

# Heritage Apple Varieties

We have grafted a range of heritage (or Heirloom) apple varieties on dwarfing rootstocks to create compact trees with high yields.

**1-year old maiden trees sold in 3L pots ready for training 20€**



**Crimson Bramley:** A rosy red variety of the popular cooking apple The Bramley. Needs two pollinating varieties.



**Howgate Wonder:** A large cooking apple that also has a good flavour for eating raw. Partially self-fertile



**Bleinham Orange:** A popular old English apple variety, primarily a cooker. Good for making 'Apple Charlotte' as it cooks to a stiff puree. Lovely eaten with cheese, having a nutty, quite sweet taste and a crumbly texture



**William Crump:** An intensely flavoured English eating apple, related to Cox and Worcester Pearmain. Small but crisp on the outside yet sweet and juicy inside.



**Egremont Russet** Egremont Russet is a classic English russet apple from the Victorian era. With a firm flesh and nutty flavour, good eating and juicing apple.



**Markham Pippin** A heritage variety from Nottinghamshire. Medium eating apple with crisp flesh and pleasant flavour.



**Baron Ward** - Raised at Elton Manor, Nottingham by Samuel Bradley in 1850. First exhibited in 1859. Fruits have soft, white flesh with an tart flavour.

Cooking apple.



**Herrings Pippin** Excellent eating and cooking apple. Fruit large, deep green, coloured crimson on one side. Flesh crisp but tender when ripe. Spicy flavour, pleasing aroma.