Sour cherry had different antioxidant properties and different profiles of phenolic substances. Sour cherry must be converted into new products because of a short shelf life. For this reason the sour cherry has been converted into sour cherry using traditional methods. Organoleptic properties of sour cherry vinegar is perfect. Antioxidant activity of the vinegar was found at a significant level. The highest phenolic component of sour cherry vinegar was found in gallic acid.