

PRODUCT SPECIFICATION

“Gloucestershire Perry”

PDO () PGI (✓)

1. Responsible department in the Member State:

Name: Department for Environment, Food and Rural Affairs (Defra)

Area 3A

Nobel House

Smith Square

London

SW1P 3JR

United Kingdom

Tel: 0207 238 6075

Fax: 0207 238 5728

Email: Protectedfoodnames@defra.gsi.gov.uk

2. Group:

Name: The Herefordshire, Worcestershire and Gloucestershire Cider and
Perry Makers

Address: c/o G C Warren, H Weston and Sons Ltd

The Bounds

Much Marcle

Herefordshire

HR2 2NQ

Tel:

Fax:

Email:

Composition: Producer/processors (12) Other ()

3. Type of product:

Perry - Class 1.8 (other)

4. Specification (summary of requirements under Art 7(1) of Regulation (EU) No 1151/2012)

4.1. Name:
"Gloucestershire Perry"

4.2. 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. 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 2.5% w/v.

Actual alcohol content by volume	4.0-8.5%
Specific gravity at 20°C	0.996-1.022
Sugar content	0.55g/1
Sugar-free dry extract	>13g/1
Total acidity (as Malic Acid)	40-60 mEq/1
Volatile acidity (as Acetic Acid)	<1.4g/1
Iron content	<7mg/kg
Copper content	<2mg/kg
Arsenic content	<0.2mg/kg
Lead content	<0.2mg/kg
Total Sulphur Dioxide	<200mg/1
Free Sulphur Dioxide	40-60mg/1

4.3. Geographical area:
The County of Gloucestershire.

4.4. Proof of origin:
Only juices from locally grown perry pears (ie 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 99% of perry fruit growers are based within the geographic area identified.

4.5. 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 gelatine, 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 of yeast. This produces a “petillant” or “sparkling” perry which is served direct from the barrel or cask.

4.6. Link:

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.

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, CW Radcliffe Cooke, HE Durham, members of the Woolhope Club (Hogg, Bull, Bulmer et al), BT 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.

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 1800s and early 1900s (see Woolhope Naturalists Field Club Proceedings, “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.

Locally grown 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 gravity 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, of 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 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 gelatine 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)

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 perry pear varieties is to be found in specialist published work, such as:-

Perry Pears

LC Luckwill & A Pollard

University of Bristol 1963

The Identification of the Perry Pears of Gloucestershire

RR Williams & Gillian Faulkener

LARS Annual Report 1961

4.7. Inspection body:

Name: Herefordshire Council

Address: Environmental Health and Trading Standards

Brockington

35 Hafod Road

Hereford

Herefordshire HR1 1SH

Tel: 01432 260 500

Fax:

Email: info@herefordshire.gov.uk

The inspection body is an official public body conforming to the principles of the EN 45011 standard.

4.8. Labelling:

Products will be labelled as:

“Gloucestershire Perry”

In the case of cask conditioned ciders, the products would be labelled as:

“Gloucestershire Cask Conditioned Perry”

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