

# MAYNARD HOUSE ORCHARDS APPLE JUICE



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## Maynard House Orchards' Blossoming Range

Maynard House Orchards, the Great Taste Gold Award winning apple juice producers, have announced the addition of two new varieties to its range, *Apple & Raspberry* and *Apple & Elderflower*, available in 240ml bottles to luxury restaurants, hotels and bars across the UK.

Suffolk based Maynard House Orchards is a family run business which hand-selects the best quality local fruit to create its intensely flavoured apple juices. The fruit is then gently pressed to preserve the natural depth of flavour, resulting in a smooth tasting cloudy juice.

Now, the SALSA certified Maynard House Orchards team has expanded their successful apple juice range and created two new flavour combinations:

- **Maynard House Orchards Apple & Raspberry (240ml)** is made by pressing fresh locally-grown raspberries together with apples in the *pressoir*, which results in a tart yet pleasantly sweet non-alcoholic blush drink. The initial aroma and flavour has a mouth-wateringly appley depth which is replaced with the sweet sour fruitiness of the raspberries. The finish is dry, slightly tannic and palate cleansing. The complexity of flavours offered by this quintessentially English juice makes an interesting and non-alcoholic alternative to wine and beer when matching with food.
- **Maynard House Orchards Apple & Elderflower (240ml)** is produced by combining the crisp flavour of Suffolk apples with a cordial made from the naturally seeded elderflowers, which grow in the hedgerows around Maynard House Orchards. This delicately coloured blend offers a surprisingly heavy body and a depth of flavour which stands up to the complexity of roasted red meats, rich earthy game flavours or even desserts. The finish is clean and fresh, leaving you wanting more.



Maynard House Orchards has been pressing apples on its farm since 1992 and selling to the local market. The secret to its success is grown from the care and attention that goes into selecting the fruit for pressing. The team of expert tasters carefully hand-select locally-grown fruit to ensure that it is perfectly ripe and has properly developed its full-flavour and natural unadulterated sweetness.

*"We have expanded our range in answer to the growing demand we are experiencing across the country. Our commitment to the on-trade has set us apart and given us a confident and loyal following with our hotel, restaurant and bar customers, all of which we are incredibly proud.*

Says Clive Williamson, owner of Maynard House Orchards Apple Juices.

*"The natural, complex and refreshing flavours of our apple juice range are attributed to the quality ingredients used and the careful juice-making process which sees the fruit through from branch to bottle."*

The family's years of expertise have proved fruitful as the Maynard House Orchard range has picked up a collection of awards from the National Fruit Show, including six first prizes in the last ten years as well as the highly acclaimed Great Taste Gold two star award this year.

[www.applejuice.uk.com](http://www.applejuice.uk.com)

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For more information or high resolution images please contact  
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#### Editors Notes

Clive Williamson, the Managing Director, invested in an innovative farm-based production hall at Maynard House Orchards which opened in 2009. The production hall was carefully designed by the family to honour the traditional artisan juice-making process. Its creation allows Maynard House Orchards' juice to be pressed, pasteurised and bottled on site and the increased production and storage area has enabled this Suffolk-born brand to grow and reach out across the UK.

SALSA is a DEFRA, BRC and Food Standards Agency approved recognition, which assures hospitality and food service buyers that they are investing in a product that has been created in a safe and legal environment. SALSA is supported by the BRC (British Retail Consortium), Food Standards Agency, DEFRA and by the majority of the UK's leading retailers and food service providers.