

# **ICA Classifications 2021**

## **Classic Cider Trophy**

### **Class 1 Tannic Cider (3% alc – 8.5% alc)**

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

### **Class 2 Modern Cider (3% alc – 8.5% alc)**

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

### **Class 3 Bottle Fermented Cider (3% alc - 8.5% alc)**

### **Class 4 Perry (3% alc – 8.5% alc)**

## **Flavoured Cider Trophy**

### **Class 5 Cider with Fruits & Flowers (3% alc – 8.5% alc)**

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

### **Class 6 Cider with Botanicals (3% alc – 8.5% alc)**

## **Innovative Cider Trophy**

### **Class 7 Rosé Cider (3% alc – 8.5% alc)**

### **Class 8 Ice Cider (3% alc – 15% alc)**

### **Class 9 Low/No Alcohol Cider (0.5% alc – <3% alc)**

### **Class 10 Open Class (3% alc – 22% alc)**

## **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 '**keeving**' method. This method is classically utilised by the traditional styles of cider made in the Normandy and Brittany regions of France. Utilising the keeving 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.

Ciders in this class may be still or sparkling.

This class can include **bottle conditioned** ciders which achieve a natural carbonation in the bottle. This can be achieved via finishing the primary fermentation in the bottle, such as with dryer Pet Nat style or sweeter keeved style. It can also be achieved via a light secondary fermentation in bottle, **but without riddling and disgorging**.

Any cider that is fully **bottle fermented** (aka *methode traditionnelle*), which includes a secondary in-bottle fermentation, riddling and disgorging, should be entered into Class 3 Bottle Fermented Cider.

Expected characteristics:

- **Aroma:** dominated, to a greater or lesser extent, by the presence of phenolics bringing barnyard, spicy, medicinal or earthy; fresh, fruity and estery aromatics may be present also
- **Flavour:** an interplay of tannic characters (earthy, spicy, wood, bitter, savoury), fruitiness (ranging from fresh to basked) and an acidity ranging from non-existent to intense.
- **Mouthfeel:** tending towards increasing levels of complexity and chewiness with some degree of astringency and a generally longer finish than other styles of cider. Dryness perception is upweighted because of the mouth drying sensations

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)

A style of cider that is characterised by the relative absence of tannin, and by the predominance of acidity, fruitiness and freshness, achieved through the use of dessert and culinary apples. This broader style of cider has the greatest geographical spread, being made all over the world, from Washington DC to Wellington, NZ. 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. Depending on the specific variety of apple (and process) used, these ciders can present themselves and being dominated more by crisp acidity, soft fruitiness or aromatic minerality.

Ciders in this class may be still or sparkling.

This class can include **bottle conditioned** ciders which achieve a natural carbonation in the bottle. This can be achieved via finishing the primary fermentation in the bottle, such as with dryer Pet Nat style or sweeter keeved style. It can also be achieved via a light secondary fermentation in bottle, **but without riddling and disgorging**.

Any cider that is fully **bottle fermented** (aka *methode traditionnelle*), which includes a secondary in-bottle fermentation, riddling and disgorging, should be entered into Class 3 Bottle Fermented Cider.

Expected characteristics:

- **Aroma:** fresh citrus, zingy green apple, baked apple strudel, floral, estery
- **Flavour:** crisp, fresh or sour acidity, with fruitiness and/or sweetness to balance, sometimes with minerality
- **Mouthfeel:** light and vibrant on the palette with a generally short(ish) finish

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 Bottle Fermented Cider (3.5% - 8.5% abv)**

Also known as *methode traditionnelle* (or the Champagne method), these ciders are defined by their high levels of naturally achieved carbonation and clarity. These liquids have undergone and completed their primary fermentation in a vessel. They have then been placed into a bottle with the addition of sugar (and possibly yeast) and then sealed. The cider or perry then undergoes a secondary fermentation in the bottle creating a natural sparkle within. The cider or perry may be left to age at this point for anywhere between 6 and 36 months, sitting on the natural yeast deposit (*sur lie*) to years to achieve toasty, brioche flavours borne out of the decomposition (*autolysis*) of the yeast.

The final step is the removal of the yeast via riddling and disgorging to ensure the cider or perry is perfectly bright and clear and devoid of sediment. Typically, they will be presented with a cork and wire closure, but some are presented with a crown cap.

Ciders in this class may tannic or acid driven. The common denominator is the bottle fermentation.

There are no sweetness parameters in this class.

#### **Characteristics:**

- **Aroma:** depending on the nature of the base cider or perry, will be fruity and floral and/or phenolic characters, accentuated by the high carbonation

- **Flavour:** depending on the nature of the base cider or perry, will be fruity and fresh or exuding tannic characters; and depending on the level of time *sur lie*, will contribute increasing levels of bready, brioche and umami tastes
- **Mouthfeel:** High level of carbonation helps to clean/scour the palate and cut through sweetness, a process which is enhanced if there are higher levels of acidity and/or astringency

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

Perry is overarching name given to 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 perries may be still or sparkling. Bottle Fermented perries should be entered here and **not** in Class 3.

There are no sweetness parameters

Expected characteristics:

- **Aroma:** estery (confectionary), floral and perfumed, potentially some volatile phenolics expected for more 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 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.

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:** relevant cider aromas (phenolic and/or fruity) from the respective base cider style, combined with the attributes of the relevant fruits and/or flowers
- **Flavour:** cider characteristics (tannic, fresh, fruity etc) from the respective base cider style are present and detectable and are enhanced/complemented by the addition of the relevant fruits and/or flowers
- **Mouthfeel:** can range from light and soft to full bodied and intense, depending on the base cider style and level/type of fruit/flower addition

### **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 defined 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:** relevant cider aromas (phenolic and/or fruity) from the respective base cider style, combined with the attributes of the relevant herbs, spices or hops
- **Flavour:** cider characteristics (tannic, fresh, fruity etc) from the respective base cider style are present and detectable and are enhanced/complemented by the addition of the relevant herbs, spices or hops
- **Mouthfeel:** can range from light and soft to full bodied and intense, depending on the base cider style and level/type of herb, spice or hop addition

## **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.

Ciders in this class may be still or sparkling.

This class can include **bottle conditioned** ciders which achieve a natural carbonation in the bottle. This can be achieved via finishing the primary fermentation in the bottle, such as with dryer Pet Nat style or sweeter keeved style. It can also be achieved via a light secondary fermentation in bottle, **but without riddling and disgorging**.

Any cider that is fully **bottle fermented** (aka *methode traditionnelle*), which includes a secondary in-bottle fermentation, riddling and disgorging, should be entered into Class 3 Bottle Fermented Cider.

There are no sweetness parameters defined in this Class.

Expected characteristics:

- **Aroma:** fruity, floral and perfumed – less likely to present phenolic characters
- **Flavour:** fruity, fresh with low levels of tannic characters expected
- **Mouthfeel:** can range from light and soft to full bodied and intense, depending on the base cider

## **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 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 9 Low/No Alcohol Cider (0% - <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 substrate (eg beer wort, grape must, blackberry juice, grape skins etc)
- **Fortified Cider** – the addition of a spirit (normally distilled cider) to cider or juice (eg Pommeau)
- **Sidra Natural / Sagardoa** – ciders idiosyncratic to Northern Spain, they are still, dry, acid driven, wild fermented and with balanced proportion of lactic and acetic acid characters

There are no sweetness parameters in this Class. Ciders in this class 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.