



See you next time:

Taproom opening:
7th-8th June
5th-6th July

Summer Cider Party:
9th-10th Aug

Our festival charity is the RNLI. We're donating 50p a pint of mine and my late great mate, Simon's cider, in his honour. Please throw a pound or two in the collection box if you can.



Lindley Cider Festival '25

Tasting Notes



A word from our host

Welcome to our fourth Lindley cider festival here at 'Udders Orchard Cidery.

We've worked hard to bring together a range of ciders, perries, and piders as well as other apple related beverages that represents what the real cider world looks like today. From traditional humble still farmhouse cider to vintage quality bottles, modern craft-keg and also apple spirits. With this range of real cider & perry you can really appreciate the variety of flavour profiles on offer - we hope you enjoy finding the flavours you love.

Please use your tasting notes to rate each cider you try and, when you've finished, vote for your favourite in the ballot box.

Take it easy, some real cider is much stronger than mainstream pub 'cider'. We're perfectly happy to serve thirds and prices are more or less pro rata. We also have a range of low alcohol ciders, as well as a selection of apple juices.

Prices for draught cider and perry:

Traditional still: Pint £5.00; Half £2.50; Third £1.70.

Keg-Conditioned: Pint £5.50; Half £2.75; Third £1.90 (#7-#10)

Flight: £5.50 for any draught 3 thirds (#1 to #25)

We have pint bottles for takeaway (just pay for the cider in them).

Food!

Cuckoo Stone Pizza - Saturday Afternoon from 1pm

Pizzas made and cooked freshly for you here at the cidery.

Broster's pork pies and vegan sausage rolls will be available all weekend (while stocks last). Served with Branston Pickle £4

Live Music

Saturday Evening: Ukulele players

Sunday 2pm: Hokum: We're really pleased to welcome Hokum back, playing outside on the ramp

The Last Hurrah (Cider #28)

World renowned Herefordshire cider and perry maker, Oliver's, released probably the rarest and oldest perry in the world. Kevin Minchew is a name not known far and wide, but, in his heyday, produced some spectacularly expressive perries. He relished the use of old oak whisky casks and sourced select perry pears from named, and frequently rare, trees in orchards scattered across Gloucestershire and surrounds.

The Last Hurrah is a perry that honv ours Kevin, the Moorcroft perry pear (also known as Stinking Bishop), his old oak whisky barrels and time. Lots of time. The Moorcroft perry pears were hand-picked from a stand of trees at Gorse Hill Abbey near Broadway, Worcestershire, in the October of 2001, after a particularly long warm summer. Kevin then milled and pressed the pears, followed by a long, slow, spontaneous fermentation by wild yeasts in the old oak whisky barrels through the winter of 2001.

In the spring of 2002, the perry was bottled with the addition of the "liqueur du tirage", a blend of sugar, yeast and nutrients to achieve a secondary fermentation in bottle. The records of the exact blend have been lost to time, as were the bottles, which were secreted away when Kevin ceased perry making until... July 2024 when frantic phone calls took place between Kevin, Gabe Cook (The Ciderologist) and Tom Oliver. The barn where Kevin had stashed this treasured perry was about to be demolished, time was tight, a rescue mission was hatched and duly executed. And thus some 1000 bottles saw the light of day for the first time in 22 years.

Kevin, Tom, Gabe, Stewart (Kevin's brother), Neil and Adam gathered to taste this perry that had lain untouched for over two decades. Analysis had revealed an alcohol level of 11% and an SG of below 1.000.

This is a bottle fermented perry that never reached its final destination of disgorgement. Instead, it has remained "sur lees" for a long, long time. The resulting drink is a testament to the miracle of time, the class of the Moorcroft perry pear, the warm embrace of the whisky barrel, but most of all to the skill and passion of the finest of perry makers.

We sincerely hope that you will all relish this rare opportunity to taste this one-off, classic perry in the original bottle, complete with flying lees and some rust on the crown cap. It is our honour and privilege to present Kevin Minchew's "Last Hurrah".

Beer & other drinks

Mallinson Nectarone (Single Variety Citrussy ale) 4.2% Pint	£4.50
Vocation Hilltop Lager (crisp craft lager) 4.6% Pint	£4.50
Wine – Pinot Grigio, Merlot – 175ml	£4.00
Pure North Flavoured Gins:	
Dry Pear Perry; Apple & Elderflower; Summer Fruits- 25ml	£3.50
	(£4.50 with Tonic)
Premium Spirits (with mixer): - 25ml	£4.00
Tanqueray, Stoli, Zabrowska, AB Gold Rum.	
Standard spirits (with mixer): - 25ml	£4.00
(Smirnoff, Captain Morgan, Bacardi)	
<i>Double up any spirit for £2 extra</i>	
Cocktails We have a range of cider cocktails, menus available.	£7.50
Soft drinks:	
Coke Zero, R Whites, San Pelegrino Orange - 330ml	£1.50

Anything else? Just ask, we may be able to sort!

Thanks!

Thanks to loads of people for helping put this together. Lawrence Batley Theatre for lending the equipment, Mallinson's for lending tables. Our wonderful Lindley community for supporting us by bringing apples and drinking the cider. Ali Cook who works hard to keep Simon's Cider alive. My amazing cider producing colleagues who produce authentic craft cider using proper ingredients (vis apples). Finally, the team here at the cidery, Ali, George, Harry, Jamie, Sam who'll serve you with panache

Cider by the glass

	Score/10
26 Shall We Take A Walk Through Time? Ross on Wye Cider - Herefordshire 2017 Foxwhelp, 2019 Ashton Bitter, 2021 Redstreak - 6.6% Dry 1/3 £4	<input type="text"/>
27 Shefflenzer Edelmost Kertelreiter – Baden-Wurtemberg 70% old apple varieties/30% perry pears. Aged on lees for 9 months 6.4% Dry 1/3 £6	<input type="text"/>
28 The Last Hurrah Kevin Minchew x Olivers – Glos/Hereford 24 year old perry Please see last page of booklet 11% abv 125ml £7	<input type="text"/>
29 Ice Cider Udders Orchard – Huddersfield Freeze-distilled cider. Summer fruit notes to creamy caramel, with warming finish. 11.5%abv 125ml £5	<input type="text"/>
30 Calvados Templars Choice – Normandy Distilled fresh-pressed cider, aged in oak casks. 44% abv 25ml £3.50	<input type="text"/>

Low-alcohol cider

	Score/10
Hogan's High Sobriety (0.5% abv) –Wocestershire 500ml - £4.50 Tannins that make for a deliciously moreish tippie, beautifully well balanced without being too sweet	<input type="text"/>
Rich's Low Alcohol Cider (0.5% abv) Somerset – 500ml - £4.50 Made from Somerset cider apples £4.50 500ml	<input type="text"/>
Sandford Orchards Red Zeri (0.5% abv) Devon – 500ml - £4.50 Refreshing and balanced, packed with whole juice flavour and a hint of sweetness	<input type="text"/>

Apple Juice half £2. flight £4

	Score/10
1 Heath Farm Cox – Cambridgeshire	<input type="text"/>
2 Heath Farm Crispin – Cambridgeshire	<input type="text"/>
3 Heath Farm Russet – Cambridgeshire	<input type="text"/>
4 'Udders Orchard – Random Apples – Huddersfield	<input type="text"/>

	Maker	Name	County	ABV	Type	Style	Notes	Score/10
1	Udders Orchard	Browns Apple SV	Huddersfield	5.5	SV Cider	M/D	Bitter sharp cider. Winner at Bradford Beer Festival 2025	
2	Udders Orchard	Elland Back	Huddersfield	5.0	SV Perry	M	SV-Single Tree of unknown variety	
3	Ascension	Wrath	Sussex	3.4	Co Ferm	S	Red Grape. Fresh, fruity and sweet with a dry finish	
4	Sandford Orchards	The General	Devon	8.4	SV Cider	M	Oak-aged, notes of orange, plum & baked apple, with a long, warming finish	
5	Simons x 'Udders	Katy Perry	Cambs/Hudds	6.0	Pyder	M	Fruity blend of katy apples and conference pear. Slightly sharp	
6	Udders Orchard	Katkin	Huddersfield	2.8	Ciderkin	M/S	SV- upcycled Katy pommace produces a low strength medium ciderkin	
7	Udders Orchard	Yarlington Mill	Yorks	6.5	SV Cider	D	Keg SV-Juicy cider. Plenty of tannins with a hint of strawberry acidity.	
8	Hogans	Blush	Woucester	3.4	Fruit	S	Rosé cider infused with hibiscus, ginger and cinnamon	
9	Zapiain	Gure Sagardoa	Basque Country	6.0	Cider	D	Natural cider made with mainly with sharp and bitter apples	
10	Ross on Wye	2023 Gin Pear	Hereford	3.4	SV Perry	D	SV-Dry, soft tannins	
11	Purbeck	Bushy Berry	Dorset	4.0	Fruit	S	Punchy apple flavour with British berry kick	
12	Olivers	Classic	Hereford	6.4	Perry	M/S	Still, fruity blend of the best perry pears from the 2023 harvest.	
13	Hallets	PX	Monmouth	6.0	Cider	M	matured in PX Sherry casks to give it a slightly sweet flavour	
14	Grumpy Johns	Platipus Perry	Yorks	6.5	Perry	D	Light and Fruity	
15	Bignose and Beardy	This Little Piggy	Sussex	7.0	Cider	D	A blend of Cox, Worcester, Bramley & Howgate Wonder	
16	Simons	Russet on the Leaf	Cambridge	8.0	SV Cider	D	SV- Russet apples fermented with their leaves. Toffee apple/herbal flavours	
17	Glyder's	Medium Sweet	Somerset	6.6	Cider	M/S	blended from Kingston Black, Dabinett and Porter Perfection	
18	Purbeck	Joes Farmhouse	Dorset	5.6	Cider	D	Spiced apple aroma packs a bold rounded flavour with hints of lemon zest.	
19	Blue Barrel	Paradise Perry	Cambridge	6.0	Perry	M/S	Fruity crisp and zesty. Hints of peach and honeysuckle	
20	Ravenscroft	Dry	Yorks	6.4	Cider	D	Tart and dry	
21	Grumpy Johns	Medium	Yorks	6.4	Cider	M	Appley fruity crisp cider	
22	Kniveton	Never Mind The Hillocks	derbys	6.1	Cider	D	Bone dry and sharp - Eastern counties style	
23	Kniveton	Lost Angel	derbys	6.5	Cider	D	Three Counties apple with orchard blend	
24	Thornborough	Orchard Blend	Yorks	6.4	Cider	M/D	A blend of many many apples	
25	Orchards of Husthwaite	Galtres Gold	Yorks	5.5	Cider	M/D	A medium dry full bodied apple cider	

Don't forget to vote for your cider of the festival