

Raising a Glass to UK Cider this Summer

Monday 23 June, 2025

From orchard to glass, there's never been a better time to enjoy great British cider.

As the days grow longer and the sun shines, there's one drink that truly captures the spirit of a British summer, cider.

From picnics in the park to barbecues with friends, UK cider is taking centre stage this summer, offering refreshment, flavour, and a proud sense of local tradition. With apples pressed, fermented and blended right here in the UK, cider is more than just a drink, it's a celebration of our countryside, our heritage, and our taste for innovation.

Whether it's sparkling and light, dry and tannic, or bursting with fruity character, there's a cider for every summer moment. And with more people seeking out locally made, authentic drinks, now is the perfect time to raise a glass to the makers, growers and cider lovers who are keeping this great British tradition alive.

David Sheppy, Chair of the National Association of Cider Makers (NACM), says:

"Summer is cider's time to shine. It's refreshing, rooted in our farming heritage, and it brings people together. From traditional ciders made on family farms to new styles appealing to curious drinkers, there's never been a better time to explore what the UK cider scene has to offer."

With cider orchards being warmed by early summer sun across Herefordshire, Somerset, Devon, Kent and beyond, the drink also connects us directly to the land. Each pint tells the story of British orchards in bloom, the rhythm of the harvest, and the skill of the cider maker.

This summer, whether you're at a music festival, a countryside pub, or simply enjoying the sun in your garden, make it a moment to savour, with great cider, made here.

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