

BRAND NAME	Smith Hayne Orchards
PRODUCT NAME	Smith Hayne Cider Late Season Blend 2020
MAKER	Will & Anna Chambers
BRAND LOCATION	Smith Hayne Farm, Cheriton Fitzpaine, Crediton, Devon EX17 4HR
ORCHARD LOCATION(S) & NAMES	Smith Hayne Orchards at Smith Hayne Farm
INFORMATION ABOUT THE ORCHARDS	11 varieties, 12 acres
PRODUCT STYLE	Normandy, mainly keeved (85%), Pet Nat,
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	To make a high quality keeved cider in the Normandy style from late harvested apples
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Dabinett 41%, Harry Masters Jersey18%, Chisel Jersey 12.5%, Porters Perfection 16%, Browns 5%, Yarlinton Mill 3.5%, Tremletts Bitter + Filbarrel + Sweet Coppin + Michelin together 4%
INFORMATION ABOUT THESE VARIETIES (WHY USED)	the predominant apples in this blend were late ripening and this blend is designed to highlight their qualities
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	Average sugar levels but ripe delicate tannin
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	organic
ABV %	4.50%
BOTTLE VOLUME	75cl
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	wild ferment in stainless steel
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	Natural yeast
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)	Minimal
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 Sweet
SPARKLING OR STILL?	Sparkling
PAIRING SUGGESTIONS	
TASTING NOTES	ripe autumnal fruitiness
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	