



2018 COMPETITION INFORMATION

Updated May 2018

2018 Key Dates

Entries Open	Fri 1 June
Entries Close	Fri 31 August
Deliver Entries	Mon 3 September – Fri 14 September
Judging	Tue 25 & Wed 26 September (Melbourne)
Awards Presentation	Fri 5 October (Sydney)

How to Enter

- 1) Read the 2018 Competition Information and the 2018 Style Guide in full to confirm eligibility and determine the appropriate class to enter.
- 2) Complete the online entry form and pay the entry fee at www.cideraustralia.org.au/awards
- 3) Wait for your entry labels to be mailed out and deliver entries between 3-14 September 2018. **SAMPLES DELIVERED EARLY OR LATE WILL NOT BE ACCEPTED AND WILL BE RETURNED AT THE SENDER'S EXPENSE.**

Rules for Entry

General

- 1) Entries must be received online via the Awards online entry system at www.cideraustralia.org.au/awards
- 2) Entrants must comply with all requirements in the 2018 Competition Information and the 2018 Style Guide or an entry may not be accepted or judged.
- 3) Entries must be available for sale in Australia at the time of entry.
- 4) A product may only be entered into the show once, however an entrant may enter more than one product into each class.
- 5) It is the responsibility of the entrant to enter the correct class. *Note: The judges in 2016 commented that entrants have a better chance of scoring well if ciders are entered in the correct class.*
- 6) At the time of entry, the entrant must have a minimum amount of product in stock per its entered class.
 - (a) For Classes 1-34, a minimum of 225 litres must be in stock.
 - (b) For Classes 41-44, a minimum of 100 litres must be in stock.
- 7) Entries will only be accepted in the commercial package used for sale (i.e. bottle, can, plastic/PET or keg). **SAMPLES DRAWN FROM KEGS OR OTHER PACKAGES WILL NOT BE ACCEPTED.**
- 8) All closures are permitted. Note that kegs must have an A or D type standard fitting only – there are no facilities to use other keg styles.
- 9) Entrants must specify the residual sugar (glucose + fructose), ABV and carbonation level of each entry, along with any other information requested in the 2018 Competition Information and the 2018 Style Guide (see Appendix A). Entrants are advised to pay particular attention to sweetness levels when entering as entries may be disqualified if entered incorrectly.
- 10) Entrants must pay all customs, duty, and transportation costs to the delivery address.
- 11) Entries become the property of Cider Australia.

Fees

- 12) Entry charges for 2018 are \$60 per entry for financial (2018-19) members of Cider Australia and \$90 per entry for non-members.
- 13) Each entry must be accompanied by the correct entry fee and all fees must be received by 31 August 2018.
ENTRIES WILL NOT BE JUDGED IF FEES ARE OUTSTANDING.
- 14) Entry fees are non-refundable.

Delivery

- 15) Entries must be delivered between 3-14 September 2018 to:

**Australian Cider Awards – c/o Past Last & Present
51 Leather Street
Breakwater, Geelong, VIC 3219
AUSTRALIA**

SAMPLES DELIVERED EARLY OR LATE WILL NOT BE ACCEPTED AND WILL BE RETURNED AT THE SENDER'S EXPENSE.

- 16) Entries must have a Cider Australia entry label securely attached to each container and a Cider Australia carton label on the outside of each carton. Labels will be mailed to entrants once entry fees are received and entries are validated. **ENTRIES WITHOUT LABELS WILL NOT BE JUDGED.**
- 17) For keg entries, one (1) keg must be submitted. Kegs must be collected from the William Angliss Institute loading dock (555 Latrobe Street, Melbourne) by Wednesday 3 October 2018, between the hours of 10am and 3pm.
- 18) For entries in all other packaging, the following quantities must be submitted:
 - a) Standard and Speciality classes – four (4) of each container if less than 650ml, or three (3) of each container if 650ml or larger.
 - b) Ice Cider or Perry and Pommeau – three (3) of each container if package is less than 375ml, or two (2) of each container if 375ml or larger.
 - c) Apple/Pear Spirit – two (2) of each container. The total volume must be at least 375ml.

Judging Protocol

- 19) Judging of the 2018 Australian Cider Awards will be held at the William Angliss Institute on Tuesday 25 and Wednesday 26 September. Judging is closed to entrants and the public.
- 20) All judging will be conducted using “blind” panels. Each entry will be identified by a randomly-assigned registration number. Judges will see only the number, style, level of carbonation and level of sweetness in each class.

- 21) Entries will be assessed and judged on flavour, aroma, appearance and overall impression. Gold, silver and bronze medals will be determined based on merit. More than one medal of each level may be awarded in each class.
- 22) Judges reserve the right not to award medals, prizes or certificates in any class if the quality of entries does not merit them.
- 23) Entries that the Chief Steward considers out of class may be moved to more appropriate classes when this is logistically possible:
 - a) Where several examples present which may constitute a sub class or new class the Chief Steward may instigate an appropriate class in discussion with the Chief Judge.
 - b) Ciders that the Chief Judge determines to be out of class may be pointed and feedback provided at the Judges' discretion.

Audit

- 24) Cider Australia reserves the right to cancel wrongly completed or incomplete entry forms and to disqualify any entry that does not comply with the requirements in the 2018 Competition Information and the 2018 Style Guide.
- 25) Cider Australia reserves the right to have any of the winning entries analysed by an accredited laboratory and, subject to the results of the analysis, to take whatever action it considers necessary.

Disputes

- 26) Cider Australia is the only organisation authorised to settle any disputes.

Force Majeure and Modifications

- 27) Cider Australia will not be held responsible for any event occurrence beyond their control which disrupts the Australia Cider Awards. Cider Australia reserves the right to cancel, alter dates, and change the conditions and running order of the Awards. Responsibility will not be incurred by Cider Australia and therefore no compensation can be sought by participants.
- 28) Cider Australia cannot be held responsible for any theft, loss, delay or damage during the transport of entries.

Data Collection

- 29) Cider Australia gathers data on cider production to use for statistical purposes and will not be available to the judges. This information remains confidential and is de-linked from the entry details so that the producers cannot be identified. As part of the online entry process, entrants are required to declare:
 - a) whether the apple or pear content of their product is 100% Australian grown
 - b) whether sugar, apple juice concentrate or other sugar substitutes are used during production processes specifically to increase alcohol percentage or to adjust sweetness. The use of sugar or substitutes where the sole function is to promote the secondary fermentation process for products entered into 'Method Traditional' (disgorged) classes does not need to be advised

- c) whether more than 5% water (in volume) is used in the production processes of a cider or perry (e.g. to reconstitute concentrate or adjust alcohol percentage).

Awards

30) Medals may be awarded in all classes.

31) Medals are based on a score out of a possible 100 points, assigned by the judging panel:

Gold Medal	92.5 - 100 points (Outstanding example)
Silver Medal	85 – 92 points (Excellent example)
Bronze Medal	77.5 - 84.5 points (Good example)

Note: The judges in 2015 identified that to be a Gold medal winner a cider needed a certain “wow” factor, that caused it to shine above its peers.

32) All Gold Medal winning entries except those in Class 31 (Experimental Cider or Perry) are eligible for Trophy judging. Trophies may be awarded for:

- Best Traditional Cider
- Best New World Cider
- Best Traditional Perry
- Best New World Perry
- Best Australian Cider or Perry
- Best International Cider or Perry
- Best Cider and Perry Blend
- Best Intensified/Distilled Cider or Perry
- Most Successful Small Producer (0-49,999 litres per annum total branded cider sales – includes Nano and Micro producers per Cider Australia membership tiers)
- Most Successful Large Producer (over 50,000 litres per annum total branded cider sales)
- Best in Show

Use of Competition Awards in Marketing

33) Vintage cider and perry that earns a medal or trophy may only display the award on cider or perry of the same batch and vintage from which the winning entry was supplied. There is no time limit on use of medals provided they are applied to bottles from the same batch.

34) Brands may not advertise themselves as award winning in reference to this competition without referencing clearly the full competition name, the year, and the style category name in which the award was won. For example, a 2008 Gold Medal winner may advertise winning a 2008 Gold Medal in 2009, but not in a way that implies that the same product won a 2009 Gold Medal (unless it won a 2009 Gold Medal as well). Use of any award in a misleading way may result in that award being rescinded and the offending producer being barred from future competitions. Producers are responsible for ensuring that distributors, retailers, and restaurants use awards in advertising and marketing in accordance with competition rules. Failure to maintain proper control of the use of these awards may also result in the award being rescinded.

35) Feedback is supplied to aid producers in understanding how ciders were perceived by judges and what the relative strengths and weaknesses were perceived to be. Judges’ comments are not to be quoted for marketing purposes without the express prior approval of Cider Australia.

Awards Presentation

- 36) Winners of the 2018 Australian Cider Awards will be announced at a gala dinner at the Mercure Sydney on the evening of Friday 5 October 2018.
- 37) A selection of entry winning medals and/or best in class will be show cased at the dinner. The choices will be made by the organisers. Chosen medal winners will be asked to contribute 2 x cartons (9L or equivalent) to be served at the dinner. Additional carton/s, if required, must be made available for purchase at wholesale prices by Cider Australia from the producer to ensure there is sufficient stock for serving. We trust that you will agree with this move to publicise the top products and support the dinner.
- 38) Dinner registration information will be available on Cider Australia's website at www.cideraustralia.org.au. For more information please contact Cider Australia by email at awards@cideraustralia.org.au.

Questions?

If you have questions or need to make changes to your entry registration, please email awards@cideraustralia.org.au as soon as possible.

Best of luck to all entrants in the 2018 Australian Cider Awards!