



## INTERCONNECTIONS PART 1: CIDER-ON-SKINS | 2022

### ORCHARD

Newbarn Farm, Churchfield Farm, Wild Apples, Seer Green locals

### HARVEST

By hand  
16 Aug – 19 September

### CRUSH

Milled by machine and macerated in pallet box for 24 hours

### PRESS

Cold water hydropress

### TANK

Straight cider in steel & oak. 120l x2 in steel then received PN and Ch skins for 9-day maceration

### YEAST

Champagne and wild yeast ferments

### SULPHITE

None added

### POMACE

Pomace composted and fed to Jagger the Pig

### SECONDARY FERMENT

Champagne yeast and raw organic cane sugar. 2.5 bar

### BOTTLE PROCESSING

Not disgorged, zero dosage. Brut Nature

### SUGAR

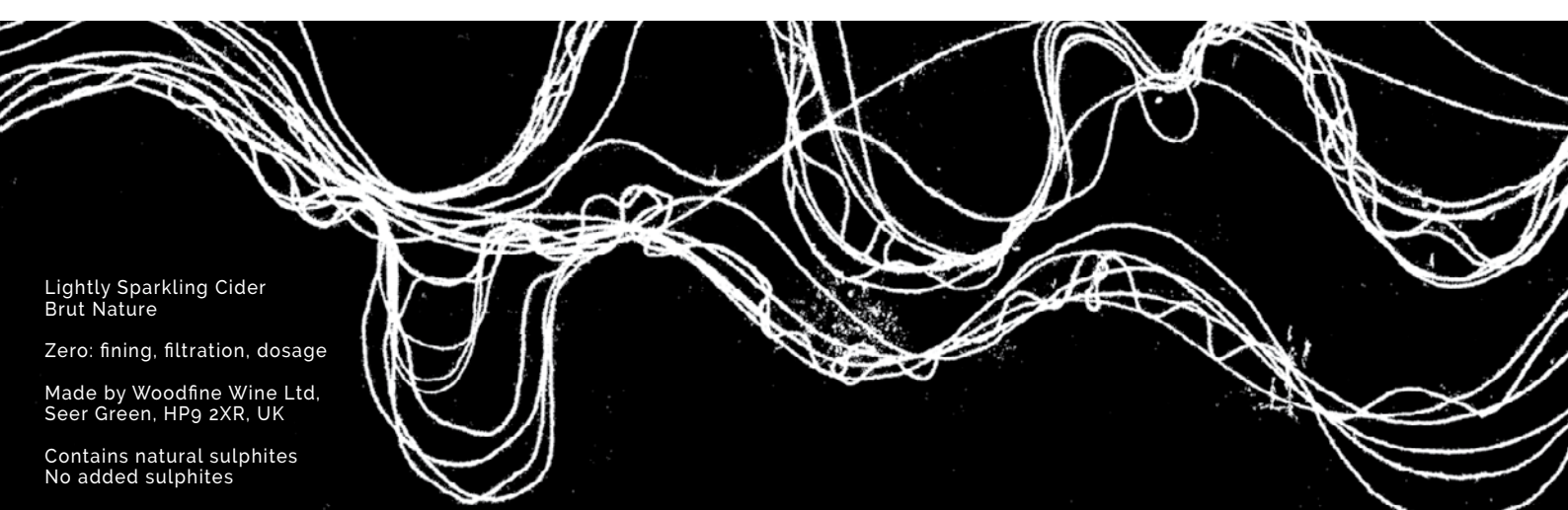
Brix 12.4  
7% ABV

### TA

10.5-11

### PH

3.3



Lightly Sparkling Cider  
Brut Nature

Zero: fining, filtration, dosage

Made by Woodfine Wine Ltd,  
Seer Green, HP9 2XR, UK

Contains natural sulphites  
No added sulphites

Product of England