



Awards Information & Style Guide

Updated: June 4th 2017

Contents

SUMMARY	3
AWARDS INFORMATION	4
2017 KEY DATES	4
HOW TO ENTER	4
RULES FOR ENTRY.....	4
DELIVERY INFORMATION	8
STYLE GUIDE	9
STANDARD STYLES.....	10
<i>New World Cider [Class 1A, 2A, 3A, 4A]</i>	10
<i>Traditional Cider [Class 1B, 2B, 3B, 4B]</i>	11
<i>New World Perry [Class 5A, 6A, 7A, 8A]</i>	12
<i>Traditional Perry [Class 5B, 6B, 7B, 8B]</i>	13
SPECIALITY STYLES	14
<i>Speciality/Experimental Cider or Perry [Class 9]</i>	14
<i>Apple and Pear Blends [Class 10]</i>	15
<i>Cider or Perry with Fruit [Class 11]</i>	16
INTENSIFIED AND DISTILLED CIDER.....	17
<i>Ice Cider or Perry [Class 12]</i>	17
<i>Pommeau [Class 13]</i>	18
<i>Apple or Pear Spirit [Class 14]</i>	19
APPENDIX – UNITS & MEASURES	20
Sweetness.....	20
Carbonation.....	20
Carbonation Form.....	20
Alcohol	20
ACKNOWLEDGEMENTS	21

Summary

The Australian Cider Awards promotes and rewards excellence in cider production and sets the benchmark for excellence in cider judging in Australia. As Australia's largest cider show, it presents an unrivalled opportunity for producers and distributors to showcase their products and have them benchmarked by the finest cider judges in the country.

The 2016 Awards attracted over 200 entries from 69 exhibitors.

This booklet contains all Awards information including rules and delivery instructions, and a style guide that outlines the classes judged within the Australian Cider Awards.

Defining cider and perry styles acknowledges the diversity of products being made in Australia, and aids judges by grouping comparable ciders for assessment.

The Cider Awards are run by Cider Australia, a not-for-profit organisation that represents the interests of the craft cider and perry industry in Australia. Cider Australia's primary concern is to build a sustainable category through maintaining and improving the quality of ciders produced and marketed in Australia.

Awards Information

2017 Key Dates

Entries Open	Thurs 1 June
Entries Close	Friday 1 September
Deliver Entries	1 September – 15 September
Judging	Tuesday 26 and Wednesday 27 September
Awards Presentation	Friday 27 October

How to Enter

- 1) Read the Awards Information and Style Guide booklet in full to confirm eligibility and determine the appropriate class to enter.
- 2) Complete the online entry form and pay the entry fee at www.cideraustralia.org.au/awards
- 3) Wait for your entry labels and delivery instructions to be mailed out and deliver entries by the due date.

Rules for Entry

Entry Eligibility

- 1) Entrants must comply with all requirements in the Awards Information and Style Guide or your entry may not be accepted or judged.
- 2) All entries must be available for sale in Australia at the time of entry.
- 3) A product may only be entered into the show once, however an entrant may enter more than one product into a category.
- 4) At the time of entry for judging, the entrant must have a minimum amount of product in stock per its entered class.
 - (a) For Classes 1-11, a minimum of 225 litres must be in stock.
 - (b) For Classes 12-14, a minimum of 100 litres must be in stock.
- 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 have an A or D type standard fitting only – there are no facilities to use other keg styles.
- 7) Entrants MUST specify the sweetness, alcohol content, and carbonation level of each entry. Additional information is also required in some classes so please take note of any other information requested in the Entry Instructions. Entrants are advised to pay particular attention to sweetness levels when entering as entries may be disqualified if entered incorrectly.
- 8) Each entry must comply with the bottle/container quantity, labelling and delivery requirements set out in the Delivery Information section.
- 9) Entries must have a Cider Australia label securely attached to each bottle/container. Entries without labels will not be judged.
- 10) Entrants must pay all customs, duty, and transportation costs to the Receiving address.
- 11) Entries become the property of Cider Australia.

Entry Fees

- 1) Each entry **MUST** be accompanied by the correct entry fee. Entries will not be validated until payment is received.
- 2) Entry charges for 2017 are \$55.45 (plus GST of 10%) per entry for financial (2017-18) members of Cider Australia and \$80 (plus GST of 10%) per entry for non-members.
- 3) Entry fees are non-refundable.

Definitions

- 1) Entries must comply with the definitions of Cider and Perry in Standard 2.7.4 of the Australia New Zealand Food Standards Code, except entries in class 9, 11, 12 and 13 as these may be defined more broadly as Fruit Wines. Entries in class 14 must comply with Standard 2.7.5 of the Code.
- 2) All entries in classes 1-8 and 10-13 must also comply with the Wine Equalisation Tax (WET) definitions of Cider, Perry and Fruit Wine. Entries in class 9 are experimental and may fall under WET or the *Excise Act 1901*. Entries in class 14 must comply with the requirements of the *Excise Tax Act*.
- 3) Where a product made from a mixture of apple and pear is in transition between classes and does not fit under the definition of Cider or Perry 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.

Judging Protocol

- 1) Judging of the 2017 Australian Cider Awards will be held at the William Angliss Institute on Tuesday 26 and Wednesday 27 September. Judging is closed to entrants and the public.
- 2) All judging will be conducted using “blind” panels. Each entry will be identified by a randomly-assigned registration number. Judges will see only the number, style, level of carbonation and level of sweetness in each class.
- 3) Entries will be assessed and judged on flavour, aroma, appearance and overall impression. Gold, silver and bronze medals are determined based on merit. More than one medal of each level may be awarded in each class or sub-class.
- 4) Judges reserve the right not to award medals, prizes or certificates in any class or sub-class if the quality of entries does not merit them.
- 5) Entries 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 Judges’ discretion.
- 6) It is the responsibility of the entrant to enter the correct class.

Note: The judges in 2016 commented that entrants have a better chance of scoring well if ciders are entered in the correct class.

Awards

- 1) Medals may be awarded in all classes.
- 2) Medals are 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	(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.

- 3) Gold medal winning entries in classes 1-8 and classes 10-14 are eligible for Trophy judging.

Trophies may be awarded for:

- Best Traditional Cider
- Best New World Cider
- Best Traditional Perry
- Best New World Perry
- Best Australian Cider or Perry
- Best International Cider or Perry
- Best Cider and Perry Blend
- Best Intensified/Distilled Cider or Perry
- Most Successful Small Producer (0-49,999 litres per annum total branded cider sales – includes Nano and Micro producers per Cider Australia membership tiers)
- Most Successful Large Producer (over 50,000 litres per annum total branded cider sales)
- Best in Show

Awards Presentation

- 1) Winners of the 2017 Australian Cider Awards will be announced at a gala dinner at The Craft & Co in Melbourne on the evening of Friday 27th October 2017.
- 2) A selection of entry winning medals and/or best in class will be show cased at the Presentation Dinner. The choices will be made by the organisers. Chosen medal winners will be asked to contribute 2 x cartons (9L or equivalent) to be served at the dinner. Additional carton/s, if required, must be made available for purchase 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.
- 3) Dinner registration information will be available on Cider Australia’s website at www.cideraustralia.org.au. For more information please contact Cider Australia by email at awards@cideraustralia.org.au.

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 laboratory and, subject to the results of the analysis, to take whatever action it considers necessary.

Disputes

Cider Australia is the only organisation authorised to settle any disputes.

Force Majeure and Modifications

- 1) Cider Australia will not be held responsible for any event occurrence beyond their control which disrupts the Australia Cider Awards. Cider Australia reserves the right to cancel, alter dates, and change the conditions and running order of the Awards. 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.

Data Collection

- 1) Entrants are required to declare whether the apple or pear content of their product is 100% Australian grown.
- 2) Where sugar, apple juice concentrate or other sugar substitutes are used during 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 the sole function is to promote the secondary fermentation process for products entered into Classes 4 and 8 does not need to be advised.
- 3) 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.
- 4) Cider Australia gathers data on cider production to use for statistical purposes and will not be available to the judges. This information remains confidential and is de-linked from the entry details so that the producers cannot be identified.

Use of Competition Awards in Marketing

- 1) Vintage ciders and perries that earn a medal or trophy may only display the award 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) Brands may not advertise 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. 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). 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.
- 3) 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

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

All entrants should print the Cider Australia entry form from the online entry system and include it with shipment. If necessary, email awards@cideraustralia.org.au and request a PDF copy of your entry form.

All entries must have Cider Australia entry label(s) attached to each container. Labels will be mailed out to exhibitors with confirmation of their entry, on or before the next business day after the close of entries.

Keg Requirements

One keg must be submitted. Entrants supplying kegs will be advised after entry of the delivery dates and address.

Kegs must be collected from the William Angliss Institute loading dock (555 Latrobe Street, Melbourne) within 5 business days after the last day of judging, between the hours of 10am and 3pm.

Can and 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 or Perry 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 or Pear Spirit entries, the total volume submitted must be at least 375ml. Please submit two (2) of each bottle.

Shipping Instructions

Entries must arrive at the Receiving address by the delivery due date. Entrants will be advised after entry of the delivery dates and Receiving address.

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.

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!

Style Guide

There is acknowledgment that there are known styles not represented within the style guide classes. In the case of a cider made to a style not explicitly represented within the style guide, it should be entered in the closest applicable category. For perry not listed within this style guide, the decision should be based on tannin content. If in doubt, enter as New World Perry. The Awards online entry form has space for additional information if required.

Standard Styles

New World Cider [Class 1A, 2A, 3A, 4A]

“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., variety of apple giving high-gravity juice.

Many 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:

Napoleone Apple Cider [B, S, B, S], Zeffer Crisp Apple Cider [S, B], Kangaroo Island Ciders Colony Cove Draught [S, S, B], Jachmann Pink Lady Apple Cider [G, B, S], 321 Learmonth Traditional Still Cider [S, B, S, B], The Barossa Valley Cider Co. Squashed Apple Cider [S, S, B, B].

Traditional Cider [Class 1B, 2B, 3B, 4B]

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. While cider specific bittersweet and bittersharp apples will contribute to 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.

Many cidermakers 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], Daylesford Cider Sweet Coppin 2016 [G], LOBO Norman [G], Pennyroyal Raspberry Farm & Cidery ‘Crucible Cider’ [S, S], Core Cider Company CORE-rupt-ed [S, S, S], Willie Smith’s French Blend Limited Release Cider [G], [UK] Henney’s Sweet [G], Henney’s Dry [G, S, S, B].

New World Perry [Class 5A, 6A, 7A, 8A]

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 per 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).

Many 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, S, B, G, B], Hillbilly Pear Cider [S, S, S].

Traditional Perry [Class 5B, 6B, 7B, 8B]

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 per 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.

Many 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: Napoleone Methode Traditionelle Pear Cider [B, G], St Ronan's Methode Traditionelle Pear Cider [S, S, S, G, G], Small Acres Cyder 2013 Sparkling Perry [G, B, B].

Speciality Styles

Speciality/Experimental Cider or Perry [Class 9]

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.

Medals will be awarded, but there is currently no trophy. Should there be significant entries or interest in particular novel styles within this class, Cider Australia reserves the right to create sub-categories.

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 [Class 10]

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 percentage of fruits in blend. 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: 1.050 – 1.0850 FG: 0.995 – 1.020 ABV: 4 – 12%

Commercial Examples: The Hills Cider Company Pear Apple Blend [B]

Cider or Perry with Fruit [Class 11]

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 [Class 12]

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 dessert style cider 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 2015 [S], 2012 (S) and 2009 [S], [Canada] Domaine Pinnacle, Les Vergers de la Colline, and Cidrerie St-Nicolas (Quebec).

Pommeau [Class 13]

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

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 2015 [S], 2010 [S] and 2009 [S]. Pommeau is a relatively undefined style in Australia at this point.

Apple or Pear Spirit [Class 14]

Apple or Pear Spirit is obtained from the distillation of cider or perry and/ or the fermented preparations of apples/pears or apple/pear products. The spirit must be derived entirely from apples and/ or pears.

Entrants should ensure that their product complies with the Excise Act 1901. Consistent with Standard 2.7.5 of the Australia New Zealand Food Standards Code, apple or pear spirit may have any of the following added during production: water, sugars, honey and spices. In addition, apple/pear brandy may also have any of the following added during production: apple or pear juice, apple or pear juice concentrate, cider and perry. Apple/pear brandy must be matured by storage in wood for at least 2 years.

Class: 14 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).

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. Please supply background information when entering, i.e. ageing method, length of ageing, etc. The age should be determined by the age of the youngest component of any blend.

Commercial Examples: Apple or Pear Spirit is a relatively undefined style in Australia at this point.

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.

Acknowledgements

Our thanks to Great Lakes International Cider and Perry Competition (GLINTCAP) for allowing Cider Australia to base our Style Guidelines with a high degree of similarity to their own, which serves very well in aligning our evolving marketplace with that of other significant global markets.