

BRAND NAME	Wilding Cider
PRODUCT NAME	Blakeney Red & Yellow Huffcap 2020
MAKER	Sam and Beccy Leach
BRAND LOCATION	N Somerset
ORCHARD LOCATION(S) & NAMES	Chew Stoke, Perry House Farm
INFORMATION ABOUT THE ORCHARDS	Old perry pear orchard, 5 acres, planted 1911. Grazed by dairy cows in the summer, no sprays, no intervention, minimal pruning.
PRODUCT STYLE	Pet Nat perry
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	Refreshing, fruity pet nat combining the easy going character of Blakeney with the intensely delicious Yellow Huffcap.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	BR 75% YH 25%
INFORMATION ABOUT THESE VARIETIES (WHY USED)	BR is soft and gentle, easy drinking but with limited structure. YH is very fruity, strong, sharp and extremely delicious but perhaps a little intense by itself. They pair well to create a very moreish, delicious perry which is great as an apero or with certain cheeses.
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	Good year for pears, pretty lacklustre summer but with a warm, sunny September which helped ripening a lot.
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	Nature friendly, un sprayed, pretty wild but grazed.
ABV %	6.6%
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Fermentation in stainless, racked once about 2/3rds of way through, bottled spring.
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?	Medium dry
SPARKLING OR STILL?	sparkling
PAIRING SUGGESTIONS	crispy/salty snacks, creamy cheeses, salads.
TASTING NOTES	Very fruity, with confectionary/apple notes prominent.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	