

BRAND NAME	Wilding Cider
PRODUCT NAME	Yarlington Mill & Dabinett 2020
MAKER	Sam and Beccy Leach
BRAND LOCATION	N Somerset
ORCHARD LOCATION(S) & NAMES	Abbot's Leigh
INFORMATION ABOUT THE ORCHARDS	Old Coates Cider orchard planted in 1951 on full size rootstocks but not grown with a standard trunk. Orchard is grazed through the summer. Woodland edge situation, sloping East-South depending on which bit. Soil is heavy loam with good organic matter content over limestone, some stone in the topsoil.
PRODUCT STYLE	Rural method, bittersweet cider, delicate sparkling
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	We wanted to try unrestrained bittersweet fruit, without blending in and sharps as we usually do.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Yarlington Mill & Dabinett 50:50
INFORMATION ABOUT THESE VARIETIES (WHY USED)	Both bittersweets, Dab has leathery/orange flesh character, YM is softer with full tannins and a rich, orchard aroma.
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	Fairly cloudy, wet summer
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	UN certified but organic, grazed in the summer, we have been restoration pruning here since 2018 so the orchard is improving.
ABV %	4.9%
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Rural method, only raked twice in the winter. Spontaneously fermented very cool, so the initial stage was extremely slow which has led to some spicy/savoury/smokey character developing early on.
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?	Medium
SPARKLING OR STILL?	Frizzante
PAIRING SUGGESTIONS	Rich dishes - pork cassarole, mushrooms in cream, cheddar.
TASTING NOTES	Rich and complex in the mouth with well balanced tannin. Aromas of orange flesh, marmalade, copper, leather, orchard floor, spice, baked apple.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	