



Fruit Wine &
Cider Makers
NEW ZEALAND

**New Zealand Fruit Wine & Cider
Awards 2023**

New Zealand Fruit Wine & Cider Awards 2023

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New Zealand Cider Awards 2023

Introduction to the 2023 Cider Awards & Style Guidelines

The Fruit Wine and Cider Makers Association of New Zealand (FWCMA) is pleased to announce the 2023 New Zealand Cider Awards. The Fruit Wine and Cider Awards have been held annually since 1984.

Because of the volume and diversity of cider now being produced in New Zealand we are continuing to run two competitions: The NZ Cider Awards and the Fruit Wine & Mead Awards.

The New Zealand Cider Style Guidelines are reviewed annually by our Organising Committee and updated as necessary prior to the competition. The purpose of the Guidelines are to:

- acknowledge the diversity of cider styles being made in New Zealand;
- identify common characteristics and descriptions for the categories; and
- act as a reference for Entrants and Judges of the Competition.

Significant changes this year is the introduction of a Best Packaging Award and Most Successful Producer Award.

All queries about the Awards should be directed to nzciderandfruitwineawards@gmail.com.

Rules For Entry

1. Entry is open to all New Zealand Fruit Non-grape wine makers involved in commercial operation. Non-grape wine includes mead, cider, perry and fruit/vegetable wine.
2. All producers must have paid the 2021/22 Levy by 31 August 23 for entries to be accepted into the Awards. (New members are exempt on provision they pay 2022/23 Levy within 7 days of receipt of invoice.)
3. Entries must be commercially available at the date of the Awards Presentation, with the exception of the Evaluation Class.
4. When Fruit Wine & Cider medals are used for marketing purposes, the year that the award was attained must be included, ie: 'Gold Medal 2022' not simply 'Gold Medal'
5. Entries are restricted to commercially packaged Cider, with the exception of the Evaluation Class.
6. All entries must comply with the FSANZ code for fruit and vegetable wine (i.e. are compliant for supermarket sale). FWCMA consider that entries using herbs (e.g. hops) and culinary flowers (e.g. elderflowers) are also eligible.

7. The MINIMUM production batch of any product entered must be 200 litres of packaged product for Classes 1 - 5. Class 6 (evaluation) has no batch size requirements.
8. Email entry forms to the Steward: nzciderandfruitwineawards@gmail.com, or post entry forms to Fruit Wines & Cider Makers NZ, 129 Taylors Rd, Otaki 5583.
9. Entries (including a copy of the entry form) must be sent to "NZ Fruit Wine & Cider Awards", c/o Redwood Cider Co, 523 Moutere Highway, RD1 Richmond, Nelson 7081.
10. Entries will be eligible for Awards and Trophies. Class 6 are not eligible for Trophies.
11. 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.
12. 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 product cannot be entered into two different classes.
13. Temporary clearly marked labels may be used where commercial labels are not available, temporary labels must comply with the above requirements.
14. Label descriptors or product claims will dominate which category it is entered into. Eg. If a product is called "dry", it needs to be entered into the dry category regardless of sugar content.
15. Participation of entries that are late or do not meet with the above requirements will be determined by the Head Steward.

Disputes

The decision of the Chief Steward 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 2023:

30 August– Entries open

22 September – Entries close. Payment due. Entries must be received by the Stewards. To: NZ Fruit Wine Awards c/o Redwood Cider Co, 523 Moutere Highway, RD1 Richmond, Nelson 7081.

3-4 October – Judging

10 November – AGM & Awards Presentation, Hastings

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:

| | |
|---|------------------------------------|
| Best Cider Trophy | Classes 1, 2, 3, 4 & 5 eligible |
| Best Modern NZ Cider | Class 1 & 5 eligible |
| Alex Peckham Memorial Trophy Traditional Cider | Class 2 & 5 eligible |
| Best Perry/Pear Cider | Class 3 & 5 eligible |
| Best Cider with Fruit | Class 4A,4B & 5 eligible |
| Best Cider with Hops, Spices, Botanicals, or Honey | Class 4C, 4D, 4E & 5 eligible |
| Best Specialty Cider | Class 5 eligible |
| Best Packaging | Class 7 eligible |
| Champion Producer | Classes 1, 2, 3, 4, 5 & 7 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.

At the judges discretion, additional trophies may be awarded to winners of club-classes where there are outstanding examples in competing sub-classes (e.g. Within Classes 4 and 5).

The Champion Producer Trophy awards the producer that exhibits the best range of cider and fruit wine overall in the competition. In determining the winner, points are awarded to

producer medal winning entries (gold = 3, silver = 2, bronze = 1) which are totalled and divided by the producer's total number of entries.

The Judges

This year the judging will take place at the Moutere Hills Community Centre near Nelson. Our judges for 2023 are Merophy Hyslop, Dylan Jauslin, Justin Oliver, Nigel Cottle, Jules van Costello and Jody Scott. There is a great team of Stewards led by Carmen Gray.

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 2023 (2021/22 levy paid by 31 August 2023) to enter the 2022 NZ Cider Awards. New members are exempt on provision they pay 2022/23 Levy within 7 days of receipt of the levy invoice.

Entry fee is \$60 (incl GST) per entry.

An invoice will be emailed on receipt of the entry form. In the event of cancellation, all entry fees will be refunded.

Entry Forms

Please complete the entry form, even if only entering one wine or cider, and send to nzciderandfruitwineawards@gmail.com. **This is a new email address, specifically for the awards.**

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 Stewards.



2023 NZ Cider 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 Berries**
Cider or Perry/Pear Cider made with added berries only. Max ABV 9%. Does not include ciders with a blend of fruit and spices, botanicals etc. Please include SG, what fruit(s) and/or fruit juice(s) were added on entry form.
- **4B Cider with Other Fruits**
Cider or Perry/Pear Cider made with other fruits added only. Max ABV 9%. Does not include ciders with a blend of fruit and spices, botanicals etc. Please include SG, what fruit(s) and/or fruit juice(s) were added on entry form.
- **4C Cider with Spices or Botanicals**
Cider or Perry / Pear Cider made with added spices or botanicals, including ginger, chili, chocolate/cocoa, elderflower, as well as these blended with fruit. Max ABV 9%. Please include SG, what spice(s,) botanical(s), fruit(s) and/or fruit juice(s) were added on entry form.
- **4D Cider with Honey**
Cider or Perry / Pear Cider made with added honey. Max ABV 9%. Please include SG on entry form.
- **4E 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 added sweeteners (e.g. sugar or AJC) 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 Low/zero Alcohol Cider**

Cider , Perry / Pear or Cider with Fruit with max ABV 2.5%. Please include alcohol and SG on entry form. These ciders are made without the addition of any other fruit or flavour.

- **5D Fortified Cider**

Cider or Perry / Pear Cider that has been strengthened by the addition of a spirit (normally distilled cider) to cider or juice (eg Pommeau)

- **5E Other Specialty .**

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 non-commercial or experimental quantities. Please note on the entry form which class you wish the entry to be judged in. Medals will be awarded, but entries will not be eligible for trophies.

Class 7: Packaging Class

Packaging is a critical component in determining the commercial success of a product. Design, aesthetics and utility all play a significant role in getting great ciders, meads and wines into the hands of the consumer. Ciders entered into the design and packaging awards will be scored on impact, originality, creativity, innovation and relevance to target market.

The Packaging Award will be judged at the end of the Awards judging. You will not need to supply additional product if you've entered any of the other classes.



New Zealand Cider Style Guidelines 2022

Introduction

These Cider Style Guidelines acknowledge the diversity of cider styles being made in New Zealand, identify common characteristics and descriptions for the types of cider, and act as a reference point for 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.

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

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

- 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:

- 4A Cider with Berries
- 4B Cider with Other Fruits
- 4C Cider with Spices or Botanicals
- 4D Cider with Honey
- 4E 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. Given the huge range of potential different styles, flavours and characters in this Class, each cider will be judged on its own merit in the context of its speciality style.

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: Low/Zero Alcohol Ciders.*
 - There is no classic profile for this type of cider, and the end product will vary widely dependent upon the apple variety used and the methods through which this range of alcohol has been achieved.
 - Credit will be given to ciders which demonstrate good body, complexity and balance.
- *Class 5D Fortified Cider.*
 - The wood and/or barrel character is a notable part of the overall flavour profile giving structure and complexity.
 - Gold to amber colour.
 - Medium to full body.

- *Class 5E: Other Specialty Cider.*

Cider entered into Class 5G 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!

2023 Fruit Wine & Mead Awards Entry 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. **Please include SG on entry form.**

- F1. Seltzer & Spritzer-style Sparkling Fruit Wine**
An effervescent, clean tasting, soda like beverage made from fermented fruit or sugar. Additional flavourings derived from added fruit or juice concentrates only. (<5.5% Alc. By Vol.)
- F2. Table Wine** (8% - 14% Alc. by Vol.)
F2A – Still
F2B – Sparkling
- F3. Fortified Fruit Wine / Fruit Liqueur**
F3A Fortified Fruit Wine (14% - 23% Alc. by Vol.)
F3B Liqueurs (>15% Alc. by Vol.). Fermented or non-fermented fruit juice base.
- F4. Mead**
F4A – Honey Mead – honey/sugar only
F4B – Metheglin – honey with spices/herbs
F4C – Melomel – Honey with fruits
F4D – Braggot – Honey with barley & hops (honey beer)
F4E – Fortified Mead & Mead Liqueur (>15% alc by Vol)
- F5. Alcoholic Ginger Beer/Lemonade** (>4.0% Alc. By Vol.)
- F6. Alcoholic Kombucha/Hard Tea** (>4.0% Alc. By Vol.)
- F7. Evaluation Category**
All fruit wine falling into the above classes whereby an evaluation will be given. Suitable for fruit wine produced in small non-commercial or experimental quantities. Please note on the entry form which class you wish the entry to be judged in. Medals will be awarded, but entries will not be eligible for trophies.
- F8. Packaging**
Packaging is a critical component in determining the commercial success of a product. Design, aesthetics and utility all play a significant role in getting great ciders, meads and wines into the hands of the consumer. Fruit Wines entered into the design and packaging awards will be scored on impact, originality, creativity, innovation and relevance to target market.

The Packaging Award will be judged at the end of the Awards judging. You will not need to supply additional product if you've entered any of the other classes.

The Fruit Wine and Cider Makers of New Zealand would like to wish all entrants the best of luck!