

THE SOMERSET CIDER CHAMPIONSHIPS

Chief Stewards: Alan Stone and Bob Chaplin

Judges:

Mr David Sheppy, Sheppys Cider
Mr. Matt Gillet, Tricky's Cider
Mr Nick Poole, Milton Cider
Mr. Greg Carnell, The Newt in Somerset

Entry Fee - £5.00 per entry
Prize: 1st £5.00, 2nd £3.00, 3rd £2.00

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 2022, be presented in one-gallon demijohns and bearing a tie-on label stating class and entry number.
3. Entries for Classes 100, 101 and 102 to be presented in one-gallon demijohns, bearing a tie-on label stating class and entry number.
4. Entries for Classes 103, 104, 108, 109 and 110 to be presented in two glass 75cl screw top bottles or 50cl crowned bottles, each bearing a tie-on label stating class and entry number.
The variety of apple used in Class 104, Single Variety Cider, to be stated on the label.
5. Entries for Class 105, 106 and 107 to be presented in two 75cl glass Champagne style bottles, 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 28th 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 21st 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 not meet the required standard.
14. All cider and perry entries must be collected by 6.30 pm on the day of the show, if not they will be disposed of by the Show Stewards.
15. Prize money is available from the Secretary's Office on Show Day. If you are unable to collect your prize money in person on Show Day it will be forwarded to you 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 between 2pm and 4pm for entrants, arrange a time with Bob Chaplin when delivering your entries

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 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.

Class 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.

Class 107 Keeved Cider - made using the process known as keiving or cidre bouche in France. Presented in 75cl champagne style bottle, with a wired down cork or plastic mushroom stopper.

Class 108 Open Class - Dry, S.G up to 1.005

Class 109 Open Class - Medium, S.G 1.005 - 1.012

Class 110 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 and these 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.

Gold Medal winners in each class will be judged to determine the "Best in Class", these will then go forward for the judging of the "Supreme Cider Champion".

