

BRAND NAME	Gregg's Pit
PRODUCT NAME	Brown Snout, Chisel Jersey & White Close Pippin
MAKER	James Marsden
BRAND LOCATION	Gregg's Pit
ORCHARD LOCATION(S) & NAMES	Gregg's Pit home orchard
INFORMATION ABOUT THE ORCHARDS	Traditional standard trees - home orchard is on the 1888 1st edition OS map
PRODUCT STYLE	Normandy method 'keeved' naturally sparkling cider
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	As above
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	20% Brown Snout, 70% Chisel Jersey & 10% White Close Pippin
INFORMATION ABOUT THESE VARIETIES (WHY USED)	Late harvest, low acid bittersweet apples make the best Normandy method cider
VINTAGE	2019
INFORMATION ON THE GROWING SEASON	
ORCHARD MANAGEMENT (ORGANIC/BIODYNAMIC/SPRAYED/NATURE FRIENDLY ETC?)	Beyond organic - unsprayed since 1920s and nature friendly = birds eat the bugs and hornets eat the other bugs
ABV %	6%
BOTTLE VOLUME	75cl
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	Pressed 01/12/19, 1st racking 23/12/19, 2nd racking 26/01/20, bottled 16/04/20
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	Natural/wild yeast
PASTEURISED (Y OR N?)	No
FILTRATION USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	90% coarse filtered and 10% unfiltered added back before bottling
FINING AGENTS USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	None
SULPHITE ADDITION (Y OR N - PLEASE GIVE DETAILS IF USED)	None
CARBONATION USED (Y OR N - PLEASE GIVE DETAILS IF USED)	None
SUGAR ADDED (Y OR N - PLEASE GIVE DETAILS IF USED)	None
SWEET, MED OR DRY?	Dry
SPARKLING OR STILL?	Sparkling
PAIRING SUGGESTIONS	
TASTING NOTES	
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	