

BRAND NAME	Wilding Cider
PRODUCT NAME	Perry Hill 2020
MAKER	Sam and Beccy Leach
BRAND LOCATION	N Somerset
ORCHARD LOCATION(S) & NAMES	Chew Stoke - Perry House farm
INFORMATION ABOUT THE ORCHARDS	Old perry pear orchard, 5 acres, planted 1911. Grazed by dairy cows in the summer, no sprays, no intervention, minimal pruning.
PRODUCT STYLE	Still, medium dry perry
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	An orchard blend to reflect the diversity of the orchard,
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Varieties are: Blakeney Red, Holmer, Hellens Green, White Longdon, Taynton Squash, Oldfield, Pine, Pint, Moorcroft, New Meadow, Claret, Barnett and Yellow Huffcap.
INFORMATION ABOUT THESE VARIETIES (WHY USED)	All were planted in the orchard as part of a series of trial orchards initiated by Long Ashton Research station. We wanted to use a bit of everything to create an expression of the orchard.
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	Good year for pears, pretty lacklustre summer but with a warm, sunny September which helped ripening a lot.
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	Nature friendly, un sprayed, pretty wild but grazed.
ABV %	6.6%
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Fermented with wild yeasts in stainless and racked once before bottling still in the spring.
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 dry
SPARKLING OR STILL?	still
PAIRING SUGGESTIONS	Good with savoury foods, especially smoked/cured fish, oysters, fresh green salads.
TASTING NOTES	Still, with just the tiniest prickle on the tongue. Lots of aroma - gooseberry, elderflower, pear drops, poached pear. A slight sweetness from the sorbitol which balances very well with savoury foods.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	