



Name	The Cider
Vintage	2020
Alcohol	7,5% vol
Varieties	Dabinett, Chiesel, Brown
Origin	Sommerset

## Tasting notes



This sparkling cider has a honey and gold colour, slightly cloudy



A powerful nose, revealing aromas of dry hay, ripe apples and heather honey



On the palate it is a fresh cider, well balanced between tannins, acidity and bitterness. We also find aromas of ripe apples and white flowers

## Cidermaking

Dabinett, Chiesel and Brown apples come from an orchard in Sommerset called Northdown Orchard. Harvested at the peak of ripeness to produce a high quality, well-balanced cider.

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. It was then refermented in the bottle using the traditional method. No dosage to obtain a dry cider.

## 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