

# ICA Classifications 2019

## ***Classic Cider Trophy***

### **Class 1 Tannic Cider (3.5% – 8.5% abv)**

- 1.1 Dry <1005 gravity
- 1.2 Medium 1005 – 1015 gravity
- 1.3 Sweet >1015 gravity

### **Class 2 Modern Cider (3.5% – 8.5% abv)**

- 2.1 Dry <1005 gravity
- 2.2 Medium 1005 – 1015 gravity
- 2.3 Sweet >1015 gravity

### **Class 3 Spanish Style Cider (*Sidra Natural*) (3.5% – 8.5% abv)**

### **Class 4 Perry (3.5% – 8.5% abv)**

- 4.1 Traditional Perry
- 4.2 Modern Perry

## ***Flavoured Cider Trophy***

### **Class 5 Flavoured Cider (3.5% – 8.5% abv)**

- 5.1 Flavoured Cider - Herbs & Spices
- 5.2 Flavoured Cider - Fruits & Flowers

### **Class 6 Hopped Cider (3.5% – 8.5% abv)**

## ***Innovative Cider Trophy***

### **Class 7 Ice Cider (3.5% – 15% abv)**

### **Class 8 Low Alcohol Cider (0.5% – 3.5% abv)**

### **Class 9 Open Class (3.5% – 20% abv)**

## **Class 1 Tannic Cider (3.5% - 8.5% abv)**

Tannin dominant ciders are made with apples that are typical of the West of England and Northern France. These ciders are predominantly identified by the presence of polyphenols, some of which elicit an impact upon aroma, and others – tannins - which impact upon the taste, structure and mouthfeel.

The flavour characteristics are achieved through the use of traditional apple varieties which have been grown for centuries for the sole purpose of making cider.

This class can include ciders made using the 'keiving' method. This method is classically utilised by the traditional styles of cider made in the Normandy and Brittany regions of France. Utilising the keiving (or *cuvage*) method, ciders of a naturally lower alcohol and naturally higher sweetness can be achieved. These styles of ciders are characterised by bold, rich volatile phenolics and big, soft, rich tannins.

This class can include in-bottle fermented ciders. These ciders, after their primary fermentation, have been transferred into a bottle with the addition of sugar (and possibly yeast) and then sealed. The cider undergoes a secondary fermentation in the bottle creating a natural carbonation within the cider.

The cider may be left at this point with a natural yeast deposit in the bottom of the bottle, or can undergo the full *methode traditionnelle* process, where via riddling and disgorging, the yeast is removed. Both methods are applicable in this category.

These ciders may be still or sparkling.

Expected characteristics:

- **Aroma:** ranging between fruity, spicy, medicinal or 'funky' (contributing to overall complexity and not being overtly dominant)
- **Flavour:** a balance of acidity, bitterness, astringency, sweetness and fruitiness
- **Mouthfeel:** broad, layered and complex with a long aftertaste

Sweetness parameters:

**Class 1.1 Dry** – cider with a Specific Gravity reading of <1.005

**Class 1.2 Medium** – cider with a Specific Gravity reading of 1.005 to <1.015

**Class 1.3 Sweet** – cider with a Specific Gravity reading of >1.015

## **Class 2 Modern Cider (3.5% - 8.5% abv)**

These ciders are less defined by tannin, but more so by acidity and fruitiness. Traditional examples of these styles of cider can be found in Central Europe, such as Western Germany and Luxembourg, whilst modern interpretations are typical of 'New World' cider making regions, such as USA and Australia. These ciders can be made with specific, traditional cider apple varieties, heirloom varieties or dessert/culinary apples.

This class can include in-bottle fermented ciders. These ciders, after their primary fermentation, have been transferred into a bottle with the addition of sugar (and possibly yeast) and then sealed. The cider undergoes a secondary fermentation in the bottle creating a natural carbonation within the cider.

The cider may be left at this point with a natural yeast deposit in the bottom of the bottle, or can undergo the full *methode traditionnelle* process, where via riddling and disgorging, the yeast is removed. Both methods are applicable in this category.

These ciders may be still or sparkling.

Expected characteristics:

- **Aroma:** fresh citrus, green apple, apple strudel
- **Flavour:** crisp or sour acidity, but with appropriate fruitiness and/or sweetness to balance
- **Mouthfeel:** light and vibrant on the palette but normally with a short aftertaste

Sweetness parameters:

**Class 2.1 Dry** – cider with a Specific Gravity reading of <1.005

**Class 2.2 Medium** – cider with a Specific Gravity reading of 1.005 to <1.015

**Class 2.3 Sweet** – cider with a Specific Gravity reading of >1.015

### **Class 3 Spanish Cider (*Sidra Natural*) (3.5% - 8.5% abv)**

These ciders are from, or are inspired by, the traditional ciders from Northern Spain. They are characterised by having medium to high levels of acidity and lower levels of tannin. They classically undergo warm, open fermentation, ensuring that malo-lactic and volatile acid characters are present.

These are **still ciders**. They contain large levels of dissolved carbon dioxide so are normally poured from a height to break out the carbon dioxide and invigorate the drinking experience.

These ciders can be made with specific, traditional Spanish cider apple varieties or could be made as an interpretation of the style using blends of heirloom, dessert or culinary apples and tannic apples.

Expected characteristics:

- **Aroma:** fresh citrus, green apple, volatile acidity and volatile phenolics (both balanced and in proportion)
- **Flavour:** crisp and/or sour acidity, light bitterness and astringency, fresh and fruity
- **Mouthfeel:** light and vibrant on the palette, often with a long finish

Sweetness parameters:

These ciders are typically **dry**, with a Specific Gravity reading of <1.005. Consideration will be given to ciders greater than this Specific Gravity if the quality of the cider is exceptional.

If a cider has been made in Spain, but in a clean, modern, acid dominant style, this should be entered into the appropriate section under Class 2.

### **Class 4 Perry (3.5% – 8.5% abv)**

Perry is an overarching name given to the result of the fermentation of pears. Although technically not a cider, the similarity in the process and the intertwined heritage means that Perry is generally considered as being a style under the broader cider umbrella.

Traditional Perry is a drink that is made from specific pears that have been grown for the intention of making a fermented drink (rather than dessert pears). This tradition can be found in England, France, and Central Europe, especially Switzerland and Austria. Traditional Perry is characterised by the presence of tannins, which impact upon the taste, structure and mouthfeel.

Modern Perry (sometimes known as Pear Cider) is the term generally given to the fermentation of dessert and culinary pears. These drinks do not display the tannic characters of the traditional European perry pears. These drinks are, being made all over the world, but especially in areas where perry pears do not exist.

These drinks can be still or sparkling.

Expected characteristics:

- **Aroma:** estery (confectionary), floral and perfumed, potentially some volatile phenolics expected for Traditional Perry
- **Flavour:** depending on variety, can display any combination of fresh acidity, fruitiness and tannin
- **Mouthfeel:** generally light/mid weight, but can be very bold - depends upon the levels of tannin

Sweetness parameters:

#### **Class 4.1 Traditional Perry – OPEN**

#### **Class 4.2 Modern Perry - OPEN**

### **Class 5 Flavoured Cider (3% - 8.5% abv)**

Defined as the fermentation of apple juice to include the addition of other fruits and flavours. Key to the presentation of these ciders is the balance and integration between the fermented apple and the added flavor.

There are no sweetness parameters defined in this Class. These ciders may be still or sparkling. Flavoured perry can be entered into both Class 5.1 and Class 5.2 as appropriate.

#### **Class 5.1 Flavoured Cider - Herbs & Spices**

This class includes Cider with the addition of Herbs & Spices. This could include, but is not limited to: rosemary, chilli, ginger, cardamom etc.

Expected characteristics:

- **Aroma:** some cider notes, combined with the attributes of the relevant herbs or spices
- **Flavour:** cider characteristics dominate and are enhanced/complemented by the addition of the relevant herbs and/or spices
- **Mouthfeel:** can range from light to full bodied, depending of apple variety and herb/spice type

#### **Class 5.2 Flavoured Cider - Fruits & Flowers**

This class includes Cider with the addition of fruits other than apple and/or flowers and blossom from plants and trees. This could include, but is not limited to: strawberry, blackcurrant, watermelon, elderflower, orange blossom, rose water etc. This class is where cider with the addition of honey should be included.

Expected characteristics:

- **Aroma:** some cider notes, combined with the attributes of the relevant fruits and/or flowers
- **Flavour:** cider characteristics dominate and are enhanced/complemented by the addition of the relevant fruits and/or flowers
- **Mouthfeel:** can range from light to full bodied, depending of apple variety and fruit/flower type

### **Class 6 Hopped Cider (3.5% - 8.5% abv)**

This class includes Cider with the addition of hops. These hopped ciders are becoming increasingly prevalent on the global scale, especially in North America. The hops can be added at any stage of the cider making process. Key to the presentation of these ciders is the balance and integration between the fermented apple and the hops.

There are no sweetness parameters defined in this Class. These ciders may be still or sparkling. Hopped perry can be entered into this Class.

Expected characteristics:

- **Aroma:** hop dominating but backed up with cider notes

- **Flavour:** cider characteristic enhanced/complemented by the addition of hops - not overly dominated
- **Mouthfeel:** can range from light to full bodied and soft to bitter depending on apple and hop varieties used

### **Class 7 Ice Cider (3.5% - 15% abv)**

These ciders are characterised by a high level of residual sweetness, and typically a higher than average percentage abv for most other ciders. This is brought about through the freeze concentration, and subsequent controlled fermentation, of apple juice. This style is native to Quebec and Vermont in North America but is now being made throughout the world.

The freeze concentration process can take two forms:

- **Cryo-extraction** – this method includes picking whole frozen apples which are then pressed to extract a highly sugar-concentrated juice.
- **Cryo-concentration** - this method starts with the freezing of freshly pressed juice. This juice is allowed to thaw and the collected run off is highly sugar-concentrated.

These ciders are made without the addition of any other fruit or flavour.

There are no sweetness parameters defined in this Class. These ciders may be still or sparkling. Ice perry can be entered into this Class.

Expected characteristics:

- **Aroma:** rich, floral, intense fruitiness
- **Flavour:** a complex mix of intense, rich sweetness, balanced with crisp acidity but without too much bitterness
- **Mouthfeel:** full bodied, oily, viscous satisfying

### **Class 8 Low Alcohol Cider (0.5% - 3.5% abv)**

Products in this category are ciders with a percentage abv between 0.5% and 3.5% abv. There is no classic profile for this type of cider, and the end product will vary widely dependent upon the apple variety used and the methods through which this range of alcohol has been achieved.

Credit will be given to ciders which demonstrate good body, complexity and balance.

There are no sweetness parameters in this Class. These ciders may be still or sparkling. Low Alcohol perry can be entered into this Class. These ciders are made without the addition of any other fruit or flavour.

### **Class 9 Open Cider (3.5% - 20% abv)**

This class contains cider that does not adequately fit into any other category. Examples of ciders that could be entered into class include, but are not limited to

- **Barrel Aged Cider** – whereby the barrel imparts a flavour e.g. new oak or wine/spirit character (does **not** include cider matured in old oak for maturation purposes, where no discernable 'wood' or 'oak' character has been imparted. These ciders should be entered into the relevant category in Class 1 or Class 2)
- **Apple Wines** – cider above 8.5% abv
- **Co-fermentation** – the fermentation of apple juice with another fermentable liquid (eg beer wort, grape must etc)
- **Fortified Cider** – the addition of a spirit (normally distilled cider) to cider or juice (eg Pommeau)

There are no sweetness parameters in this Class. These ciders may be still or sparkling. Perry can be entered into this Class. Given the huge range of potential different styles, flavours and characters in this Class, each cider will be judged on its own merit in the context of its speciality style.