



Asia Cider Championship – Style Guidelines

Please find below the cider style guidelines for the 2023 Asia Cider Championship. As the regional cider market continues to evolve these style guidelines have been developed to allow creativity in cidermaking, as such, please ensure that you include any additional cidermakers notes when completing your registrations so judges can make fair assessments of competition samples.

Category 1: Modern Cider

An alcoholic beverage for which the primary fermentable sugar source comes from apples (apple juice/concentrate).

Overall Impression: A pleasant, refreshing acidity is a driving characteristic usually balanced with a fruity apple sweetness. A modern Cider can be made using either traditional cider apples, culinary apples or dessert apples.

Aroma: Medium to high acidity, floral, apple aromas. Ciders that are intentionally sweet or Low-Alcohol may have more prominent sweet apple aroma and flavours. Dryer ciders may be more wine-like with some esters.

Flavour: A crisp/sharp acidity balanced with a fruit sweetness to provide a refreshing character. Acidity should not be harsh or biting.

Appearance: Pale copper to yellow in colour, usually clear (brilliant) but a slight haze is permitted. Where apple pectin has left for additional body and flavour the colour may be considerably more hazy. There should be no discolouration from oxidation.

Mouthfeel: Light to medium body, there will be a fuller mouthfeel where the cider has remained unfiltered with a pectin based haze. The mouthfeel may feel fuller if the cider has been back sweetened.

Other Comments: A modern cider should be refreshing with apple driven characteristics, not watery or bland. No other fruit or flavour additions are permitted apart from apple. Back sweetening is permitted.

Entry Notes: Entrants **MUST** declare sweetness & carbonation levels.

Sweetness parameters:

Dry – FG of 1.002 or lower

Medium – FG of between 1.003 – 1.014

Sweet – FG of over 1.014

ABV: 3.5 – 8.0%

Carbonation: None / Low / Sparkling (High)

Category 2: Fruit Cider

Apple cider with other fruit(s) or fruit juices added.

Note: Fruit flavours should compliment the natural apple flavour to enter in this category, where the additions dominate the base cider products should be entered into the Flavoured Cider category

Overall Impression: Made using either traditional cider apples, culinary apples or dessert apples a Fruit Cider should harmoniously combine the flavours of the apple and the added fruit so that both are perceivable in the final product.

Aroma: Fruit ciders often display the aroma characteristics of their fruit additions married with the base cider's apple characters

Flavour: Flavour will depend on the fruit added, however these additions should work in harmony with the base cider, not completely dominate it. The result should be a refreshing combination of apple and fruit. Oxidation is considered a flavour fault.

Appearance: Clear to hazy, depending on fruit additions. If a colour is intended it should be appropriate for the fruit added, brilliant and not oxidized (dull/discoloured).

Mouthfeel: Light to medium. May be slightly tannic depending on additions.

Entry Notes: Entrants MUST declare sweetness & carbonation levels. Entrants MUST declare fruit(s)/fruit juice additions

Sweetness parameters:

Dry – FG of 1.002 or lower

Medium – FG of between 1.003 – 1.014

Sweet – FG of over 1.014

ABV: 3.5 – 9.0%

Carbonation: None / Low / Sparkling (High)

Category 3: Herb/Spiced Cider

Cider with herbs and/or spices added complimenting the natural apple flavour of the base cider

Note: The herb and/or spice flavours should compliment the natural apple flavour to enter in this category, where the additions dominate the base cider products should be entered into the “Flavoured Cider” category

Overall Impression: Made using either traditional cider apples, culinary apples or dessert apples. The botanicals added should harmoniously combine with the flavours of the apple in a way that compliments the base cider. Neither the added herb or spice or the apple should dominate the other.

Aroma: Herb/spiced ciders often display the aroma characteristics of their botanical additions married with the base cider’s apple characters.

Flavour: Flavour will depend on the herb(s) and/or spice(s) added, however these additions should work in harmony with the base cider, not completely dominate it. The result should be a refreshing combination of apple and botanical.

Appearance: Pale copper to yellow in colour, usually clear (brilliant) but a slight haze is permitted. Where pectin/yeast based haze remains for additional body and flavour the colour may be considerably more hazy. Where the botanicals have not added colour to the base cider there should be no discolouration from oxidation.

Mouthfeel: Light to medium body, there will be a fuller mouthfeel where pectin based haze remains.

Entry Notes: Entrants MUST declare sweetness & carbonation levels. Entrants MUST declare Herb/Spice additions. If hops have been used entrants should declare the variety/varieties used.

Sweetness parameters:

Dry – FG of 1.002 or lower

Medium – FG of between 1.003 – 1.014

Sweet – FG of over 1.014

ABV: 3.5 – 9.0%

Carbonation: None / Low / Sparkling (High)

Category 4: Wood/Barrel-Aged Cider

This category includes ciders that have spent time fermenting and/or aging in wood barrels or on wood chips/cubes.

Overall Impression: The impact of the time wood/barrel-aging should be discernible in the final cider, often adding oaky/woody/sherry characteristics. If the wood holds the flavour of another liquid (such as wine, sherry, whisky or beer) then these characters should be evident and marry well with the base cider. Flavour imparted by the barrel may be subtle or strong.

Aroma: The cider character must be present and must combine harmoniously with the characters of the wood/barrel.

Flavour: Apple flavours must be present and must combine harmoniously with the characters of the wood/barrel.

Appearance: Slight haze to clear (brilliant) ranging from yellow to pale copper. Wood/Barrel aging may contribute additional colour.

Mouthfeel: Light to medium, may display slight astringent (tannic) notes.

Entry Notes: Entrants MUST declare carbonation levels. Entrants MUST declare Wood/Barrel-Aging conditions

Sweetness parameters:

There are no sweetness parameters for this style

ABV: 3.5 – 10.0%

Carbonation: None / Low / Sparkling (High)

Category 5: Specialty Cider

This 'open' category is designed to capture varieties of cider that may not otherwise fit into other competition categories

Overall Impression: Varies depending on style & additions

Aroma: Varies depending on style & additions

Flavour: Varies depending on style & additions

Appearance: Varies depending on style & additions

Mouthfeel: Varies depending on style & additions

Other Comments: Judges will assess entries based on the information provided during product registration and their own professional experience

Entry Notes: Entrants MUST provide a style description and declare their intentions when producing this cider.

Entrants MUST provide carbonation levels.

Sweetness parameters:

There are no sweetness parameters for this class

ABV: 3.0 – 10.0%

Carbonation: None / Low / Sparkling (High)

Category 6: Flavoured Cider

Flavoured ciders are those where the flavour added is intended to dominate the flavours of the base cider

Overall Impression: Made using either traditional cider apples, culinary apples or dessert apples a Flavoured Cider will display the flavour characteristics of whatever has been added to the base cider. The cider is often used as an alcoholic base with strong flavours added in the form of (but not limited to) raw fruit, fruit juice, fruit concentrate, spice or other botanicals. The flavours added will often dominate the apple flavour of the base cider to a level that it may not be perceivable in the final product.

Aroma: Varies depending on additions. Can often be very sweet.

Flavour: Varies depending on additions, flavour additions are permitted to dominate the base cider

Appearance: Varies depending on additions

Mouthfeel: Light to full bodied, depending on additions

Other Comments: If the cider is more of a balance of apple and additional flavours then the producer should consider entering the Fruit Cider or Herb/Spiced Cider category

Entry Notes: Entrants MUST declare sweetness & carbonation levels. Entrants MUST declare any flavour and/or colour additions

Sweetness parameters:

Dry – FG of 1.002 or lower

Medium – FG of between 1.003 – 1.014

Sweet – FG of over 1.014

ABV: 3.5 – 9.0%

Carbonation: None / Low / Sparkling (High)

Category 7: Perry/Pear Cider

This category encompasses Perry made from traditional "perry pears" (such as Barland, Thorn or Yellow Huffcap) as well as pear 'cider' made from culinary or dessert pears.

Overall Impression: A refreshing pear flavour, varying from light bodied 'champaign' style to slightly sweeter and fuller bodied. Traditional Perry's will display more astringency with pear 'ciders' more sweetness.

Aroma: Pear characters with floral and citrus aromas.

Flavour: Pear with some possible hints of bitterness especially in the case of traditional perry's. Flavour additions (i.e. fruit/spice) are permitted

Appearance: Clear to slightly hazy, golden to pale straw. Colour may change if there are ingredient additions

Mouthfeel: Expect a medium to low body with possible evident tannins. Pear ciders may be more towards the medium bodied.

Entry Notes: Entrants MUST declare sweetness & carbonation levels.

Sweetness parameters:

Dry – FG of less than 1.002

Medium – FG of between 1.003 – 1.019

Sweet – FG of over 1.020

ABV: 3.5 – 10.0%

Carbonation: None / Low / Sparkling (High)