The Somerset Cider Championships

Please see the schedule for Competition Rules and Judging guidelines. Download here >>>>>
20/08/2023 08:30

Somerset Cider Championship

Ring: Cider Marquee

Judges

Mr David Sheppy (Judge)
Mr Matt Gillett (Judge)
Mr Greg Carnell (Judge)
Mr Nick Poole (Judge)

Number	Name	Description
101	Farmhouse Medium Cider - S.G 1.005 and 1.012	
102	Farmhouse Sweet Cider - S.G greater than 1.012	
103	Singe Variety Cider - state variety on label	
104	Perry, sparkling or still	
105	Bottle conditioned Champagne style	Aged for more than one year, with the yeast disgorged. Presented in 75cl full weight champagne bottles, with a wired down cork or plastic mushroom stopper.
106	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. To be presented in a 75cl champagne style bottle with a crown cork closure.
107	Keeved Cider	Made using the process known as keeving or cidre bouche in France. Presented in 75cl champagne style bottle, with a wired down cork or plastic mushroom stopper.
108	Open Class - Dry, S.G up to 1.005	
109	Open Class - Medium, S.G 1.005 - 1.012	
110	Open Class - Sweet, S.G greater than 1.012	
SCCH2	Best Somerset Produced Cider	
SCCH1	Somerset Cider Championship	Supreme Cider Championship