



PEMBRIDGE HEREFORDSHIRE

For more than three decades the Dunkerton Cider Mill has produced exceptional ciders in the ancient parish of Pembridge, a picturesque area of farmland, woods and hedgerows, where medieval, half-timbered villages meet the stone market towns of Wales.

In 1980 Ivor and Susie Dunkerton escaped London for Herefordshire. They had a self-supportive vision for their new pastoral property and enthusiastically embraced cider production as an interesting, even exciting solution. Many years have passed since the Dunkertons launched their project, but the quality of their vision has consistently rested on exclusively traditional varieties of **organic** cider apples and pears grown in estate orchards. This most careful selection of fruit ensures the great fineness and aromatic vigor and brightness that are the true heart of all the estate's ciders and—consequently—at the heart of Dunkertons' success.

Ripe apples are immediately picked and delivered to the mill in Pembridge. The fruit is washed, milled to a pulp, and then pressed in a belt press. The juice is pumped to shining stainless vats. A long slow fermentation leads to more interesting flavors, so it can be late May before ciders are ready for racking off. Tasting and blending carries on throughout the year, and bottling is done on the premises.



DRY CIDER ORGANIC

A drier, crisper cider for the connoisseur, or adventurous enthusiast. Sharp, crisp and to the point, pouring a red-hued gold with a slight haze.

Pronounced toffee aromas with hints of farmhouse/blue cheese; just-picked apples, honey, and wisps of smoke; full-bodied cider that makes a strong first impression, finishing with a sharp dryness.

BLACK FOX CIDER ORGANIC (medium-dry)

From the most ancient of times, rural communities have told stories of fantastical creatures. The folks of North West Herefordshire's rolling countryside are no exception. Here, storytellers speak of a black fox that cannot be captured, "as black as night, that it might live in a man's shadow and so never be seen." And the animal's favorite haunt? The region's apple orchards.

Translucent with light golden honey hues; fragrant apple pie filling and honey scents; deliciously robust, full of lively sweet and sour flavors of green apples, honeycomb and fresh lemon.

PERRY ORGANIC



Delicious organic sparkling cider from organically-grown Perry pears: the relatively uncommon Perry trees are easily identified in Herefordshire's orchards by their great height and cascading white blossoms. The trees can exceed 300 years of age and often yield more a ton of fruit. Dunkertons creates this cider with entirely traditional methods using a circa-1930 press and mill. Each pear variety is fermented separately, stored and then blended a year after pressing.

Dunkertons Perry pours golden and slightly hazy with very gentle bubbles; nose redolent of overripe pear; creamy mouthfeel, good interplay between initial sweetness and the dry finish.

Thank you for your time and for your interest in Connoisseur wines.