



EST. 1980

# DUNKERTONS

ORGANIC CIDER



*We're deep into flavour here, our ciders really taste of apples*

IVOR DUNKERTON, CO-FOUNDER

Like winemaking we believe in letting our fruit 'do the talking' and the careful selection of traditional varieties of fruit is key to producing an exceptional cider and Perry with delicate and aromatic flavors.

Over the years we have become experts in understanding how the different varieties of traditional cider apples and Perry pears that we grow play a critical role in creating a delicious and refreshing award winning ciders and Perry. Sometimes it is possible for us to use up to 20 different fruit varieties in our cider and Perry making to achieve the distinctive flavors we have become renowned for.

All our ciders and Perry are hand blended with freshly harvested whole pressed organic apples and Perry pears and matured for over 12 months to deliver the famous Dunkertons 'deep flavor'.

The result is a range of award winning organic ciders made with over 90% juice, naturally gluten free and suitable for vegans.

Long before 'organic' became mainstream Ivor and Susie were pioneering organic cider and Perry making from their home in Herefordshire.

The decision to make organic cider was driven by their love for nature –they believed in looking after the countryside and working in harmony with nature.



Environmental consideration was placed firmly at the heart of the business by working with the countryside, its seasons, ways and principles. 39 years later the Soil Association organic values remain at the heart of our cider making. We nurture our orchards and over the years as new trees have been planted acting as sanctuaries for wildlife, the eco system has thrived; owls' nest, bees buzz, and hedgehogs snuffle through the undergrowth. Sheep graze and geese roam. We hold three Soil Association certified organic licenses. We can trace every apple and pear that is delivered into us back to the organic orchard it was grown in so provenance and traceability are fundamentals of the Dunkertons Cider Co DNA.



**The Dunkertons Story:** <https://youtu.be/wnYhPtfeQVg>



## BLACK FOX CIDER

(medium-dry)

The red fox is a common sight, but folklore told of a fox as black as night that could live in a man's shadow and so never be seen or caught. The Black Fox's favorite haunt was... our cider orchards.



## PERRY [ORGANIC]

Launched to celebrate the magnificent Perry pear. Although Perry pear trees are relatively uncommon, those who mastered a Perry were held in high esteem.

In years gone by demand was so high that farm workers requested part of their wages in Perry.



## DRY CIDER [ORGANIC]

Dry by name and Dry by nature, this cider is one for the more adventurous enthusiast! The leopard is Susie Dunkertons family crest with the apple added for humorous twist.



## BREAKWELLS CIDER

A fragrant and fruity sparkling medium dry cider made exclusively from the Breakwells Seedling apple, first discovered over a century ago at Perthyre Farm, Monmouth.



## CRAFT [ORGANIC]

(medium)

The newest addition to our range and our new flagship cider. Some things in life take a little more time to get just right and our Craft cider has been years in the making to ensure it is worthy of the Dunkertons name.

