were wondering, scrattings are chunks of apple once they have been milled!

Since its formation in 2018, Susan and Karl Withers have built up their gimmick-free, online shop to stock one of the largest online craft cider selection in the UK.

"Our ciders are all made by independent producers, both large and small, and we also stock a large selection of ice cider," says Karl. "As soon as we heard about the lockdown we put out a call to help small cider producers without their own online sales. We have since taken on new producers, from Barley Wood near Bristol all the way down to Touchwood Cider in Cornwall.

While the lockdown has meant that producers have lost their pub and festival trade, Scrattings sales have increased, with regular customers returning with larger orders and many new customers. "When we first started, many of our sales were in 500ml bottles. In the two years since, we've seen the finer ciders and 750ml bottles come to dominate our sales" <https://www.scrattingscraftcidershop.co.uk/>



PRODUCERS FIND NEW WAYS TO SELL

When the majority of your sales outlets suddenly disappear, imaginative approaches have to be taken, and cider producers are creative.

4 CHANGING SPACES – LITTLE POMONA CIDER HOUSE, HEREFORDSHIRE

About to open their new tasting room just as lockdown fell, Little Pomona has been among the many having to change tack. "We're introducing Click & Collect for local customers, and we've brought forward plans for our online shop and our own Cider Club," says co-founder Susanna Forbes. "In this time of isolation, it's even more vital to build links between ourselves and our

customers. We are planning virtual tastings, to share and explore the intricacies of new releases, and we hope our website with its Family and Friends pages can become a launchpad into the craft cider community." <http://www.littlepomona.com/>

5 TEAMING UP – JOLTER PRESS, FOREST OF DEAN

For many, what's vital is keeping the spirit of community. The weekend cider tap at Jolter press has become a community hub supporting traditional arts in the Forest of Dean. For founder, Pat Lock, it has been a time of change. "We had to close our Friday bar and to cancel events, and I switched to reduced hours for collections from

Jolter Towers and a Friday delivery service in the Forest of Dean.

"But I'm working with a local farmers market, with Bespoke Brewery next door, and with six other small cider producers to get our products to the people. The customers appreciate we're going the extra mile and what we as local producers represent. Their response and support have been quite touching." <http://jolterpress.com>

6 LOCAL FOOD & DRINK HUB – NIGHTINGALE CIDER, KENT

Sam Nightingale has been putting in the hours supporting his local community through the family farm shop near Tenterden in Kent "In the last few weeks we have started a box scheme in our farm shop, preparing boxes for collection four days a week, which has really helped the local community.

"I feel incredibly lucky that my family has this small working fruit farm. My siblings and I are now the third generation and with that comes a huge responsibility as custodians of the land and nature.

"Having a cider webshop for direct cider sales has been an absolute saviour for the cider business. Lots of local people asking for cider doorstep deliveries, along with national orders via courier are making a dent in the painful loss of our wholesale business partners. We are about to start bottling again, there has been so much of a demand for bottled cider, it's been rather humbling." <https://nightingalecider.com/>

LOCAL HEROES KEEP THE CIDER FLOWING

Community pubs, craft beer breweries and pubs, wine shops and bars around the country continue to sell ciders through local delivery, collections and some with online sales. The Cider Map lists many, from the far South West way up to Glasgow and Edinburgh.

7 HEART OF A COMMUNITY – THE SALUTATION INN, HAM, GLOS

The Salutation at Ham not only sells cider, they make their own Sally Cider as well, with a little help from John Barnes at Wild Cider Co.

"Initially we started selling take-out cider, beer and food through our off-sales serving hatch, but as the lockdown was announced we moved direct to home deliveries via our online store," says landlord Pete Tiley.

"Online sales have been great, and the community has really got behind us. I think they realise that without their support at this time there wouldn't be a pub for them to come back to. "Driving past the local orchards... the importance of

supporting our local Gloucestershire cider makers really struck home.

"In addition to the cider and beer we've also been selling ready meals, simple groceries like bread from the local baker, even toilet paper, recognising that a number of people were struggling to get out to the shops and if they could, quite often the shelves would be empty." <http://www.the-sally-at-ham.com/>

8 GOING LOCAL – VESSEL BEER SHOP, PLYMOUTH

Sam Congden and his partner Katie, familiar faces at festivals up and down the land, have built up a loyal following at their bar and bottle shop in Devon.

"We have switched to a home delivery service for our local area," says Sam. "We are very lucky to have a great group of regulars who continue to support us, plus a few new faces on the orders who will hopefully stay with us.

"Before the lockdown we had started to see an increase in cider sales, which I think was down to having a dedicated cider fridge and our monthly Cider Sunday. We're still trying to support as many producers and suppliers as possible so are still ordering, with recent new additions from Pilton and Little Pomona."

<http://www.vesselbeer.co.uk/>

9 SUPPORTING THE PRODUCERS – FRAM FERMENT, DURHAM

Following lockdown, cider Pommelier Susannah Mansfield and husband Chris closed their pub The Station House, Durham, but have kept their newer business Fram Ferment trading.

"After a short period of reflection, we've set up a webshop where our customers are able to order for personal delivery to the local area," says Susannah.

"Interestingly we are noticing an upturn in sales of products that had been slow to shift previously, perhaps because the webshop gives them more or equal visibility. Or maybe people are just taking the chance to buy something they'd been eyeing up in the shop and have decided now is the time to take the plunge.

"If we're honest, this new normal is a lot of work for very little profit, but it keeps our customers in good cider, is a morale booster for both us and customers, and, perhaps most importantly, means we can keep buying at least a small amount from our suppliers."

<https://fram-ferment.square.site/>

DICK WITHECOMBE is the founder of Manchester Cider Club and a member of CAMRA's Real Ale, Cider and Perry Campaign Committee. ciderbuzz.co.uk Follow him on facebook, @Ashton1848 on twitter and @ciderbuzzmcr on instagram





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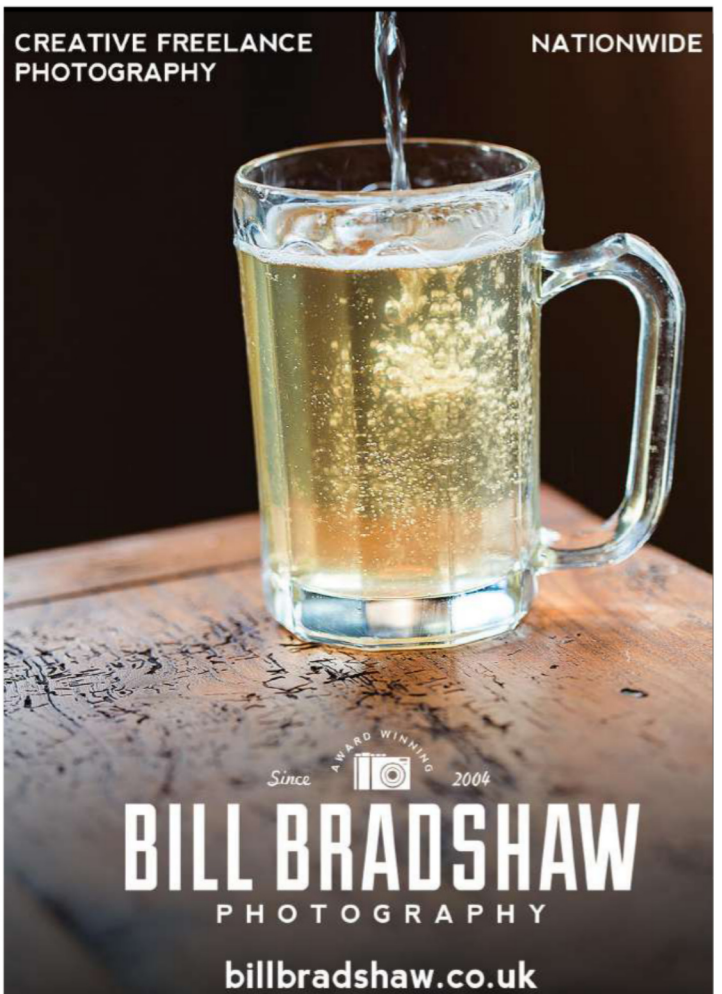


The Newt
in Somerset

FINE SOMERSET CYDER

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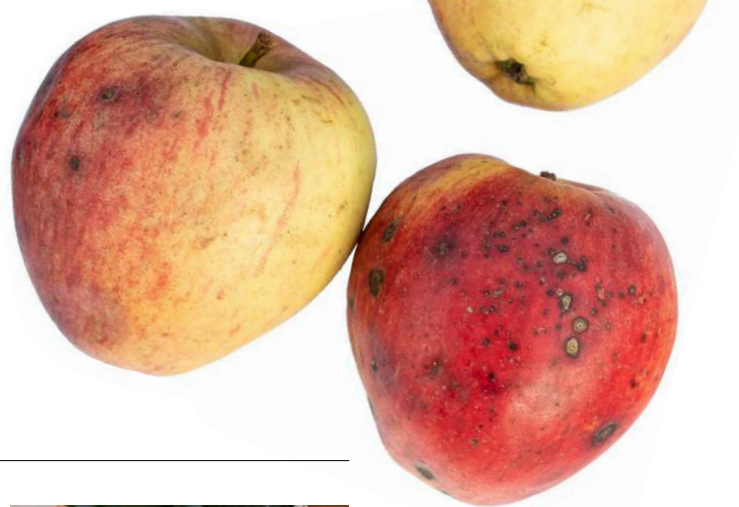
www.thenewtinsomerset.com



YARLINGTON MILL

A batch of ripe Yarlingtons in the right hands makes a fantastic cider. **Bill Bradshaw** reckons it's a variety to cherish for consumers and cidermakers alike

Yarlington Mill is a late-ripening apple variety, known for its high tannin content and aromatic qualities. It is a cross between the Golden Pippin and the Yarlington variety. The fruit is large, round, and has a yellowish-red skin with a green undertone. The flesh is firm and has a high tannin content, which gives it a unique and distinctive set of characteristics. It is a variety that is well-suited for cider production, particularly for those who enjoy a drier, more tannic cider. The fruit is also a good source of antioxidants and is rich in fiber. It is a variety that is well-suited for both home and commercial production.



"RICH AND AROMATIC, PLENTY OF TANNIN GIVES IT A UNIQUE AND DISTINCTIVE SET OF CHARACTERISTICS"

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TASTES



WOODREDDING, 2018

Herefordshire, 6.7% abv
woodreddingcider.weebly.com

THE NEWT, NO 3 CYDER

Somerset, 5.4% abv
thenewtinsomerset.com

ROSS ON WYE, PREMIUM

Herefordshire, 7.4% abv
rossonwye.com

Woodredding is a late-ripening apple variety, known for its high tannin content and aromatic qualities. It is a cross between the Golden Pippin and the Yarlington variety. The fruit is large, round, and has a yellowish-red skin with a green undertone. The flesh is firm and has a high tannin content, which gives it a unique and distinctive set of characteristics. It is a variety that is well-suited for cider production, particularly for those who enjoy a drier, more tannic cider. The fruit is also a good source of antioxidants and is rich in fiber. It is a variety that is well-suited for both home and commercial production.

The Newt No. 3 Cyder is a late-ripening apple variety, known for its high tannin content and aromatic qualities. It is a cross between the Golden Pippin and the Yarlington variety. The fruit is large, round, and has a yellowish-red skin with a green undertone. The flesh is firm and has a high tannin content, which gives it a unique and distinctive set of characteristics. It is a variety that is well-suited for cider production, particularly for those who enjoy a drier, more tannic cider. The fruit is also a good source of antioxidants and is rich in fiber. It is a variety that is well-suited for both home and commercial production.

Ross-on-Wye Premium is a late-ripening apple variety, known for its high tannin content and aromatic qualities. It is a cross between the Golden Pippin and the Yarlington variety. The fruit is large, round, and has a yellowish-red skin with a green undertone. The flesh is firm and has a high tannin content, which gives it a unique and distinctive set of characteristics. It is a variety that is well-suited for cider production, particularly for those who enjoy a drier, more tannic cider. The fruit is also a good source of antioxidants and is rich in fiber. It is a variety that is well-suited for both home and commercial production.

GC

BB

PB

TWO TX!



MORE THAN JUST A FESTIVAL, THE TXOTX SEASON EMBODIES THE VITALITY AND VIBRANCY OF THE BASQUE COUNTRY'S ELECTRIFYING CIDER WORLD. ADD TO THIS THE GASTRONOMIC HERITAGE OF SAN SEBASTIAN, AND ADAM WELLS FINDS AN UNBEATABLE PROPOSITION

THE CIDER WORLD OF THE BASQUE COUNTRY IS A PLACE OF VITALITY AND VIBRANCY. IT IS A PLACE WHERE THE TRADITION OF CIDER DRINKING HAS BEEN PRESERVED AND CELEBRATED. THE TXOTX SEASON IS A TIME WHEN THE CIDER DRINKERS OF THE BASQUE COUNTRY GATHER TOGETHER TO CELEBRATE THEIR TRADITION. IT IS A TIME OF FEASTING AND DRINKING, AND IT IS A TIME WHEN THE CIDER DRINKERS OF THE BASQUE COUNTRY FIND AN UNBEATABLE PROPOSITION.

**"THIS IS CIDER
WRIT GOURMET;
WRIT SPECTACLE;
WRIT THEATRE."**

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NATURALLY SPARKLING

WHETHER IT'S TO ADD VIVACITY AND COMPLEXITY OR AS A WAY OF PRESERVING CIDER WITH MINIMAL INTERVENTION, CIDEROLOGIST GABE COOK FINDS METHODS TO CRAFT NATURALLY SPARKLING CIDERS HAVE A RICH HISTORY, ESPECIALLY HERE IN THE UK.

...the history of sparkling wine is a long one, with records dating back to the 16th century. In France, the monks of Reims were the first to use a process called 'méthode champenoise' to create sparkling wine. This process involves trapping carbon dioxide in the wine, which creates the bubbles. In the UK, the first sparkling wine was made in the 17th century by Thomas Smith, a brewer from Exeter. He used a process called 'méthode traditionnelle' to create sparkling wine. This process is similar to the one used in France, but it uses a different type of yeast. The result is a wine with a different flavor profile. Today, there are many different methods for creating sparkling wine, each with its own unique characteristics. Some methods use natural carbon dioxide, while others use artificial carbon dioxide. Some methods use a long fermentation process, while others use a shorter one. The result is a wide variety of sparkling wines, each with its own unique taste and texture.

“WE HAVE CAUSE TO DESCRIBE THIS AS BEING THE ‘FOREST OF DEAN’ METHOD RATHER THAN THE ‘CHAMPAGNE’ METHOD”

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WHAT & WHERE

MÉTHODE TRADITIONELLE

THE WIZARDS OF AUS

Craft cider may be in the minority in Australia, but it is authentic, drawing on deep technical skill as well as good apple terroir. Bill Bradshaw finds himself excited

THE RECENT FIRES PLAGUING THE COUNTRY HAVE TAKEN THEIR TOLL, WITH SOME CIDERIES COMPLETELY RAZED TO THE GROUND. BUT THE CIDER COMMUNITY IS VIBRANT AND FRIENDLY, AND ANY VISITOR PASSIONATE ABOUT HIGH QUALITY CIDER WON'T LEAVE DISAPPOINTED.

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AUTHENTIC AND PROGRESSIVE

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“AUSTRALIA HAS A VIBRANT, FRIENDLY AND GENEROUS-SPIRITED CRAFT CIDER COMMUNITY, AND ANY VISITOR PASSIONATE ABOUT HIGH QUALITY CIDER WON'T LEAVE DISAPPOINTED”

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CIDERS FOR
LIKE-MINDS



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LOVE LETTER
TO THE ENGLISH
APPLE TREE
...LYRICAL AND
JOYFUL'

THE TLS

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IN THEIR OWN WORDS

DRAGON ORCHARD

BY THE TIME THE 2023 AWARDS WERE ANNOUNCED, ANN AND NORMAN STANIER HAD ALREADY WON SEVERAL AWARDS FOR THEIR WORK IN THE ORCHARD. THIS YEAR, THEY WERE AWARDED THE GOLDEN TROPHY FOR THEIR CONTRIBUTION TO THE COMMUNITY AND THE ENVIRONMENT.

CIDER APPLE VARIETIES

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ONCE UPON A TREE

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OTHER AWARD HIGHLIGHTS

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ANN & NORMAN STANIER DRAGON ORCHARD

Forget the 3 Rs, for Ann and Norman Stanier, owners of the peerless Dragon Orchard, it's the two Cs, connections and community. Susanna Forbes catches up with them after a chilly day's pruning

ANN AND NORMAN STANIER ARE THE OWNERS OF THE PEERLESS DRAGON ORCHARD, WHICH HAS WON SEVERAL AWARDS FOR ITS CIDER APPLES. ANN AND NORMAN STANIER HAVE BEEN AWARDED SEVERAL AWARDS FOR THEIR WORK IN THE ORCHARD. THIS YEAR, THEY WERE AWARDED THE GOLDEN TROPHY FOR THEIR CONTRIBUTION TO THE COMMUNITY AND THE ENVIRONMENT.

Norman Stanier: We're very lucky to have won these awards. It's a real honour and a testament to the hard work we've put in over the years.

It's not just about the apples, it's about the community and the environment. We're proud to be part of something bigger than ourselves.

Ann and Norman Stanier are the owners of the peerless Dragon Orchard, which has won several awards for its cider apples.

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“IT'S PROVIDING SHAPE TO THE TREE. BUT IT'S ALSO GIVING SHAPE TO OUR LIVES, AND CONNECTING US TO THE LANDSCAPE”

...the most important thing is to be honest and to be open to feedback. It's not always easy, but it's essential for growth. We've learned that the best way to improve is to listen to our customers and our employees. They are the ones who know what works and what doesn't. We've also learned that it's important to have a clear vision and to communicate it effectively. We need to be able to articulate our goals and our values, and to make sure that everyone is on the same page. Finally, we need to be flexible and adaptable. The market is constantly changing, and we need to be able to respond to those changes quickly and effectively. It's not always easy, but it's essential for success.

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"FOR ME, A REALLY GOOD KINGSTON BLACK IS JUST OUT OF THIS WORLD. IT'S LIKE DRINKING THE COUNTRYSIDE"

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