



ENTRY CHECKLIST

WHY YOU SHOULD ENTER

- Compare your product against industry benchmarks
- Receive feedback from independent industry experts
- Market your product with a recognised stamp of quality

HOW TO ENTER

- Read the [2023 rules](#) and the [2023 Style Guide](#) to confirm eligibility and determine the appropriate class to enter
- Register and pay for your entries through the online entry system at <https://wineshowpro.azurewebsites.net/views/auth/login>
- Deliver entries between 25 September and 6 October 2023

KEY DATES

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| Entries close | Fri 22 Sep 2023 |
| Deliver entries | Mon 25 Sep – Fri 6 Oct 2023 |
| Cider master class hosted by Darlene Hayes | Sun 15 Oct 2023 (Melbourne, venue TBA) |
| Judging (closed to the public) | Mon 16 & Tue 17 Oct 2023 (William Angliss Institute, Melbourne) |
| Awards presentation dinner | Thu 26 Oct 2023 (Melbourne, venue TBA) |

WHAT HAS CHANGED IN 2023?

We have updated the [Style Guide](#) to better define the classes:

- **1 new class** – Class 36 – Wood Aged Cider or Perry – for products where wood and/or barrel character is a notable part of the overall flavour profile. If you've previously received feedback that an entry in a standard cider class has too much oak or an entry in the Experimental class isn't 'experimental' enough, this is the class for you.

- **1 expanded class** – Class 34 – Lighter Strength Cider or Perry is for products that contain >0% to 3.5% ABV and are fermented or partially fermented. Non-fermented, zero alcohol products still fit into Class 31 – Experimental Cider or Perry.
- **1 renamed class** – Class 35 – Cider or Perry with Botanicals was formerly Cider or Perry with Herbs/Spices). No change to the style, just a name change to better describe the products that fit here.

We have also made a few changes to the [rules](#):

- **International ‘guest’ entries** (not sold in Australia but commercially available in country of origin) will be accepted for the first time as part of a 3-year trial. Guest entries will be eligible for medals and the Best International Cider or Perry Trophy.
- **Reduced stock held requirement: Classes 41-44** – entrants in Intensified and Distilled Styles must hold a minimum of 50L of packaged product in stock at the time of entry (down from 100L). There is no change to the minimum quantity of 225L for Classes 1-36.
- **Reduced number of containers submitted: Classes 43 and 44** – entrants must submit a total volume of at least 500mL of Apple/Pear Spirits (was two containers containing a minimum of 375ml). There is no change to the sample requirements for other classes.

IS MY PRODUCT ELIGIBLE?

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|---|---|
| My product will be commercially available in its country of origin at the time of judging (16/17 October 2023) | ✓ |
| I have entered this size/packaging type of the product only once (note that different formats of the same product can be entered) | ✓ |
| I am entering product in its original packaging (note that kegs and decanted product are not accepted) | ✓ |
| I have at least 225L (classes 1-36) or 50L (classes 41-44) of the product in stock at the time of entering | ✓ |

HAVE I ENTERED THE RIGHT CLASS?

| | |
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| I have read the style descriptions in the 2023 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 (Classes 1-4, 6-9, 21-24 and 26-29) - I have checked that my entry fits the residual sugar specifications for that class. <i>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).</i> | ✓ |

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 and 44 |
| Proportion of apple vs pear (as a percentage or ratio) | Class 11 only |
| How is the product taxed? | Classes 31, 33, 35 and 36 only |
| Is the product fermented or partially fermented? | Classes 31 and 34 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) (skip if imported) | |
| Is the Cider Australia Trustmark used on packaging? (skip if imported) | |
| Are water additions in the product greater than 5%? | |
| Is sugar used in production of the product? | All except classes 43 and 44 |
| 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 MT and Intensified and Distilled classes |
| Is the product cloudy or bottle conditioned? | |
| Rouse sediment when pouring? (skip if product not cloudy/bottle conditioned) | All except MT and Intensified and Distilled classes |
| List any non apple/pear flavouring ingredients added to the product | Classes 31, 33, 35 and 36 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 [2023 Style Guide](#) for further details.

HAVE I PACKAGED MY SAMPLES CORRECTLY?

| | |
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| 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 | ✓ |

| | |
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| <ul style="list-style-type: none">• Apple/Pear Spirit – the total volume must be at least 500ml | |
| 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 September, once the entry is finalised, paid for and checked by the competition organiser.

DELIVERING SAMPLES

Samples must be received between 25 September – 6 October 2023 (Mon-Fri 7am-5pm) (contact +61 3 9722 1304 or info@kellybrookwinery.com.au). Address to:

**AUSTRALIAN CIDER AWARDS C/O KELLYBROOK WINERY
FULFORD RD
WONGA PARK VIC 3115
AUSTRALIA**

**Delivery ID Number: [insert]
Exhibitor name: [insert]
Number of cartons being sent: [insert e.g. 1 of 3]**

Contact us with queries at awards@cideraustralia.org.au

Good luck!