



Awards Information & Style Guide

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Summary

The intention of defining cider and perry styles is to acknowledge the diversity of products being made in Australia, and to aid the judges by grouping comparable ciders for assessment.

There are known styles not represented here. In the case of a cider made to a style not explicitly represented here, it should be entered in the closest applicable category. For perry of a non-represented style, the decision should be based on tannin content. If in doubt, enter as New World Perry. There is room on the entry form for additional information if required.

For each entry, the sweetness, alcohol content, and carbonation level must be specified. Please take note of any other information requested in the Entry Instructions which must be specified when entering.

Rules for Entry

Entry Fees and Requirements

- 1) Bottle/container quantity requirements - see Delivery information section.
- 2) Entries must have a Cider Australia label securely attached on each bottle/container, these can be printed when entering or from the website at a later date. Labels will not be sent out.
- 3) Entrants must have in stock at the time of entry a minimum of 225 litres of each product entered into classes 1-11, and 100 litres of each product entered in classes 12-14.
- 4) All entries must be available for sale in Australia at the time of entry.
- 5) Entries will only be accepted in the commercial package used for sale, i.e. bottle, can, plastic (P.E.T. etc.), or kegs. Samples drawn from kegs are not accepted.
- 6) All closures are permitted. Note that kegs must be in A or D type standard fittings only, we will not have facilities to use other kegs.
- 7) An entry form and an entry fee must accompany each entry. Entries not accompanied by the fee and entry form will not be accepted.
- 8) Entry charges for 2016 are \$55 per entry for members of Cider Australia and \$80 per entry for non-members.
- 9) The entrant must pay all customs, duty, and shipping costs.
- 10) A product may only be entered into the show once.
- 11) Entrants may enter more than one product into a category.
- 12) Entries become the property of Cider Australia.
- 13) The Judges reserve the right not to award medals, prizes or certificates in any class.

Additional Conditions of Entry

- 1) A selection of entries winning medals and/or best in class will be showcased at the Presentation Dinner through being matched by the organisers to one of the courses served. We are asking that appropriate medal winners contribute 2 x cartons (9L or

equivalent) to be served at the dinner. Additional carton/s, if required, will be purchased at wholesale prices by Cider Australia from the producer to ensure we have sufficient stock for serving. We trust that you will agree with this move to publicise the top products and support the dinner.

- 2) Where requested in the Entry Instructions under each class, information on carbonation, sweetness and other ingredients must be included on the entry form. Entrants are advised to pay particular attention to sweetness levels when entering as entries may be disqualified if entered incorrectly.

Audit

Cider Australia reserves the right to cancel wrongly completed or incomplete entry forms and to eliminate any entry that does not comply with the Rules for Entry. Cider Australia reserves the right to have any of the winning entries analysed by an accredited oenological analysis laboratory and, subject to the results of the analysis, to take whatever action it considers necessary. Cider Australia is the only organisation authorised to settle any disputes.

Force Majeure and Modifications

- 1) If an event beyond the control of Cider Australia prevents the smooth running of the Australian Cider Awards, Cider Australia cannot under any circumstances be held responsible. Cider Australia reserves the right to cancel the Awards, to alter the proposed date, to shorten, lengthen and change the conditions and running order. Responsibility will not be incurred by Cider Australia and therefore no compensation can be sought by participants.
- 2) Cider Australia cannot be held responsible for any theft, loss, delay or damage during the transport of entries.

Explanatory Note

- 1) The classification into New World and Traditional ciders acknowledges the wide range of ciders available in Australia, and seeks to present groups of ciders to the judges that are to be judged against their stylistic peers. New World could equally be defined as Contemporary and it is expected that ciders and perry in these classes will be in a modern fruit driven style, acknowledging that they may have less complexity, texture and structure than Traditional classes. A continuum exists between many of the styles, for example a cider could be made from eating apples but processed in a very traditional manner, resulting in a cider difficult to categorise. The producer should consider the style achieved and enter the class closest matching the cider. Please remember that the classes are to help the judges to assess your cider against similar ciders. For greater detail refer to the Style Guide 2016.
- 2) From 2016, entrants are required to declare whether the apple or pear content of their product is 100% Australian grown.
- 3) Where sugar, apple juice concentrate or other sugar substitutes are used in the production processes specifically to increase alcohol percentage or to adjust sweetness, this must be identified on the entry form. The use of sugar or substitutes where its sole function is to promote the secondary fermentation process for products entered into classes 4 and 8 does not need to be advised.
- 4) Where more than 5% water (in volume) is used in the production processes of a cider or perry (e.g. to reconstitute concentrate or adjust alcohol percentage) this must be identified on the entry form. This information is collected for statistical purposes and will not be available to the judges.
- 5) The use of water and fresh juice substitutes for fermentation has been included on the entry form as a requirement to be specified but has not been kept as separate classes.
- 6) Information collection as per Explanatory Note 2), 3) and 4) – Cider Australia is gathering data on cider production to use for statistical purposes. This information remains confidential and is de-linked from the entry details so that the producers cannot be identified.

- 7) The definitions of Cider and Perry are those of the Australia New Zealand Food Standards Code and all entries in classes 1-8 and 10 must also comply with the WET Act definitions of Cider and Perry. Class 9 is experimental and can fit under WET or excise. Class 10 is for blends which fit under WET.
- 8) Where a product made from a mixture of apple and pear is in transition between classes and does not comply with the definitions in the Australia New Zealand Food Standards Code (in particular that Cider may contain no more than 25% pear juice and Perry no more than 25% apple juice), it is ineligible for entry into classes 1 - 8. If entered into other classes, the percentage of each component (i.e. apple 45%, pear 55%) should be identified on the bottle label. A new class this year has been created called "*Apple and Pear blends*" for ciders >25% Pear and Perry >25% apple.

Judging Protocol

- 1) All judging will be conducted using "blind" panels. Each entry will be identified by a randomly-assigned registration number. Judges will see only that number along with important information needed to properly evaluate the entry, such as style, level of carbonation and level of sweetness.
- 2) Entries will be assessed and judged on flavour, aroma, appearance and overall impression. Gold, silver and bronze awards are determined based on merit. More than one award of each level may be awarded in each category or sub-category. Judges are not compelled to make any awards if entries do not merit them.
- 3) Medals are awarded based on a score out of a possible 100 points, assigned by the judging panel:

•	Gold Medal: 92.5 - 100 points	[Outstanding example]
•	Silver Medal: 85 – 92 points	[Excellent example]
•	Bronze Medal: 77.5 - 84.5 points	[Very Good example]

Note: The judges in 2015 identified that to be a Gold medal winner a cider needed a certain "wow" factor, that caused it to shine above its peers.

- 4) Gold medal winning entries in classes 1-8 and classes 10-14 are eligible for Trophy judging.
- 5) Ciders that the Chief Steward considers out of class may be moved to more appropriate classes when this is logistically possible:
 - a) Where several examples present which may constitute a sub class or new class the Chief Steward may instigate an appropriate class in discussion with the Chief Judge.
 - b) Ciders that the Chief Judge determines to be out of class may be pointed and feedback provided at the Judge's discretion. It is the responsibility of the entrant to enter the correct class.

Use of Competition Awards in Marketing

- 1) Vintage ciders and perries that earn a Medal or a Best of Show award may only be used on cider or perry of the same batch and vintage from which the winning entry was supplied. There is no time limit on use of these labels provided they are applied to bottles from the same batch.
- 2) Non-vintage ciders may reference the award for marketing purposes only by year. For example, a 2008 Gold Medal winner may advertise winning a 2008 Gold Medal in 2009, but not in a way that implies that the same product won a 2009 Gold Medal (unless it won a 2009 Gold Medal as well). Brands may not refer to themselves as award winning in reference to this competition without referencing clearly the full competition name, the year, and the style category name in which the award was won.
- 3) Use of any award in a misleading way may result in that award being rescinded and the offending producer being barred from future competitions. Producers are responsible for ensuring that distributors, retailers, and restaurants use awards in advertising and marketing in accordance with competition rules. Failure to maintain proper control of the use of these awards may also result in the award being rescinded.

- 4) Feedback is supplied to aid producers in understanding how ciders were perceived by judges and what the relative strengths and weaknesses were perceived to be. Judges' comments are not to be quoted for marketing purposes without the express prior approval of Cider Australia.

Delivery Information

Entry Form and Labels

All entries will ONLY be received online, via the Awards system at www.cideraustralia.org.au/awards

All entrants should print the Cider Australia entry form that is provided within the Awards online entry system and include it with your shipment. If necessary, email awards@cideraustralia.org.au and request a PDF copy of your entry form and/or labels.

All entries must have the Cider Australia entry label(s) attached to each container. Labels will not be posted and must be printed from the Awards online entry system. You can return at a later date to print labels if necessary.

Keg Requirements

Entrants supplying kegs will be advised after entry of the delivery dates required and collection logistics.

Keg collection. Kegs must be collected from William Angliss Institute within 5 business days after the last day of judging, between the hours of 10am and 3pm.

Bottle Requirements

Standard Class and Speciality Class

For cans or bottles that are less than 650ml, please submit four (4) of each can or bottle. For entries in bottles that are 650ml or larger, please submit three (3) of each bottle.

Intensified and Distilled Class

For Ice Cider and Pommeau entries in bottles that are less than 375ml, please submit three (3) of each bottle. For Ice Cider, and Pommeau entries in bottles that are 375ml or larger, please submit two (2) of each bottle.

For Apple/Pear Spirit entries, the total volume submitted must be at least 375ml. Please submit two (2) of each bottle.

Shipping Instructions

Bottles/kegs must arrive at the Receiving address of the designated collection point as per the published dates on the Awards website: www.cideraustralia.org.au/awards

This year in addition to the bottle labels, carton labels will also be provided which should have the class numbers of the ciders inside the carton clearly marked. Use of this label is highly encouraged.

The entrants will pay all costs for delivery of entries to the Receiving address.

Questions?

If you have questions or need to make changes to your entry registration, please email awards@cideraustralia.org.au as soon as possible to explain the situation.

Best of luck to all competing in this year's judging!

Standard Styles

New World Cider

“New World” references the style, not a location, as ciders in this style are also made in England, the United States, Canada, Germany, etc. New World cider is made primarily from culinary/table apples. Compared to other Standard styles, these ciders are generally lower in tannin and higher in acidity.

Class: 1A Dry / 2A Medium / 3A Sweet / 4A Method Traditional (disgorged)

Aroma/Flavour: Sweet or low-alcohol ciders may have apple aroma and flavour. Dry ciders will be more wine-like with some esters. Sugar and acidity should combine to give a refreshing character. Acidity is medium to high, refreshing, but must not be harsh or biting.

Appearance: Clear to brilliant, pale to yellow in colour.

Mouthfeel: Medium body.

Overall Impression: A refreshing drink – not bland or watery. Sweet ciders must not be cloying. Dry ciders must not be too austere.

Comments: An ideal cider serves well as a “session” drink, and suitably accompanies a wide variety of food.

Entry Instructions: Entrants MUST specify carbonation level (4 levels). Entrants MUST specify sweetness (3 levels). If OG (original gravity) is substantially above typical range, entrant should explain, e.g., particular variety of apple giving high-gravity juice.

A number of cidemakers are producing ciders in a traditional method that are fermented in bottle and aged on yeast lees and then disgorged. New World and Traditional examples may be judged together in the same class.

Bottle conditioned and cloudy ciders should be entered in the dry, medium or sweet classes. Entrants may specify in the registration if the cider should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear cider.

Varieties: Commonly grown varieties such as Pink Lady, Royal Gala, Golden Delicious, Granny Smith, Fuji, and Red Delicious.

Typical Vital Statistics: OG: 1.045 – 1.065 FG: 0.995 – 1.020 ABV: 5 – 8%

Commercial Examples:

Modern: Pipsqueak Cider [S, S, B], Napoleone Apple Cider [S, B, S], Zeffers Crisp Apple Cider [S, B], Kangaroo Island Ciders Colony Cove Draught [S, B], 321 Learmonth Traditional Still Cider [B, S, B], The Barossa Valley Cider Co. Squashed Apple Cider [S, B, B].

Traditional Cider

Encompasses the traditional ciders of England and France, can include German and Spanish styles although these remain scarce in Australia. Competitors should give some thought to whether their ciders are seeking to be “traditional” in style – or in fact are seeking to be more modern.

Typically, these ciders will show some tannin derived from the apples used. Cider specific bittersweet and bittersharp apples will contribute this, other varieties may also be used. Malolactic secondary (MLF) fermentation may be a feature, but is not essential. Wood aging should not contribute overt characters.

Class: 1B Dry / 2B Medium / 3B Sweet / 4B Method Traditional (disgorged)

Aroma/Flavour: Can range from subtle or perhaps no overt apple character, but various flavours and esters that suggest apples, through to fruitier apple character/aromas from slow or arrested fermentation.

There may be some malolactic fermentation (MLF) which contributes to desirable spicy/smoky, phenolic, and farmyard/old-horse characters. These flavour notes may be positive but not required. If present, they must not dominate; in particular, the phenolic and farmyard notes should not be heavy. A strong farmyard character without spicy/smoky or phenolic suggests a *Brettanomyces* contamination, which is a fault. Mousiness is a serious fault.

Appearance: Cloudy to brilliant. Medium yellow to amber colour.

Mouthfeel: Medium to Full. Tannin/Acid/Sweetness perception and balance is important. Tannin astringency and some bitterness are acceptable. Moderate to high tannin, perceived as astringency and some bitterness. Carbonation still to moderate. Bottle-fermented or -conditioned ciders may have high carbonation, up to sparkling wine levels, but not gushing or foaming.

Overall Impression: Complex flavour profile, balanced components, long finish. A refreshing drink of some substance – not bland or watery. Sweet ciders must not be cloying. Dry ciders must not be too austere.

Entry Instructions: Entrants MUST specify carbonation level (4 levels). Entrants MUST specify sweetness (3 levels). Entrants MAY specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

A number of cidemakers are producing ciders in a traditional method that are fermented in bottle and aged on yeast lees and then disgorged. New World and Traditional examples may be judged together in the same class.

Bottle conditioned and cloudy ciders should be entered in the dry, medium or sweet classes. Entrants may specify in the registration if the cider should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear cider.

Varieties: Kingston Black, Dabinett, Yarlington Mill, Bulmers Norman, other cider specific bittersweet/bittersharp, often blended with more widely available commercial varieties

Typical Vital Statistics: OG: 1.050 – 1.075 FG: 0.995 – 1.015 ABV: 6 – 9%

Commercial Examples: [Aus] Borrodell Vineyard's Heritage Apple Cider [G, B, S], Small Acres Cyder Somerset Still [S, B, B], Core Cider Company CORE-rupt-ed [S, S, S], [UK] Thatchers Gold [S, G], Henney's Sweet [G], Henney's Dry [G, S, S, B], Henney's Vintage [S, S, B].

New World Perry

New World perry is primarily made from culinary/ table pears.

Class: 5A Dry / 6A Medium / 7A Sweet / 8A Method Traditional (disgorged)

Aroma/Flavour: There is a pear character, but it does not need to be the primary feature, some transformation and fermentation characters are also often present. It tends toward that of a young white wine. No bitterness. Appearance: Slightly cloudy to clear. Generally, quite pale.

Appearance: Slightly cloudy to clear. Generally, quite pale.

Mouthfeel: Relatively full, low to moderate tannin apparent as astringency.

Overall Impression: Mild. Medium to medium-sweet. Drier styles less common. Still, to lightly sparkling. Only very slight acetification is acceptable. Mousiness, ropy/oily characters are serious faults.

Comments: Some table pears may contain significant amounts of sorbitol, in which case a “dry” perry may give an impression of sweetness due to sorbitol in the pears. Perception of sorbitol as “sweet” is highly variable from one person to the next. Hence, entrants should specify sweetness according to actual residual sugar amount, and judges must be aware that they might perceive more sweetness than how the perry was entered.

Entry Instructions: Entrants MUST specify carbonation level (4 levels). Entrants MUST specify sweetness (3 categories).

A number of cidemakers are producing perry in a traditional method that are fermented in bottle and aged on yeast lees and then disgorged. New World and Traditional examples may be judged together in the same class.

Bottle conditioned and cloudy perry should be entered in the dry, medium or sweet classes. Entrants may specify in the registration if the perry should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear perry.

Varieties: Packham, Beurre Bosc, Josephine, Corella

Typical Vital Statistics: OG: 1.050 – 1.060 FG: 1.000 – 1.020 ABV: 4 – 7%

Commercial Examples: The Hills Cider Company Pear [S, B, G, B], Hillbilly Pear Cider [S, S]

Traditional Perry

Traditional perry made in Europe is from pears grown specifically for that purpose rather than for eating or cooking. There are very few perry pears available in Australia, but several producers are using culinary/table pears to produce perry that is obviously inspired by traditional perries.

Pears may contain substantial amounts of sorbitol, a non-fermentable sweet-tasting compound. Hence a perry can be completely dry (no residual sugar) yet taste sweet.

Class: 5B Dry / 6B Medium / 7B Sweet / 8B Method Traditional (disgorged)

Aroma/Flavour: There is a pear character, but not obviously fruity. It tends toward that of a young white wine. Some slight bitterness and modest astringency.

Appearance: Slightly cloudy to clear. Generally, quite pale.

Mouthfeel: Relatively full, moderate tannin apparent as astringency.

Overall Impression: Medium to medium-sweet. Still, to lightly sparkling. Some tannin present. Only very slight acetification is acceptable. Mousiness and ropy/oily characters are serious faults.

Comments: Note that a “dry” perry may give an impression of sweetness due to sorbitol in the pears, and perception of sorbitol as “sweet” is highly variable from one person to the next. Hence entrants should specify sweetness according to actual residual sugar amount, and judges must be aware that they might perceive more sweetness than how the perry was entered.

Entry Instructions: Entrants MUST specify carbonation level (4 levels). Entrants MUST specify sweetness (3 categories). Entrants may wish to note in their entry if traditional perry pears are being used.

A number of cidemakers are producing perry in a traditional method that are fermented in bottle and aged on yeast lees and then disgorged. New World and Traditional examples may be judged together in the same class.

Bottle conditioned and cloudy perry should be entered in the dry, medium or sweet classes. Entrants may specify in the registration if the perry should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear perry.

Varieties: Beurre Bosc, Packham, Josephine, Corella, other commercially available pears. Traditional perry pears varieties, Butt, Gin, Brandy, Barland, Blakeney Red, Thorn, Moorcroft, etc.

Typical Vital Statistics: OG: 1.050 – 1.070 FG: 1.000 – 1.020 ABV: 4 – 9%

Commercial Examples: St Ronan's Methode Traditionelle Pear Cider [G, G, S, S], Napoleone Methode Traditionelle Pear Cider [B, G]

Speciality Styles

Speciality/Experimental Cider or Perry

This is an open-ended category for cider or perry with other ingredients such that it does not fit any of the categories above. It is deliberately open to allow novel ciders to be entered. Products should be commercially available, and may be either WET or Excise taxed. This must be specified on the entry form. Where ingredients are added that flavour the cider they should be derived from the actual ingredients, not flavouring agents - for example Vanilla bean rather than Vanilla essence. It is anticipated that hopped, spiced and heavily oaked ciders would be entered in this class.

Certificates of Merit will be awarded instead of medals, and entrants will not be eligible for Trophies. Should there be significant entries or interest in particular novel styles within this class, Cider Australia reserves the right to create sub-categories and will review the eligibility for medals at subsequent shows.

Class: 9 Speciality/Experimental Cider or Perry

Aroma/Flavour: The cider character must always be present, and must fit with added ingredients.

Appearance: Slightly cloudy to brilliant. Colour should be that of a standard cider unless other ingredients are expected to contribute colour.

Mouthfeel: Average body, may show tannic (astringent) or heavy body as determined by other ingredients.

Entry Instructions: Entrants MUST specify all flavouring ingredients. Entrants MUST specify carbonation level (4 levels). Entrants MUST specify sweetness (3 categories). Entrants should explain the intention of the cider. For example, “Nettle Cider”, could be accompanied by the note “Dried nettles used in production to give herbal notes”. This will be provided to the judges to assist in understanding the products before them.

Bottle conditioned and cloudy ciders should be declared as such in the registration, there is a field to specify if the cider should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear cider.

Typical Vital Statistics: OG: 1.045 – 1.100 FG: 0.995 – 1.020 ABV: 5 – 12%

Apple and Pear Blends

Apple and Pear blends. Note blends with less than 25% of the minor component can be entered in the general classes 1-8, or in this class if preferred. It is expected that this class will be mostly blends containing >25% of the minor component – for example 60% apple and 40% pear, which cannot be entered elsewhere. The blend component percentages must be shown on the entry form.

Class: 10 Apple and Pear Blends

Aroma/Flavour: The cider character must show the dominant fruit to the fore, with the secondary fruit present.

Appearance: Cloudy to brilliant, colour expected to reflect the dominant fruit but could range from pale to medium amber.

Mouthfeel: Will depend on composition, dryer styles may show some apparent sweetness from the pear component.

Overall Impression: The blend should be harmonious, and have both apple and pear characters. Some astringency and tannin particularly in drier styles. Sweeter styles need balance.

Entry Instructions: Entrants MUST specify carbonation level (4 levels). Entrants MUST specify sweetness (3 categories). Entrants MUST specify all fruit(s) and/or fruit juice(s) added. Essences and artificial flavours are not permitted.

Bottle conditioned and cloudy ciders should be declared as such in the registration, there is a field to specify if the cider should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear cider.

Typical Vital Statistics: OG: 1.055 – 1.0850 FG: 0.995 – 1.010 ABV: 8 – 12%

Commercial Examples: None awarded to-date. New class

Cider or Perry with Fruit

This is a cider or perry with other fruits or fruit-juices added – for example, raspberry. At this point in time Cider Australia is only judging WET tax eligible ciders. Entrants should ensure that their cider complies with WET tax legislation, which in most cases will mean that the cider is classified for tax purposes as a fruit wine and over 8% alcohol.

Class: 11 Cider or Perry with Fruit

Aroma/Flavour: The cider character must be present and must fit with the other fruits. It is a fault if the added fruit(s) completely dominate; a judge might ask, “Would this be different if neutral spirits replaced the cider?” A fruit cider should not be like an alco-pop (RTD). Oxidation is a fault.

Appearance: Slightly cloudy to brilliant. Colour appropriate to added fruit, but should not show oxidation characteristics.

Mouthfeel: Full to Substantial. May be significantly tannic, depending on fruit added.

Overall Impression: Like a white wine with complex flavours. The apple character must marry with the added fruit so that neither one dominates the other.

Entry Instructions: Entrants MUST specify carbonation level (4 levels). Entrants MUST specify sweetness (3 categories). Entrants MUST specify all fruit(s) and/or fruit juice(s) added. Essences and artificial flavours are not permitted.

Bottle conditioned and cloudy ciders should be declared as such in the registration, there is a field to specify if the cider should be roused (i.e. rolled to mix the sediment), or whether the stewards should carefully pour a clear cider.

Typical Vital Statistics: OG: 1.055 – 1.0850 FG: 0.995 – 1.010 ABV: 8 – 12%

Commercial Examples: Cheeky Rascal Passionfruit Pink Lady [S]

Intensified and Distilled Cider

Ice Cider or Perry

This is a cider style in which the juice is concentrated before fermentation either by freezing fruit before pressing or freezing juice and removing water. Fermentation stops or is arrested before reaching dryness. Sweeteners may not be used to increase gravity. The ice cider process increases not only sugar (hence alcohol) but acidity and all fruit flavour components proportionately. This style originated in Quebec in the 1990s.

Class: 12 Ice Cider or Perry

Aroma/Flavour: Fruity, smooth, sweet-tart. Acidity must be enough to prevent it being cloying.

Appearance: Brilliant. Colour is deeper than a standard cider, gold to amber.

Mouthfeel: Full body. May be tannic (astringent and/or bitter) but this should be slight, to moderate at most.

Entry Instructions: Entrants MUST specify starting gravity, final gravity or residual sugar, and alcohol level. Entrants MUST specify carbonation level (3 levels).

Varieties: Usually North American classic table fruit such as McIntosh or Cortland.

Typical Vital Statistics: OG: 1.130 – 1.180 FG: 1.060 – 1.085 ABV: 7 – 13%

Commercial Examples: [Aus] Small Acres Cyder Pomona Ice 2012 (S) and 2009 [S], [Canada] Domaine Pinnacle, Les Vergers de la Colline, and Cidrerie St-Nicolas (Quebec).

Pommeau

Pommeau is cider fortified with apple, grape or neutral spirits (as port is wine fortified with grape spirits). Spirits used for fortification do not have to be distilled by the entrant.

Class: 13 Pommeau

Cider that has been strengthened in alcohol (and aroma and flavour) after fermentation by the addition of spirits is most generally called ‘fortified cider.’ A range of sweetness is possible by choosing how far into primary fermentation to add the spirits. At the sweeter end of the range with high residual sugar lies ‘pommeau.’ Originally from Normandy, Pommeau is essentially a blend of apple brandy with apple juice. The juice is typically fermented as little as local jurisdiction will allow. Such a beverage is called a ‘mistelle.’ The pear equivalent may be made but has no recognised traditional name. A cider that has been allowed to ferment mostly or completely to dryness before the spirit addition will be much less fruity. Such a cider is known to some as ‘royal cider’.

Traditionally, fortified ciders and perry are made with white spirit or oak aged spirit of the same kind of fruit, and the spirits should not be neutral. Other spirits may be permitted. Whether sweet or dry, the object of a fortified cider/perry is to create a very full-flavoured, heavy-bodied, ‘bigger than life’ profile – but not as intense as an ice cider. They are well suited to after dinner aperitifs and use in cocktails. Fruit should be forward. Acidity is well balanced – juice like. Fermentation/yeast character reserved. Spirits evident and warming, not harsh. Spirit ‘headiness’ would be a fault. Tannins may run the spectrum – but shouldn’t be distracting. Oak ageing of spirits and/or final product is allowable. As such, some oxidation character is allowable, if balanced with the oak and barrel profile.

Entry Instructions: Must specify alcohol and residual sugar

Relatively undefined style in Australia at this point. Please supply background information when entering, i.e. spirit used, ageing method etc. Typically, less than 30% ABV, includes “liqueur” styles.

Commercial Examples: Small Acres Cyder Pommeau 2010 [S] and 2009 [S].

Apple or Pear Spirit

A non-oak-aged fruit spirit, colourless, is referred to as Eau de vie (EDV). Oak aged apple/pear spirits have more colour. Alcohol strength usually ranges from 30 to about 50% ABV. These spirits are often drunk as a digestive, like grappa. For either apple or pear, the spirit should be round in the mouth and free of heads (acetates and aldehydes – nail polish remover) or tails (fusel oils, often stemmy or fuel-like, they bead in an empty glass, and are most evident as smell in an emptied glass).

Class: 14 Apple or Pear Spirit

Apple spirits are usually subtle on the fruit and may carry a hint of spice. Varietal character may be difficult to discern, and could be a feature. Overt apple character should raise concerns.

Pear spirits, on the other hand may be heavily aromatic to the point of perfume. Pear spirits often bear a subtle spicy aftertaste which should linger a long time. Bartlett pear – also known as William is readily identifiable.

In general, oak aged spirits follow same guidelines as eau de vie. Head and tail characters are faults. Apple is subtle, pear more overt. Barrel character may range from toasted wine barrel (toast and coconut, light yellow colour) to charred whisky barrel (smoke, spice, dark amber colour) – but you should be able to taste the barrel.

Entry Instructions: Entrants must specify alcohol content.

Relatively undefined style in Australia at this point. Please supply background information when entering, i.e. ageing method, length of ageing, etc.

Appendix – Units & Measures

Sweetness

“Sweetness” refers to the apparent amount of sugar present in the cider after fermentation. This is measured for our purposes here in Specific Gravity (SG), approximating to a weight of sugar in grams per litre of cider.

Original Gravity (OG), refers to the amount of starting sugar level of the product.

Final Gravity (FG), refers to final specific gravity of the product.

Dry: SG <1.004 ~ <9g/L

Medium: SG 1.004-1.019 ~ 9 - 40g/L

Sweet: SG > 1.019 ~ >40g/L

Carbonation

The term “carbonation” is used to describe dissolved gas level in the cider, and does not refer to the process used to put the gas into the cider.

Still: Still means little or no carbonation, still cider may still have a slight “prickle”

Moderate: Moderate carbonation, petillant, less than would be expected in a sparkling wine.

High: Highly carbonated, significant presence of carbon dioxide - sparkling, may retain some head or mousse. Gushing, foaming and excessive head formation however, are considered as faults.

Method Traditional (MT): Fermented in bottle and then disgorged. May have high carbonation.

Carbonation Form

The term “carbonation” is used to describe dissolved carbon dioxide (CO₂) gas level in the cider.

Forced CO₂: Forced gas supply of food grade CO₂ injected into cider, prior to or during packaging.

Bottle conditioned (BC): Secondary fermentation in bottle to give fine natural carbonation, not disgorged, some residue of apple/yeast expected. Can vary from low to high levels, but with expected smaller bubbles than Forced CO₂.

Method Traditional (MT): Secondary fermentation in bottle and then disgorged of yeast. Typically results in high carbonation. A very fine, tight “mousse” structure is considered desirable.

Alcohol

“Alcohol” refers to the ethanol component present in the cider or perry.

ABV: Alcohol by volume (abbreviated as ABV) is a standard measure of how much alcohol (ethanol) is contained in a given volume of an alcoholic beverage (expressed as a volume percent). A legal requirement on alcoholic beverages.

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