

BRAND NAME	Wilding Cider
PRODUCT NAME	Babouche
MAKER	Sam and Beccy Leach
BRAND LOCATION	North Somerset
ORCHARD LOCATION(S) & NAMES	Ditcheat Hill, Wilding Orchard, Compton Dando
INFORMATION ABOUT THE ORCHARDS	All traditional orchards, all old (minimum 30 years)
PRODUCT STYLE	Dry, Ancestral Method Somerset cider
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	A refreshing, sparkling dry cider to drink with food, based around Dabinett but with Browns to bring acidity and fresh fruit, and Chisel to firm up the backbone. Chisel partners well with Dabinett, they are half sisters and Chisel is like a more serious, complex version of Dabinett.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Dabinett (55%) and Browns (30%) & Chisel Jersey (15%)
INFORMATION ABOUT THESE VARIETIES (WHY USED)	Aromatically this is pretty classic Dabinett, with orange flesh, orchard floor, leathery tannins, with Browns bringing its distinctive light fruity character and lovely acidity. Chisel Jersey adds structure.
VINTAGE	2019
INFORMATION ON THE GROWING SEASON	Hot, dry, reasonable sugar levels, harvest very wet, winter mild and so fermentations fairly steady through the winter.
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	Ditcheat Hill - uncertified, organic management. Not grazed currently. Wilding - certified Organic/BD. Grazed and good biodiversity. Compton Dando nature friendly farming, unsprayed.
ABV %	6.4%
BOTTLE VOLUME	75cl
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	A year is spent on the lees before hand disgorging. As with all of our ciders, the fruit is hand picked from old traditional orchards, fermented with wild yeasts and without any additions of sulphites or anything else. There is a very light sediment left over from disgorging, but it drinks well.
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	Natural
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 as an aperitif, or with fried food like fish and chips, it's also great with oysters.
TASTING NOTES	Aromatically this is pretty classic Dabinett, with orange flesh, orchard floor, leathery tannins, with Browns bringing its distinctive light fruity character and lovely acidity.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	