

NO.	BREWERY	CIDER	S/M/D	ABV %	YOUR SCORE OUT OF 10				
1.	SEIDR CI DDU	SCRUMP'T	DRY	6.7					
Easy drinking, for a fully dry, still cider. A smoky tannin forward taste and dry finish, with hint of stone-fruit sweetness.									
2.	SEIDR CI DDU	JOOST	MEDIUM	6.2					
Joost is a true medium, golden cider bursting with sweet tropical fruit flavour balanced by a bright acidity and a long spicy tannin finish.									
3.	ROSIE'S CIDER	WICKED WASP	M/S	6.5					
100% fermented apple juice, no added water, part matured in oak barrels, the cider is cloudy, still & a medium sweetness									
4.	ROSIE'S CIDER	BLACK BART	SWEET	6.5					
100% fermented apple juice, no added water, part matured in oak barrels, the cider is cloudy, still and is sweet to taste									
5.	ROSIE'S CIDER	DDD	M/D	5.5					
100% fermented apple juice, no added water. matured in 316 stainless steel vessels, the cider is cloudy, still and is finished dry medium									
6.	PONTMEDDYG	DOCTORS ORDERS	DRY	6.3					
This cider has an orange gold colour and fruity apple aroma. Tastes like a bittersweet musty apple, with hints of vinegary funk and biscuit, plus some dry tannins. A pint of this will keep the doctor away.									
7.	PONTMEDDYG	SHIPMANS REVENGE	MEDIUM	6.3					
A hazy orange gold colour and aroma of apple. Its taste is sweetish, apple, woody and biscuit hint with mellow tannins. Tastes just like apple juice and that's always dangerous!									
8.	PONTMEDDYG	PANDEMIG	SWEET	6.8					
A lovely golden colour and aroma of apple. It tastes sweet, apple, juicy and fruity. It's a highly contagious cider.									
9.	SEIDR CI DDU	PEARZ	PERRY	5.3					
	Is a medium perry, with all of the fruity characteristics of the pears. Hints of melon with a slightly floral undertone cut with a mild acidity make this the perfect drink for a summers day.								

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10.	LLANBLETHIAN ORD'S	HENDRE HUFFLECUP	PERRY	5.9					
This perry is crafted exclusively from the specified pear variety, known for its 'Sweet' classification. Consequently, it has a relatively low acid and tannin content, resulting in a light, easy-drinking beverage with a delightful pear flavour.									
11.	LLANBLETHIAN ORD'S	HEDGE KIPPER	DRY	6.5					
A homage to the dry farmyard ciders the maker grew up drinking. It is a fully dry yet approachable cider made from a range of traditional cider apple varieties.									
12.	LLANBLETHIAN ORD'S	SUNSHINE	MEDIUM	6					
A medium blended cider. It is smooth and easy drinking with a good balance between acidity, tannin and sweetness.									
13.	LILLEY'S CIDER	PASSIONFRUIT MARTINI	SWEET	3.4					
A crowd-pleasing combination of vanilla & passionfruit with a hint of lime mixed with crisp Somerset cider. The lime cuts through the sweetness of the passionfruit leaving you with subtle aromas & the taste of vanilla.									
14.	LILLEY'S CIDER	woo woo	SWEET	3.4					
A fruity, playful take on this classic cocktail is sure to get you reminiscing of simpler days having fun! Luscious peach and tangy cranberry are combined with crisp Somerset cider making this a sweet lively joy.									
15.	LILLEY'S CIDER	ELDERFLOWER	SWEET	3.4					
Crisp Somerset cider infused with heavenly Elderflower creates this refreshing and luxurious clean delicate cider. Floral hints above the apple notes give a unique taste.									
16.	SANDFORD ORCHARD	FANNY'S BRAMBLE	SWEET	3.4					
Fanny's Lane runs out of the village of Sandford, in the late summer its hedges are full of blackberries to go in our cider.									
17.	COTSWOLD CIDER CO	FREAK SHOW	MEDIUM	4.5					
Twisted kicks of bittersweet cider apple give this medium cider that freaky feel. Through the depths of cloudy apple goodness, the freak reveals itself to the echoes of a distant past, to real cider's glory days.									
18.	COTSWOLD CIDER CO	VOODOO PULP	DRY	4.7					
	in honour of nature's voodoo wizardry. Converting pulped-up bittersweet apple sugars to dry, golden nectar. The alchemy of fermentation beguiles our senses perfectly represented by this dry, cloudy, tannic real cider.								

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