

BRAND NAME	Find & Foster
PRODUCT NAME	Allan - 2020 extended apple skin contact semi sparkling pet nat
MAKER	Polly & Mat Hilton
BRAND LOCATION	Huxham Barns, Exe Valley
ORCHARD LOCATION(S) & NAMES	Exe Valley
INFORMATION ABOUT THE ORCHARDS	Old, unsprayed, very rich in biodiversity.
PRODUCT STYLE	Semi sparkling Cider bottled towards the end of primary fermentation (pet nat/ancestral/rural method)
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	Extended contact with skins, pips, flesh and all, of unusual cider apples with strong tropical fruit aromatics that were becoming highly concentrated on an apple tree that had fallen & died once the apples had already ripened. The orchards we foster have only a small number of each different variety planted. However these varieties are often extremely rare & interesting with a lot going on in the skins such as amazing aromatics that are lost if pressed with a load of different varieties. So our idea was to ferment on the skins of these really aromatic varieties to influence the aroma and texture of the finished cider.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Many varieties unknown but known include Kingston Black, Browns Apple, Yarlinton Mill and Dabinett.
INFORMATION ABOUT THESE VARIETIES (WHY USED)	the apples added for the purpose of extracting from the skins were small yellowy cider apples with pink spots in the ancient Woodrow orchard. The remainder of the juice contains a number of varieties of cider apples and multipurpose apples growing in the orchards we foster in the Exe valley.
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	warm, sunny weather increased the pink/red blush on most varieties. We found the bitterness of the tannins was greatly reduced but the grippiness of the tannins was enhanced.
ABV %	5.5
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Pressed 500ltrs from fruit that was perfectly ripe at that time, sweets, sharps, multipurpose. Allowed a spontaneous fermentation. Nothing added. Then made a homemade teabag (presscloth tied at the top) & filled with milled aromatic, naturally dehydrated apples. Racked lots of times to slow the ferment try to retain a little residual sweetness and bottled while primary fermentation was nearing its end.
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	Wild
PASTEURISED (Y OR N?)	no
FILTRATION USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	no
FINING AGENTS USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	no
SULPHITE ADDITION (Y OR N - PLEASE GIVE DETAILS IF USED)	no
CARBONATION USED (Y OR N - PLEASE GIVE DETAILS IF USED)	No. It's very lightly naturally sparkling from final bit of primary fermentation in bottle
SUGAR ADDED (Y OR N - PLEASE GIVE DETAILS IF USED)	no
SWEET, MED OR DRY?	medium dry
SPARKLING OR STILL?	Semi Sparkling / frizzante
PAIRING SUGGESTIONS	Light summery dishes eg caprese salad
TASTING NOTES	Rich, aromas of tropical fruit with flavours of tangerine peel and grapefruit. A velvety mouthfeel with lingering soft grippy tannins and a gentle prickle on your tongue. A deep honey colour.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	It's a bottle to drink while it's young & fresh, not for ageing. We recommend shaking the natural sediment into the cider and drinking only lightly chilled, it won't gush, it's only semi-sparkling. Store in a cool place & open before 2022. Over time a natural flor may reform in the bottle - these are the native yeasts responsible for fermentation and evidence that the cider is unfiltered, unfinned, unpasteurised & contains zero sulphites.