

GOULD, CIDERS & PERRIES

GRAMPOUND APPLE ORCHARD JULY 2022

Pommiers à cidre - Variétés de France, J.M. BORE et J. FLECKINGER



BITTER

Fillbarrel	3 / 0.25 / 1062
Fréquin Rouge Petit	5.06 / 0.48 / 1065
Harry Masters	3.2 / 0.29 / 1056
Jane	3.3 / 0.19 / 1052
Kermerrien	4.32 / 0.29 / 1062
Marie Ménard	4.82 / 0.43 / 1061
Major	4.1 / 0.18 / 1054
Mettais	3.78 / 0.34 / 1063
Somerset Redstreak	3.5 / 0.19 / 1050
Three Counties	3.0 / 0.2 / 1056
Tremlett's	3.4 / 0.27 / 1052
Vilberie	5 / 0.23 / 1062

3g/ litre

BITTER SWEET

Amanda	2.3 / 0.23 / 1054
Antoinette	2.73 / 0.48 / 1050
Bedan	2.27 / 22.04 / 1056
Binet Rouge	2.41 / 0.35 / 1063
Bisquet	2.12 / 0.41 / 1045
Black Dabinett	
Bulmer's Norman	2.7 / 0.24 / 1053
Dabinett	2.9 / 0.18 / 1057
Douce Moen	2.43 / 0.42 / 1061
Dymock Red	
Hagloe Crab	
Hangy Down	
Hastings	2.9 / 0.13 / 1057
Helen's Apple	2.9 / 0.1 / 1050
Michelin	2.3 / 0.25 / 1050
Muscadet Dieppe	2.54 / 0.41 / 1055
Prince William	2.5 / 0.15 / 1057
Saireline	
Stoke Red	2.4 / 0.18 / 1052

2 g/ litre

SWEET

Adam Pearmain	
Allington Pippin	
Bardsey Island	
Bringewood Pippin	
Brown's Apple	1.2 / 0.67 / 1048
Claygate Pearmain	
Cornish Aromatic	
Cornish Pine	
Court de Wyck	1.0 / 0.29 / 1079
Court Pendu Plat	
Court Royal	1.0 / 0.21 / 1050
Crimson King	1.3 / 0.6 / 1044
Dalnette	
Devonshire Quarrendon	
Discovery	
Douce Coet Ligne	1.83 / 0.38 / 1051
Gladstone	
Gilly	1.8 / 0.54 / 1053
Herefordshire Russet	
Ingrid Marie	
Katy	1.1 / 0.42 / 1053
Kidd's Orange Red	
Kingston Black	1.9 / 0.58 / 1061
Lafayette	
Northern Spy	
Northwood	1.7 / 0.27 / 1049
Ribston Pippin	
Rouge Duret	
Sops in Wine	1.3 / 0.19 / 1065
Sweet Coppin	0.4 / 0.2 / 1052
Tom Putt	1.6 / 0.31 / 1057
Tale Sweet	1.3 / 0.65 / 1052
Winter Peach	

SOUR BITTER

Cazo Jaune	3.28 / 2.6 / 1054
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BITTER ACIDULOUS

Porter's Perfection	2.5 / 0.82 / 1054
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ACIDULOUS

Broxwood Foxwhelp	1.9 / 1.07 / 105760
Bulmer's Foxwhelp	1.9 / 1.07 / 1057
Cul d'Oisan	
Debbie	1.2 / 0.97 / 1050
Dufflin	2.0 / 0.9 / 1050 -1070
Foxwhelp	
Frederick	0.9 / 1.02 / ?
Fair Maid of Devon	
Grampound Beauty	
Guillevic	1.1 / 0.95 / 1050
Herefordshire Redstreak	
Hocking's Green	
Judeline	0.67 / 1 / 1050
Killerton Sharp	
Peter Lock	
Plum vitae	
Roundway Magnum Bonum	

SOUR

Avrolles	0.87 / 2.4 / 1055
Bramley	
Brown Snout	1.9 / 3.37 / 1053
Howgate Wonder	
Chanteline	0.75 / 1.2 / 1053
Judaine	0.75 / 1.34 / 1053
Juliana	1.78 / 2 / 1061
Peter Lock	
Petit Jaune	1.2 / 1.48 / 1055
Payhembury	
Rambault	1.4 / 1.3 / 1061
Tregonna King	
Upton Pyne	

TANNINS, POLYPHENOLS

0.8% w/v

ACIDITY

1.2% w/v

Entries in blue : Tannins / Polyphénols

Entries in black : Acidity

Entries in red : Density kg/m3

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GRAMPOUND PEAR ORCHARD JULY 2022

Pommiers à cidre - Variétés de France, J.M. BORE et J. FLECKINGER



BITTERNESS / TANNINS / POLYPHENOLS

3g/ litre

BITTER

BITTER ACIDULOUS

BITTER SOUR

Barland 1058 0.26%T 0.92% A
Butt 1056 0.32%T 0.54% A

2 g/ litre

BITTERSWEET

BITTERSWEET ACIDULOUS

BITTERSWEET SOUR

Blakeney Red
Gin 1052 0.15%T 0.42% A
Brandy 1069 0.12%T 0.44% A

Stinking Bishop 1066 0.11%T 0.57% A
Winnals's Longdon 1058 0.17%T 0.57% A

1g/ litre

SWEET

Barnet 1052 0.28%T 0.09% A
Calabasse Bosc
Conference
Comice
De Cloche
Black Worcester
Pitmaston Duchess
Plant de Blanc

ACIDULOUS

Hendre Huffcap 1059 0.08%T 0.37% A
Poire de Champagne

SOUR

Yellow Huffcap 1064 0.1%T 0.62% A

0.3% w/v

0.45% w/v

ACIDITY / TARTNESS / SOURNESS

Entries in blue : Tannins / Polyphénols

Entries in black : Acidity

Entries in red : Density kg/m3

Yet to be placed:

Antricotin
Bratbirne Champagner
Fausset
Oldfield
Parsonage
Taynton Squash

HMRC Notice 162 s.25. List of permitted cider and perry ingredients

<https://www.gov.uk/government/publications/excise-notice-162-cider-production/excise-notice-162-cider-production#sec-25>

Additive	Maximum concentration
General	
Acesulfame-K (E950)	*
Acetic acid	*
	Aromas may only be derived from apples and must retain the typical characteristics of apples.
Apple aromas (natural only)	
	Apple aromas must only be used in the restoration of flavour rather than its enhancement.
Apple juice (fresh or concentrate)	Limited to 25% if used in the making of perry
Apple wine	No limit but must only contain ingredients permitted in the making of cider and perry
Ascorbic acid and its salts	
(E300 — E302)	*
Aspartame (E951)	*
Carbon dioxide	*
Cider — out of condition	No limit
Cider vinegar	Limited to the quantity necessary to adjust acidity
Citric acid and its salts	
(E330 — E333)	*
De-alcoholised concentrated cider (Cidrasse)	No limit but must only be produced from ingredients permitted in the making of cider
Dimethyl dicarbonate (Velcorin)	
(E242)	*
Lactic acid and its salts (E270, E325, E326)	*
Malic acids and its salts (E296, E350a, E351b, E352a)	*
Neo-hesperidine	No limit
Nitrogen	No limit
	Aromas may only be derived from pears and must retain the typical characteristics of pears.
Pear aromas (natural only)	
	Pear aromas must only be used in the restoration of flavour rather than its enhancement.
Pear juice (fresh or concentrate)	Limited to 25% if used in the making of cider
Pear wine	No limit but must only contain ingredients permitted in the making of cider and perry
Perry — out of condition	No limit
Perry vinegar	Limited to the quantity necessary to adjust acidity
Saccharin (and Na, K, and Ca salts) (E954)	*
Sorbic acid and its salts (E200, E202, E203) *	*
Sucralose (E955)	*
Sugars and sugar syrups for example, High fructose corn syrup/high fructose syrup, Fructose Hydrolysed starch/hydrolysed starch syrup, Glucose, Liquid sugars, Sucrose, Sugar	No limit
Sulphur dioxide and its salts (E220 — E224, E226 — E228)	*
Salt (Sodium chloride)	*
Tartaric acid and its salts	
(E334 — E336)	*
Water	No limit
* Limits set by current food legislation.	
Colourings	
Acid brilliant green BS (E142) #	#
Anthocyanin (E163) #	#
Caramel	#
(E150a, E150b, E150c, E150d) #	#
Carmoisine (E122) #	#
Cochineal (E120) #	#
Indigotine (E132) #	#

Additive	Maximum concentration
Mixed Carotenes (E160a, E160b, E160c, E160d, E160e) #	#
Ponceau 4R (E124) #	#
Quinoline yellow (E104) #	#
Sunset yellow (E110) #	#
Tartrazine (E102) #	#

colourings and other substances which may impart colour may only be used to produce cider or perry in the colour range — straw/gold/golden brown.

Processing aids

These are materials used in the processing of cider and perry. There're no restrictions on the use of processing aids provided they do not change or alter the characteristics of the cider or perry. Small residual traces of these aids may remain in the final product provided they do not contribute to the colour or flavour of the cider or perry.

Examples of processing aids are:

Decolourizers	Charcoal
Enzymes	Pectinase
Filter aids	Cellulose
	Kieselguhr
	Bentonite
Fining aids	Gelatin
	Isinglass
	Tannin
	Anti-foaming agents
	Calcium carbonate
Miscellaneous	ion-exchange resins
	Lactic acid bacteria
	Microbial nutrients other than urea and its derivatives
	Yeast and yeast culture

In some ciders, yeasts and bacteria may be present in considerable numbers.

The Duchy of Bavaria (Beer Purity Laws) Bavarian Reinheitsgebot (1516)

We hereby proclaim and decree, by Authority of our Province, that henceforth in the Duchy of Bavaria, in the country as well as in the cities and marketplaces, the following rules apply to the sale of beer:

..... Furthermore, we wish to emphasize that in future in all cities, market-towns and in the country, the only ingredients used for the brewing of beer must be Barley, Hops and Water. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court authorities' confiscating such barrels of beer, without fail.

Proposed 'Cornish Cider Purity Law 2022'

We hereby proclaim and decree by Authority of The Duchy of Cornwall that henceforth in the Duchy of Cornwall, in the country as well as in the cities and marketplaces, the following rules apply to the making and sale of cider. Furthermore, we wish to emphasize that in future in all cities, market-towns in Cornwall and the country, the only ingredients used for the brewing of cider must be apples, yeast and sulphites. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court authorities and by confiscating such barrels, cans, bottles or any other sort of container of cider, without fail. (*after 'The Bavarian Reinheitsgebot' in the Duchy of Bavaria (Beer Purity Laws) of 1516*).

Kernewek Glanethder Laha 2022

Gans hemma yth eson ny ow teclarya hag owth ordna gans Auctoryta An Ducheth Kernow y'n Ducheth Kernow, y'n pow kekefrys y'n trevow hag y'n tylleryow marhas, bos alemma rag an rewlys ma a dheseth rag gwertha cyder. Pelha, res yw dhyn ny gul pos y'n cytys ha trevow marhas yn Kernow rag bryhy cyder ny yllyr usya marnas an re ma avallow ha barm ha sulfítow. Pyw pynak, gans godhvos, a wra sevel orth consydra po ken camdremenna an ordnans ma a vyth punsyas gans an auctorytys der sesyans ballyers, ha cannys ha botellow ha senser a sort vyth aral cyder an par ma heb fyllel.