



Fruit Wine &  
Cider Makers  
NEW ZEALAND

**New Zealand Fruit Wine & Cider  
Awards 2021**

# New Zealand Fruit Wine & Cider Awards 2021

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# New Zealand Cider Awards 2021

## Introduction to the 2021 Cider Awards & Style Guidelines

The Fruit Wine and Cider Makers Association of New Zealand (FWCMA) is pleased to announce the 2021 New Zealand Cider Awards. The Fruit Wine and Cider Awards have been held annually since 1984. These awards recognise the best producers, celebrate our superb fruit wines & ciders.

In line with international trends, the New Zealand Cider Industry is rapidly expanding and evolving, with many new cider styles emerging. The volume and diversity of cider now being produced in New Zealand has demanded a stand-alone cider competition. The Fruit Wine & Mead Awards will continue to be run alongside the Cider Awards.

As part of this change, the New Zealand Cider Style Guidelines are reviewed and updated as necessary prior to the competition each year. The Guidelines are to:

- acknowledge the diversity of cider styles being made in New Zealand;
- identify common characteristics and descriptions for the types of cider; and
- act as a reference for Entrants and Judges of the Competition

## Rules For Entry

1. Entry is open to all New Zealand Fruit Non-grape wine makers involved in commercial operation. Non-grape wine includes mead, cider, perry and fruit/vegetable wine.
2. All producers must have paid the 2019/20 Levy by 31 August 21 for entries to be accepted into the Awards.
3. Entries must be commercially available at the date of the Awards Presentation, with the exception of the Evaluation Class.
4. When Fruit Wine & Cider medals are used for marketing purposes, the year that the award was attained must be included, ie: 'Gold Medal 2021' not simply 'Gold Medal'
5. Entries are restricted to commercially bottled Cider, with the exception of the Evaluation Class.
6. All entries must comply with the FSANZ code for fruit and vegetable wine (i.e. are compliant for supermarket sale). FWCMA consider that entries using herbs (e.g. hops) and culinary flowers (e.g. elderflowers) are also eligible.
7. The MINIMUM production batch of any product entered must be 200 litres of bottled product for Classes 1 - 5. Class 6 (evaluation) has no batch size requirements.
8. Email entry forms to the Steward: [fwcmanz@gmail.com](mailto:fwcmanz@gmail.com), or post entry forms to Fruit Wines & Cider Makers NZ, 129 Taylors Rd, Otaki 5583.

9. Entries must be sent to "NZ Fruit Wine & Cider Awards", c/o Redwood Cider Co, 523 Moutere Highway, RD1 Richmond, Nelson 7081.
10. Entries will be eligible for Awards and Trophies. Class 6 are not eligible for Trophies.
11. All entries must comply with the statutory requirements of Country of origin. E.g. production and subsequent amendments as to composition and labelling, which must include alcohol and capacity statements.
12. There shall be no limit to the number of entries provided that each entry is a different product clearly and separately identifiable by label. The same cider cannot be entered into two different classes.
13. Temporary clearly marked labels may be used where commercial labels are not available, temporary labels must comply with the above requirements.
14. Participation of entries that are late or do not meet with the above requirements will be determined by the Head Steward.

## Disputes

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 for 2021:

1 September – Entries open

1 October – Entries close. Payment due.

8 October – Entries must be received by the Stewards. To: NZ Fruit Wine Awards c/o Redwood Cider Co, 523 Moutere Highway, RD1 Richmond, Nelson 7081.

13-14 October – Judging

12 November – AGM & Awards Presentation, Hastings.

## Judging

### 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 on the following basis:  
*Gold: Outstanding Example*  
*Silver: Excellent Example*  
*Bronze: Very Good Example*

## **Trophies**

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

Best Cider Trophy	Classes 1, 2, 3, 4 and 5 eligible
Best Modern NZ Cider	Class 1 eligible
Best Traditional Cider	Class 2 eligible
Best Perry/Pear Cider	Class 3 eligible
Best Cider with Fruit	Class 4A and 4B eligible
Best Cider with Hops, Spices, Botanicals, or Honey	Class 4C, 4D and 4E eligible
Best Specialty Cider	Class 5 eligible

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

The highest scoring cider must have been awarded at least a silver. If the highest scoring cider is a bronze then no trophy will be given. No trophy will be given for classes with fewer than two entries.

At the judges discretion, additional trophies may be awarded to winners of club-classes where there are outstanding examples in competing sub-classes (e.g. Within Classes 4 and 5).

## **The Judges**

This year the judging will take place at the Moutere Hills Community Centre near Nelson. Our judges for 2021 are Merophy Hyslop, Dylan Jauslin, Justin Oliver, Trudy Shields, Simon Henderson and Jody Scott. If Covid restrictions are in place, alternative arrangements will be made.

There is a great team of Stewards led by David Sax.

## **Sponsors**

This event wouldn't be possible without the continuing support from industry sponsors. They come from all sectors such as supply, delivery and distribution, and retail. We would like to thank the sponsors for their generosity.

Event sponsors will be displaying at the awards, as well as representatives of their companies being present. Please take a moment to talk to them, they could possibly add value to your business.

## Awards Fees

All NZ Cider producers must be fully paid up members of the FWCMANZ as at 1 September 2021 (2019/20 levy paid by 31 August 2021) to enter the 2020 NZ Cider Awards.

All members' first entry is free. Subsequent entries are at a rate of \$60 (incl GST) per entry. Note: There is no longer a non-member option available, you must be a fully paid up member to enter the NZ Cider Awards.

An invoice will be emailed on receipt of the entry form. Payment must be received by 8 October 2021, one week after entries close. In the event of cancellation, all entry fees will be refunded.

## Entry Forms

Please complete the entry form, even if only entering one wine or cider, and send to [fwcmanz@gmail.com](mailto:fwcmanz@gmail.com).

There is a column for the specific gravity (SG) and alcohol of the finished product, please fill this in (if you don't know the SG please give an indication of sweetness in brix or g/L).

There is also a column allowing entrants to make a note to the judges e.g. "Cloudy – please invert before serving" you may want to include **brief** notes on how the cider was made. These notes will be moderated by the Steward.



## 2021 NZ Cider Awards Entry Classes

Please refer to the New Zealand Cider Style Guidelines for detailed descriptions of the 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 the incorrect class.

### Class 1: Modern Cider

- **1A Dry** - up to 20.5g/L residual sugar or Final S.G. of < 1.008
- **1B Medium** - 20.5-38.2g/L residual sugar or Final S.G. 1.008-1.015
- **1C Sweet** - more than 38.2g/L residual sugar or Final S.G of > 1.015

### Class 2: Traditional Cider

- **2A Dry** - up to 20.5g/L residual sugar or Final S.G. of < 1.008
- **2B Medium** - 20.5-38.2g/L residual sugar or Final S.G. 1.008-1.015
- **2C Sweet** - more than 38.2g/L residual sugar or Final S.G of > 1.015

### Class 3: Perry / Pear Cider

Minimum 75% Pear juice, maximum 25% Apple juice, with no other fruit or flavouring, and must have the characteristics of Pear Cider. Maximum of 9% ABV. Please include SG on entry form.

### Class 4: Cider Blends

- **4A Cider with Berries**  
Cider or Perry/Pear Cider made with added berries only. Max ABV 9%. Does not include ciders with a blend of fruit and spices, botanicals etc. Please include SG, what fruit(s) and/or fruit juice(s) were added on entry form.
- **4B Cider with Other Fruits**  
Cider or Perry/Pear Cider made with other fruits added only. Max ABV 9%. Does not include ciders with a blend of fruit and spices, botanicals etc. Please include SG, what fruit(s) and/or fruit juice(s) were added on entry form.
- **4C Cider with Spices or Botanicals**  
Cider or Perry / Pear Cider made with added spices or botanicals, including ginger, chili, chocolate/cocoa, elderflower, as well as these blended with fruit. Max ABV 9%. Please include SG, what spice(s,) botanical(s), fruit(s) and/or fruit juice(s) were added on entry form.
- **4D Cider with Honey**  
Cider or Perry / Pear Cider made with added honey. Max ABV 9%. Please include SG on entry form.
- **4E Cider with Hops**  
Cider or Perry / Pear Cider made with added hops. Max ABV 9%. Please include SG on entry form.

### **Class 5: Specialty Cider**

- **5A Ice Cider**

Cider made from fruit frozen prior to pressing or juice that has been freeze concentrated. No added sweeteners (e.g. sugar or AJC) allowed. ABV 7 -13%. Please include SG on entry form.

- **5B Bottle Fermented Cider**

Cider or Perry / Pear Cider that has been fermented in bottle. Please include alcohol and SG on entry form.

- **5C Rosé Cider**

Cider or Perry / Pear Cider that has a pink hue derived from red-flesh apples or through the addition of a fruit/vegetable. These ciders sit in this class rather than Class 4 on account of their intention to introduce colour rather than flavour. Max ABV 9%. Please include SG on entry form.

- **5D Low/zero Alcohol Cider**

Cider or Perry / Pear Cider with Max ABV 3%. Please include alcohol and SG on entry form. These ciders are made without the addition of any other fruit or flavour.

- **5E Barrel-fermented or Barrel-aged Cider**

Cider or Perry / Pear Cider that has had contact with oak. Max ABV 9%. Please include SG on entry form.

- **5F Fortified Cider**

Cider or Perry / Pear Cider that has been strengthened by the addition of a spirit (normally distilled cider) to cider or juice (eg Pommeau)

- **5G Other Specialty .**

Cider or Perry / Pear Cider that **does not fit in any other category**. Open ended class intended for particularly innovative ciders. Please note SG, alcohol and include notes for judges on intended style on entry form. Judges and stewards reserve the right to put ciders entered into this class into a more appropriate class if they see fit.

### **Class 6: Evaluation Class**

Suitable for cider produced in small non-commercial or experimental quantities. Please note on the entry form which class you wish the entry to be judged in. Medals will be awarded, but entries will not be eligible for trophies.



# New Zealand Cider Style Guidelines 2021

## Introduction

These Cider Style Guidelines acknowledge the diversity of cider styles being made in New Zealand, identify common characteristics and descriptions for the types of cider, and act as a reference point for competition entrants and judges.

Please note that excessive sulphides, acetification or brettanomyces character are faults. If the judges perceive these characteristics to be detrimental to the cider more than adding complexity, ciders will be judged as having faults.

## Class 1: Modern Cider

*Modern ciders are simpler in style than Traditional ciders and accentuate the fruit used. They tend to be cleaner and more wine-like and can be carbonated or still. Cider is a minimum 75% fermented apple juice with a maximum 25% pear juice and a maximum 9% ABV.*

- Fruit forward with apple character.
- Clean with little to no sulphides.
- Generally lower in tannin although not necessarily.
- Straw to gold in colour.
- Light to medium body. May be short-lived.
- Sweet ciders should not be cloying, dry cider should not be too austere.

## Class 2: Traditional Cider

*Traditional Ciders are more complex in style than Modern Cider and may be reminiscent of English or French ciders. May be carbonated or still. Cider is a minimum 75% fermented apple juice with a maximum 25% pear juice and a maximum 9% ABV.*

- Characters such as bitterness, astringency, smoky, spicy, phenolic.
- May have use of oak or malolactic fermentation for complexity.
- Low level sulphides acceptable.
- Generally higher in tannin.
- Gold to amber colour.
- Medium to full body.
- Sweet ciders should not be cloying, dry cider should not be too austere.

## Class 3: Perry/Pear Cider

*Minimum 75% pear juice, maximum 25% apple juice, with no other added fruit or flavouring. Maximum of 9% ABV.*

- Can be estery, floral and perfumed.
- Generally quite pale.
- Light to medium body depending on tannin level and sweetness.
- Some pears contain significant amounts of sorbitol, in which case a dry perry may give the impression of sweetness due to the sorbitol in the pears. Perception of sorbitol as sweet is highly variable from one person to the next. Hence, entrants should specify sweetness according to actual residual sugar level, and judges should be aware they might perceive more sweetness than how the perry was entered.
- Sweet ciders should not be cloying, dry cider should not be too austere.

## Class 4: Cider Blend

*This category covers:*

- 4A Cider with Berries
- 4B Cider with Other Fruits
- 4C Cider with Spices or Botanicals
- 4D Cider with Honey
- 4E Cider with Hops.
  - Generally cleanly made with little to no sulphides.
  - Blended components should be in harmony with cider character and the aroma and flavour should be reminiscent of what was blended.
  - Can vary greatly from light to full bodied depending on the blending components, sweetness and alcohol.
  - Sweet ciders should not be cloying, dry cider should not be too austere.

## Class 5: Specialty Cider

*Specialty Ciders are less common than the styles of Cider in the other Classes and use specialist techniques or processes during production to achieve certain outcomes. 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.*

*This category covers:*

- *Class 5A: Ice Cider.*
  - Full bodied and rich.
  - Sweet but not cloying.
  - Balanced sweetness, alcohol, acidity and tannin.
- *Class 5B: Bottle Fermented*
  - Finer bubbles.
  - Increased mouthfeel, texture and complexity.
  - May be cloudy.
- *Class 5C: Rose Cider.*
  - Pink colour, derived from red-flesh apples or through the addition of a fruit/vegetable to introduce colour rather than flavour.
  - Fresh floral, fruity cider, with varying degrees of sweetness.
  - Generally cleanly made with little to no sulphides.
  - Balanced sweetness, alcohol, acidity and tannin.
- *Class 5C: Low/Zero Alcohol Ciders.*
  - 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.
- *Class 5E Barrel-fermented or Barrel-aged Cider.*
  - The wood and/or barrel character is a notable part of the overall flavour profile giving structure and complexity.
  - Gold to amber colour.
  - Medium to full body.

- *Class 5F Fortified Cider.*

- The wood and/or barrel character is a notable part of the overall flavour profile giving structure and complexity.
- Gold to amber colour.
- Medium to full body.

- *Class 5G: Other Specialty Cider.*

Cider entered into Class 5G are ciders that **do not fit into any other category** because of some innovative, unique or experimental process used. Please include notes for the judges on the processes used. Credit will be given to ciders that demonstrate good body, complexity and balance. Ciders must also demonstrate characteristics of the techniques or processes used.

*The Fruit Wine and Cider Makers of New Zealand would like to wish all entrants the best of luck!*



## 2021 Fruit Wine & Mead Awards Entry 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 the incorrect class. Please include SG on entry form.

- F1. Seltzer & Spritzer-style Sparkling Fruit Wine**  
An effervescent, clean tasting, soda like beverage made from fermented fruit or sugar. Additional flavourings derived from added fruit or juice concentrates only. (<5.5% Alc. By Vol.)
- F2. Table Wine** (8% - 14% Alc. by Vol.)  
**F2A** – Dry (under 1002 SG)  
**F2B** – Medium (1002 – 1015 SG)  
**F2C** – Sweet (over 1015 SG)  
**F2D** – Sparkling
- F3. Fortified Fruit Wine / Fruit Liqueur**  
**F3A** Fortified Fruit Wine (14% - 23% Alc. by Vol.)  
**F3B** Liqueurs (>15% Alc. by Vol.). Fermented or non-fermented fruit juice base.
- F4. Mead**  
**F4A** – Honey Mead – honey/sugar only  
**F4B** – Metheglin – honey with spices/herbs  
**F4C** – Melomel – Honey with fruits  
**F4D** – Braggot – Honey with barley & hops (honey beer)  
**F4E** – Fortified Mead & Mead Liqueur (>15% alc by Vol)
- F5. Alcoholic Ginger Beer** (>4.0% Alc. By Vol.)
- F6. Alcoholic Kombucha** (>4.0% Alc. By Vol.)
- F7. Evaluation Category**  
All fruit wine falling into the above classes whereby an evaluation will be given. Suitable for fruit wine produced in small non-commercial or experimental quantities. Please note on the entry form which class you wish the entry to be judged in. Medals will be awarded, but entries will not be eligible for trophies.

*The Fruit Wine and Cider Makers of New Zealand would like to wish all entrants the best of luck!*