

## **BACKGROUND INFORMATION FOR APPLICANTS**

## Sheppy's Cider Ltd & R J Sheppy & Son

The Sheppy family has been running a farming and cider-making business at Three Bridges Farm since 1917. The business remains independent and family run, but comprises a limited company and a farming partnership which run alongside one another. The farming business includes beef and orcharding enterprises, while the limited company is responsible for cider production and marketing, the House of Cider, guided tours, museum and website.

Situated on the A38, the business was always well placed to market its products directly to the public from the farm gate. A shop, museum and tea room have been open to visitors for at least the last 40 years. Since those earlier days, the business has expanded its trade customer base beyond local traders, to include supermarkets and exports. In addition we have entered the on trade market with a selection of products for pubs.

Within the wider cider industry Sheppy's Cider remains a small producer. The business has always had an uncompromising approach to quality and Sheppy's ciders are widely recognised for this. A wide range of products including traditional draught (scrumpy) cider, still and sparkling ciders in single varieties, organic and flavoured ciders are all available to independent and multiple traders as well as our own retail customers at the House of Cider shop restaurant and bar. Van deliveries to independent retailers in the South West are carried out on a regular basis. Sheppy's also acts as contract cider bottler for an increasing number of smaller cidermakers and brewers and has occupied a new bottling and warehousing facility on site for the last 5 years, from where we produce cider products in bottles and kegs.

The businesses employ approximately 50 staff from the local area and are run by David Sheppy (sixth generation cider-maker) and his wife Louisa.