



Toby's Cider Ltd

Background

Started in 2008 by Craig and Karen, this family run business produces truly handcrafted ciders in the heart of Orchard County. After selecting the correct blend of apples, the small team washes and grades every apple used. The apples are then pressed using the traditional rack and cloth method, before the juice is fermented for around six months. This cider is then blended, before being lightly carbonated, bottled, pasteurized and labelled, all in house by our small family team. Our ciders really are handcrafted by our team from apple picking to bottling; we take care of every step of production to ensure our ciders reflect our passion. We never add any artificial colours, flavours or preservatives, and we never use concentrates.

We originally started our company to raise funds for charity, and this continues to this day and each year we donate a percentage of our profits to local charities.

Product Range

Toby's Handcrafted Cider – Original

Toby's Handcrafted Cider – Katy

Seasonal specials, Mulled Cider, festival blends available in bag-in-boxes

Awards held

- Welsh International Cider and Perry Festival 2014: Best International Cider

Contact this supplier

- **Karen Shipman**

1 The Meadows

Portadown

County Armagh

BT62 3TN

Northern Ireland

[+44 \(0\) 28 7963 4510](tel:+4412879634510)

[+44 \(0\) 77 6474 6138](tel:+4412879634510)

Karen@tobyscider.co.uk