

SOUTH HILL CIDER(S)



APPLE HARVEST & PRESSING



PRIMARY FERMENTATION

STILL CIDERS



NATURALLY SPARKLING CIDERS

MATURATION

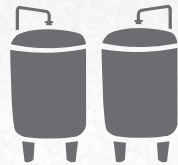
SECONDARY FERMENTATION MATURATION

Still Cider Method

PRIMARY FERMENTATION COMPLETED



SECONDARY FERMENTATION COMPLETED IN TANKS



SECONDARY FERMENTATION COMPLETED IN BOTTLES



Pétillant Naturel

Charmont Method

Ancestral Method

(Pet-Nat Method)


DISGORGE (remove yeast)


GOLDWIN


POMME SUR LIE


STONE FENCE FARM


KEEVED


STRING THEORY




BLUEGRASS RUSSET


OLD TIME CIDER




FARMHOUSE


prelude CIDER



Traditional Method
Methode Champenoise

Still Cider Method with high residual sugar


ROYAL CIDER
Traditional Ice Cider


ICE CIDER




BALDWIN


BRUT nature


CHISEL JERSEY


FULL BLOOM ORCHARD


HARRY MASTERS JERSEY


ONE-OF-A-KIND CIDER


PACKBASKET


PATINA


PERRY


PORTERS PERFECTION



southhillcider.com





SOUTH HILL CIDER

EXPLORE THE SIDE-WALKS!

Lucky for us both, our orchard is nestled against the publicly accessible, Sweedler and Thayer Preserves that are managed by the Finger Lakes Land Trust. Feel free to wander into the trees and enjoy this local stretch of the Finger Lakes Trail and while you're out and about we'll keep the cider chilled for your return.

You are here(ish).



PHOTO BY NIGEL PETER KENT

