

BRAND NAME	Wilding Cider
PRODUCT NAME	Commix
MAKER	Sam and Beccy Leach
BRAND LOCATION	North Somerset
ORCHARD LOCATION(S) & NAMES	Ditcheat Hill, Limeburn Hill (Wilding Orchard), Abbot's Leigh, Avonleigh Orchard
INFORMATION ABOUT THE ORCHARDS	Abbot's Leigh: old Coates' cider orchard planted in 1951 heavy soil with high organic matter, great biodiversity, woodland edge; Ditcheat Hill was more or less abandoned, unsprayed, old trees on deep loam over limestone, south facing slope. Wilding Orchard is 300 years old, south facing slope, heavy loam and clay over clay and limestone. Certified Organic/Biodynamic. Avonleigh Orchard is a young biodynamic bush orchard with dessert and culinary apples, source of the Herefordshire Russet
PRODUCT STYLE	Dry, fruity and easy drinking table cider.
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	To use a wide blend of fruit to create a lively, fruity dry cider to drink with food
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Yarlington Mill, Brown's Apple, Stoke Red, Herefordshire Russet, Dabinett, Harry Masters Jersey and Porter's Perfection
INFORMATION ABOUT THESE VARIETIES (WHY USED)	Yarlington Mill is a great bittersweet with soft and generous tannins, a perfect basis for a blend like this. Dabinett and HMJ provide structure and orange/tangerine aromas, the Russet gives a coarse acid and fullness aromatically, the Browns, Stoke Red and Porter's bring characteristic good quality acid and aromas. Browns low sugar levels keep the ABV under control.
VINTAGE	2019
INFORMATION ON THE GROWING SEASON	Hot, dry, good sugar levels, heavy crops in Abbots Leigh and Ditcheat
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	DH - non certified but on better than organic principles. LH - Biodynamic/Organic certified. Abbot's Leigh - same as Ditcheat. Avonleigh - certified Biodynamic.
ABV %	6.50%
BOTTLE VOLUME	75cl
PROCESSESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Blend was constructed over the pressing season, starting with Browns and finishing with Dabinett. Cofermented in stainless steel and racked once mid fermentation.
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?	Dry
SPARKLING OR STILL?	Still
PAIRING SUGGESTIONS	Anything! Particularly suitable with fatty foods like cured meats, melted cheese, cassarole etc.
TASTING NOTES	Medium tannin, very soft and ripe. Acid is fresh and well integrated. Aromas of green apple, tangerine, stone fruit, orchard floor, rose.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	