

Your invitation to enter the

Tasmanian Cider Awards 2019

To be held
22 February 2019
Hobart Tasmania.

Interstate entrants:

**Note the Victorian Address for entries available
until 8 February 2019**

If sending entry after this date use the Tasmanian Address

Organized by Cider Tasmania



[Tasmanian Cider Awards](#)



tasmaniancider@gmail.com

Information

Introduction & Style Guidelines

In 2019, 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 festival at the Bellerive Boardwalk, Bellerive, Tasmania. This festival will allow the public to taste the 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 2019' 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 January 2019: Entry forms available either by post, on line or email.

Until 8 Feb 2019: Entry forms and Entries due.

Until 15 Feb 2019: Entry will attract a late fee of twice the normal entry fees.

After 15 Feb 2019: No entries accepted after this date.

22 Feb 2019: Judging of Tasmanian Cider Awards 2019.

3 March 2019: 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 Enthusiast Cidermaker

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 cidemaking, brewing and winemaking with some of Australia's most significant businesses and brands. She has judged cider at the Victorian Fine Food Awards as well as spending 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.

Adam D'Arcy, Adam is an industry professional with over 15 years experience making Cider and wine. Over the past 6 years he has been developing his craft and has made a name for himself in Tasmania as a hands on cidemaker playing a role in helping develop several cider brands while working at Winemaking Tasmania. For the past 2 years he has been Production Manager at Willie Smiths where there is a strong focus on heritage cider fruit and traditional styles. This is Adams third time judging at the Tasmanian Cider Awards.

Associate Judges

Madeleine Way: After graduating in 2016 with a Bachelor of Agricultural Sciences with Honours, she won the Westpac Future Leader scholarship. This has allowed her to commence a PhD in cider production. Now 2 years into a PhD she is interested and intrigued by the science of cider. She has stewarded at the Australian cider awards in 2017 as well as being an associate judge in the Tasmanian awards judging in 2018.

She is also a board director of Canteen Australia

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 330 mL bottles OR 3 x 500 mL OR 2 x 750 mL bottles

Your entry should be sent to:

LOCAL: Mr Bob Hardy , 93 Cambridge Road, Bellerive TASMANIA, 7018. M.: **0418 138 660**
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 2018 style sheets as they will be used by the judges when assessing your entries.

There is a column for your product's Residual sugar and alcohol level 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 Classification should be directed to

Adam D'Arcy

Mobile: 0437 555 325

Email: adam@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	1	Dry	Residual Sugar <9 g/L
	2	Medium	Residual Sugar 9 -25.g/L
	3	Medium Sweet	Residual Sugar 25 – 40 g/L
	4	Sweet	Residual Sugar > 40.g/L
	5	Method Traditional	
Traditional cider	6	Dry	Residual Sugar <9 g/L
	7	Medium	Residual Sugar 9 -25 g/L
	8	Medium Sweet	Residual Sugar 25 – 40 g/L
	9	Sweet	Residual Sugar > 40.g/L
	10	Method Traditional	
New World Perry	21	Dry	Residual Sugar <9 g/L
	22	Medium	Residual Sugar 9 -25 g/L
	23	Medium Sweet	Residual Sugar 25 – 40 g/L
	24	Sweet	Residual Sugar > 40 g/L
	25	Method Traditional	
Traditional Perry	26	Dry	Residual Sugar <9 g/L
	27	Medium	Residual Sugar 9 -25 g/L
	28	Medium Sweet	Residual Sugar 25 – 40 g/L
	29	Sweet	Residual Sugar > 40 g/L
	30	Method Traditional	
Experimental Cider or Perry	31		Refer Appendix A
Apple Pear Blend	32		Refer Appendix A
Cider/Perry with Fruit	33		Refer Appendix A
Lighter Strength Cider or Perry	34		
Ice Cider or Perry	41		Refer Appendix A
Pommeau	42		Refer Appendix A
Apple/Pear Spirit	43		Refer Appendix A
Aged spirit	44		

Cider Tasmania Style Guidelines

More detailed description of each class with exemplars along with information on carbonation may be found in the Australian Cider Awards 2018 Style Guide.

The web address for this guide is:

http://www.cideraustralia.org.au/wp-content/uploads/2017/06/2018-Style-Guide_v2.pdf

Any matters relating to these guidelines should be directed to **Adam D’Arcy** whose contact information can be found elsewhere in this documentation.

Entry Forms:

Copies of the entry forms may be found at:

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

<http://www.fruitwinetasmania.org.au/#>

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	

2019 Tasmanian Cider Awards Entry Form

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

CLASS	Residual Sugar grams/Litre	Alcohol	YEAR	NAME OF PRODUCT	FRUIT(S) (e.g. Apple type %)	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 "2019 Cider" as the Code and please include your COMPANY'S NAME or YOUR NAME as a Reference.

Please post your entries to arrive by **6 Feb 2019** to:

LOCAL: Tasmanian Cider Awards 2019, c/o Mr Bob Hardy , 93 Cambridge Road, Bellerive TASMANIA, 7018. M.: **0418 138 660**

If delivering to this address ring to arrange delivery.

INTERSTATE: Tasmanian Cider Awards 2019, c/o Tracey Johnston, NIELSEN and JOHNSTON, 6 Ravenscourt Road, Tottenham, VIC,3012.

Address sheet included. Use this address until 6 Feb otherwise send to the Tasmanian address

Appendix A: Entry Information and Product Requirements

2018 Class	2017 Class	Category	Class	Sub Class)	Residual sugar	ABV (%)	Carbonation	BC or cloudy? roused?	Other information	Product requirements*
1-5	1A-4A	Apple	New World	Dry, M, MS, Sweet and MT	must specify	must specify	must specify	may specify		Defined as cider. Subject to WET.
6-10	1B-4B	Apple	Traditional	Dry, M, MS, Sweet and MT	must specify	must specify	must specify	may specify	May specify apple variety for single varietal cider.	Defined as cider. Subject to WET.
21-25	5A-8A	Pear	New World	Dry, M, MS, Sweet and MT	must specify	must specify	must specify	may specify		Defined as perry. Subject to WET.
26-30	5B-8B	Pear	Traditional	Dry, M, MS, Sweet and MT	must specify	must specify	must specify	may specify	May specify if traditional perry pears are used.	Defined as perry. Subject to WET
31	9	Speciality	Experimental Cider or Perry		must specify	must specify	must specify	may specify	Explain the intention of the product. Specify % apple vs pear. Specify all flavouring ingredients.	Defined as cider, perry or fruit wine. Subject to WET or Excise.
32	10	Speciality	Apple and Pear Blends		must specify	must specify	must specify	may specify	Specify % apple vs pear	Must be blend of cider and perry. Subject to WET.
33	11	Speciality	Ciders with Fruit		must specify	must specify	must specify	may specify	Specify all fruits and fruit juices added. Specify if WET or Excise taxed.	Defined as cider, perry or fruit wine. Subject to WET or Excise. Added ethyl alcohol not permitted.
34	n/a	Speciality	Lighter strength (1.15 – 3.5%)		must specify	must specify	must specify	may specify		Defined as cider and/or perry. Subject to WET.
41	12	Intensified	Ice Cider or Perry		must specify	must specify				Defined as fruit wine. Subject to WET.
42	13	Intensified	Fortified Cider (Pommeau)		must specify	must specify			Specify spirit used, ageing method and any other relevant information.	Defined as fruit wine. Subject to WET.
43	14	Intensified	Distilled	White	not required	must specify			Specify ageing method, length of ageing and any other relevant information.	Defined as a spirit in the Excise Act 1901. Subject to Excise.
44	14	Intensified	Distilled	Aged	not required	must specify			Specify ageing method, length of ageing in wood and any other relevant information. The age should be determined by the age of the youngest component of any blend.	Defined as a spirit in the Excise Act 1901. Subject to Excise. Apple/pear brandy must be matured by storage in wood for at least 2 years.

* Definitions set out in Standard 2.7.3 of Australia New Zealand Food Standards Code and the Excise Act 1901. Note that under Standard 2.7.3, cider must contain no more than 25% pear and perry must contain no more than 25% apple.

Tasmanian Cider Awards 2019

Deliver to:

Nielson and Johnston

6 Ravenscourt Road

Tottenham

VIC 3012

ATTENTION TRACEY JOHNSTON