



## **Ancient art of keiving stars at Great Taste, as Worley's Cider wins Nigel Barden Heritage Award**

Following a record-breaking 12,772 entries judged over 75 days, Great Taste, the world's most revered food and drink awards, has reached its grand finale for 2019. The **Nigel Barden Heritage Award** was presented to **Worley's Cider** from **Shepton Mallet, Somerset** for its "sophisticated, clean and homely", **Special Reserve**, a medium 5.4% ABV keived Somerset cider.

Made using the ancient art of keiving on a 17<sup>th</sup> Century farm in the Mendip Hills, the heartland of cider making, this "dry, crisp and sharp" cider was announced as the recipient of this award at the Great Taste Golden Fork Dinner held on Sunday 1 September at the InterContinental Park Lane Hotel, London, where over 350 guests from the world of fine food gathered to discover this year's stars of food and drink.

Nigel Barden, broadcaster and cook, commented: "This product reeks of heritage as it uses a system that's hundreds of years old wherein the elixir is unfiltered, unpasteurised and bottle conditioned, creating a natural carbonation. The cider apples that make this brew herald from the Somerset Levels, a warm silty plain with the perfect growing conditions of plenty of rain and sunshine. Some are fat and knobbly, others small and mean, however they produce an absolute belter of a 5.4% cider, being delicate, elegant and gently fizzy. The cidery now produces 30,000 litres annually and exports to the USA, Canada, New Zealand and Hong Kong."

**Contact: Worley's Cider, 07753 633964 / [www.worleyscider.co.uk](http://www.worleyscider.co.uk)**

The **Nigel Barden Heritage Award** was sponsored by **Dunbia**.

**[A full list of all Golden Fork trophy winners is available from amy@freshlygroundpr.co.uk](mailto:amy@freshlygroundpr.co.uk)**