



Mike Henney started making cider as a hobby in 1996, at that time it was in five gallon drums fermented in his airing cupboard. But as he now says "The hobby got a bit out of hand" and he now makes one of Britain's most popular premium ciders.

Mike uses a selection of Dabinett, Ashton Bitter, Tremblets Bitter, Yarlinton Mill and Michelin. All Henney's apples are locally grown Herefordshire apples, which have PGI status (Protected Geographical Indication).

Made with 100% fresh pressed juice, Henney's retains the distinctive fruity aromatic character of ripe bittersweet apples whilst being crisp, light and refreshing, leading to numerous national and international awards, including Best in Show at the Australian Cider Awards.

Now Henney's Cider is sold in all the UK major supermarkets and has become one of Britain's best known and best enjoyed craft cider brands. In April 2014 they launched Henney's Traditional Draught Cider, their first draught cider.



**Henney's Dry Cider**  
Herefordshire PGI Cider  
500ml Lightly Sparkling Cider  
6.0%abv

'Sweet appley aroma. Palate has a delicious bittersweet apple character with some spicy bite and a bit of tannic grip. Very fruity and quite pure, with a nice savoury twist.'  
Jamie Goode, Wine Journalist

Bronze medal winner at the 2014 International Cider Challenge

**Henney's Sweet Cider**  
Herefordshire PGI Cider  
500ml Lightly Sparkling Cider  
5.7%abv

Henney's Sweet Cider is blended using drop of concentrated apple juices. This gives is a lovely mouth feel and a palate that is fruity and full of apple flavours.



**Henney's Medium Cider**  
Herefordshire PGI Cider  
500ml Lightly Sparkling Cider  
6.0%abv

Henney's Medium cider branded to celebrate Englishness and our tradition of cider making. Similar in character to Henney's Dry Cider but with a touch more sweetness and acidity

**Henney's Vintage Cider**  
Herefordshire PGI Cider  
500ml Dry Still Cider  
6.5%abv

Made from a single year's pressing, Henney's Vintage Cider is naturally still.

"Appley and intense, with a real depth of flavour, it tastes of late summer with notes of apricots, herbs and apple crumble and is the sort of cider you serve with food"  
Jamie Goode, Wine Journalist

Silver medal winner at the 2014 International Cider Challenge

