

# Little Pomona

## Orchard & Cidery



### Feat of Clay 2015, Dry Still Cider

Feat of Clay shows what the rich, red clay soils of the Herefordshire combined with hand picked, hand selected cider apples can achieve.

#### Vintage conditions & harvest

2015 turned out to be a great vintage for us and the UK generally. We had a healthy and large crop of fruit from all our varieties except Ellis Bitter which was on its “off” year.

No frost, perfect flowering and good pollination. August brought welcome rain, and September to December was warm and largely dry – perfect picking and processing weather.

Harvest began in late September with Foxwhelp and ended with Dabinett in mid-November. By the beginning of December all fruit had been processed. Excess fruit was sold to Tom Oliver at Oliver’s Cider & Perry.

#### Cidermaking

We co-fermented Dabinett together with a small percentage of Egremont Russet and Newton Wonder, while the other three varieties were each fermented separately. The foundations of the blend – Dabinett and Foxwhelp – were put together during fermentation in January 2016 and supplemented with the addition of Ellis Bitter and Harry Masters Jersey in October 2016.

Having undergone spontaneous, partial malolactic fermentation, the cider was bottled, unfiltered, unfiltered and unpasteurised, with the addition of a small amount of SO<sub>2</sub> on December 21<sup>st</sup>. It may therefore throw a tiny amount of sediment when chilled.

#### Tasting note

Feat of Clay 2015 is a still, bone dry and tangy cider. Built around its acid structure rather than its tannins, there are plenty of yellow and green apples, nectarine and citrus fruit flavours. The tannins are ripe, silky and reminiscent of black tea. It’s serious, fresh and very wine-like.

**Natural cider, from bud to bottle**

#### Technical details

**Apples:** Dabinett 65%; Foxwhelp 20%; Harry Masters Jersey 7.5%; Ellis Bitter 5%; Egremont Russet/Newton Wonder 2.5%

**Alc:** 7.2%

**RS:** 1.4g/l

**TA:** 8.10g/l

**pH:** 3.30

#### Cases produced:

89 (12 x 50cl)

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