

# OXNEY ORGANIC ESTATE

## OXNEY SPARKLING CIDER

**PRODUCER** Oxney Organic Estate is located at the extreme east side of East Sussex, in Beckley, six miles north of Rye. The estate is part of the founders' - Kristin Syltevik and Paul Dobson - vision of modern mixed farming that's environmentally sound, natural and sustainable. The estate is organic and certified by the Soil Association and grows arable crops, has a flock of sheep and has a vineyard. The winery and cidery is located in an old grade II listed oast house and the cider and winemaker is Ben Smith. The organic system at Oxney produces healthy, balanced and natural crops. This is replicated in our wine and cider making where the focus is on an organic, low intervention approach.

**CIDER MAKING** We source dessert apples from a local organic orchard which is also certified by the Soil Association and is run with the same principles and respect for the environment. Once the apples hit our lovely converted oast house they receive the same care, attention, quality standards and methods as our award winning sparkling wines. First, we make cider. We then add further yeast and immediately bottle the cider. The cider goes through a second fermentation in the bottle and spends time on lees to mature, gain balance and flavours.

**TASTING NOTES** Bright and elegant nose with a subtle floral lift and aromas of hedgerow blossom, freshly picked apples backed up with a hint of toast. The palate is crisp, clean and precise with notes of red apple skin & warm honey on the finish.

The perfect aperitif and best served in a sparkling wine glass.

## VINTAGE INFORMATION

Vintage: NV  
Cider and winemaker: Ben Smith  
Alcohol (ABV): 8%  
Closure: Diam cork

Soil Association Certified GB-ORG-05  
*Suitable for vegetarians and vegans*

## CONTACT

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