

BRAND NAME	Smith Hayne Orchards
PRODUCT NAME	Smith Hayne Cider Methode Traditionelle 2019
MAKER	Smith Hayne Orchards - W&A 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	Methode Traditionelle
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	Poise, tannic, balanced, secondary fermentation cider
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Dabinett 20%,Yarlington Mill 20%, Tremletts Bitter 10%, Stembridge Cluster 3%, Browns 15%, Filbarrel 5%, Porters Perfection 17%, Michelin 5%, Falstaff 5%
INFORMATION ABOUT THESE VARIETIES (WHY USED)	To produce a well balanced but traditionally tannic west country, second fermentation cider
VINTAGE	2019
INFORMATION ON THE GROWING SEASON	Average to poor weather with relatively low sugar levels
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	Sprayed
ABV %	7.50%
BOTTLE VOLUME	75cl
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Fermented in oak to dryness, bottled for secondary fermentation after 9 months in barrel, disgorged after 7 months sur latte with 12.5g/litre dosage
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	Natural yeast for initial fermentation, then EC 1118 for secondary fermentation
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)	20 ppm
CARBONATION USED (Y OR N - PLEASE GIVE DETAILS IF USED)	N
SUGAR ADDED (Y OR N - PLEASE GIVE DETAILS IF USED)	Y for secondary fermentation and for dosage
SWEET, MED OR DRY?	Dry
SPARKLING OR STILL?	Sparkling
PAIRING SUGGESTIONS	Smoked fish
TASTING NOTES	
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	