Product Name	Herefordshire Perry Worcestershire Perry Gloucestershire Perry
Introduction	Perry pear production has been known in the West Midlands for over 400 years, specifically the Counties of Gloucestershire, Herefordshire Worcestershire and part of Monmouthshire. The coat-of-arms of Worcester City contains "three pears sable" added following the visit of Queen Elizabeth I to Worcester in 1575. The imposing trees, tall and arching, make a significant contribution to the visual amenity of the Counties. Interest in, and planting of perry pear trees has tended to go in waves, driven by the practical interest of local landowners, gentlemen and scientists such as Thomas Andrew Knight, C.W. Radcliffe Cooke, H.E. Durham, members of The Woolhope Club (Hogg, Bull, Bulmer et al), B.T. Barker and Francis Showering. The beverage made from the selected and favoured varieties is pale in colour, light in flavour with, at its best, a slightly floral aroma, gentle acidity and pleasant astringency due to tannins. Due to the presence of naturally occurring citric acid, perrys may become quite sharp and "hard" due to the presence of non-aerobically generated acetic acid. Pear juice is characterised by the presence of quantities of the non-fermentable but sweet tasting substance sorbitol.
Product Description	A traditional perry prepared by fermentation of the juice of locally grown perry pears, with or without the addition of up to 25% cider apple juice; chaptalisation is permitted to bring the potential alcohol level to ca 9.5% ABV prior to final blending of the perry.
Geographic Description	The English West Country counties of Herefordshire, Worcestershire and Gloucestershire; County boundaries as pre 1973 Boundary Commission changes.
Evidence of Origin	Only juices from locally grown perry pears (i.e. recognised varieties such as Blakeney, Hellens' Early and Brown Bess) and from recognised varieties of cider apple are used in the preparation of these products. A register of perry fruit growers is available showing that over 99% of perry fruit growers are based within the geographic area identified.

Description of Method of Production

Locally grown fruit is pressed to produce juice which may be treated with sulphur dioxide to control oxidation and prevent growth of "wild strains" of yeast originating from the fruit. In some instances, this juice may be concentrated for storage and subsequent re-dilution and fermentation. The fermentable sugar content of the juice is dependent upon seasonal and other factors. The sugar content of the juice is assessed and additional sugar syrup may be added to a total specific gravity of ca 1.070 which gives a potential alcohol content of ca 9.5% alcohol by volume. The juice is fermented either by the addition of a culture of known yeasts or, alternatively, the juice is allowed to ferment naturally (such juice will normally not have been treated with sulphur dioxide). The fermentation process is done in vats (wood, glass resin or steel) under ambient temperature conditions. The total fermentation process, including secondary fermentation by malolactic bacteria, will extend over a period of up to about 3 months.

The fermented perry is racked off from the lees at the end of fermentation and is stored in sealed barrels or vats to mature for up to 6 months. The final product is filtered and/or clarified using gelatin, bentonite or other approved fining agent. The "bright" product is then diluted and, if required, is sweetened by the addition of either pear juice or sugar, to an appropriate strength for packaging (normally within the range 3.5 to 8.5% ABV).

In some instances, perry may be "cask conditioned" by the addition of a small quantity of sugar together with a secondary fermentation yeast. This produces a "petillant" or "sparkling" perry which is served direct from the barrel or cask.

Link Between Geographic Environment and Product

The traditional perry pear is grown extensively within the three Counties and is used only for perry making. These special fruit varieties typically contain high levels of tannins which impart a significant degree of astringency and bitterness to the product. High tannin levels are not generally present in perrys prepared from culinary fruit.

Labelling Details

Products will be labelled either as:

"Herefordshire Perry" or as
"Gloucestershire Perry", or as
"Worcestershire Perry"

In the case of cask conditioned perry the products would be labelled as e.g.

"Gloucestershire Cask Conditioned Perry" etc.

In some instances a Vintage declaration may be made for perry prepared from fruit harvested in a specific defined year.

PROTECTED GEOGRAPHIC INDICATION SPECIFICATIONS

Product Name	Herefordshire Cider Worcestershire Cider Gloucestershire Cider
Product Description	A traditional cider prepared by fermentation of the juice of locally grown bitter-sweet, bitter-sharp, sweet and sharp traditionally used cider apples, with or without the addition of up to 25% perry pear juice; chaptalisation is permitted to bring the potential alcohol level to ca 9.5% ABV prior to final blending of the cider.
Geographic Description	The English West Country counties of Herefordshire, Worcestershire and Gloucestershire; County boundaries as pre 1973 Boundary Commission changes.
Evidence of Origin	Only juices from locally grown cider apples (i.e. recognised varieties of bitter-sweet, bitter-sharp and other cider fruits, such as Brown Snout, Bulmer's Norman, Chisel Jersey, Dabinett, Ellis Bitter, Kingston Black, Michelin, Redstreak, Reine des Pommes, Vilberey, Yarlington Mill, etc) and from recognised varieties of perry pear are used in the preparation of these products. A register of cider fruit growers is available showing that over 99% of cider fruit, used in any of the above ciders, emanates from growers based within the geographic area identified.
Description of Method of Production	Locally grown fruit is pressed to produce juice which may be treated with sulphur dioxide to control oxidation and prevent growth of "wild strains" of yeast originating from the fruit. In some instances this juice may be concentrated for storage and subsequent re-dilution and fermentation. The fermentable sugar content of the juice is dependent upon the variety/varieties of fruit used, seasonal and other factors. The sugar content of the juice is assessed and additional sugar syrup may be added to a total specific gravity of ca 1.070 which gives a potential alcohol content of ca 9.5% alcohol by volume. Acidity may be assessed and adjusted as required. The juice is fermented either by the addition of a culture of known cider yeasts or, alternatively, the juice is allowed to ferment naturally (such juice will not normally have been treated with sulphur dioxide). The fermentation process is done in vats (wood, glass resin, plastic, bitumen-lined concrete or steel) under ambient temperature conditions. The total fermentation process, including secondary fermentation by malolactic bacteria, will extend over a period of up to about 3 months.

The fermented cider is racked off from the lees at the end of fermentation and is stored in sealed barrels or vats to mature for up to 6 months. The final product is filtered, centrifuged and/or clarified using gelatin, bentonite or other approved fining agent. The "bright" product is then diluted and, if required, is sweetened by the addition of either apple juice or sugar, to an appropriate strength for packaging (normally within the range 3.5 to 8.5% ABV).

In some instances, cider may be "cask conditioned" by the addition of a small quantity of sugar together with a secondary fermentation yeast. This produces a "petillant" or "sparkling" cider which is served direct from the barrel or cask.

Link Between Geographic Environment and Product

The traditional cider apple is grown extensively within the three Counties (and on a few farms in neighbouring Counties such as Shropshire, Gwent and Powys) and is used only for cider making. These special fruit varieties typically contain high levels of tannins which impart a significant degree of astringency and bitterness to the product. High tannin levels are not generally present in ciders prepared from culinary fruit such as is used for cider making in the East and South East of England.

For details of varieties used in cider making see "Cider Apples and Their Character I, II, III and IV" (R.R. Williams & R.D. Child), Long Ashton Research Station Annual Reports for 1961-1964. Further information of varietal trials and pommology is contained in subsequent reports of Long Ashton Research Station.

Labelling Details

Products will be labelled either as:
"Herefordshire Cider", or as
"Gloucestershire Cider", or as
"Worcestershire Cider"

In the case of cask conditioned ciders, the products would be labelled as, e.g.
"Herefordshire Cask Conditioned Cider"
"Gloucestershire Cask Conditioned Cider"
"Worcestershire Cask Conditioned Cider"

In some isntances, a Vintage declaration may be made for ciders prepared from fruits harvested in a specific defined year.

SPECIAL CHARACTER SPECIFICATIONS

Product Name	a) Cider made from Specific Varieties of Apples b) Perry made from Specific Varieties of Pears.
Introduction	Cider apple and perry pear varieties have been developed over several centuries. Some varieties remained localised and others became more widely spread. With the development of modern interest in food science and horticultural practice in the late 1800's and early 1900's (see Woolhope Naturalists Field Club Procedings, "Apple and Pears as Vintage Fruit", Hogg & Bull,(1886), Science and Fruit, Wallace & Marsh (1953) etc.) planting was encouraged, as was the scientific selection of favoured fruits. Due to the vagaries of soil type, structure, climate and aspect, certain varieties flourished in particular areas, a process aided and guided by regional consumer tastes. By collecting and processing this fruit in a segregated and selective manner it is possible to produce products which reflect closely the character of the fruit used in the making. Such varietal products are prized locally and add interest to the market-place.
Description of Method of Production including Nature and Characteristics of Raw Materials etc.	Locally grown cider apples or perry pears are pressed to produce a juice which may be treated with sulphur dioxide to control oxidation and prevent growth of "wild strains" of yeast originating from the fruit. The acidity and fermentable sugar content of the juice are assessed and the juice may be chaptalised by the addition of sugar syrup to a total specific gravcity of ca 1.070, which gives a potential alcohol content of ca 9.5% alcohol by volume, the acidity may also be adjusted. The juice is fermented either by the addition of a culture of known yeasts, or alternatively, the juice is allowed to ferment naturally (such juice will not normally have been treated with Sulphur dioxide). The fermentation process is done in vats (wood, glass resin or steel) under ambient temperature conditions. The total fermentation process will extend over a period of up to about 3 months. The fermented cider or perry is racked off from the lees at the end of fermentation into sterile or highly clean barrels or vats.

It is stored in closed barrels or vats to mature for up to 12 months or more. During this time it may undergo a natural malolactic fermentation. The final product may be clarified by filtration and/or using gelatin bentonite or other approved fining agent. The product may also be clarified by centrifugation or filtration, either totally or partially.

The "bright" product is diluted to selling strength (normally within the range 3.5 to 6.5% ABV).

The Fruit

a) The traditional cider apple is grown extensively within the three Counties (and on a few farms in neighbouring Counties such as Shropshire, Gwent and Powys). The fruit is used only for cider making. These special fruit varieties, which contain high levels of tannins, impart a high degree of astringency and bitterness to the cider. The traditional cider apple varieties grown locally include Brown Snout, Bulmer's Norman, Chisel Jersey, Dabinett, Ellis Bitter, Kingston Black, Michelin, Redstreak, Vilberey Yarlington Mill, etc.
b) Perry pears are grown for the production of perry. They include varieties such as Blakeney Red, Hellens' Early, Brown Bess, Newbridge, etc. which are grown widely in Gloucestershire and parts of Herefordshire and Worcestershire.

Further details on cider apple and perry pear varieties is to be found in specialist published work, such as:-

Cider Apples and their Character I, II, III and IV.
R.R. Williams & R.D. Child
Long Ashton Research Station Annual Reports for 1961, 62, 63 and 64.

Perry Pears
L.C. Luckwill & A. Pollard
University of Bristol 1963.

The Identification of the Perry Pears of Gloucestershire.
R.R. Williams & Gillian Faulkener
LARS Annual Report 1961

Special Features Against Which Traditional Character Can be Assessed

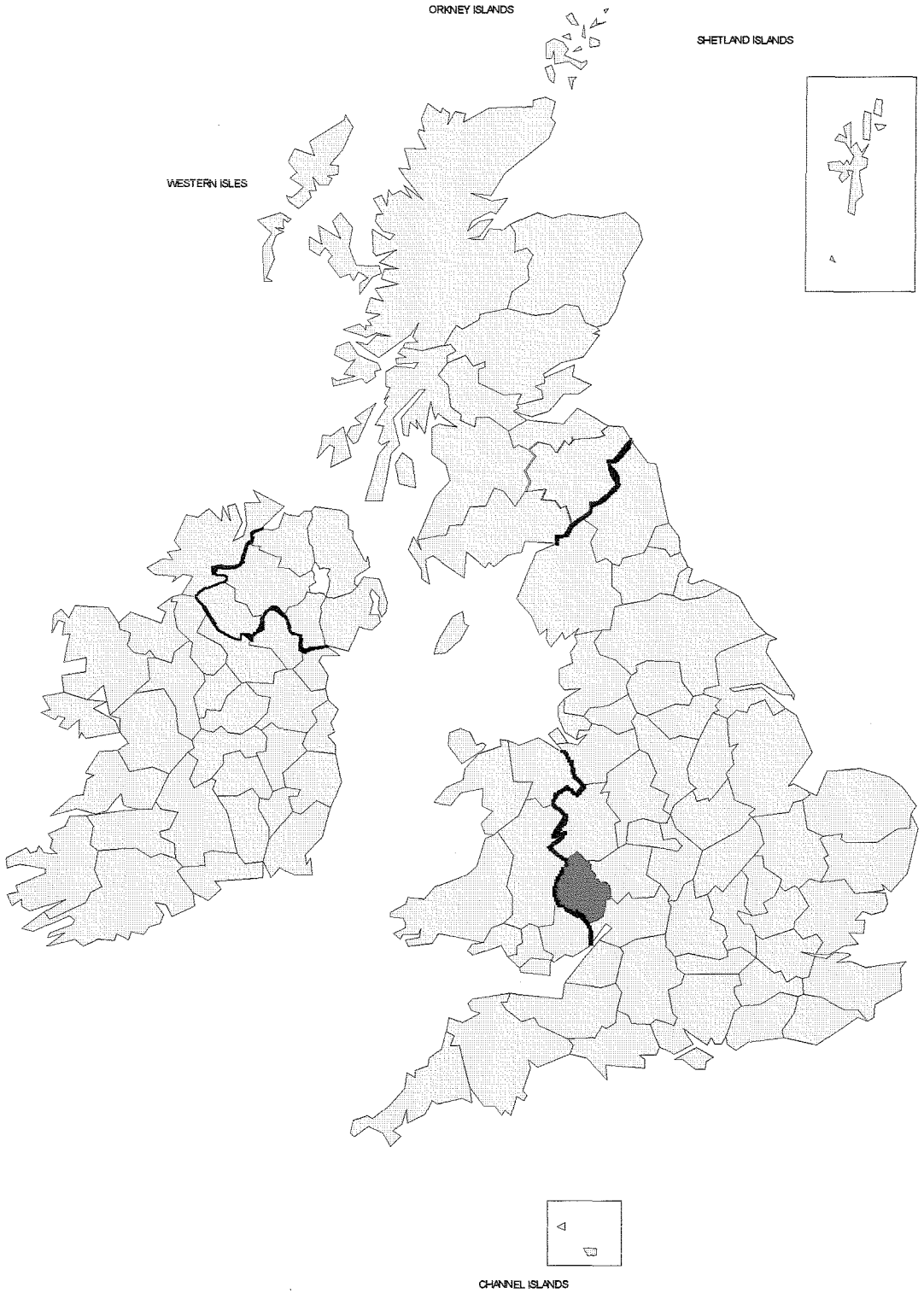
a) Ciders exhibiting rich appley flavours, with marked astringency and with a balance between sweetness and bitterness. Products may be either medium sweet or dry (with regard to sweetness).

b) Perrys exhibit a soft, slightly floral flavour and pale colour, with positive astringency softened by residual sweetness due to non-fermentable sorbitol, which may be present up to $2\frac{1}{2}$% w/v.

Description of Typical Characteristics of the Product Giving Primary Chemical, Physical, Micro-biological and Organoleptic characteristics Relevant to the Special Character Designation

Actual Alcohol content by volume	4.0-8.5%
Specific Gravity at 20°C	0.996-1.022
Sugar Content	0.55 g/l
Sugar-free Dry Extract	>13 g/l
Total Acidity (as Malic acid)	40-60 mEq/l
Volatile Acidity (as Acetic Acid)	<1.4 g/l
Iron content	≤7 mg/kg
Copper content	≤2 mg/kg
Arsenic content	≤0.2 mg/kg
Lead content	≤0.2 mg/kg
Total Sulphur Dioxide	≤200 mg/l
Free Sulphur Dioxide	~40-60 mg/l

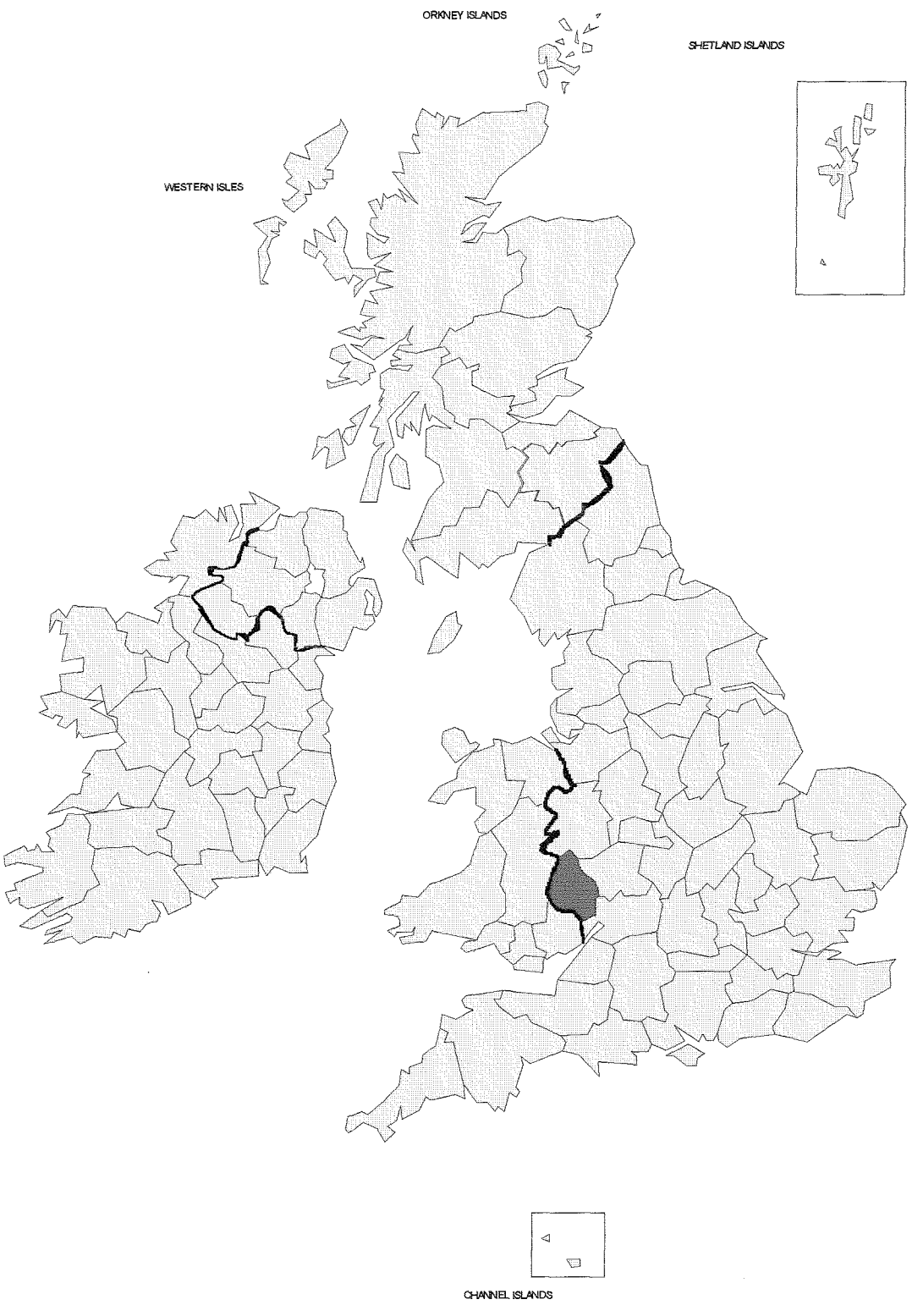
In some instances, a Vintage declaration may be made for ciders prepared from fruits harvested in a specific defined year.



HEREFORDSHIRE CIDER

Geographical area :

Herefordshire



HEREFORDSHIRE PERRY

Geographical area :

Herefordshire


Échelle 1 : 5 000 000
0 50 100 150 200 km
plus de 1 000 000 d'hab.
plus de 500 000 hab.
plus de 100 000 hab.
plus de 20 000 hab.
moins de 20 000 hab.
Ouest de Greenwich 0 Est de Greenwich
OCÉAN ATLANTIQUE
MER D'IRLANDE
MANCHE
MER DU NORD
Îles Shetland
Mainland
Îles Orcades
Hébrides
Highlands
Grampian
Irlande du Nord
Belfast
Dublin
Connaught
Munster
Leinster
Galles
Pays de Galles
Monts Cambriens
Midlands
Pennines
Lake District
Southern Uplands
Lowlands
GLASGOW
Edinburgh
Newcastle
Manchester
Liverpool
Birmingham
LONDRES
Cardiff
Bristol
Plateau de Cornouaille
Îles Anglo-Normandes
Jersey
Guernesey
Aurigny
PARIS