

2022 AUSTRALIAN CIDER AWARDS ENTRY CHECKLIST

WHAT HAS CHANGED IN 2022?

There are no new classes. Zero and low-alcohol entries will continue to be accepted in Class 31 – Experimental Cider or Perry. The Apple & Pear Blends class has been moved into the Standard Styles section and becomes Class 11.

Note the following **rule changes**:

- The volume in stock requirement for Intensified and Distilled classes has been halved. You must hold a minimum of 50 litres of product in stock at the time of entry to be eligible to enter in Classes 41-44. The minimum stock requirement for classes 1-35 remains at 225 litres.
- The entry system now allows a small leeway on sweetness of ± 2 grams per litre (g/L) at the intersection of classes. Where a product does not fit within the listed sugar bounds for a class, entrants are encouraged to explain the reason for entering in that class.

IS MY PRODUCT ELIGIBLE?

My product will be available for sale in Australia at the time of judging (7/8 November 2022)	✓
I have only entered this size/packaging type of the product once (different formats of the same product can also be entered)	✓
I am entering product in its original packaging. No kegs or decanted product are accepted.	✓
I have at least 225L (classes 1-35) or 50L (classes 41-44) of the product in stock	✓

HAVE I ENTERED THE RIGHT CLASS?

I have read the style descriptions in the 2022 Style Guide which take into consideration the varieties of fruit and the production methods used. <i>Ask us for advice if not sure by emailing awards@cideraustralia.org.au</i>	✓
Dry, Medium, Medium Sweet and Sweet Cider and Perry classes only – I have checked the residual sugar content of the product.	✓

Note that a 2 g/L buffer is allowed for products at the intersection of classes so that a producer can for example enter a product containing 26g/L of residual sugar in a Medium class (9-25g/L) if they believe the product drinks drier than the measured sugar suggests.

We can and do check analyse entries for sugar content and will disqualify entries that are out of class. We encourage you to get your products analysed by a laboratory (glucose + fructose + sucrose measured in grams per litre).

HAVE I PROVIDED ALL THE REQUIRED INFORMATION?

The online entry portal asks entrants/exhibitors for details on company and person entering and the following product information:

Information requested	Applicable classes (All unless otherwise stated)
Commercial Product Name	

Alcohol by Volume (%)	
Residual sugar (g/L)	All except Classes 43 & 44
Proportion of apple vs pear (as a percentage or ratio)	Class 11 only
How is the product taxed?	Classes 31, 33 and 35 only
Is the product fermented or partially fermented?	Class 31 only
Is the product preservative free?	
Is the product certified organic?	
Is the product imported from overseas?	
Is the product fermented or partially fermented?	Class 31 only
Is the product preservative free?	
Is the product certified organic?	
Is the product imported from overseas?	
Is the product made entirely from ingredients grown in Australia? (e.g. fruit, spices and flowers)	
Is the Cider Australia Trustmark used on packaging?	
Are water additions in the product greater than 5%?	
Is sugar used in production of the product?	
Does the product contain apple or pear concentrate?	
Packaging format (size and type of container)	
Is the product is available in other packaging formats?	
Carbonation level	All except Classes 5, 10 & 41-44
Is the product cloudy or bottle conditioned?	
Rouse sediment when pouring?	All except Classes 5, 10 & 41-44
List any non apple/pear flavouring ingredients added to the product	Classes 31, 33 and 35 only

Entrants may also specify additional product information to assist the competition organisers and/or judges in understanding the product. Refer to the final column in Appendix A of the [2022 Style Guide](#) for further details.

HAVE I PACKAGED MY SAMPLES CORRECTLY?

Affix competition labels to each container and outside of carton. Leave commercial product labels on containers and try not to obscure relevant information.	✓
Correct quantity are included: <ul style="list-style-type: none"> Standard and Speciality classes – four (4) of each container if less than 650ml, or three (3) of each container if 650ml or larger 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 Apple/Pear Spirit – two (2) of each container. The total volume must be at least 375ml 	✓
Pack carefully to avoid breakages but do not go overboard – we have limited time to unwrap the entries!	✓

Competition labels will be emailed to entrants from early October, once the entry is finalised, paid for and checked by the competition organiser. We will confirm the delivery address at this time.

Samples must be received at the central delivery point in Victoria between 18-29 October, or at consolidation points in Tasmania or Western Australia between 10-19 October.