

BRAND NAME	Wilding Cider
PRODUCT NAME	Stoke Red #2 2020
MAKER	Sam and Beccy Leach
BRAND LOCATION	N Somerset
ORCHARD LOCATION(S) & NAMES	New Orchard - Ditcheat (Barber's)
INFORMATION ABOUT THE ORCHARDS	Large old traditional orchard, planted for production, most likely growing for Showerings. Probably planted in the 50s.
PRODUCT STYLE	Rural method, single variety, delicate sparkling
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	Single variety/single orchard Stoke Red, to show off the terroir of this beautiful orchard in comparison to Stoke Red #1. Trying to keep significant residual sugar which balances the acidity of the variety and the high tannin levels from these trees.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	100% SR
INFORMATION ABOUT THESE VARIETIES (WHY USED)	Bittersharp, well balanced for a single variety if there is residual sugar. Tannin is astringent, acid is high quality and typical aromas are of green apple, rosewater, strawberries and cream.
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	Fairly cloudy, wet summer
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	Unsprayed, non-organic cows graze during the summer months. Minimal pruning which leads to lower extraction than the Abbots Leigh version. Soil is deep, rich and heavy.
ABV %	3.7%
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Fermented in stainless steel, racked during winter (rural method). Picking, pressing, racking and bottling were done in the same way as Stoke Red #1.
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?	Sweet
SPARKLING OR STILL?	Frizzante
PAIRING SUGGESTIONS	Cured or smoked fish, air-dried ham, and dishes using the above.
TASTING NOTES	Mouth-filling astringent tannin, balanced with quality acid and enough sweetness. The aromas are of stone fruit, some minerality, a slight herbaceous note.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	