



It takes around 100 kg of apples to make a cheese for our Voran hydraulic press - the cheese is built up using nine layers of pomace wrapped in pressing cloths and separated by ten wooden racks. Once built, the cheese is moved across the press so pressing can begin.

As the pressure in the press increases, the juice starts to flow. The juice is collected and then pumped into tanks for fermenting into cider.



If being pressed for Pure Apple Juice, a very small amount of ascorbic acid (Vitamin C) is added to the juice before bottling. It is then pasteurised to prevent it fermenting in the bottles.



Ascorbic acid prevents the juice from browning after pasteurisation.

The pressed juice for cider starts to ferment after a few days. Fermentation usually takes a few months during the colder days of winter. A slow fermentation gives the cider more body. When fermentation has finished, the cider is racked off its lees (deposited yeast cells etc) by pumping to a clean tank. After more time to mature, and after tasting, it is then ready for sale. This is usually around late spring.

Where to buy

Our ciders, Pure Apple Juice and Cider Vinegar are available for purchase at a number of local outlets and some further afield. The ciders are also often available throughout the year at beer and cider festivals and local food fairs. Please look at our website www.ciderniks.com for details of current outlets and upcoming festivals and food fairs.

Your local stockist

If you do not have a local stockist, you can purchase all products direct from Ciderniks (but please call first), online through our website at www.ciderniks.com or from our online shop at shop.ciderniks.com.

Please also feel free to contact us if you become overwhelmed with apples and live near Kintbury!

Ciderniks
High Street
Kintbury.
Berkshire.
RG17 9TJ

Tel: 07885 296789
Email: nick@ciderniks.com
Website: www.ciderniks.com
Online shop: shop.ciderniks.com
[@Ciderniks](#) [Ciderniks](#)



Ciderniks has been making ciders and Pure Apple Juice in the West Berkshire village of Kintbury since 2003. We also now produce a natural, raw and unpasteurised Cider Vinegar.



The juice, the whole juice and nothing but the juice

All of our ciders are made from 100% pure apple juice that we press in Kintbury. No other additives are used - no sulphites, no sweeteners, no water and no flavourings.

Not all ciders are the same!

All of our ciders are allowed to ferment down to their natural level of dryness. This is when all the natural sugars in the juice have been converted to alcohol. If too dry for your taste, try adding a little sugar, honey, apple juice or lemonade.

How it is made

We use locally gathered fruit to make some of the ciders and the Pure Apple Juice. This is fruit from local gardens and orchards and is typically a mix of dessert and culinary apples.



As cider apples are in short supply in West Berkshire, we buy these in to make other ciders, most notably the Kingston Black and Dab Hand.

Before pressing, apples are inspected, washed and milled (pulped). Apples that aren't good enough for eating, aren't good enough for pressing! Bad apples don't go to waste. They, and the spent pomace after pressing, are used to feed some local pigs.

To press the milled apples (or pomace), a 'cheese' is built. This is constructed with layers of pomace wrapped in cloths separated by racks (wooden boards). The racks distribute the pressure from the press and help the juice to flow out of the cheese.

Our ciders

The range of ciders currently available includes:

Combe Raider (ABV 6.5%), a dry and refreshing cider made from a mix of dessert and culinary apples gathered locally around Kintbury.

Dab Hand (ABV 6.5%), made from a mix of Dabinett and Michelin cider apples grown in an orchard near Ledbury in Herefordshire.

Kingston Black (ABV 6.5%), a single varietal cider made only from Kingston Black cider apples grown in orchards near Hereford.

Kingston Black was awarded 1st place in the 2015 CAMRA South of England Cider Competition.

Ten Years After (ABV 6.5%), first made to celebrate 10 years of Ciderniks' cidermaking in 2013 and in memory of Alvin Lee (1944 - 2013), singer, songwriter and guitarist.

Mulled Cider (ABV 6.5% before heating), a blend of cider, sugar and spices for drinking hot when the weather turns colder. Bottled Mulled Cider is pasteurised to prevent it from starting to ferment in the bottle.

Other ciders may also be available from time to time.

Our website www.ciderniks.com gives more information on each cider and tells you where they are available. You can also buy from our online shop at shop.ciderniks.com. We aim to get your order to you as quickly as possible.

Also available

As well as the ciders, we can also supply:

Pure Apple Juice, made from a mix of dessert and culinary apples gathered from around Kintbury. Pure Apple Juice is pasteurised and available in 750 ml and 330 ml bottles.

Cider Vinegar, a natural, raw, unfiltered and unpasteurised cider vinegar that may contain pieces of the vinegar mother. Cider vinegar is said to have many beneficial health properties - our separate leaflet gives more detail on these. Cider Vinegar is available in 330 ml screw cap bottles.

All of our ciders are available in a variety of different packaging including:

- 500 ml crown cap bottles;
- 750 ml screw cap bottles;
- 5 litre bag in box;
- 10 litre bag in box;
- 20 litre bag in box;
- 5 gallon polybarrel; and
- 9 gallon cask.

Please contact us if you want larger quantities or different packaging.

We only make cider and apple juice in the autumn when apples are ripening. Whilst we try to keep stocks of everything throughout the year, we don't always succeed! We hope you understand.