

SOMERSET CIDER CHAMPIONSHIP

Judges

Classes 100-102 Farmhouse Cider,
Matt Gillet, Tricky Cider
Mat Manning, Cider Aficionado

Classes 103 Single Variety, 104 Perry, 105 In Bottle Conditioned.
Paul Ross, Thatchers Cider
Roger Blake, Shed Cider

Classes 106-108 Open Classes
Richard Johnson, Thatchers Cider
Chris Smolden, Bere Cider

Entry Fee - £5.00 per entry
Prize: Best in Class £7.50

The Mid-Somerset Show Showering Cup to be presented to the Supreme Cider Champion, classes 100-103 and 105 -110

The Bob Cork Perpetual Trophy to be presented to the Best Somerset Produced Cider in Show from the winner of classes 100-103 and 105 -110

Presentation of the trophies to take place at 3pm in the Cider and Heritage Marquee

Competition Rules

1. Entries are restricted to two per class.
2. Cider entries in classes 100, 101 and 102 must have been made in **2024** and presented in one gallon demijohns bearing a tie-on label stating class and entry number.
3. Entries for Classes 103, 104, 105, 106, 107 and 108 to be presented in **one** glass 75cl screw top bottles or **two** 50cl crowned bottles, each bearing only a tie on label stating class and entry number. **Three** 33cl or two 44cl cans are acceptable.
4. The variety of apple used for Class 104, Single Variety Cider, to be stated on the label.
5. Entries for Class 105 to be presented in **one** 75cl glass Champagne style bottle, (A) with a wired down cork or plastic mushroom stopper, (B) & (C) to be presented in a bottle with a crown cork closure or a wired down cork or plastic mushroom stopper, all bearing a tie-on label stating class and entry number.
6. All entries must conform to HMRC Notice 162. Entries may be sweetened with sugar only and the addition of sulphur dioxide is permitted.
7. All entry forms and fees must be received by **Friday 26th July**.
8. Class and entry numbers will be sent to entrants by the Show Secretary.
9. **Entries to be delivered to the Show on Saturday 19th August between 11am and 4pm or by 9am on Sunday 18th August.**
10. Judging will commence at 9.30 am on the morning of the Show.
11. Cider and Perry must be the product of the entrant and not obtained from elsewhere.
12. The Judges' decision will be final.

13. The Judges reserve the right not to award a certificate if it is considered that the entry does meet the required standard.
14. All cider and perry entries must be collected by 6.30pm on the day of the show, if not they will be disposed of by the Show Stewards.
15. Prize money will be forwarded to winners within 2 weeks of Show Day.
15. Verbal and written feedback on entries can be given to competitors when judging is complete. Written comments will be e mailed after the show. There will be a tasting clinic on the show day between 2pm and 4pm for entrants, contact Bob Chaplin in the marquee.

Cider Classes

- Class 100** Farmhouse Dry Cider - S.G up to 1.005
- Class 101** Farmhouse Medium Cider - S.G 1.005 and 1.012
- Class 102** Farmhouse Sweet Cider - S.G. greater than 1.012
- Class 103** Single Variety Cider - state variety on label
- Class 104** Perry, sparkling or still
- Class 105** To consist of the following cider styles,

(A) Bottle Conditioned Champagne style - Aged for more than one year, with the yeast disgorged. Presented in one 75cl champagne style bottle, with a wired down cork or plastic mushroom stopper.

(B) Bottle Conditioned - Cider which has undergone a secondary fermentation in bottle resulting in a naturally sparkling cider. There will be a yeast deposit in the bottom of the bottle. Presented in one 75cl or 2 x 50cl bottles with a crown cork closure, a wired down cork or plastic mushroom stopper.

(C) Keeved Cider - made using the process known as keeving. Presented in one 75cl bottle with a crown cork closure, a wired down cork or plastic mushroom stopper. On the tie on label supplied write **A, B or C**, to identify the cider style.

- Class 106** Open Class - Dry, S.G up to 1.005
- Class 107** Open Class - Medium, S.G 1.005 - 1.012
- Class 108** Open Class - Sweet, S.G greater than 1.012

Judging

The judges will award points each cider after considering the following attributes, Appearance, Aroma, Flavour and Mouthfeel and Overall Impression. The score for each attribute will be added together and the total score compared to the score guide for a Gold, Silver, Bronze or 'No Award'. The judges will record their comments for each cider, these and the scores will be fed back to the entrant.

Gold 42 to 50 - Excellent example of style

Silver 31 to 41 - Exemplifies Style well, requires minor fine tuning,

Bronze 15 to 30 -Within Style parameters, minor flaws.

No Award 0 to 14 - Off flavours/aromas or major style deficiencies.

The "Best in Class" winners in each class, will be awarded to the highest points score for a gold medal, in the event of a tie the judges will retaste and decide. These will then go forward for the judging of the "Supreme Cider Champion", (except for Class 104, Perry).

