

There's A New Arrival At Sheppy's

Tuesday 18 November, 2014

Related Sectors:

Business & Finance :: Food & Drink ::

Scan Me:



Cider makers welcome spicy new addition to the family

It's spicy, it's seasonal and it's new from Sheppy's - introducing Mulled Cider! This smooth, fragrant and warming drink is the latest in the Sheppy's innovative and award winning range. Perfect as a delicious and comforting extra layer on those chilly autumnal and wintry nights.

Mulled Cider is a premium medium-sweet cider - with a sprinkling of Sheppy's secret recipe of traditional mulling spices, including cinnamon and cloves. Full of festive flavours, Mulled Cider is ideal as a celebratory Christmas drink - or simply snuggle up with a glass and keep warm. Why not try it cold - on the rocks - just as delicious!

Sheppy's have been producing premium cider for nearly 200 years, so they really do know their apples. Today they produce their quality traditional cider at Three Bridges Farm in Taunton, Somerset, where David Sheppy is managing director and head cider maker.

The Sheppy's collection includes traditional still ciders and sparkling bottled, bag in box and kegged ciders, for both retail and the on-trade. There are fifteen ciders in the range, varying in taste from sweet to dry and including Raspberry cider.

Sheppy's have enjoyed a successful few months which was topped off when they won a coveted place in the Great Taste Top 50 with their Oak Matured Vintage and secured their first order from China after a trade mission of selected businesses from the South West.

David Sheppy, Sheppy's managing director, said: *"We like to be innovative and we are always thinking about new products here at Sheppy's. Now it's autumn - and with winter fast approaching - we wanted to produce a cider full of autumnal and wintry flavours. So we created Mulled Cider - a smooth, warming drink for all those special seasonal celebrations. We think our Mulled Cider will really hit the spot and thaw out even the coldest of days and frostiest of nights."*

Company Contact:

—

Pressat Wire

E. [support\[\]@pressat.co.uk](mailto:support[]@pressat.co.uk)

View Online

Newsroom: Visit our Newsroom for all the latest stories:

<https://www.wire.pressat.co.uk>