These are the ciders we refer to as the “New Classics”. They represent our tried-and-true favorites — the ciders we return to again and again, designed to delight cider enthusiasts and newcomers alike. Though they vary in style, these ciders share a commitment to slow fermentations and are naturally low sugar.

**ROSE – CIDER MADE LIKE A ROSE WINE**
When we set out to make a rose cider, we knew we wanted to pay homage to our friends in the winemaking world. Shacksbury Rose earns its color from aging on red wine grape skins, which brings added tannin and flavor to this cider. 5.5%

**YUZU GINGER – AN ADVENTUROUS BLEND OF CIDER, CITRUS AND SPICE**
We like to think we embrace the unexpected. From spontaneous adventures to unlikely ingredients, we believe things are always better with a little serendipity. Our organic apple cider delivers crisp complexity and yuzu’s zesty citrus flavor balances ginger’s earthy spice. Together, they make for an unbelievable union best enjoyed outdoors. 6.0%

**CLASSIC – GOLD STANDARD FOR A CLASSIC DRY CIDER**
Shacksbury Dry is a shape-shifter — equally at home at an upscale meal as it is in your cooler. The secret to its success is our slow, cool fermentation and the blend of apples: Cider-specific varieties make for a dry, refreshing and complex cider. 5.5%