BRAND NAME	Wilding Cider
PRODUCT NAME	Stoke Red #1
MAKER	Sam and Beccy Leach
BRAND LOCATION	N Somerset
ORCHARD LOCATION(S) & NAMES	Abbot's Leigh
INFORMATION ABOUT THE ORCHARDS	Old Coates Cider orchard planted in 1951 on full size rootstocks but not grown with a standard trunk. Orchard is grazed through the summer. Woodland edge situation, sloping East-South depending on which bit. Soil is heavy loam with good organic matter content over limestone, some stone in the topsoil.
PRODUCT STYLE	Rural method, bitter sharp cider
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. Trying to keep significant residual sugar which balances the acidity ofthe variety and the high tannin levels from these of 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?)	UN certified but organic, grazed in the summer, we have been restoration pruning here since 2018 so the orchard is improving.
ABV %	3.8%
BOTTLE VOLUME	750ml
PROCESSSING INFORMATION (FERMENTATION AND AGING DETAILS)	Rural method, racked twice. Fermented in stainless, bottled early summer 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?	Sweet
SPARKLING OR STILL?	Frizzante
PAIRING SUGGESTIONS	Fresh cheeses, apple crumble
TASTING NOTES	Classic Stoke Red aromatics - roses, Strawberries and cream, red apple. The acid is high quality and the tannin is a very fine, mouth-filling astringency.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	