TECHNICAL FILE FOR CORNISH CYDER BRANDY

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1.0 Name and Category of Spirit Drink Including the Geographical Indication

1.1 ***Name:*** Cornish Cyder Brandy.

1.2 ***Category of Spirit Drink:*** Cider Spirit (category 10 in Annex II to Regulation (EC) No. 110/2008)***.***

2.0 Description of Cornish Cyder Brandy

Distilled, aged and bottled in the county of Cornwall and the Scilly Isles from Cornish Cyder*. *(***Note:** "Cyder" is the traditional Cornish spelling of the word "Cider" and is therefore used throughout this document to identify its origin and to underpin the authenticity of the product concerned).*

3.0 Principal Physical, Chemical and Organoleptic Characteristics

Minimum ABV in bottle: 37.5% vol.

Maximum ABV ex still: 86% vol.

Organoleptic Profile (For bottled product, post-dilution with water)

Appearance: From pale straw, through honey-yellow to a deep golden colour depending on length of barrel aging. Chill filtered products are clear. Non-chill filtered products may be clear or with a slight haze in the bottle.

Aroma (ortho- and retro-nasal): A characteristic apple-like, sweet and spirituous aroma, typically accompanied by 'notes' of cider (***see comment below*), pear drops, phenolics, nuts, sweet plum, raisins, spice, vanilla, oak resin, toast and chocolate. Younger Cyder Brandies display apple-blossom floral aromas and more fresh fruit, but the longer aged products take on a more oaky and smooth brandy-like aroma. The apple-like aroma also changes from a distinct fresh "red-apple" character in younger Cyder Brandies through a "baked-apple" aroma to a rich and complex "Bittersweet apple" in the ten-plus year old products. The longer aged Cyder Brandies also share some very similar aromas to other spirit drinks (e.g. certain malt whiskies) that have also been matured in a maritime environment.

*(****NOTE**: The characteristic "cidery" aroma is typical of the presence of dioxanes; unique chemical compounds that are only produced during the fermentation of pome fruit, such as apples & pears).*

Flavour Profile (palate): Sweet with some sourness accompanied by an apple-like flavour complexity as described in the aroma as above. A characteristic warm, baked-apple and bitter-chocolate finish. The sweetness also becomes more prominent in the longer aged Cyder Brandies.

Volatile substances specification: Volatile substances must equal or exceed 200g per hectolitre of 100% vol. alcohol.

Materials allowed for colouring: None

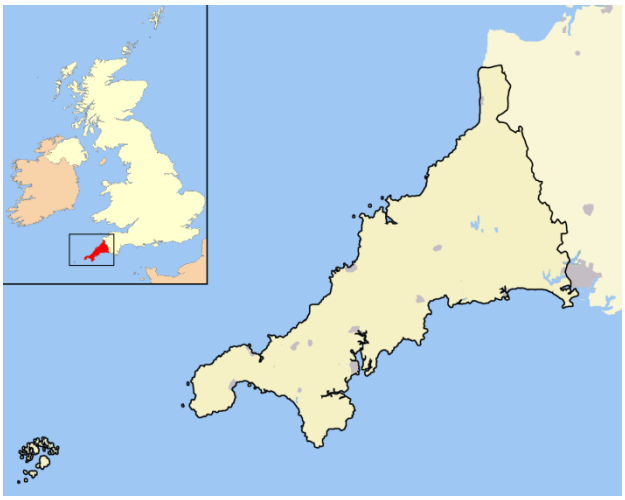
Maximum methanol content: The maximum methanol content must equal or be less than 100 grams per hectolitre of 100% vol. alcohol

Water: The water used to dilute the cask strength spirit prior to bottling must be potable Cornish well water taken from a well or bore-hole within the county of Cornwall and the Scilly Isles and should have (prior to any treatment) a calcium carbonate concentration below 75mg/litre. This level of calcium carbonate is found in the water from most areas of Cornwall and the Scilly Isles (*South West Water, Water Hardness – Water Quality Factsheet 4*). In exceptional circumstances, where the calcium carbonate concentration in Cornish well water is shown to be between 75 – 100mg per litre, the water can be softened or distilled if required. The water used must also be un-chlorinated with no other chemical additions, however it must be in conformity with Council Directive 98/83/EC on the quality of water for human consumption.

A typical analysis of Cornish Cyder Brandy is included in ***Annex A***.

4.0 Definition of the Geographical Area Concerned

The county of Cornwall and the Scilly Isles in England.



5.0 The Method for Obtaining the Spirit Drink

The cyder for distillation is obtained by the fermentation of the fresh juice from the pressing of a blend of varieties of traditional English cider apples. The apples used must only be grown in county of Cornwall and the Scilly Isles in England. The main apple varieties to be included are listed in ***Section 5.1***. These are essential to ensure that the characteristic organoleptic properties of the Cyder Brandy can consistently be achieved.

Much of Cornwall is covered by poor soils, with most of the agricultural land classed as Grade 3 in the Agricultural Land Classification of England and Wales. This factor, in conjunction with the high humidity, angle of the sun and mild winters of the county provides a unique 'terroir', which significantly influences the qualities of the fruit grown here when compared to other regions of England. For example, it is widely documented that differences in climatic conditions affect the accumulation of phenolics in apples. These chemical compounds are key flavour-active components of the traditional English cider apples as used in the production of this Cyder Brandy.

The fermentation is started by the addition of a yeast culture, which results in a cyder characteristic of the region. Chapitalisation is undertaken to ensure that a suitable level of alcohol is achieved in the cyder prior to its distillation. The maximum level of alcohol permitted in the cyder is 15% ABV. The Cyder Brandy is obtained by the subsequent distillation of this cyder and maturation in wood. The process for producing Cyder Brandy is shown in ***Annex B***.

In a publication of 1754, Cornwall was recognised as one of the main cider-making counties of England. Thus, the whole process - including milling and pressing apples, fermentation, racking, maturation and storage of cyder - must only carried out in Cornwall to ensure its regional authenticity and reflect the traditional practices of the county. For example, ageing and maturation must be carried out in Cornwall to benefit from the damp marine environment of this coastal region of England as these unique climatic conditions influence the evaporative changes in flavour that occur when the Cyder Brandy is stored in oak casks.

Prior to bottling, the cask-strength Cyder Brandy is reduced in strength with the addition of potable Cornish well water only. This dictates that bottling is normally only be carried out in Cornwall unless suitable arrangements are made to ensure that only potable Cornish well water is used in the final bottled product if packaged elsewhere. The water used in the production of distilled spirits to reduce the alcohol content of the cask product and thus accentuate all the flavours of the Cyder Brandy must be soft, otherwise unwanted in-bottle hazes can be formed. Historically a source of soft water has been a key factor in determining the location of the distilling industry. In this regard, Cornish water - characteristically and famously soft without treatment - shares this attribute with that found in Scotland and Wales; the main distilling regions of the UK. Furthermore, Cornish water also has a unique mineral composition from that obtained from all other regions of the UK and thus its use is required to ensure that the unique properties of Cornish Cyder Brandy are maintained.

6.0 Any Authentic and Unvarying Local Methods

Apples: Records show that apples, specifically for cyder making, have been grown in Cornwall and the Scilly Isles since before 1658. As such, the traditional English cider apple varieties – which must be as used to make Cornish Cyder Brandy - are classified as Sharp, Bittersharp, Bittersweet and Sweet. The main varieties to be used include Yarlington Mill, Ashton Bitter, Brown's Apple, Dabinett, Dunkerton Lates and Harry Masters Jersey.

Type of Still: As has been traditionally in use since before the early 17th century, a copper pot still ("Alembic") must be used. The same still must be used for wash and low wines distillations. Although continuous column stills are available, they were much more recently developed and thus do not have the length of heritage that copper pot stills have throughout the Celtic regions of the United Kingdom. For example, the oldest working English gin distillery (also in the south-west of England) has continued to use a copper pot still since 1793. Furthermore and of significant importance to Cyder Brandy, retention of flavour compounds is significantly higher when using a pot still compared to distillation with a continuous column.

Aging: After reducing the spirit to 63% ABV with the addition of potable Cornish well water only, aging and maturation must be carried out in oak barrels (e.g. American Whiskey barrels) for a minimum period of 3 years. As a seafaring region of England, Cornwall has a long history of importing and trading barrels of spirit drink. Thus, the barrels to be used must be previously used oak barrels, shaved and re-charred for the purposes of colouring the Cyder Brandy. Aging and maturation must only be carried out in Cornwall to benefit from the damp marine environment of this coastal region of England.

Preparation for Bottling: Prior to bottling, the cask-strength Cyder Brandy is reduced in strength with the addition of potable Cornish well water only.

7.0 Links with the Geographical Environment and the Geographical Origin

7.1 ***Cyder Production in Cornwall:*** Apples have been cultivated in Cornwall since before 1515. Orchards ("apple gardens") became widespread throughout Cornwall after the 16th century, particularly in the Truro area, east Lizard and around the Fal, Fowey valley, Camel valley and southeast Cornwall and the Tamar valley***.***

According to local records, cyder making has been carried out in Cornwall since well before the mid 17th century and, as with other western counties of England, became widely established in the region in the 18th century. Up to the end of the 19th century, most Cornish farms had a cider apple orchard and cyder making equipment and facilities ("pound house"). This was more than a 'cottage industry' – records exist of excise duty being paid on the sale of cyder in 1703 and bottling of cyder for subsequent distribution in1745.

7.2 ***Distilling in Cornwall:*** Due to a shared Celtic heritage and ancestry, Cornwall has a long and close association with Wales, Ireland and Scotland, all of which are recognised historic centres of distilling. There are indications that the art of distilling was originally brought to these regions by metal traders from the eastern Mediterranean who sought tin, copper and arsenic from "Cassiterides" as Britain was then called. From as early as 2000 BC, Cornwall was the primary source of these metals. Furthermore, up until the early 20th century, most of the copper used to make the pot stills used in distilling in the UK was mined in Cornwall.

As detailed in ***Section 10.0***, during the 17th and 18th century distillation of cider was widely practised in England (legal and illicit) and there is evidence to demonstrate that this was carried out in Cornwall as it was in other cider making regions of the southwest of England. The first documented record of distillation in Cornwall was in Truro in 1691. It is likely that distillation of cyder was also carried out at this time in other parts of Cornwall as well, particularly near the main seaports of the English southwest. For example, records exist of a distiller based in the coastal town and harbour of East Looe in 1704. By the late 18th century, legal production of cider brandy in the southwest of England had ceased, although there are indications of illicit distillation still being carried out. In 1803 a published survey of distilleries listed no distilleries operating in Cornwall or, indeed, in other cider making regions of the country other than in Plymouth and Bristol.

The practice of distilling Cornish cyder was re-established by Healey's Cornish Cyder Farm, Penhallow, Truro in 2000. Cornish Cyder Brandy is now firmly re-established, recognised and sought after as a distinctive and quality regional product. This will ensure that this regional Celtic heritage is not lost forever in Cornwall and the Scilly Isles.

This application thus seeks to establish, protect and secure Cornish Cyder Brandy for use by the existing producer and other Cornish producers who may wish to establish production in the future.

8.0 Any requirements laid down by Community and/or national and/or regional provisions

None except for the general provisions in point 10 of Annex II to Regulation (EC) No 110/2008 relating to cider spirit.

9.0 Applicant

9.1 ***Applicant:*** The Department for Environment, Food & Rural Affairs (DEFRA), UK.

9.2 ***Address:*** DEFRA, Area 8D, 9 Millbank, c/o Nobel House, 17 Smith Square, London, SW1P 3JR, United Kingdom***.***

The applicant wishes to note that this technical file was developed in conjunction with Healey's Cornish Cyder Farm, Penhallow, Truro, Cornwall, UK

10.0 Supplementary Information

History: The first written records of English Cider Brandy go back to 1678, with the term "Cider Brandy" being cited in the publication 'Treatise of Cider' by J. Woolridge. In 1713, a Public Act was introduced by Queen Ann I of England that included the "*Encouragement of the distilling [of] Brandy from malted Corn and Cyder*". In the first half of the 18th century approximately 200 distillers were operating in England. For example in 1732 alone, well over 750,000 gallons (3.5m litres) of cider was distilled – equivalent to over 23% of all the cider produced in that year throughout the whole of the country. All books on cider and apple production in England for the last three hundred years describe the apple distilling process to produce cider brandy.

The term 'Cider Brandy' has been defined in EC law (directly applicable in the UK) for the last 27 years. The term describes a distinct cask aged product produced in UK that is distilled from cider made by the fermentation of traditional cider apple varieties.

11.0 Specific Labelling Rules

"Cyder" is the traditional Cornish spelling of cider and thus must be used for the naming of this cider spirit. The use of any other descriptors including "Cider", "Syder" and "Sider" are not permitted when used to describe "Cornish Cyder Brandy". This spelling indicates heritage and does not prejudice the spelling of cider in Regulation 110/2008.

Annex A: *Typical Analysis of Cornish Cyder Brandy*

Ethanol:	40.1% ABV
Volatile Substances:	775 g/hl of 100% vol. alcohol.
Volatile Acidity:	60g per hectolitre (as acetic acid).
Ethyl Acetate:	122.2g per hectolitre
Iso Amyl Acetate:	0.77g per hectolitre
Acetaldehyde:	12.9g per hectolitre
Acetal:	9.5g per hectolitre
Propan-1-ol:	5.3g per hectolitre
Isobutanol:	17.0g per hectolitre
Butan-1-ol:	3.3g per hectolitre
Iso amyl alcohol:	80g per hectolitre
(Total higher alcohols	105.6g per hectolitre)
Furfural:	Trace (less than 2mg per litre)
Methanol:	21.7g per hectolitre of 100% vol. alcohol

Annex B: ***Production of Cornish Cyder Brandy***