

THE 2019 ROYAL THREE COUNTIES INTERNATIONAL CIDER & PERRY CHAMPIONSHIP

FRIDAY JUNE 14th 2019 in THE SEVERN HALL
At THE THREE COUNTIES SHOWGROUND, MALVERN,
WORCESTERSHIRE



Three Counties Cider & Perry Association

ENTRY FORM & DETAILS

Conditions of Entry:

- **OPEN TO ALL** Only **ONE** entry per class per maker. Entry fee is **£4 per class** (**Free** for overseas entries). **DEADLINE** for submission of Entry Forms: **Friday 7th June 2019**.

The 11 CLASSES are:

1. **DRY CIDER** (up to SG 1.005)
 2. **MEDIUM CIDER** (above SG 1.005 to SG 1.012)
 3. **SWEET CIDER** (above SG 1.012)
 4. **DRY PERRY** (up to SG 1.005)
 5. **MEDIUM PERRY** (above SG 1.005 to SG 1.012)
 6. **SWEET PERRY** (above SG 1.012)
 7. **BOTTLE FERMENTED CIDER**
 8. **BOTTLE CONDITIONED CIDER**
 9. **BOTTLE FERMENTED PERRY**
 10. **BOTTLE CONDITIONED PERRY**
 11. **LIGHT CIDER or PERRY** (The Mitchell Award)
- Entries for each class (except Class 11) to be in TWO 75cl. bottles (alternatively TWO 1 litre bottles, THREE 50cl. bottles or FOUR 33cl. bottles are acceptable) with suitable closures and tie-on label attached to the neck of each bottle. Alternatively, canned products can be entered, with labels affixed accordingly. Every label must carry the makers name, address, tel. no., class number and class name.
 - **Class 7 & 9** entries (Bottle Fermented products) must be in suitable heavy weight punted bottles (e.g. "Champagne" type) with a "mushroom" type stopper, which is correctly wired down. These products should be made in-line with the following production processes:
 - After a primary alcoholic fermentation (usually followed by racking and maturation), a secondary alcoholic fermentation is undertaken in-bottle. Subsequently, the bottled product is riddled, the yeast sediment is removed by disgorging and the bottled is topped-up with a sugar syrup **or** additional fermented product **or** clear juice ("dosage"). The resulting in-bottle fermented product should be clear of **all** sediment or haze.
 - **Class 8 & 10** entries (Bottle Conditioned products) must be in suitable bottles that are able to with-stand any pressure generated within the bottle, the bottles must have appropriate closures and should be produced in-line with the following production processes:
 - Either after **or** part the way through a primary alcoholic fermentation, a secondary (or continuing) alcoholic fermentation is undertaken in-bottle. Unlike Bottle Fermented products, where carbonation levels are typically high (giving ca. 6 bar pressure at 20⁰C), Bottle Conditioned products typically have much lower levels of carbonation and are not subjected to riddling and disgorging. The resulting product will usually contain sediment or haze.
 - **Class 11** entries (Light Cider or Perry) must be a commercially available product, with an alcohol content **NO higher than 4.0% ABV** and a **Specific Gravity (S.G.) LESS than 1.020** in the final product as available for sale to the consumer. **Further information about this class can be found overleaf.**
 - All styles of cider and perry are allowed but entries must be produced by the entrant and produced in-line with the current accepted standards & definitions of "cider" and/or "perry" of the source country concerned. Such definitions are typically contained in excise tax regulations (e.g. Notice 162 in the UK).

**This Championship is
organised by:**

**The Three Counties
Cider & Perry
Association**

Class 11 – THE MITCHELL AWARD LIGHT CIDER OR PERRY

- This class is sponsored by Mitchell F&D limited in recognition of the need to encourage the responsible consumption of alcoholic beverages and to help in the reduction of the calorific value of drink products consumed. Lowering the level of alcohol and capping the maximum amount of sugar in the ciders & perries available for sale is **one** - of a number of different ways – that these two objectives can be achieved.
- A trophy, to be engraved & kept for display for a year, along with an engraved glass, to keep in perpetuity, will be given to the overall winner of this class.
- This class will be judged by the expert judging panel **and** also by visitors to the Cider Show on Friday. To provide a final score, equal weighting will be given to that of the judging panel **and** the general public who participate in the voting.
- Ciders & perries to be entered must be commercially available and can therefore include draught, bag-in-box, bottled, canned, pouched or otherwise packaged final products. A suitably affixed label must carry the makers name, address, tel. no., class number and class name. **All other labels and identifying marks MUST be removed or completely covered.**
- So as to ensure sufficient cider or perry is available for the judging and sampling by show visitors, a **minimum of 6 litres** of product should be provided (e.g. 12 x 500ml bottles, 8 x 750ml bottles, 2 x 3 litre bag-in-boxed product). Any remaining product after the judging has finished may be collected by the producer if required.
- Random samples of entries may be checked for their alcohol content and Specific Gravity.

Additional Information:

Entries can either be:

- a. Delivered direct to the Three Counties Cider & Perry Association Stand in the Severn Hall at the Showground, Malvern between **11am - 7pm on Thursday June 13th 2019**. You will require a vehicle pass which will be sent, on receipt of your entry form and after 7th June 2019. Access to the show ground is via the yellow (main) gate.

Or:

- b. Delivered in advance to Mattias Philwret (Tel: 07512 898365) The Orchard Centre, Blackwells End, Hartpury, Glos., GL19 3DB, UK by **midday Tuesday June 11th 2019**.

Or:

- c. Delivered in advance to Tom Oliver, Stanksbridge, Ocle Pychard, Herefordshire, HR1 3RE (Tel: 07768 732026) by **midday Tuesday June 11th 2019**

Overseas entries should be shipped to:

Mattias Philwret (Tel: +44 (0) 7512 898365) The Orchard Centre, Blackwells End, Hartpury, Glos., GL19 3DB, UK

NB Advanced notification of dispatch should be sent to:

mattias.pihlwret@gmail.com. Entries must be received by Tuesday June 11th 2019

- Entries cannot be accepted on the morning of the competition, unless by prior arrangement.
- Judging will take place in the Severn Hall commencing at 09.30am on Friday June 14th 2019. The judging panel will consist of three individuals selected by the Committee of the Three Counties Cider & Perry Association. A copy of the "Judging Guidelines", provided to the judges to assist them in the judging process, is available on request from Dave Sanders (**07801 282317/ adeeva@hotmail.com**).
- The judges for this year's competition are to be confirmed.
- The judges' decision is final. This may include a decision **not** to award a prize or certificate in a particular class if, for example, it is agreed by the judges that the products concerned do not meet an acceptable standard.
- Winners of classes 1 to 11 will be announced in the **Cider Show area within the Severn Hall at 12.00 on Saturday June 15th** and show certificates will be presented for 1st, 2nd and 3rd (& Highly Commended, if applicable) within each class.
In addition to an award for the best individual product from each of the three counties (Herefordshire, Gloucestershire and Worcestershire), a cup (to be engraved & kept for a year) and engraved glass trophy to keep in perpetuity for will be awarded to the winner of Class 11. **A Trophy sponsored by Vigo and Certificate for the "Best Cider or Perry in Show" is also awarded**. Any overseas entries, deemed by the judges to be of a suitable high standard and not awarded any other certificate, may be awarded a "Commendation". The prizes for the "People's Cider Champion" will be awarded on the following day.
- Each producer who enters the competition will get **one free pass for SATURDAY JUNE 15th and/or SUNDAY JUNE 16th** for the show and it would be appreciated if as many entrants as possible were in the Severn Hall when the results are to be announced on Saturday June 15th.
- Cider and perry entered for competition will remain on display for the 3 Show days and then be disposed of. Bottles will be recycled.
- Any enquiries to: **Dave Sanders** (Competition Steward) t: **07801 282317** e: **adeeva@hotmail.com**

Please complete and return the below:

NAME:

ADDRESS:

Contact telephone:

email address:

CLASSES ENTERED: 1 / 2 / 3 / 4 / 5 / 6 / 7 / 8 / 9 / 10 / 11

(Please circle each of the classes to be entered)

I will deliver to (clearly mark as applicable):

1. The Showground

or

1. Tom Oliver (address as above)

or

2. Mattias Philwret (address as above. Also for overseas entries)

Please carefully read all the above information, complete the required information on this page and return the entry form with a cheque (payable to *The Three Counties Cider & Perry Association*) to:

**Dave Sanders
Competition Steward
3 Welbeck Avenue
Tupsley
Herefordshire
HR1 1NG**

T: 07801 282317

E: adeeva@hotmail.com – If you are entering by email, please contact again if you have not heard from the competition secretary within three days of your email being sent.

Return Form & Payment by Friday June 7th 2019 at the latest.