

Cider and Perry

Try our range of farmyard ciders now, before the taxman deters small producers by removing duty exemption in the name of Euro harmony.

Cider and perry are simple drinks from fruit that just wants to ferment at room temperature - none of this boiling and mashing business. What cider does share with ale is that the UK market is dominated by a few large brands selling mass produced, carbonated and pasteurised consistent products.

Ealing Beer and Cider Festival is proud to present the proper stuff!

Denis Bowen

Cider Bar Manager

In the listings below,  indicates cider and  perry.

CELTIC MARCHES

Bishops Frome, Herefordshire

Family run farm, we hope to have both their Lily the Pink cider and a sweetish traditional cider.

DAYS COTTAGE

Brookthorpe, Gloucestershire

Family farm with traditional unsprayed orchards, we hope to have their perry

DOUBLE VISION

Boughton-Monchelsea, Kent

Impaired Vision Kentish perry. There's a theme with this supplier!

DUDDA TUN CHERRY

Doddington, Kent

From the garden of England, we hope to have their cherry cider

GOVIER

Glastonbury, Somerset

Cider from apples grown in an orchard at the foot of Glastonbury Tor. A 200 year old cider press is used

GWATKIN

Abbey Dore, Herefordshire

Denis Gwatkin uses apples and pears from the farm's original orchards and other local orchards which grow along the Golden Valley.

GWINT Y DDRAIG

Llantwit Fardre, Rhondda Cynon Taff

Still produced on the family farm near Pontypridd, Gwint y Ddraig (dragon's breath in Welsh), is a festival favourite for drinkers new to cider

HARTLAND

Tirley, Gloucestershire

Cider and perry making has been in the Hartland family for three generations. It is not filtered but, as Deryck says, "has no bits floating around in it."

MARCHERS CYDER

Leominster, Herefordshire

A cider collective, we hope to try their perry this year.

MILLWHITES

Bourne End, Somerset

Traditional Somerset cider, we hope to try their sweet and blackberry ciders this year.

NEWTON COURT

Newton, Herefordshire

Made by father and son team Tom and Paul Stephens. First batch was made in 2000. We hope to try their perry and medium cider this year.

OLIVERS CIDER AND PERRY

Ocle Pychard, Herefordshire

Small batch ciders fermented with wild yeasts and minimal processing. We're having a proper dry one this year.

PARSONS CHOICE

West Lyng, Somerset

Parson's Choice is a traditional Somerset Farmhouse Cider made on the Somerset Levels with pure cider apple juice from their own orchards.

PENALLT CIDER

Penallt, Monmouthshire

Cider from the Jackstone outcrop of quartz and jasper rock above the Wye Valley - the traditional source of many of the millstones used to press Herefordshire cider

RICH

Highstone, Somerset

Gordon Rich started making farmhouse cider over 50 years ago and the business is now run by his daughter. Cider is matured in huge oak vats.

ROSIE 3D

Llandegla, Denbighshire

62 different apple types blended by a hobbyist-turned-full time cider maker.

ROSS ON WYE

Peterstow, Herefordshire

Broome Farm has both modern bush and traditional orchards, producing over 70 varieties of apples and pears.

SALT HILL CIDER

Slough, Berkshire

Ealing's localmost cider producer, produced by the Cider Bar Manager from our neighbouring CAMRA branch! A staff favourite.

SPRINGFIELD

Llangoven, Monmouthshire

Recent champion ciders of the UK and Wales.

THREE SAINTS

Llantrisant, Monmouthshire

Ancient pear orchard supplies artisan quality perry.

TRICKY

Churchinford, Somerset

Formed in 2004 by Steve Watkins and Alistair Brice. They have a passion for cider and a love of the traditional processes of making it, which has always been an art form, they were determined to preserve the art of traditional cider making

UPPER HOUSE

Wormelow, Herefordshire

Herefordshire cider from an orchard started in 2006.

VENTON'S DEVON CYDER

Clyst St Lawrence, Devon

Taste the straw used to press the juice! The way it used to be done. Dry, complex cider.

WAULKMILL CIDER AND BLACK

Langholm, Dumfries and Galloway

Cider and black, from a traditional Scottish orchard.

WILKINS

Wedmore, Somerset

Roger Wilkins has been cider making since he was a boy, taught the skills of the ancient art by his grandfather. The business was passed onto Roger through the family and now he produces around 15,000 gallons each year at his home at Landsend Farm, Mudgley, near Wedmore.

WILLIAMS BROS

Bedwas, Caerphilly

This year's Welsh champion cider makers.

WM WATKINS

Grosmont, Monmouthshire

Formed in 2003 to use the traditional orchard on the farm. Fermented and matured in oak barrels, mainly ex-rum barrels.