

BRAND NAME	Wilding Cider
PRODUCT NAME	Marl 2020
MAKER	Sam and Beccy Leach
BRAND LOCATION	N Somerset
ORCHARD LOCATION(S) & NAMES	Various - Abbot's Leigh (old Coates' cider orchard planted in 1951. heavy soil with high organic matter, great biodiversity, woodland edge;) Wilding Orchard (250 years old, south facing slope, heavy loam and clay over clay and marl/calcareous clay. Certified Organic/Biodynamic.) Ditcheat Hill (Very special old orchard (at least 150 years) with several generations of trees, all vintage varieties, most over 60 years. Deep well drained loam over limestone, heavier towards the bottom of the slope. Sloping south fairly steeply, it gets all of the sun going but is well sheltered by large hedges.)
INFORMATION ABOUT THE ORCHARDS	
PRODUCT STYLE	Still, dry
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	An elegant, light cider for drinking with good food, especially summery food.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Two tank blend, the first of equal proportions Yarlington Mill, Dove and Browns, the second combining KB, Chisel Jersey, Dabinett, ABJ, some unknowns and some dessert apples.
INFORMATION ABOUT THESE VARIETIES (WHY USED)	The first tank is the body of the blend(400 litres) with soft tannins, light citric/fresh apple fruit and mellow character. The second tank (300 litres) is more characterful with harder tannins, richer aromas. We wanted to find a balance between the two and show off the minerality of the first blend.
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	Fairly cloudy, wet summer
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	As above.
ABV %	6.0%
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Fermentation in all cases in stainless. Aged in stainless and bottled during harvest 2021.
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	Roast chicken, garlic soup, grilled vegetables, fish.
TASTING NOTES	Delicious, mouthwatering acid and mineral character. Aromas of stone fruit, cider apples, orchard floor, wet stone.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	