BRAND NAME	IVOR
PRODUCT NAME	Late
MAKER	Andrew Freeman
BRAND LOCATION	Silligrove Farm, Far Forest, Worcestershire
ORCHARD LOCATION(S) & NAMES	Silligrove Farm, Far Forest, Worcestershire
INFORMATION ABOUT THE ORCHARDS	Around 2 acres of mixed traditional standard orchard.
PRODUCT STYLE	Pet Nat
MAKERS STYLISTIC INTENTIONS (WHAT	To use only what nature provides, made without additions and with as little intervention as possible. Just a natural
WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	rouse only what nature provides, made will out additions and with as little intervention as possible. Just a natural expression of the apple and the terroir. It is a modern single orchard blend using a rich varietal mix of culinary and eating fruit. All of the last fruit to ripen in the orchard.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	mostly unknown varieties.
INFORMATION ABOUT THESE VARIETIES (WHY USED)	A mix of eating and cooking fruit from trees that vary greatly in age. Some just 5 years old, some at end of life.
VINTAGE	2020
INFORMATION ON THE GROWING SEASON	Wet, then a mixed spring with some late frosts. Summer was hot with long periods of no rain.
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATUR E FRIENDLY ETC?)	Organic (not certified), unsprayed, fertilised or watered.
ABV %	6.50%
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Pressed over 6 weeks, starting late November. The fruit stores ok at this time of year, so it is sweated for at least two weeks before pressing. Fermentation occurs over seven months when temperatures are typically lower enabling a slow fermentation, helping to promote better flavour and aroma. It is bottled with residual sugar allowing for fermentation to finish in the bottle producing a light sparkle. This also leaves a small amount of sediment in the bottle. Aged for at least 6 months in bottle.
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	Natural
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?	Lightly Sparkling
PAIRING SUGGESTIONS	Enjoy with food - spicy or fatty foods in particular
TASTING NOTES	
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	742 Bottles produced