



Pilton Cider, Pomme Pomme, Somerset, England, 2022

PRODUCER PROFILE

Based in the cider heartland of Somerset, 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'. The process uses only cider apples; no water, no sugar, just patience and develop sublime creations that have as much in common with the winemaking process as anything focusing on the use of wild yeasts, cold cellars and bottle fermentation. Pilton was started in 2010 by Martin Berkely and uses apples from high-quality, Somerset orchards, planted in the 60s and 70s, to produce this most traditional and evocative of local beverages.

VITICULTURE

The cider 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. Quince are Somerset grown, from orchards on the banks for the river Brue.

WINEMAKING

The low nutrients produce low yields with small fruits and intense flavours. Varieties are Somerset origin, bittersweet, low in acidity with medium tannin, whilst the quince is from orchards on the banks of the Brue.

TASTING NOTE

This fruity cider brings together bittersweet cider apples with their pomme family third cousin, the quince. The unique tart astringency of the quince is balanced by the natural fruity sweetness of this classic keeved cider.

FOOD MATCHING

This is perfect with strong blue cheeses.



Product code: 5092

TECHNICAL DETAILS

Varieties:

Traditional Cider Orchard Blend 70%
Serbian Gold Quince 30%

Features:

Vegetarian
Vegan

ABV: 5.2%

Closure: Crown Seal

Style: Still Cider

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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