

Walgate

Name Walgate Cyder 2022
Alcohol 6.4 % vol.
Varieties 50% Dabinett
50% Browns

Tasting Note

Rich gold in colour and bright. Nose of baked apple, caramel and hay.
Dry and with some grippy tannin, favours on the nose bolstered by notes of vanilla and toast. Generous length.

Vinification

Dabinett and Browns apples were crushed and pressed to a range of barrels and stainless steel vats. Fermented with ambient yeasts and left to naturally settle. After racking, the final blend was carefully selected and blended before bottling with champagne yeast and sugar. After twelve months on yeast the cyder was riddled and disgorged. Minimal sulphites deployed at racking and disgorgement.

History

Apples grown and harvested by Ross Mangles of North Downs farm, Somerset.

Serving

Serve chilled, 12 degrees Celsius.

Suitable for vegetarians / vegans: Yes

Technical

Free SO₂: 9 mg/l
Total SO₂: 48 mg/l
Alcohol 6.4%
Acidity: 6.0 g/l
pH: 3.59
Bottles produced: 1951
Lot number: L-2022-12

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