

Your invitation to enter the

Tasmanian Cider Awards 2018

19 January 2018

Hobart Tasmania.

Interstate entrants:

**Note the Victorian Address for entries available
until 18 December 2017**

If sending entry after this date use the Tasmanian Address

Organized by Cider Tasmania



and



ROTARY CLUB OF HOWRAH



Tasmanian Cider Awards



tasmaniancider@gmail.com

Information

Introduction & Style Guidelines

In 2018, the Tasmanian Cider Awards will again be run concurrently with the Australian Fruit Wine Show, but with a distinct and separate identity. Both events will share a celebration at the Bellerive Boardwalk, Bellerive, Tasmania. The festival will allow the public to taste ciders entered and there will be an awards ceremony.

The rise in the popularity of cider internationally, both in old world and new world styles, has been significant over the past few years. Many new cider styles have emerged, and the volume produced has significantly increased. Tasmania is uniquely placed to celebrate this rebirth of cider, a traditional island beverage.

As part of this change, new and detailed Tasmanian Cider Awards Style Guidelines have been developed. The intentions of the Guidelines are to:

- acknowledge the diversity of cider styles seen in Ciders across Australia
- identify common characteristics and descriptions of the types of cider
- act as a reference for Entrants and Judges of the Competition

Cider Tasmania would like to acknowledge that these guidelines are based on the Cider Australia Guidelines, and would like to thank them for the use of this material.

Rules for Entry

1. Entry is open to all Cider Makers, both **commercial** and **enthusiast**.
2. Commercial entries must be commercially available before the date of the Awards Presentation with a minimum production volume of 200 litres. There are no volume limits for enthusiasts.
3. When Cider Tasmania Awards Medals are used for marketing purposes, the year that the award was attained must be included, i.e.: 'Gold Medal 2018' not simply 'Gold Medal'
4. Entries are restricted to bottled or canned cider. No draught cider will be accepted.
5. An entry form must accompany your entries. Your entry fee may be paid by cheque or direct deposit.
6. An individual product may be entered only once into the show, but entrants may submit more than one product into any category.
7. Entries become the property of the Rotary Club of Howrah.

Disputes

The competition will be organized and supervised by the Chief Steward, assisted by committee members. The decision of the Committee Chairman in the matter of any dispute or doubt arising from the interpretation of these Award regulations or in the conduct of the competition or analyses shall be final.

Important Dates:

Early Nov2017: Entry forms available either by post, on line or email.

Until 5 Jan 2018: Entry forms and Entries due.

Until 12 Jan 2018: Entry will attract a late fee of twice the normal entry fees.

After 12 Jan 2018: No entries accepted after this date.

19 Jan 2018: Judging of Tasmanian Cider Awards 2018.

Australia Day, 26 Jan 2018: Festival and Presentation of awards at Bellerive Boardwalk.

Judging Protocol

- All Judging will be conducted using “Blind” panels. Each entry will be identified by a number assigned by the Stewards. Judges will see only that number, along with any other information required to properly assess the entry, such as turbidity, stylistic notes etc.
- Entries will be judged on appearance, aroma, flavour and overall impression. Gold, silver and bronze awards are awarded based on this assessment. Judges are not compelled to make awards if the entries do not merit them.
- 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]**

Trophies: Trophies will be allocated to the highest scoring cider in each trophy category:

Best in Show

Best Traditional Cider

Best Traditional Perry

Best New World Cider

Best New World Perry

In the case of a tied highest score, the entries will be re-judged to allocate the Trophy recipient.

The Judges

Mark Robertson, Head Cider Judge. Mark Robertson is cider maker, co-owner and founder of Lost Pippin cider. Mark has over a decade of experience in the cider and wine industries with interests and experience in making and judging modern and traditional cider styles. He has a keen interest and broad experience concerning traditional cider apples and was one of the first to champion their benefits in his time with the national collection at Grove.

Melissa Fettke. Melissa is the Cidermaker for Winemaking Tasmania. She has a decade of experience with Lion Co. and track record of significant achievement in the Australian cider industry, together with extensive professional experience in cider, brewing and wine with some of Australia's most significant businesses and brands. She has judged cider at the Victorian Fine Food Awards as well as numerous years judging at the Royal Adelaide Beer & Cider Awards. In 2017 Melissa was the Chief Cider Judge at the Royal Adelaide Beer & Cider Awards.

Dr Tim Jones. Tim is the Head Cider Maker and Distiller at Willie Smith's Cider. He has over seven year's cider making experience in both craft and commercial cider. He is passionate about traditional cider styles, and has a strong knowledge of old world cider styles, gained from time in cider regions such as Brittany, Normandy, Somerset and Herefordshire. Tim has technical tasting expertise and experience in judging both contemporary and traditional cider styles.

Associate Judges

Adam D'Arcy, Adam is an industry professional with 15 years' experience. In the last 5 years he has been a contract cidermaker for some major brands in Tasmania. The last 3 months he has been working with Willie Smiths as the Production Manager to work for a single brand and focus more on traditional cider styles. He has been an associate judge in 2015 and judge in 2016 at the Tasmanian Cider Awards. He was a steward at the Australian Cider Awards this year.

Phil Jennings, Phil is the current owner and cider maker for Molly's Run Cider. He is dedicated to using old English and French cider apples grown on his Coal Valley property. The cider is hand made using wild and cultured yeasts, and his dry ciders are bottle conditioned. The cidery is currently developing a cherry cider.

There is a very experienced team of Stewards led by Peter Green with the assistance of Rotary Club of Howrah and Fruit Winemakers (TAS) Inc.

Awards Fees

Commercial:

First entry \$35, Second entry \$25 additional entries \$15 each.

Enthusiast:

First Entry \$10, Second and subsequent entries \$5.

Entry Forms and Labels

The entry form can be found at the end of this document.

Labels, attached at the end of this document, should be completed, affixed to each bottle and sent with your entry form.

To help with organizing entries for the show we ask that a copy of your entry be emailed to tasmaniancider@gmail.com and another copy sent with your entries. Closing date for entries can be found elsewhere in this document.

For each entry, send 5 x 330mL bottles OR 3 x 500mL OR 2 x 750mL bottles

Your entry should be sent to:

LOCAL: Mr David Mitchell, 50 Alexandra Esplanade, Bellerive TASMANIA, 7018.
M: 0418 998 950. **If delivering to this address ring to arrange delivery.**

Or to

INTERSTATE: Tasmanian Cider Awards 2018, c/o NIELSEN and JOHNSTON, 6 Ravenscourt Road, Tottenham, VIC,3012. Ref: Tracey Johnston.

An address cover has been included with this entry form.

Which class do I enter?

The major determinants of the appropriate class is:

1. The source of fruit...thus: traditional or culinary (New World).
2. The sweetness of the product. At times the Medium Class is very broad. Please be careful you assign your cider to the correct class using residual sugar as the guide.
3. Style.... Fortified, Method Traditional?
4. Take careful note of the Australian Cider Awards 2017 style sheets as they will be used by the judges when assessing your entries.

There is a column for your product's Specific Gravity and alcohol of the finished product. Please fill this in. There is also a column allowing entrants to make a note to the judges about the stylistic integrity of their product e.g. "Haze present - bottle conditioned, Farmhouse style with noticeable *Brettanomyces*". Please indicate if you want an entry roused if bottle conditioned. These notes will be moderated by the Chief Steward.

Any questions regarding Class Clarification should be directed to

Tim Jones

Mobile: 0409738344

Email: tim@williesmiths.com.au

Classes

It is important to ensure products are entered in the correct Class, as the Competition can take no responsibility for judging scores affected adversely by entry into an incorrect class.

Style	Class	Description	Info
New World Cider	1A	Dry	SG<1.004; Sugar <9g/L
	2A	Medium	SG 1.004 -1.019; Sugar 9 -40g/L
	3A	Sweet	SG > 1.019; Sugar > 40g/L
	4A	Method Traditional	
Traditional cider	1B	Dry	SG<1.004; Sugar <9g/L
	2B	Medium	SG 1.004 -1.019; Sugar 9 -40g/L
	3B	Sweet	SG > 1.019; Sugar > 40g/L
	4B	Method Traditional	
New World Perry	5A	Dry	SG<1.004; Sugar <9g/L
	6A	Medium	SG 1.004 -1.019; Sugar 9 -40g/L
	7A	Sweet	SG > 1.019; Sugar > 40g/L
	8A	Method Traditional	
Traditional Perry	5B	Dry	SG<1.004; Sugar <9g/L
	6B	Medium	SG 1.004 -1.019; Sugar 9 -40g/L
	7B	Sweet	SG > 1.019; Sugar > 40g/L
	8B	Method Traditional	
Speciality/Experimental Cider or Perry	9		Specify Carbonation, Sweetness and All fruit/ juice added. Also intention of cider
Apple Pear Blend	10		Specify Carbonation, Sweetness and All fruit/ juice added. No essences and flavourings allowed
Cider/Perry with Fruit	11		Specify Carbonation, Sweetness and All fruit. No essences and flavourings allowed
Ice Cider or Perry	12		Specify Alcohol, Residual sugar and Carbonation
Pommeau	13		Specify Alcohol & Residual Sugar
Apple/Pear Spirit	14		Specify Alcohol content

Carbonation

The term "carbonation" is used to describe dissolved gas level in 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.

Cider Tasmania Style Guidelines

A full description of each class can be found on the Cider Australia website at:

<http://www.cideraustralia.org.au/wp-content/uploads/2017/06/Cider-Australia-2017-Style-Guide-Official-FINAL.pdf>

Any matters relating to these guidelines should be directed to **Dr Tim Jones** whose contact information can be found elsewhere in this documentation.

Additional Entry Forms:

Forms may be found at:

<http://howrahrotary.org.au/fruitwinecidershow/>

Cider Tasmania would like to wish all entrants the best of luck!

Entry number (office use only)	
• Class	
• Name of entry	
• Year of Manufacture	
• Fruit & Final Specific Gravity (FSG)	
• Name of Entrant	

Entry number (office use only)	
• Class	
• Name of entry	
• Year of Manufacture	
• Fruit & Final Specific Gravity (FSG)	
• Name of Entrant	

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• Class	
• Name of entry	
• Year of Manufacture	
• Fruit & Final Specific Gravity (FSG)	
• Name of Entrant	

2018 Tasmanian Cider Awards Entry Form

Name/Company Name:	Contact Person
Postal Address	Phone Number
	Email Address

OFFICE USE	CLASS	FSG <small>Final Specific Gravity</small>	Alcohol	YEAR	NAME OF PRODUCT	FRUIT(S) (e.g.. passionfruit)	Notes for Judges (Optional)	ENTRY FEE
							TOTAL ENTRY FEE	

For each entry, please send 5 x 330mL bottles OR 3 x 500mL OR 2 x 750mL bottles

Please include a copy of your entry form with your entries and email this form to tasmaniancider@gmail.com as well.

Attach labels provided to each bottle. Photocopy if extras are needed.

Payment can be made via internet banking, or by Cheque. **Cheques:** Made out to "Rotary Club of Howrah"

Internet Banking: Commonwealth Bank: BSB 067 103 Account: 2800 8432 Rotary Club of Howrah

Use "2018 Cider" as the Code and please include your COMPANY'S NAME or YOUR NAME as a Reference.

Please post your entries to arrive by **5 Jan 2018** to:

LOCAL: Tasmanian Cider Awards 2018, c/o Mr David Mitchell, 50 Alexandra Esplanade, Bellerive TASMANIA, 7018. M: 0418 998 950.

If delivering to this address ring to arrange delivery.

INTERSTATE: Tasmanian Cider Awards 2018, c/o Tracey Johnston, NIELSEN and JOHNSTON, 6 Ravenscourt Road, Tottenham, VIC,3012.

Address sheet included. Use this address until 18 December otherwise send to the Tasmanian address