

Avonbank apple juice and cider - product descriptions

Apple Juices

All our juices are made on site from apples grown by, us or occasionally other local farms. The only additive used is ascorbic acid, better known as Vitamin C, used as an antioxidant – to stop the juice going brown.

Cox Apple Juice: A single variety juice made from this classic English dessert apple. Aromatic in flavour and sweet to taste.

Cox and Bramley Apple Juice: A blended juice made from these two classic English apples. Aromatic in flavour, the addition of the Bramley adds more acidity for a balanced taste.

Bramley Apple Juice: A single variety juice made from this classic English culinary apple. Clean and refreshing flavour and dry/sharp taste. Excellent for making gravy with roast pork.

Egremont Russet Apple Juice: A single variety juice made from this classic English dessert apple. Aromatic and nutty in flavour and very sweet to taste.

Discovery Apple Juice: A single variety juice made from this classic English dessert apple. Aromatic and scented in flavour and sweet to taste.

Cinnamon Apple Juice: A sweet juice which is spiced by the addition of a cinnamon stick to the bottle. Usually made with Cox apples.

Raspberry Apple Juice: A wonderful juice, medium sweet, flavoured by the addition of pure raspberry juice. Won first place in class at the Malvern Autumn Show 2005.

Blackcurrant Apple Juice: A wonderful juice, medium sharp, flavoured by the addition of pure Blackcurrant juice. Works very well as a mixed with alcohol or sparkling spring water.

Elderflower Apple Juice: A wonderful scented juice made using our own home produced elderflower cordial to add a distinctive spring fragrance. Contains some added sugar and water, ingredients in the elderflower cordial.

Pear Juice: A wonderful alternative, made using home grown Comice and Conference pears, with a small amount of apple juice used to balance the acidity, but still very sweet.

Sparkling Apple Juice: Our Cox juice with a twist – aromatic and scented in flavour and sweet to taste. Carbon dioxide is added to give the fizz.

Ciders

Most of cider is made from our own apples which are pressed, fermented and bottled on site. We use a process known as cross-flow 'sterile' filtering which clarifies the cider without the need for additives. Our finished base cider contains a very high content of fruit juice. All our ciders are sparkling unless described as still.

Avonbank Amber: Desert Apple Cider made from named varieties. This variety has now replaced our Pershore Gold. 75cl only.

Avonbank Cider: Quality matured cider, made only from only cider apple varieties. Available in either medium sweet or medium dry. 50cl and 75cl.

Old Smuggler: A stronger cider, matured in oak barrels which have previously contained spirits to add a fuller flavour both from the natural tannins and from the spirits themselves. Currently only available from whisky barrels, with limited amounts of rum as barrels have been hard to source. 75cl only.

Avonbank Perry: A traditional Perry made from locally sourced fruit. Finished only as a medium sweet. In 75cl only Limited quantities available.

Organic Medium: Soil Association certified traditional cider made from high tannin Herefordshire bitter sweet cider apple varieties. 50cl only.

Organic Special Reserve: A traditional dry, still cider using only organic traditional cider apple varieties from Herefordshire. 75cl only.