



### Once Upon A Tree

Founded in 2008 by speciality food and drink enthusiasts, Ann & Norman Stanier and Hannah & Simon Day, Once Upon A Tree is built on a passion to create the best quality cider and perry from the highest quality fruit, preserving this Herefordshire tradition. Among the many trophies that testify to the success of their vision, Once Upon A Tree was named Best Drinks Producer in the BBC Food & Farming Awards 2012/13, an initiative to recognise Britain's very best food and drink producers.



Fruit growing and production takes place at Dragon Orchard, which has been tended by the Stanier family for nearly 90 years and today yields around 100,000 bottles annually. This 22 acre, gently sloping, south facing land is sheltered from cold winds by the Malvern Hills to the east and Bromyard Downs to the north. The Black Mountains to the west provide a rain shadow, which means that annual rainfall here is around 600mm, with about half that falling in the summer – ideal for fruit growing. The rich red soil is derived from old red sandstone which weathers to produce deep, moisture retaining soil that, when sympathetically worked, provides a wonderful tree growing medium.



Simon is an experienced professional winemaker who decided to turn these skills to capturing the true character of his apples and pears. This sees him draw on the Champagne production method and a blend of bittersweet, sweet and bittersharp varieties, all harvested, pressed and fermented separately, then blended, filtered and put through a secondary fermentation in bottle to create a sparkling style. The cider and perry may then remain on lees for up to 4 years, building richness and complexity before the dead yeast is disgorged and a dosage liqueur added to ensure the optimum sweetness balance. The result is a product of great finesse, depth and acidity. Food pairing is at the forefront of the mindset here, hence the notably crisp, dry finish.

Alongside the flagship Once Upon A Tree sparkling cider sits a trio of equally food friendly still expressions named after local landmarks or heritage apple varieties. The portfolio is completed by a range named after Norman's grandfather, Harry Taylor, who managed the planting of these orchards during the 19<sup>th</sup> century. His name was stamped on tokens given to orchard workers as payment, which were used as a local currency. These Harry Taylor's ciders come in a smaller 500ml bottle format and offer easy-drinking, fruity refreshment with a light sparkle.





**Carpenters Croft 2011**  
**Herefordshire Cider PGI**  
**Dry Sparkling Cider**  
**Format:** 75cl bottle  
**Varieties:** Dabinett, Ellis Bitter, Browns Apple, Somerset Redstreak  
**Alcohol:** 7.5% abv  
**Residual sugar:** 11g/l  
**Tasting Note:** A sumptuous palate of spiced apple, with a hint of toffee. Mouthfilling with a rich, creamy texture, soft tannins and a clean finish. Good with strong hard cheese or salami.



**Chapel Pleck 2011**  
**Herefordshire Cider PGI**  
**Perry**  
**Format:** 75cl bottle  
**Varieties:** Blakeney Red, Yellow Huffcap, Butt, Moorcroft  
**Alcohol:** 8.0% abv  
**Residual sugar:** 25g/l  
**Tasting Note:** This is a perry of elegance and finesse, with subtle pear fruit and a creamy brioche mouthfeel. A terrific match with goats cheese or risotto dishes.



**Marcle Ridge 2014**  
**Herefordshire Cider PGI**  
**Dry Still Cider**  
**Format:** 75cl bottle  
**Varieties:** Dabinett, Ellis Bitter, Browns Apple and Somerset Redstreak  
**Alcohol:** 6.5% abv  
**Residual sugar:** 7g/l  
**Tasting Note:** A cider with gentle tannins, broad bittersweet palate and crisp finish. Enjoy lightly chilled with chicken, pork, grilled sardines or fish and chips.



**Kingston Redstreak 2014**  
**Herefordshire Cider PGI**  
**Medium Still Cider**  
**Format:** 75cl bottle / 20 litre bag in box  
**Varieties:** Kingston Black, Somerset Redstreak  
**Alcohol:** 6.5% abv  
**Residual sugar:** 8g/l  
**Tasting Note:** A rich, spice filled nose and full bodied palate with bushels of fruit and soft finish. Pair with robust foods such as hearty casseroles, roast meat and spicy dishes.



**Putley Gold 2014**  
**Herefordshire Cider PGI**  
**Medium Still Cider**  
**Format:** 75cl bottle  
**Varieties:** Dabinett, Ellis Bitter, Browns Apple and Somerset Redstreak  
**Alcohol:** 6.5% abv  
**Residual sugar:** 8g/l  
**Tasting Note:** A full bodied palate with hints of caramelised apple. Pair lightly chilled with pork, BBQ or lightly spiced dishes.



**Harry Taylor's Crooked Branch**  
**Herefordshire Cider PGI**  
**Dry Sparkling Cider**  
**Format:** 50cl bottle / 20 litre bag in box  
**Varieties:** Dabinett, Ellis Bitter, Browns Apple and Somerset Redstreak  
**Alcohol:** 5% abv  
**Residual sugar:** 22g/l  
**Tasting Note:** Deep golden colour showing bittersweet aromas of toffee apple and apple skin with a hint of cut grass. Ripe apple dominates the palate, aided by soft tannins and a lingering, crisp, dry finish.



**Harry Taylor's Thrown Hat**  
**Herefordshire Cider PGI**  
**Medium Sparkling Cider**  
**Format:** 50cl bottle / 20 litre bag in box  
**Varieties:** Dabinett, Ellis Bitter, Browns Apple and Somerset Redstreak  
**Alcohol:** 5% abv  
**Residual sugar:** 48g/l  
**Tasting Note:** Deep golden in colour with bittersweet aromas of apple skin, caramel and fresh herbs. The palate is rich with a gentle ripe apple sweetness, soft tannins and a green apple tang to balance the finish.

