

CIDERS & PERRIES

Welcome to the 2019 Ashbourne CAMRA Cider & Perry Bar. As in previous years we are stocking real, traditional/heritage full-juice ciders and perries from small producers - most have not been seen at the Festival before.

Please enjoy, drink sensibly and beware of the ABV of these traditional, natural drinks.

Wassail

CIDER

Fletchers Cider (Wyre Forest, Worcestershire)

1802 6.0%

An oak barrel aged cider from apples grown in Fletchers' own orchards in the Wyre Forest.

Grumpy John's Cider (Shipley, West Yorkshire)

Grumpy John's Original Dry 6.0%

Eastern counties style whole juice cider made from apples collected around Bradford

Grumpy John's Medium 6.0%

As the dry but back-sweetened a little with sweetener.

Kniveton Cider Company (Kniveton, Derbyshire)

Scorchio! 7.5%

From locally grown cider apples – picked, pressed and left alone with minimal intervention. The heatwave of 2018 resulted in the high ABV.

Monkey Bridge Cider (Ironville, Derbyshire)

Under The Bridge 6.7%

A dry cider made from Derbyshire cider-maker using local apples and cider apples from the South-West.

Over The Bridge 6.7%

As the dry but back-sweetened with a little sugar.

Ross-On-Wye Cider & Perry Company (Ross-on-Wye, Herefordshire)

2018 Michelin / Norman / Sharps 6.5%

The latest blend of these ubiquitous cider apples from the 2019 winners of the Best Drinks Producer at the BBC Food & Farming Awards

Sneinton Cider (Sneinton, Nottingham)

Indy's Hat 6.1%

Medium dry, wild ferment – light and refreshing with a touch of Sneinton sharpness.

Torkard Cider (Hucknall, Nottinghamshire)

Floppy Tabs 6.7%

Medium-ish, a mix of Nottinghamshire-grown dessert and culinary apples.

Straight Outta Hucknall 6.5%

Off-dry, made entirely from Torkard's Hucknall-grown cider apples.

'Udder's Orchard (Huddersfield, West Yorkshire)

Lindley Gold 6.0%

Medium-dry cider, using dessert and culinary fruit from Yorkshire and aged in oak casks.

Whisky Cask 6.5%

Golden cider from local fruit aged in whisky casks to give a smoky, mellow finish

PERRY

Ross-On-Wye Cider & Perry Company (Ross-on-Wye, Herefordshire)

Blakeney, Bartestree, Bott, Hendre Huffcap & Mr Holmes' Secret Pears 6.4%

2016 Vintage – Age to give a roundness and complexity resulting in a clean and fruity flavour.

Springherne Cider (Walford, Forest of Dean, Herefordshire)

Blakeney Red Blend 5.5%

Artisan potter turned cidemaker's small batch Herefordshire perry mainly using Blakeney Reds.

PIDER (CIDER/PERRY MIX)

Moss Cider Project (Moss Side, Manchester & Furness Vale, High Peak)

Batch 131 "All in Hand" 4.5%

A medium apple and pear 'pider' born in Manchester but pressed in the Derbyshire hills.

All ciders and perries here are vegan friendly and gluten-free. Many are not sulphited but some contain added **sulphites** or may contain traces of sulphites. As this can vary from batch to batch the information was not available when going to press but full information is available at the bar.