



Fruit Wine &  
Cider Makers

NEW ZEALAND

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# New Zealand Cider Awards Information 2020

## Introduction to the 2020 Cider Awards & Style Guidelines

The Fruit Wine and Cider Makers Association of New Zealand is pleased to announce the 2020 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 Awards will continue to be run alongside the new Cider Awards.

As part of this change, detailed New Zealand Cider Style Guidelines (pg 9) have been developed which are reviewed and updated as necessary prior to the competition each year. The intentions of 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
- act as a reference for Entrants and Judges of the Competition

## Rules For Entry

1. Entry is open to all Cider Makers involved in commercial operation.
2. All NZ Cider producers must have paid the 2018/19 Levy by 31 August 20 for entries to be accepted into the Awards.
3. Entries must be commercially available at the date of the Awards Presentation.
4. When Cider Makers Awards Medals are used for marketing purposes, the year that the award was attained must be included, ie: 'Gold Medal 2020' not simply 'Gold Medal'
5. Entries are restricted to commercially bottled Cider.
6. The MINIMUM production batch of any Cider entered must be 200 litres of bottled product for Classes 1 - 5. Class 6 (evaluation) has no batch size requirements.
7. 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.
8. Entries must be sent to "NZ Cider Awards", c/o Redwood Cider Co, 523 Moutere Highway, RD1 Richmond, Nelson 7081.

9. Entries will be eligible for Awards and Trophies. Class 6 and International entries are not eligible for Trophies.

10. 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.

11. 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.

12. Temporary clearly marked labels may be used where commercial labels are not available, temporary labels must comply with the above requirements.

13. Entries that are late or do not meet with requirements will be judged for medals but will not be eligible for trophies.

### **Conditions of Entry: Class 6 Evaluation**

Rules 1, 3, 4, 5, 6, & 13 do not apply to Class 6, however rules 2, 7, 8, 9, 10, 11 & 12 do apply.

## **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 2020:**

1st September – Entries open

15th October – Entries close. Payment due.

16th 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.

20th October – Judging

6th November – AGM & Awards Presentation, Nelson.

## 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:

(Only cider made in New Zealand is eligible for these trophies)

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

## The Judges

This year the judging will take place at the Moutere Hills Community Centre near Nelson. Our judges for 2020 are James Rowan, Merophy Hyslop, Dylan Jauslin, Justin Oliver, Trudy Shields and Alex Peckham, assisted by two associate judges.

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 FWC MANZ as at 1 September 2020 (2018/19 levy paid by 31 August 2020) 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 15<sup>th</sup> October 2020 when entries close.

## 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.

## 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 Fruit  
Cider or Perry/Pear Cider made with added fruit only. Max ABV 9%. Does not include ciders with a blend of fruit and spices, botanicals etc. Please include SG on entry form.
- 4B Cider with Spices, Botanicals or Honey  
Cider or Perry / Pear Cider made with added spices, botanicals, or honey, including ginger, chili, chocolate / cocoa, elderflower, as well as these blended with fruit. Max ABV 9%. Please include SG on entry form.
- 4C 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 other added sweeteners 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 Other Specialty Cider**  
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 (less than 200L), non-commercial, or experimental quantities. Also suitable for entries no longer commercially available (so not eligible for other classes).  
Medals will be awarded, but entries will not be eligible for trophies.

Please note on the entry form which class you wish the entry to be judged in.



# New Zealand Cider Style Guidelines

2020

## INTRODUCTION

The intentions of the following discussion are to acknowledge the diversity of cider styles being made in New Zealand, to identify common characteristics and descriptions for the types of cider, and to act as a reference point for Cidermakers, 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.

### Classes 1 & 2: Cider.

*Cider is a minimum 75% fermented apple juice with a maximum 25% pear juice and a maximum 9% ABV.*

#### 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.*

- 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.*

- 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*

- *Class 4A: Cider, perry / pear cider with added fruit.*
- *Class 4B: Cider, perry / pear cider with added spices, botanicals or honey.*
- *Class 4C: Cider, perry / pear 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.

*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: Other Specialty Cider.*

Cider entered into Class 5C 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!*