

the
Somerset



CIDER BRANDY

Company

Reviving the Spirit



the Somerset CIDER BRANDY *Company*

For thirty years Julian Temperley has been reviving the ancient art of Cider Brandy production. In 1989, his pioneering spirit led to HM Customs granting The Somerset Cider Brandy Company the UK's first ever full cider-distilling licence.

Bottles of Somerset Cider Brandy are now found in some of the finest restaurants in the world, evoking all the magic and mystery of the West Country's proud cider-making and apple growing traditions.

In the autumn on our family-run farm, vintage cider apples such as Dabinett, Kingston Black, Stoke Red, Yarlington Mill and Harry Masters are harvested. These are blended and pressed before the juice is fermented in 170 year old oak vats. The cider is then distilled in Josephine and Fifi, our copper stills. The resulting clear spirit, known as Eau de Vie or 'water of life' is trickled into small oak casks. It takes seven tons of apples to fill just one 500 litre barrel.

*'Swirled gently in the glass it reminds
you of autumn leaves, ripe fruit,
wild flowers and the sunshine of
the Somerset Countryside'*

Burrow Hill



Take a stroll around our orchards or book a distillery tour

*How apt that it has been awarded
its own PGI; if ever there was a
distilled drink with an identity all
of its own - it's here in Somerset.*

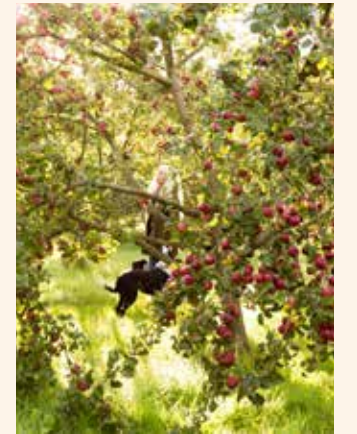
Distilled Magazine

Diana in the band



It is the apples, the soil and the climate of Somerset which give our Cider Brandy its unique character but the barrels play a hugely important role in the ageing process. These are carefully selected for the qualities and flavours they impart. In the barrels the spirit mellows and grows richer. While taking on the complex flavours of the oak it loses a small amount of the more volatile alcohol through the wood – ‘the angels’ share’. After twenty years we feel the Somerset Cider Brandy has reached its zenith, so this is when we stop maturing.

In 2011, we joined an elite list of European food and drink producers after being awarded Protected Geographical Indication status in Brussels. This was in recognition of the quality of our apples and production methods. We hope that this is going to help secure the future of the traditional orchards which are such an integral and essential feature of the West Country landscape and heritage. We are also part of the Ark of the Slow Food Movement (www.slowfood.com) which recognises our commitment to our unique environment.



The orchards and distillery at Burrow Hill



Julian in the distillery



SOMERSET APPLE EAU DE VIE 40%

When our cider is distilled in our copper stills, Josephine and Fifi, the resulting clear spirit is known as Eau de Vie or the 'water of life'. This is the raw material for our Somerset Cider Brandy. Although often overlooked this is a delicate pure apple spirit.

An apple spirit. A superbly apple flavoured Eau de Vie with a heady perfume of old fashioned cider apples'
The Guardian





SOMERSET CIDER BRANDY

SOMERSET THREE YEAR OLD 42%

Our Three Year Old has a nose of apple which leads onto a floral, spicy palate.

*‘Pure and fresh, deliciously
appley and spicy’*
The Independent
on Sunday

SOMERSET FIVE YEAR OLD 42%

This Five Year Old has gained smoothness, depth and stature. With its complexity, velvety palate and intriguing spicy aftertaste it is a prime candidate for an after dinner tipple.

*‘Gorgeous, mellow-yet-
warming, richly fruited spirit’*
The Daily Telegraph

SOMERSET TEN YEAR OLD 42%

Complex with a Christmas pudding richness, full of subtle bouquets and aromas.

*‘An interesting and worthy
alternative to an armagnac,
cognac or a single malt’*
Liquid Companions,
BBC Radio 4

SOMERSET ALCHEMY (15 year old) 42%

The alchemist’s art is evident in the fifteen year journey from our orchards to a unique golden spirit. A brandy with finesse and apple. It is mellow, smooth and long on the palate.

*‘The 15 is scented,
deft and complex’*
Distilled magazine



SHIPWRECK 43%

A smoky, sophisticated and distinctively oaky finish.

In 2007, en-route to South Africa, the MSC Napoli was beached off Devon. Its cargo included new, empty Allier oak barrels destined for The Cape's finest vineyards. Some of the shipwrecked barrels found their way to us, having been protected from the sea by being packed among Zulu bibles. Maturing our brandy in these barrels gives a sophisticated finish worthy of single cask bottling. We now buy new barrels from the same cooperage. The finely grained new oak is what creates the distinctive smoked, oaky taste of Shipwreck.

SOMERSET TWENTY YEAR OLD 42%

The cider, apple and orchard traditions of Somerset have been legendary for generations and this brandy represents the culmination of this knowledge. Rich, mellow and smooth.

'The apples are back in force, like ghosts returning to a spirit fire; concentrated, dense and warming.'
The Financial Times





APERITIF AND POMONA

KINGSTON BLACK APPLE APERITIF 18%

A blend of Cider Brandy and the juice of one of the finest and rarest of vintage cider apples. Kingston Black Apple Aperitif has all the sweetness of apples with a depth and quality of flavour which has made Kingston Black a legend in the apple orchards of the West Country.

*‘Scrumptious’
A gratifyingly versatile blend of apple
juice and Somerset cider brandy.’*

The Daily Telegraph

SOMERSET POMONA 20%

A blend of juice and Somerset Cider Brandy matured in small oak barrels. Full bodied, with a robust apple and smooth butterscotch finish. It makes an exceptional digestif and is an ideal accompaniment for the cheese board.

*‘This is a blend of apple juice and
cider brandy, which is then aged in
casks. The result is a complex, nutty,
toffee-laden delight.’*

*‘Like a port wine; exotically spicy
and excellent with cheese.’*

The Daily Telegraph

LIQUEURS

SOMERSET BLACKCURRANT in Apple Eau de Vie 16.6%

Made using whole Somerset blackcurrants infused for six months in our Apple Eau de Vie. A beautifully concentrated crisp blackcurrant liqueur with a remarkable depth. Drink on its own, in cocktails or like a cassis.

*On the farm we love it with our Burrow
Hill Perry, add a generous dash as you
would use a cassis.*

SOMERSET MORELLO CHERRY in Apple Eau de Vie 17.5%

Our Apple Eau de Vie is blended with hand-picked Morello Cherries grown on our neighbouring farm. After a year the fruit is pressed resulting in a full bodied fragrant cherry liqueur with a hint of almonds and a lingering fruity finish.

*Good after dinner, in cocktails or
poured over ice cream.*



‘The man behind Burrow Hill Cider also pioneered Somerset Cider Brandy. Over the past three decades Julian Temperley has done more than anyone else in Britain to develop classy drinks from homegrown apple juice.’

Financial Times

Burrow Hill and the orchards

BURROW HILL CIDER

Cider has been made at Burrow Hill for over 200 years. It is pressed from 40 different varieties of vintage cider apples from our own orchards. The art of blending different types of apples is key to the craft of cider making and at Burrow Hill this is the responsibility of cider makers Tim Stoddart and Julian Temperley, who between them have over 65 years of experience.

To the best of our knowledge Burrow Hill Cider is the only cider to have won the annual national cider championships in Devon, Somerset and Hereford in the same year.

At Burrow Hill we also make apple juice and cider vinegar as well as bottle fermented sparkling cider. Every bottle can be traced back to its orchard of origin. In the world of cider making, the terroir of the orchards around the farm is recognised as one of the country's three unrivalled vintage areas.

The famous Glastonbury Cider Bus also lives at Burrow Hill.

‘It may be almost as iconic as the Pyramid Stage itself’
The Independent



The Cider Bus, Alice in 1980 and the Temperley family





BURROW HILL BOTTLE FERMENTED 8%

Kingston Black

Very dry, complex and elegant with a sharp fruit finish and tiny bubbles.

‘This has got muscles, this has got brawn, this has got a hairy chest. I think it’s gorgeous’
Jilly Goolden,
BBC Food & Drink

Stoke Red

Bone dry and full bodied with lots of tannin. For the cider connoisseur.

*Supreme Champion, 2011
Royal Bath and West Cider Show.
Overall Champion, Hereford
International Cider and Perry
Show 2014.*

BURROW HILL SPARKLING PERRY 7%

A dry and delicate perry made from pears grown in our Somerset orchards.

‘The fruit varieties used in this perry read like the character list from a Harry Potter book. Thorn, Brandy and Hendre Huffcap pears are all present, and go to create a bewitching mix of delicate flavours, making this a delightfully quaffable booze with a thirst-quenching dryness.’
The Independent

BURROW HILL SPARKLING CIDER 6%

A refreshing medium-dry sparkling cider that’s a blend of at least eleven varieties of vintage apples. The result is a moreish, complex and balanced flavour.

‘The cider-maker’s craft at its best.’
The Guardian





AND TO FINISH...

SOMERSET ICE CIDER 12%

Ice Cider is made by freezing the apple juice and removing the ice. The remaining naturally concentrated juice is then fermented into Ice Cider. It has a unique flavour that combines bitter-sweet and sharp qualities found in a traditional vintage cider apple.

'A genuinely innovative drink, a real find.' 'looks like palo cortado sherry, smells like Calvados, tastes like a cider pudding' 'brilliant tannins, layers of flavour with soft apple embrace.' 'Ice Cider is great on its own but should be on the shelf of every cocktail bar in London as a serious contribution to mixology'.

Financial Times



Our apple orchards and apples during winter



VISIT US AT THE FARM AND DISTILLERY

Open 9.00 - 17.30 every day except Sunday

Take in the view from the top of Burrow Hill, enjoy an orchard walk and explore the cider house where amongst the 170 year old vats, there are drinks to sample. Depending on the season you may see us harvesting, making cider or distilling.

Guided tours and tastings can be arranged. These take an hour and a half and you will be guided through the whole process from harvesting the apples to distilling and maturing the brandy. To arrange a tour, please call or email beforehand.



Julian and Rob in the bond, Burrow Hill and an orchard in May

All our products are available by mail order or in our cider house

www.ciderbrandy.co.uk +44 (0)1460 240782

**Pass Vale Farm, Burrow Hill, Kingsbury Episcopi,
Martock, Somerset, TA12 6BU**

*'Pass Vale Farm at Burrow Hill near
Martock in Somerset, we decided, is the
Domaine de la Romanée Conti of cider.'*

Financial Times

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&
BURROW HILL CIDER

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