

# Royal Bath & West Show International Category 2018 Classifications Guidance Note

- Class 17**    **West Country Style Cider**
- Class 18**    **French Style Cider (Cidre)**
- Class 19**    **Spanish Cider (*Sidra Naturale*)**
- Class 20**    **Acid Dominant Cider (Dessert/Culinary apples)**
- Class 21**    **Bottle Conditioned Cider**
- Class 22**    **Flavoured Cider**
- Class 23**    **Perry**
- Class 24**    **Bottle Conditioned & Bottle Fermented Perry**

## **Class 17 - West Country Style Cider**

These ciders are classically made in a style that is typical of the West of England. They are predominantly identified by the presence of polyphenols, some of which illicit an impact upon aroma – rich, bold, funky and spicy. Polyphenols can also display themselves as tannins - which impact upon the bitterness, astringency, structure and mouthfeel.

The flavour characteristics are achieved through the use of traditional West Country apple varieties, which have been grown in this region for centuries for the sole purpose of making cider in this style, or through the judicious use of varieties, such as crab apples, which are also high in polyphenols.

These ciders are classically dry to medium sweetness.

These ciders can be still or sparkling, although, if made in the French (Keeving) style, should be entered into Class 18; or if made in the bottle conditioned style should be entered into Class 21.

## **Class 18 - French Style Cider**

These ciders are made in, or inspired by, the ciders from Normandy and Brittany in France. They are predominantly identified by the presence of polyphenols, some of which illicit an impact upon aroma – rich, bold, funky and spicy. Polyphenols can also display themselves as tannins - which impact upon the bitterness, astringency, structure and mouthfeel.

These ciders have been placed into a bottle whilst still undergoing their primary fermentation, without the addition of any other sugar. The cider continues its primary fermentation in the bottle creating a natural sparkle within the cider. The cider will be left at this point with a natural yeast deposit in the bottom of the bottle.

These ciders could range from *Brut* to *Doux*, but the keeving (or *cuvage*) method, classically achieves ciders of a naturally lower alcohol and naturally higher sweetness than a West Country style cider. If the cider has been made in the bottle conditioned style should be entered into Class 21.

## **Class 19 - Spanish Cider (*Sidra Naturale*)**

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 are often encouraged to have the presence of volatile acidity and volatile phenolics.

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.

Other Spanish, or Spanish style, ciders that are carbonated should be entered either into Class 20, or if bottle conditioned, entered into Class 21.

## **Class 20 - Acid Dominant Cider (Dessert/Culinary apples)**

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.

These ciders may be still or sparkling. If the cider has been made through a bottle conditioned process it should be entered into Class 21.

## **Class 21 - Bottle Conditioned Cider**

These ciders 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 undergoes a secondary fermentation in the bottle creating a natural sparkle 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.

There are no sweetness parameters, but these styles tend to err towards the dry end of the spectrum. Tannin dominant and Acid dominant ciders may be entered into this category and will be judged entirely on merit of the skill and craftsmanship of the bottle conditioning process and the balance and quality of the cider.

## **Class 22 - Flavoured Cider**

Defined as the fermentation of apple juice to include the addition of other fruits and flavours, these ciders may be still or sparkling.

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.

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

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.

### **Class 23 - Perry**

Perry is the English name given to a range of drinks that are 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. Perry is characterised by the presence of tannins, which impact upon the taste, structure and mouthfeel.

This competition will also welcome products made from dessert and culinary pears which do not display the tannic characters of the traditional European perry pears. These drinks can, and are, being made all over the world, but especially in areas where perry pears do not exist.

These products can be still or sparkling, although if they have been bottle fermented or bottle conditioned, they should be entered into Class 24.

### **Class 24 - Bottle Fermented and Bottle Conditioned Perry**

These are perries that have undergone either of the two in-bottle fermentation techniques.

Bottle Fermented perries have been placed into a bottle whilst still undergoing their primary fermentation, without the addition of any other sugar. The perry continues its primary fermentation in the bottle creating a natural sparkle within the perry. The perry will be left at this point with a natural yeast deposit in the bottom of the bottle.

Bottle Conditioned perries 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 perry undergoes a secondary fermentation in the bottle creating a natural sparkle within the perry.

The perry 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.