



Hush Heath Estate

When they're not building an ever more stellar reputation for their wines, since 2012 the team at Hush Heath have been busy channelling this expertise into an impressive range of ciders. The 20 acres of orchard here were originally planted with a view to producing fruit for eating, so feature the most flavoursome and characterful Kentish apples: Cox, Bramley, and Egremont Russet.

Each tree is pruned into the traditional pinwheel shape which allows pickers to get deep into the branches and hand harvest fruit. The orchards are traditionally pollinated by bees that are kept nearby. When owner Richard Balfour Lynn's son, Jake, was born just over 20 years ago, they planted a tree on a hillside which overlooks the orchards on Hush Heath Estate. The tree became known as Jake's Tree and a strong connection was formed between Jake, the second generation producer, and the apple orchards.

Alongside its core expression, Jake's Kentish Cider, Hush Heath makes two extremely popular premium sparkling ciders, which are both delicate, refreshing and a light alternative to wine as an aperitif or with food. For this Jake's Orchard range, secondary fermentation takes place in bottle using the traditional Champagne method to create a fine mousse. It then settles in bottle for two to three months before disgorging, when a dosage of either subtle English nettle or strawberry and blackcurrant is added to set off the ciders' crisp apple character.

Terroir & Technical

Area: Hush Heath Estate Orchards, Staplehurst, Kent

Climate: Cool maritime

Soil Type: Wealden Clay over Tunbridge Wells Sand

Orchard Management: Environmentally friendly, 30-35 year old trees, traditional and modern graftings.

Varieties: Cox, Bramley, Egremont Russet

Harvest: Hand picked, no windfalls, late September-early October

Cider Making: Tree ripened, hand picked apples grown on the Hush Heath Estate are fermented at 16°C using wine yeasts in stainless steel tanks. Secondary fermentation in bottle for the Jake's Orchard range.



Jake's Kentish Cider

Alcohol: 5.4% abv

Pressure: 2.2 bar

Residual sugar: 25g/l

Available in 30 litre one way keg or 33cl bottle (carbonated)

Tasting Note: Palest white hay with a delicate mousse and a refreshing, crisp and clean palate showing delicate apple flavour.



Jake's Orchard 'Sparkling Kent Cider with Strawberries and Blackcurrants'

Production: 5,000-10,000 75cl bottles per year

Alcohol: 7.5% abv

Tasting Note: Expressive, clean, and crisp with refreshing acidity and delicious red berry flavours.



Jake's Orchard 'Sparkling Kent Cider With English Nettles'

Production: 5,000-10,000 75cl bottles per year

Alcohol: 7.5% abv

Tasting note: Expressive and crisp with aromas of green apple, spring blossom and a subtle hint of nettle..

