

BRAND NAME	Wilding Cider
PRODUCT NAME	Ditcheat Hill 2020
MAKER	Sam and Beccy Leach
BRAND LOCATION	N Somerset
ORCHARD LOCATION(S) & NAMES	Ditcheat Hill, Ditcheat, near Shepton Mallet
INFORMATION ABOUT THE ORCHARDS	Very special old orchard (at least 150 years) with several generations of trees, all vintage varieties, most over 60 years. Deep well drained loam over limestone, heavier towards the bottom of the slope. Sloping south fairly steeply, it gets all of the sun going but is well sheltered by large hedges.
PRODUCT STYLE	Rural Method, sweet cider
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	A single orchard selection of the best fruit in the orchard to showcase this special place, which naturally tends to produce sweet ciders. Minimal racking is all it takes.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Yarlington Mill 40%, Browns 40%, Sweet Coppin 5%, Ashton Brown Jersey 15%
INFORMATION ABOUT THESE VARIETIES (WHY USED)	These represent a balanced and representative selection of what's growing here. YM and Browns are good to base a blend on, Sweet Coppin keeps the tannin/acid levels down and ABJ adds some richness/complexity and tropical fruit.
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	Fairly cloudy, wet summer
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	Organic but uncertified. Currently ungrazed, understory managed by scything. Big hedges with good diversity.
ABV %	3.4%
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Rural method, racked twice in the winter. Wild yeasts in stainless, bottled early summer 2021.
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	Wild
PASTEURISED (Y OR N?)	n
FILTRATION USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	n
FINING AGENTS USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	n
SULPHITE ADDITION (Y OR N - PLEASE GIVE DETAILS IF USED)	n
CARBONATION USED (Y OR N - PLEASE GIVE DETAILS IF USED)	n
SUGAR ADDED (Y OR N - PLEASE GIVE DETAILS IF USED)	n
SWEET, MED OR DRY?	Sweet
SPARKLING OR STILL?	Frizzante
PAIRING SUGGESTIONS	Appley puddings or cheese if you like a sweet with cheese.
TASTING NOTES	Ripe apple, fruit salad, orchard floor. Soft tannins with sprightly acid and richly sweet.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	