



ABUNDANCE SOUTHFIELDS
2019 CIDER BATCHES
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If you can't see your apples on this list that means they were probably distributed locally- also good!

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| <p style="text-align: center;"><u>Batch 1</u></p> <p>Apples from : Seymour Road SW18 (MD) & building site at Roehampton Gate of Richmond Park</p> <p>Batch Size : 24l Apple Types : Eating Picked : 27 July 2019 Pressed : 27/7/2019</p> <p>Indicative ABV : 6.5% Brix : ? Yeast : Cider yeast Bottled : 11/8/2019 Conditioning : 1.2 tspns sugar / litre Sweetener : 1 g stevia powder per litre PH : 3.35</p> | <p style="text-align: center;"><u>Batch 2</u></p> <p>Apples from : Blend of 50% excess batch 1 mix and 50% excess batch 3 mix. Seymour Rd, Roehampton Gate, Tooting Almshouses, Engadine Road (AmG).</p> <p>Batch Size : 10l Apple Types : Eating Picked : late July. Pressed : 27/7 and 4/8 (juice added to fermenter in two stages) Indicative ABV : ? Brix : ? Yeast : Cider Yeast Bottled : 11/8/2019 Conditioning : 10 tspns sugar = 1 per litre Sweetener : 8 tspns stevia powder PH : 3.5</p> |
| <p style="text-align: center;"><u>Batch 3</u></p> <p>Apples from : 33% eating apples from Sispara Gardens (JH), 33% cooking apples from Sispara Gardens (JW) and 33% Pears from Tooting</p> <p>Batch Size : 20l Apple Types : eating, cooking , pears Picked : 9 /8/2019 Pressed : 11/8/2019 Indicative ABV : 6.5 % Yeast : Cider Yeast Bottled : 8/9/2019 Conditioning : 250g caster sugar Sweetener : 25g stevia crystals Brix at bottling : 4 -> 6°Bx PH (measured after bottling): 3.48</p> | <p style="text-align: center;"><u>Batch 4</u></p> <p>Apples from : Sispara Gardens only (JW)</p> <p>Batch Size : 20l Apple Types : Cooking Picked : 10/8/2019 Pressed : 11/8/2019 Indicative ABV : 6.5% Brix : 11 Yeast : wine yeast Bottled : 8/9/2019 Conditioning : 400g caster sugar Sweetener : 35g stevia Brix at bottling : 4 % -> 6</p> |



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| <p style="text-align: center;"><u>Batch 5</u></p> <p>Apples from : Sispara Gardens only (JW)</p> <p>Batch Size : 20l</p> <p>Apple Types : Cooking</p> <p>Picked : 10/8/2019</p> <p>Pressed : 11/8/2019</p> <p>Indicative ABV : 6%</p> <p>Brix : 10</p> <p>Yeast : wine yeast</p> <p>Bottled : 8/9/2019</p> <p>Conditioning : 300g caster sugar</p> <p>Sweetener : 30g stevia</p> <p>Brix at bottling : 4 °Bx -> 5 (at bottling)</p> <p>PH (measured after bottling): 3.28</p> | <p style="text-align: center;"><u>Batch 6</u></p> <p>Apples from : Same as 7, 8 & 9 Tooting Almshouses + Engadine Road (AmG)</p> <p>Batch Size : 20l</p> <p>Apple Types : Eating</p> <p>Picked : 4/8/2019</p> <p>Pressed : 5/8/2019</p> <p>Indicative ABV : 5%</p> <p>Brix :</p> <p>Yeast : Cider Yeast</p> <p>Bottled : 14/8/2019</p> <p>Conditioning : ?</p> <p>Sweetener : 17 tspn stevia (50/50 powder/crystal)</p> <p>Brix at bottling : ?</p> |
| <p style="text-align: center;"><u>Batch 7</u></p> <p>Apples from : Same as batch 6, 8 & 9 Tooting Almshouses + Engadine Road (AmG)</p> <p>Batch Size : 23l</p> <p>Apple Types : Eating</p> <p>Picked : 4/8/2019</p> <p>Pressed : 5/8/2019</p> <p>Indicative ABV : 5%</p> <p>Brix :</p> <p>Yeast : Wine yeast</p> <p>Bottled : 14/8/2019</p> <p>Conditioning : 27 flattish tsp caster sugar</p> <p>Sweetener : 25 tspn stevia powder</p> <p>Brix at bottling : ?</p> | <p style="text-align: center;"><u>Batch 8</u></p> <p>Apples from : Same as batches 6, 7 & 9 Tooting Almshouses + Engadine Road (AmG)</p> <p>Batch Size : 23l</p> <p>Apple Types : Eating</p> <p>Picked : 4/8/2019</p> <p>Pressed : 5/8/2019</p> <p>Indicative ABV : 5%</p> <p>Brix :</p> <p>Yeast : Cider Yeast</p> <p>Bottled : 14/8/2019</p> <p>Conditioning : 24 teaspoons caster sugar</p> <p>Sweetener : 20 teaspoons stevia crystal</p> <p>Brix at bottling : ?</p> |



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| <p style="text-align: center;"><u>Batch 9</u></p> <p>Apples from : Same as 6, 7 & 8 Tooting Almshouses + Engadine Road (AmG)</p> <p>Batch Size : 23l Apple Types : Eating Picked : 4/8/2019 Pressed : 5/8/2019 Indicative ABV : 5% Brix : Yeast : Cider Yeast Bottled : 14/8/2019 Conditioning : 24 teaspoons caster sugar Sweetener : 25 teaspoons stevia crystal Brix at bottling : PH at bottling: n/a</p> | <p style="text-align: center;"><u>Batch 10</u></p> <p>Apples from : Sispara Gdn (JW), Dyers Ln SW15 (EW), Quinton St (PU)</p> <p>Batch Size : 23l Apple Types : 33% Pear 33% Crabapple 33% eating apple Picked : 4 & 5/9/2019 Pressed : 8/9/2019 Indicative ABV : 8-9%ABV Brix : 15°Bx Yeast : Sparkling Yeast (GV10) Bottled : 27/9/19 Conditioning : 400g caster sugar Sweetener : 35g stevia crystals Brix at bottling : 8°Bx PH at bottling: 3.33</p> |
| <p style="text-align: center;"><u>Batch 11</u></p> <p>Apples from : 33% from batch 10 mix and 66% Quinton St (PU)</p> <p>Batch Size : 23l Apple Types : 66% from batch 10, 33% cooking Picked : 5/9/2019 Pressed : 8/9/2019 Indicative ABV : 8% Brix : ? Yeast : Sparkling Yeast (GV10) Bottled : 22/9/19 Conditioning : 400g caster sugar Sweetener : 35g stevia crystals Brix at bottling : 8°Bx PH at bottling: 3.33</p> | <p style="text-align: center;"><u>Batch 12</u></p> <p>Apples from : Garmoor Gardens , Viewfield Rd (SJoC),</p> <p>Batch Size : 23l (6l used on experiments) Apple Types : Bramley & other cooking Picked : Early September Pressed : 8/9/2019 Indicative ABV : 6 – 7% Brix : ? Yeast : Cider Yeast Bottled : 22/9/2019 Conditioning : 295g caster sugar Sweetener : 25g stevia crsystals Brix at bottling : 8°Bx PH at bottling: 3.15</p> |



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| <p style="text-align: center;"><u>Batch 13</u></p> <p>Apples from : Garmoor Gardens , Viewfield Rd (SJoC)</p> <p>Batch Size : half batch 13l</p> <p>Apple Types : bramleys and cookers</p> <p>Picked :</p> <p>Pressed : 8/9/2019</p> <p>Indicative ABV : 6-7%</p> <p>Brix :</p> <p>Yeast : wine yeast</p> <p>Bottled :</p> <p>Conditioning : n/a</p> <p>Sweetener : n/a</p> <p>Brix at bottling :</p> <p>PH at bottling: 3.36</p> | <p style="text-align: center;"><u>Batch 14</u></p> <p>Apples from : Viewfield Rd (SJoC), Burntwood Rd (JA), Allfarthing School, Birchwood Rd(Smcl), Brodrick Rd(JW), Elsenham St (PH), Tooting almshouse (very bitter small pears)</p> <p>Batch Size : 23l</p> <p>Apple Types : Windfalls & Bruised from all of the above gardens. 50/50 cooking and eating</p> <p>Picked : week of 9 sept</p> <p>Pressed : 12/9/2019</p> <p>Indicative ABV : 7%</p> <p>Brix : 12%</p> <p>Yeast : Cider</p> <p>Bottled : 26 Sept 2019</p> <p>Conditioning : 150g caster, 150g brown sugar</p> <p>Sweetener : 48g stevia crystals</p> <p>Brix at bottling :</p> <p>PH at bottling: 3.4</p> |
| <p style="text-align: center;"><u>Batch 15</u></p> <p>Apples from : Wimbledon Park Road (CT), Engadine Road (DS), Birchwood Rd (Smcl), Skeena Hill (PH)</p> <p>Batch Size : 25l at pressing</p> <p>Apple Types : Eating varieties</p> <p>Picked : early September</p> <p>Pressed : 17/9/2019</p> <p>Indicative ABV : 7%</p> <p>Brix : 11-12°Bx</p> <p>Yeast : wine yeast</p> <p>Bottled : 2/10/19 (23l at bottling)</p> <p>Conditioning : 200g white caster sugar</p> <p>Sweetener : 50g Stevia Crystals</p> <p>Brix at bottling : ?</p> <p>PH at bottling: 3.36</p> | <p style="text-align: center;"><u>Batch 16</u></p> <p>Apples from : Wimbledon Park Road (CT)</p> <p>Batch Size : 25l</p> <p>Apple Types : 100% Red Eaters</p> <p>Picked : 12 September 2019</p> <p>Pressed : 17/9/2019</p> <p>Indicative ABV : 6%</p> <p>Brix : 9-10%</p> <p>Yeast : wine yeast</p> <p>Bottled : 6/10/19</p> <p>Conditioning : 350g Sugar</p> <p>Sweetener : 35g Stevia Crystals</p> <p>Brix at bottling : 5°Bx</p> <p>PH at bottling: 3.4</p> |



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| <p style="text-align: center;">Batch 17</p> <p>Apples from : Allfarthing, Pulborough Rd (PB)</p> <p>Batch Size : 23l</p> <p>Apple Types : 95% Eaters</p> <p>Picked : early September</p> <p>Pressed : 17/9/2019</p> <p>Indicative ABV : 7%</p> <p>Brix : 11 °Bx</p> <p>Yeast : cider yeast</p> <p>Bottled : 6/10/19</p> <p>Brix at bottling : 4°Bx (%%?)</p> <p>PH at bottling: 3.5</p> <p><u>Variation 17.1 Chalk</u></p> <p>Size: 2l</p> <p>Conditioning: 35g caster sugar</p> <p>Sweetener: 3g stevia crystal</p> <p>Chalk: 2g (→ PH 3.9)</p> <p><u>Variation 17.2 Ginger</u></p> <p>Size: 11 or 13l (?)</p> <p>Ginger Juice: 130g</p> <p>Conditioning : 200g caster sugar</p> <p>Sweetener : 15g Stevia Crystal</p> <p><u>Variation 17.3 Standard</u></p> <p>Size: 10l</p> <p>Conditioning: 175g caster sugar</p> <p>Sweetener: 15g Stevia Crystals</p> | <p style="text-align: center;">Batch 18</p> <p>Apples from : 100% Allfarthing School</p> <p>Batch Size : 24l</p> <p>Apple Types : Eating (Golden Delicious?)</p> <p>Picked : 10 September 2019</p> <p>Pressed : 22/9/2019</p> <p>Indicative ABV : 7.5 to 8%</p> <p>Brix : 12% solids</p> <p>Yeast : cider yeast</p> <p>Bottled : 20 October 2019</p> <p>Conditioning : 200g Caster Sugar</p> <p>Sweetener : 60g Stevia Crystal</p> <p>Brix at bottling : ?</p> <p>PH at bottling: 3.68</p> |
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| <p style="text-align: center;">Batch 19</p> <p>Apples from: 50% Allfarthing, 50% Seymour Rd (KN)</p> <p>Batch Size: 25l Apple Types: 100% Eating Picked: 17 September 2019 Pressed: 22/9/19 Indicative ABV: 7.5% predicted Brix: 12% solids Yeast: cider yeast Bottled: 20 October 2019 Conditioning: 230g caster sugar Sweetener: 60g Stevia crystal Brix at bottling: PH at bottling: 3.64</p> | <p style="text-align: center;">Batch 20</p> <p>Apples from: Engadine Steet (JH), Dafforne Road (MM)</p> <p>Batch Size: 25l Apple Types: Eating Picked: 21 September 2019 Pressed: 22/9/19 Indicative ABV: 7% Brix: 11% solids Yeast: cider yeast Bottled: 3 November 2019 Conditioning: 400g Caster sugar Sweetener: 30g Stevia Crystal Brix at bottling: 6 PH at bottling: 3.6</p> |
| <p style="text-align: center;">Batch 21</p> <p>Apples from: Pleasance Rd SW15 (Jo'C)</p> <p>Batch Size: 23l Apple Types: Eating Picked: 18 September 2019 Pressed: 22/9/19 Indicative ABV: 7% Brix: 11% solids PH at pressing: 3.4 (→ Chalk 3.6 PH) Yeast: cider yeast Bottled: 3 November 2019 Conditioning: 300g castor sugar Sweetener: 50g stevia crystal Brix at bottling: 6 PH at bottling: 3.5</p> | <p style="text-align: center;">Batch 22</p> <p>Apples from: Wheatlands Rd (KW), Elsenham St (JS), Elsenham St (ELO)</p> <p>Batch Size: 25l Apple Types: Eating Picked: 18/9/2019 Pressed: 22/9/19 Indicative ABV: 6.5% Brix: 10% solids PH at pressing: Yeast: cider yeast Bottled: 3 November 2019 Conditioning: 250g castor sugar Sweetener: 50 g stevia crystal Brix at bottling: 6 PH at bottling: 3.4</p> |



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| <p style="text-align: center;"><u>Batch 23</u></p> <p>Apples from: Links Rd (FmK)</p> <p>Batch Size: 25l</p> <p>Apple Types: Eating</p> <p>Picked: 21/9/19</p> <p>Pressed: 2/10/19 (long delay)</p> <p>Indicative ABV: 6.5%</p> <p>Brix:</p> <p>PH at pressing:</p> <p>Yeast: cider yeast</p> <p>Bottled: 9 November 2019</p> <p>Conditioning: 300g golden caster sugar</p> <p>Sweetener: 75g Stevia crystal</p> <p>Brix at bottling:</p> <p>PH at bottling: 3.5</p> | <p style="text-align: center;"><u>Batch 24</u></p> <p>Apples from: Dafforne Road (MM), Bolingbroke Rd (JL), Burntwood Lane (JE), Lessingham Avenue (CD)</p> <p>Batch Size: 25l</p> <p>Apple Types: 85% Eating and 15% Cooking</p> <p>Picked: late September</p> <p>Pressed: 2/10/19</p> <p>Indicative ABV: 8%</p> <p>Brix:</p> <p>PH at pressing:</p> <p>Yeast: cider yeast</p> <p>Bottled:</p> <p>Conditioning: 250g Golden caster sugar</p> <p>Sweetener: 150g "total sweet" xylitol</p> <p>Brix at bottling:</p> <p>PH at bottling: 3.3</p> |
| <p style="text-align: center;"><u>Batch 25</u></p> <p>Apples from: Derinton Rd (LF), Sispara Gdns (JW), Burntwood Lane (JE)</p> <p>Batch Size: 25l</p> <p>Apple Types: all sorts</p> <p>Picked: late September</p> <p>Pressed: 2/10/19</p> <p>Indicative ABV: 7.5%</p> <p>Brix:</p> <p>PH at pressing:</p> <p>Yeast: wine yeast</p> <p>Bottled: 9 November 2019</p> <p>Conditioning: 30g xylitol crystal, 25g total sweet xylitol, 30g stevia crystal</p> <p>Sweetener: 250g Tesco golden caster sugar</p> <p>Brix at bottling:</p> <p>PH at bottling: 3.52</p> | <p style="text-align: center;"><u>Batch 26</u></p> <p>Apples from: Same as batch 27 & 28 Engadine St (NR), Coliston St (JW), Tranmere Rd (DH)</p> <p>Batch Size: 23l</p> <p>Apple Types: 80% eating / 20% cooking</p> <p>Picked: Early October</p> <p>Pressed: 22 October 2019</p> <p>Indicative ABV: 6.5%</p> <p>Brix:</p> <p>PH at pressing: 3.56</p> <p>Yeast: Wine Yeast</p> <p>Bottled:</p> <p>Conditioning:</p> <p>Sweetener:</p> <p>Brix at bottling:</p> <p>PH at bottling:</p> |



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| Batch 27 | Batch 28 |
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| Apples from: Same as batch 26 & 28 Engadine St (NR), Coliston St (JW), Tranmere Rd (DH) | Apples from: Same as batch 27 & 28 Engadine St (NR), Coliston St (JW), Tranmere Rd (DH) |
| Batch Size: 23l | Batch Size: 23l |
| Apple Types: 80% eating / 20% cooking | Apple Types: 80% eating / 20% cooking |
| Picked: Early October | Picked: Early October |
| Pressed: 22 October 2019 | Pressed: 22 October 2019 |
| Indicative ABV: 7% | Indicative ABV: 6.5% |
| Brix: | Brix: |
| PH at pressing: 3.26 | PH at pressing: 3.35 |
| Yeast: Wine Yeast | Yeast: Wine Yeast |
| Bottled: | Bottled: |
| Conditioning: | Conditioning: |
| Sweetener: | Sweetener: |
| Brix at bottling: | Brix at bottling: |
| PH at bottling: | PH at bottling: |