



Name	Side by Cider
Vintage	2020
Alcohol	7,2% vol
Varieties	Cooking and eating apples
Origin	New Forest



Tasting notes



This still cider has a bright amber colour and is slightly cloudy



We find a complex nose revealing floral aromas, almond pastries, pralines, sweet spices and fresh apples



Opening with moderate acidity, which develops into floral and fruity aromas supported by melting tannins. End of the aromas persistence of acidulous apples

Cidermaking

This cider has been made from hand-picked table and cooking apples from individuals in the New Forest. For every 10kg of apples harvested a bottle was donated to the owner of the tree.

The apples were then crushed and gently pressed in my vertical press.

The cider was fermented using the indigenous yeasts naturally present on the apples. This was blended with a touch of Pinot Noir to add complexity and body.

Summary

Acidity ●●●○○
 Body ●●○○○
 Floral ●●●○○
 Fruity ●●○○○

Serving

Store away from direct sunlight and keep it between 10°C and 20°C

Ready to drink now and over the next three years

Serving Temperature 5°C-8°C