

BRAND NAME	Wilding Cider
PRODUCT NAME	Yarlington Mill & Stoke Red 2019
MAKER	Sam and Beccy Leach
BRAND LOCATION	N Somerset
ORCHARD LOCATION(S) & NAMES	Various - Abbot's Leigh (old Coates' cider orchard planted in 1951. heavy soil with high organic matter, great biodiversity, woodland edge;) Wilding Orchard (250 years old, south facing slope, heavy loam and clay over clay and marl/calcareous clay. Certified Organic/Biodynamic.) Ditchheat Hill (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.)
INFORMATION ABOUT THE ORCHARDS	as above
PRODUCT STYLE	Ancestral Method/pet nat. Disgorged.
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	To showcase the good things that happen when you patiently age a dry Yarlington Mill cider with light natural fizz.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	15% Stoke Red (Abbot's Leigh) 85% Yarlington Mill (Wilding Orchard and Ditchheat Hill)
INFORMATION ABOUT THESE VARIETIES (WHY USED)	Stoke Red is a good partner to Yarlington and brings the acid together with delicate aromas and some astringent tannin. The Yarlington tannins age to pure velvet which is great with the very fine, velvety bubbles.
VINTAGE	2019
INFORMATION ON THE GROWING SEASON	Pretty good summer with some drought stress followed by a extremely wet autumn.
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	As above
ABV %	6.0%
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Fermented in stainless before bottling to complete fermentation in bottle. Aged on the lees a minimum of 20 months before disgorging.
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?	dry
SPARKLING OR STILL?	sparkling
PAIRING SUGGESTIONS	Great with roast chicken, hard cheeses and hearty vegetable dishes.
TASTING NOTES	Classic Yarlington Mill aromas abound of orchard floor, toffee apple, copper, leather, spice. The mouthfeel is pure velvet and the light acid of the Stoke Red keeps things fresh.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	