

History & Background

Formed from an idea in 2006 between the founders and friends Andy Maclean and Simon Reed, 2014 marked the 8th season of Rough Old Wife and our Real Kent Cider. We use apples from the ancient orchard on the farm and community orchards in Kent, undergoing no spraying or chemical addition and conforming to all soil association standards.

“**Chemical free from Growth to Glass**” is our ethos and all our ciders continue the Kent tradition of using good cooking or eating apple varieties, Bramley, Crispin and Worcester. We have acquired an award winning following in Kent, UK festivals and we are even exporting to mainland Europe!

The licensed cidery is located at the farm and our process of picking, washing (with collected rain water), crushing, pressing and barrelling is all done by hand in the traditional manner. Our cider is fermented and matured in oak barrels from one distillery giving all our ciders a unique oaked whisky “Rough Old Wife DNA”. We now produce real cider all year boxed or bottled for pubs, restaurants, events, farmshops and individuals.

Our Name

Many people ask us about the name and like all good stories it came quickly and simply. Our founding orchard is known as Hawkins’ Rough and we started in Old Wives Lees (the initials of which also spell Owl – a symbol you see on our adopted logo picture from Frans Hals 17th century famous painting – “Malle Babbe”) – it also has a certain unforgettable cachet!

New from 2010

- Talks on cider making at Brogdale, Welbeck Estate, Suffolk and various locations in London & Kent.
- Demos and talks on cider and apple orchards.

Simon, Produced in Kent and the other suppliers are working on establishing the Kent Cider Association to act as a regional over body to promote, standardise and market Kent Cider further throughout Kent and, equally importantly, across the UK and further afield.

We are also active on several of the recent council tourist initiatives in East Kent to bring greater awareness of the potential for our business and the power of connectivity of small complimentary businesses to the region and northern France.

Contact Us

Rough Old Wife Cider

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Contact: Simon Reed /Annie Cap
Position: Producers



Our Ciders & Services

We produce 4 main real ciders throughout the year these are:

Rough Old Wife – Our original and signature cider. A dry clear oaky traditional cider predominantly made from Bramley apples and usually around 7.5% ABV

Tasty Old Wife – A medium dry clear cider. Uses a mix of our 3 main apples – Bramley, Crispin, Worcester, to give a sweeter taste for those who prefer it. Around 7.1% ABV

Blushing Old Wife – Introduced in 2009 - our award winning Raspberry Cider combining around 10% fresh hand pressed Kent raspberries with our apples to produce a beautiful pink blushing tasty medium cider. Served chilled in a wine glass this makes an excellent and elegant alternative to rose wine. Around 6.3% ABV

Spicy Old Wife – Available for the winter months this mulled cider is full of exotic spices and based on our Tasty Old Wife cider. Served hot it is an excellent alternative to mulled wine. Once you try this you will never go back to mulled wine!

Cider Making Courses

Introduced from 2008, owing to popular demand, these are run by Simon Reed from May until February at selected times and locations including our own Cidery, Welbeck Estate – School of Artisan Food, Notts and Assington Mill – Suffolk. Details can be obtained from the website or email simon@rougholdwife.com

Cidery Visits & Orchard Tours

Unlike some producers we are very keen to show you how our apples are grown and our cider produced. We have several pre-booked tour parties throughout the year and also welcome people to call us and arrange to visit if interested. Both Simon and Annie are on hand to give advice and information on all aspects of our business and ciders. From 2010 the Cidery and grounds were licensed so we are also happy to serve our ciders for tasting or direct sale.

Barrels

Some of our barrels have a multi use history dating back over 50 years. We try to use our barrels as long as we can then we make them available to the public for general use. These are available as is or are converted with a tap and downspout for connection to house guttering. Contact us for latest prices.

Awards & Press

We have appeared on BBC SE, who filmed at the Cidery regarding the cider duty increase in 2010. In 2011 we appeared on BBC2 with James Martin in the Great British Food Revival series. Simon is also the CAMRA PR & Marketing spokesman for the Kent Beer Festival and has appeared in 2008 & 2009 on the various Kent media to champion the Kent Beer & Cider producers. In early 2012 we also represented British artisan suppliers at the prime ministers launch of GREAT at no.10.

In September 2009 we had a major article appear in Country Kitchen magazine and have had coverage in the Kent Gazette and on-line media from last Canterbury's Eurofair.

We are part of the annual Kent Big Day/Weekend Out initiative and Countryside 20xx as well as listed as an attraction on VisitKent and the Apple Source booklet by Produced in Kent and SEEDA.

We won awards at the 2009 Kent Beer Festival for our Blushing Old Wife raspberry cider and have been a finalist in the final of the Produced in Kent - Taste of Kent Awards for four years in 2008, 2009, 2010 and 2013.

In 2009 we also reached the final for a grant award for the SEFPG (local to London initiative) and the National Brammy Awards 2009. In 2010 we won the Kent Environmental award for rural diversification.

In 2010 we were runners up in the final of the inaugural **"Love Food Hate Waste"** campaign by Kent County Council for our initiatives on storage, re-cycling of our apple pomace and our processing of short shelf life produce which would otherwise be wasted.



Rough Old Wife

"How many can you handle?!"

www.rougholdwife.com