



Pilton Cider, Stray Dog Cafe, Somerset, England, '2022'

Product code: `6698

PRODUCER PROFILE

Based in cider's heartland, where sun-dappled orchards have been producing high-quality cider for generations, Pilton makes an exciting range of whole-juice ciders using the artisan method of 'keiving'.

This process uses only cider apples – no water, no sugar, just patience – to develop sublime creations that in its use of wild yeasts, cold cellars and bottle fermentation, has much in common with the winemaking process. Pilton was started in 2010 by Martin Berkely, who uses apples from high-quality orchards planted in the 60s and 70s to produce this most traditional and evocative of local beverages.

VITICULTURE

Fruit is from traditional cider orchards, planted in the 1960s and 1970s for commercial production but now only retained for biodiversity & landscape. The low nutrients produce low yields with small fruits and intense flavours. Varieties are Somerset origin, bittersweet, low in acidity with medium tannin.

WINEMAKING

The keiving method utilises low nutrients for an incomplete fermentation, thus retaining natural fruity apple sweetness. Long slow cool fermentation promotes complexity from a succession of indigenous yeasts.

TASTINGNOTE

On the palate, it reveals an elegant apple character complemented by subtle barrel-aged complexity, while a crisp, refined finish carries depth and nuance reminiscent of fine wine. With a medium-dry sweetness, it balances freshness and richness beautifully.

FOOD MATCHING

Light and refreshing, it is best served chilled, as an aperitif or with food such as charcuterie.



TECHNICAL DETAILS

Varieties:

Traditional Cider Orchard Blend 80%,
Browns Apple 20%

Vegetarian
Vegan

Features

ABV: 5%

Closure: Crown Seal

Oak Ageing

Time: 12 Months

Type: 200 Litre Whisky Barrels

% wine oaked: 30

% new oak: None

Style: Still Perry

Case Size: 6 x 75cl

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