



Hello!

You have been gifted a place on our Cidery Tasting and Tour. In addition to the tour experience you will take home a three bottle gift pack and a Bignose & Beardy cider glass.

Please contact us via enquiries@bignoseandbeardy.com or call Phil (Bignose) on 07842 749205 to select which date you'd like to come. We have a [number of tour dates](#) on our website and, subject to availability and group size, we can arrange additional options. Tours take place on a Friday or Saturday running from 2-4pm. Some tours are followed by one of our pop-up tap nights, which you are welcome to stay for.

Each tour with Bignose & Beardy includes...

- A tour of the orchard, seeing the trees, how they grow and produce apples for cider
- A tour of the cidery, seeing the press, tanks and other facilities used to make our cider
- A tutored tasting and history of all our ciders sitting out among the apple trees (or in the cidery if it is wet)

Bignose & Beardy make real, vintage Sussex cider and vinegar using local waste fruit. Our ciders are wild fermented, slow matured, unfiltered and unpasteurised. We produce small batches which change in profile with each year, depending on the source of the apples and the weather. We do everything by hand and leave our ciders to mature for at least a year and often longer, resulting in complex flavours. Our ciders are Eastern Counties or New World in style, fresh, acidic, fruity, floral and delicious.

Here's what some of our guests have said:

"The cider tour at Bignose & Beardy was fantastic! Phil the host was engaging, interesting and fun, teaching us some really interesting facts about the cider making process. The tasting itself was also brilliant! My personal fave was Turning Japanese. Thanks once again for a great day out."

"The cidery's setting is so beautiful, a great backdrop for your business. Your passion for the apple trees and cider making are infectious, resulting in us all learning interesting facts which we will never forget about apple trees and the cider making process itself. It was also great to taste such a wide variety of ciders, each deciding which was our favourite. It is not surprising that we walked away having purchased a range of your ciders to share with friends. We would highly recommend this tour to others (and have already been doing so since we visited.) We wish you and Beardy continued success with your business."

The Cidery is at Upper Brookhouse Farmhouse, Brookhouse Lane, Framfield, TN22 5QJ. There is parking on site. If you have any questions please call Phil on 07842 749205.

We are looking forward to seeing you!

Phil and Steve - Bignose & Beardy