

AusCider 2023

3-5
MAY WESTERN
AUSTRALIA



Organised by Cider Australia

Full registration fee:
\$560 / \$420 Members (15%
early bird discount applies until
21 February 2023)

AUSTRALIAN CIDER CONFERENCE

The Business of Cider

AusCider brings together cider producers, fruit growers, researchers and cider industry representatives from across Australia and overseas.

The 2023 conference will be held in the Perth Hills of Western Australia from 3-5 May. Incorporating 2.5 days of seminars, networking events, a full day orchard and cidery tour and the national industry association's Annual General Meeting, AusCider 2023 will delve into the hows and whys of running a successful craft cider business.

Keynote speaker Ryan Burk from the United States will be joined by a raft of Australian and international industry experts discussing the latest developments in cider production, growing, business, science/R&D and sensory appreciation. It is an event not to be missed!

For further details on the program and ticketing visit our website at www.cideraustralia.org.au/auscider

@CiderAustralia #auscider2023 #drinkaustraliancider

MAY 3

3 - 5pm Cider Australia AGM
5.30 - 7.30pm Welcome Drinks

MAY 4

8am - 5pm Conference
6 - 10pm Dinner

MAY 5

9am - 6pm Orchard & Cidery Tour

PRESENTED BY



Keynote Speaker

From growing up in the epicenter of New York State apple production to leading some of the US's most ambitious and industry defining cider programs, Ryan Burk has spent a life time with apples and cider. He recently launched his own label, Occam Cider Co. as well as co-founding beverage innovation consultancy Feel Goods Company.

Ryan has served on the board of The American Cider Association and is a founding board member of The Cider Institute of America, the US's premier science-based education platform. He has been recognised for his industry advocacy, innovation and collaboration by Imbibe 75 People to Watch and Wine Enthusiast's 40 Under 40.



www.cideraustralia.org.au/auscider

Contact: office@cideraustralia.org.au

AUSCIDER WELCOME DRINKS

5.30pm – 7.30pm Wednesday 3 May (\$40/\$30 Members)

The Vault Restaurant, 21 Haynes Street Kalamunda. Ticket price includes welcome drink, canapes and tastings of local ciders.

AUSCIDER CONFERENCE

8am – 5pm Thursday 4 May (\$200/\$150 Members)

Kalamunda Performing Arts Centre, 48 Canning Road Kalamunda. Ticket price includes morning tea, lunch and afternoon tea.

AUSCIDER DINNER

6pm – 10pm Thursday 4 May (\$140/\$105 Members)

Core Ciderhouse, 35 Merrivale Rd, Pickering Brook. Ticket price includes a 3 course dinner served with local ciders, a tour of Core's orchard and cidery development and return coach transport from Kalamunda/Perth CBD.

AUSCIDER ORCHARD & CIDERY TOUR

9am – 6pm Friday 5 May (\$180/\$135 Members)

Explore cideries and apple orchards in the Perth Hills and Swan Valley while learning about the relationship between cider maker and apple grower and the latest developments in production and sustainability.

The Bickley Valley is characterised by charming cideries owned and operated by local families, working alongside apple growers and other value-adding businesses. A number of growers have diversified by growing bitter and bittersweet cider apple varieties which can be crafted into traditional style ciders.

The ticket price includes return coach transport from Kalamunda/Perth CBD, and morning tea, lunch and afternoon tea.

Proposed itinerary:

- Funk 2.0 Henley Brook
- Blasta Brewing High Wycombe
- Seven Sins Perth Hills
- Pickering Brook and Karragullen orchards
- Carmel Cider and orchard



AUSCIDER SPEAKERS & SESSIONS

- Warwick Billings (President, Cider Australia and co-owner of LOBO Cider) – An update from Cider Australia
- Michelle McGrath (General Manager, American Cider Association) – An update from the American Cider Association (virtual)

BUSINESS/MARKETING

- Ryan Burk (Owner of Occam Cider Co. and co-founder of beverage consultancy Feel Goods Company) – How to make craft cider profitably
- Eleanor Leger (founder of Eden Specialty Ciders of Vermont) – The value chain economics of a boutique cider business (virtual)
- Dr Mardi Longbottom (Manager, Sustainability and Viticulture, AWRI) – Sustainability in Wineries – certification by Sustainable Winemaking Australia
- Cider distribution models and trends
- Panel discussion – Investment opportunities & vehicles – venture capital, crowd funding & grants
- Cider market and consumer trends update
- Marianne Smith (Cider Lover, Maker & Dreamer @getontheciders @CiderInfusion) – How to post on Instagram – design, boost and collab like a pro!

SCIENCE/R&D

- Kevin Dodds (Temperate Fruits Development, NSW DPI) – Cider activities at the NSW Department of Primary Industries (virtual)
- Dr Tanya Rutan (Regional Sales Manager Aus & NZ, Fermentis) – Yeasts for cider – reducing the risks of experimentation
- Update on cider R&D and the Australian Cider Research & Development Group (ACRAD)

PRODUCTION/GROWING

- Pomewest – Western Australian apple industry update
- Jody Scott (owner of Peckham's Cidery & Orchard) – Producing a zero-alcohol cider
- Nicolai Staugaard Hansen (Application Scientist, Chr. Hansen) – Microbial solutions for no/low-alcohol Cider, Beer and Wine
- Mobile canning demonstration – quality control, shelf life and micro canning pros and cons
- Dr Kristen Brodison (Research Scientist, Australian National Apple Breeding Program, WA DPIRD) – Australian National Apple Breeding Program – What Does It Take to Create a New Apple Variety?
- Camilla Humphries (M.Agr. Sci – Churchill Fellow, 2020) – Churchill Fellowship project – developing the craft cider industry and grow-for-juice sector in Australia

SENSORY

- Seb Sindermann (Head chef and owner, Seven Sins Perth Hills) – Cider/food pairing at the cellar door



100%
AUSTRALIAN
GROWN

AusCider | 2023



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