



COMPETITION CLASSES 2021

The 2021 International Cider Awards Competition will consist of 10 Competitions comprising 15 classes.

CLASSIC CIDER TROPHY

Class 1 Tannic Cider (3% – 8.5% abv)

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

Class 2 Modern Cider (3% – 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% – 8.5% abv)

Class 4 Perry (3% – 8.5% abv)

FLAVOURED CIDER TROPHY

Class 5 Cider with Fruits & Flowers (3% – 8.5% abv)

- 5.1 Cider with Berry Fruits
- 5.2 Cider with Other Fruits & Flowers

Class 6 Cider with Botanicals (3% – 8.5% abv)

INNOVATIVE CIDER TROPHY

Class 7 Rosé Cider (3% – 8.5% abv)

Class 8 Ice Cider (3% – 15% abv)

Class 9 Low Alcohol Cider (0.5% – <3% abv)

Class 10 Open Class (3% – 22% abv)

Each class is intended to have Bronze, Silver and Gold winners. The Gold winner of each class is then re-judged to establish the Championship Ciders. There is no Supreme Champion.

All medals, certificates and trophies are presented at the Brewing, Food & Beverage Industry Suppliers' Association (BFBi) National Luncheon, Guildhall, City of London, UK on 26th April 2021.

Class 1 Tannic Cider (3% - 8.5% abv)

Tannin dominant ciders are made with apples that are classic 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. Acidity may well be present, but the presence of tannin is the defining character here.

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. These apple varieties are now grown, and the resultant tannic ciders are made, all over the world and we welcome entries from everywhere.

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 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, earthy or 'funky' (contributing to overall complexity and not being overtly dominant)
- **Flavour:** a balance of (potential) acidity, earthiness, 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% - 8.5% abv)

These ciders are less characterised by tannin and 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, florality
- **Flavour:** crisp or sour acidity (to a greater or lesser degree), but with appropriate fruitiness (pip fruit, stone fruit) and/or sweetness to balance
- **Mouthfeel:** light and vibrant on the palette but normally with a shorter 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 the overarching name given to the result of a 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. There are no sweetness parameters

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

Class 5 Cider with Fruits & Flowers (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 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.

Where a blend of different fruit/flower/botanical flavours are utilised, select the class with the dominating/defining flavour character.

Class 5.1 Cider with Berry Fruits

This class includes Cider with the addition of berry fruits which could include, but is not limited to: strawberry, blackcurrant, raspberry, redcurrant, loganberry etc.

Expected characteristics:

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

Class 5.2 Cider with Other Fruits & Flowers

This class includes Cider with the addition of fruits other than berries, and flowers & blossom from plants and trees. This could include, but is not limited to: grapefruit, watermelon, elderflower, rhubarb, 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 Cider with Botanicals (3% - 8.5% abv)

This class includes Cider with the addition of hops, herbs and spices. 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.

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

There are no sweetness parameters in this Class. These ciders may be still or sparkling. Perry with addition of hops, herbs and spices can be entered into this Class.

Expected characteristics:

- **Aroma:** botanical dominating but backed up with cider notes
- **Flavour:** cider characteristic enhanced/complemented by the addition of botanicals - not overly dominated
- **Mouthfeel:** can range from light to full bodied and soft to bitter depending on apple and botanicals used

Class 7 Rosé Cider (3% – 8.5% abv)

A new 'style' of cider, Rosé has emerged from the USA as a drink aimed at appealing to Rosé wine drinkers – generalised as those desiring a light, floral, fruity cider, with varying degrees of sweetness. But most crucially, that the cider is pink!

This 'pinkness' may be derived through the addition of a fruit/vegetable to the fermented to apple – such as cranberry, raspberry, beetroot, hibiscus, apple skin extract etc. These ciders sit in this class rather than Class 5.2 on account of their intention to introduce colour rather than flavour.

The pink colouration can also be achieved, however, via the use of red-fleshed apples, such as Geneva Crab, Red Love etc. There is great challenge and skill associated with the retention of the pink colouration through fermentation and maturation.

There are no sweetness parameters in this Class. These ciders may be still or sparkling

Expected characteristics:

- **Aroma:** clean, fresh, floral, perfumed, luscious
- **Flavour:** soft and fruity, increasing sweetness to be balanced with acidity and light astringency
- **Mouthfeel:** rounded & smooth with medium length

Class 8 Ice Cider (3% - 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 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 9 Low Alcohol Cider (0.5% - <3% abv)

Products in this category are ciders with a percentage abv between 0.5% and less than 3% 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 10 Open Cider (3% - 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.