

Ontario's Finest Cider Competition
6th Annual Craft Cider Competition

Ontario Fruit and Vegetable Convention

February 20, 2019

**NEW – Pre-registration is required and limited to the first 15 entries for each of the common and specialty cider categories.

Please fill out the attached entry form and send it to kelle@ontariotenderfruit.ca by midnight **Friday, February 1st, 2019.**

Please attach/include a copy of the completed entry form with your entry. Please deliver your entry to the cider desk beside registration at the Ontario Fruit and Vegetable Convention at Scotiabank Convention Centre between 8:30 and 10:00 a.m. on Wednesday, February 20, 2019.

Entry Information

One entry per business entity per category. Ontario businesses only please.

A commercial producer for the purpose of this competition is considered a producer with a manufacturer's license issued by Alcohol and Gaming Commission of Ontario (AGCO).

Specifications for entries:

- Made from 100% Ontario grown apples (exclusive of added ingredients in the specialty category)
- Carbonated (either naturally or artificially will be accepted)
- Alcohol content between 4 – 7%
- Residual sugar between 10 – 50 grams/litre
- PH 3.3 – 3.8

Each entry must include a minimum of 3 x 750 ml bottles (or equivalent). It is suggested that at least two containers are entered (regardless of size). This gives the judges the opportunity to sample your products at their freshest. The second bottle may also be used by judges should they perceive a problem with the contents of the first bottle.

Categories

Common Cider is defined in the Beer Judge Certification Program Inc. (BJCP) Style Guidelines (which is the definition used by GLINT) as:

"A common cider is made from culinary/table apples, with wild or crab apples often used for acidity/tannin balance.

Aroma/Flavour: Sweet or low-alcohol ciders may have apple aroma and flavor. Dry ciders will be more wine-like with some esters. Sugar and acidity should combine to give a refreshing character, neither cloying nor too austere. Medium to high acidity.

Appearance: Clear to brilliant, pale to medium gold in colour.

Mouthfeel: Medium body. Some tannin should be present for slight to moderate astringency but little bitterness.

Overall Impression: Variable, but should be a medium, refreshing drink. Sweet ciders must not be cloying. Dry ciders must not be too austere. An ideal cider serves well as a "session" drink, and suitably accompanies a wide variety of food."

Specialty/Flavoured Cider

This is a cider with other fruits or fruit-juices added - for example, berry. Note that a "cider" made from a combination of apple and pear juice would be entered in this category since it is neither cider nor perry.

Aroma/Flavor: The cider character must be present and must fit with the other fruits. It is a fault if the adjuncts completely dominate; a judge might ask, "Would this be different if neutral spirits replaced the cider?" A fruit cider should not be like an alco-pop. Oxidation is a fault.

Appearance: Clear to brilliant. Color appropriate to added fruit, but should not show oxidation characteristics. (For example, berries should give red-to-purple color, not orange.)

Mouthfeel: Substantial. May be significantly tannic depending on fruit added.

Overall Impression: Like a dry wine with complex flavors. The apple character must marry with the added fruit so that neither dominates the other.

Vital Statistics:

ABV: 5 – 9%

To aid in maintaining fairness of judging commercial entries will be poured out of sight of judges and identified by a unique assigned identification number.

For more information, contact:

Kelly Ciceran, OAG
905-688-0990 ext. 241
kciceran@onapples.com

Kelle Neufeld, OAG
905-688-0990 ext. 236
kelle@ontariotenderfruit.ca

Amanda Green, OMAFRA
519-426-1102
Amanda.green@ontario.ca

6th Annual Ontario's Finest Craft Cider Competition Registration Form

Competition Use Only
Entry #

Please complete and return this form to Kelle Neufeld at kelle@ontariotenderfruit.ca by midnight Friday, February 1st, 2019. A completed copy of this form must accompany each entry when you drop it off at the Convention.

Category (circle one): Common Cider Specialty Cider

Contact Information:

Contact _____

Company _____

Address _____

City _____ Province _____

Postal Code _____ Phone: _____

Cell _____

E-mail _____

Name of product:

Please provide:

Apple blend (what varieties were used) _____

Provide a brief description of the specialty cider (such as blend, fruit additions, style, etc.)

