

BRAND	Gould Ciders & Perries
PRODUCT NAME	Yellow Huffcap & Oldfield Perry
MAKER	Jonathan Gould
BRAND LOCATION	Grampound, Cornwall
ORCHARD LOCATION(S) & NAMES	Hillside, Fore Street, Grampound, Truro, TR2 4QX
INFORMATION ABOUT THE ORCHARDS	Fal Valley, SW facing slope, unfertilized, low organic matter, slightly acid, Grade 3.
PRODUCT STYLE	Minimal intervention
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	To make something my wife, Juliet, likes. Light, fresh, pleasant on the nose and low alcohol
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	90% Yellow Huffcap, 10% Oldfield
INFORMATION ABOUT THESE VARIETIES (WHY USED)	Chosen and planted in 2007 after conversations and recommendations from Charles Martell https://www.charlesmartell.com/products/pears-of-gloucestershire/
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	Low sunshine year with lower sugar levels than 2019
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	Undergoing organic certification with OF&G. 2 years of so to go. No spraying. 50 nest boxes for birds and bats. No fertiliser, pH kept slightly higher than by using Gwithian or Padstow sea sand (30-35% w/w calcium carbonate - sea shell). Grass up the base of trees (20% less fruit)
ABV %	5.10%
BOTTLE VOLUME	0.75l
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Fruit gathered from the ground daily (grass trimmed very short underneath) over several days -week or so. Better to gather late in day since Yellow Huffcap is a popular pear with the rabbits, hornets and badgers. No perry pear fruit is picked. Washed by hand in a cast iron bath. Milled, pomace left in a barrel overnight to reduce tannins, pressed next day. Like all my pears, Yellow Huffcap and Oldfield are a delight to process with high juice yields and bone dry / leathery pomace after pressing. Fermentation can take several days to get going. Racked gently one or a few times to control fermentation speed. Then left until Easter 2021 to bottle. 50mg/l metabisulphite added at bottling. I prefer it without sulphur at all but losses to 'Mouse' or spoilage by Brettanomyces, are a bit galling.
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	Natural yeasts
PASTEURISED (Y OR N?)	No
FILTRATION USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	No but milk socks (200 microns) are used to remove foreign objects (flies, clothing fibers , pips)
FINING AGENTS USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	No
SULPHITE ADDITION (Y OR N - PLEASE GIVE DETAILS IF USED)	Yes 50mg/l at bottling
CARBONATION USED (Y OR N - PLEASE GIVE DETAILS IF USED)	No, pet nat.
SUGAR ADDED (Y OR N - PLEASE GIVE DETAILS IF USED)	No
SWEET, MED OR DRY?	Off dry
SPARKLING OR STILL?	Lightly sparkling
PAIRING SUGGESTIONS	Fish
TASTING NOTES	Light, fresh, delicate on the nose
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	Yellow Huffcap is my perry pear with the most oil (yellowy) in its skin.