



### Orchard Pig

A fantastic brand from Somerset, Orchard Pig has been winning over legions of UK consumers to the delights of full flavoured, 'proper' cider.

It all started when Andrew Quinlan and friends were inspired by the West Country bittersweet apples that had been grown on a farm near Glastonbury since 1850 to produce this mouthwatering range of lightly sparkling and still ciders.

Covering a range of styles from the traditional to the more adventurous, these ciders all share a crisp, balanced profile that makes them an ideal match for an array of classic British dishes as well as a refreshing drink in their own right.

Very much a modern brand, Orchard Pig nevertheless remains deeply rooted in Somerset cider making tradition. In contrast to many of the larger players in this rapidly expanding category, carbonation is kept relatively low to show off the rich apple flavours – nor should this cider be served over ice, which would only mask its authentic 'scrumpy' character.

Add to this quality and heritage the brand's highly engaging personality and it's easy to see why Orchard Pig is such a successful standard bearer for contemporary UK cider.



Named Best Local Cider Producer at the Bristol Good Food Awards 2014





**Reveller**  
**Medium Sparkling Cider**  
 Alcohol: 4.5% ABV  
 Format: 500ml bottles/cans & 50 litre keg  
**Tasting note:** A crisp, refreshing cider with a tangy note of freshly squeezed lime on the finish.  
**Food match:** A hearty roast pork dinner or with crispy pork belly.



**Charmer**  
**Medium Gently Sparkling Cider**  
 Alcohol: 6% ABV  
 Format: 500ml bottle  
**Tasting note:** The gentle sparkle of the first sip gives way to a floral, summery flavour with a citrus tang before developing into a mellow apple sweetness and crisp, refreshing finish.  
**Food match:** Fish & chips or a gourmet sausage roll.



**Truffler**  
**Dry Gently Sparkling Cider**  
 Alcohol: 6% ABV  
 Format: 500ml bottle  
**Tasting note:** A welcome hint of sweetness that gives a long, rounded finish without compromising the dry character of this classic Somerset cider.  
**Food match:** Bangers & mash or a beef burger.



**Explorer**  
**Medium Still Cider**  
 Alcohol: 4.5% ABV  
 Format: 20 litre bag in box  
**Tasting note:** This easy drinking Somerset cider shows a bittersweet aroma with a lingering ripe fruit sweetness.  
**Food match:** BBQ spare ribs or moules marinière.



**Philosopher**  
**Medium Still Cider**  
 Alcohol: 6% ABV  
 Format: 20 litre bag in box  
**Tasting note:** A traditional, slightly cloudy Somerset cider with a refreshing mix of citrus sharpness and intense apple character.  
**Food match:** Rich game dishes or spiced cold meats.



**Navelgazer**  
**Dry Still Cider**  
 Alcohol: 6% ABV  
 Format: 20 litre bag in box  
**Tasting note:** The rich apple tannin aroma of this full flavoured dry Somerset cider leads into a tropical character and clean, zesty finish.  
**Food match:** Thai green curry or crumbly Cheshire cheese with crackers.



**Maverick**  
**Ginger & Chilli Medium Still Cider**  
 Alcohol: 4% ABV  
 Format: 20 litre bag in box  
**Tasting note:** The initial nose reveals a mix of citrus and apple before sweet ginger and honey layer up on the first sip, followed by a chilli kick.  
**Food match:** Sticky Chinese duck or tapas.



**The Hogfather**  
**Strong Still Cider**  
 Alcohol: 7.4% ABV  
 Format: 20 litre bag in box  
**Tasting note:** Not for the faint hearted – close your eyes and savour the Somerset cider apples as power gives way to a smooth, moreish finish.  
**Food match:** Perfect with a Cheddar ploughman's.

