

## THE THREE COUNTIES INTERNATIONAL CIDER & PERRY COMPETITION 2013

FRIDAY JUNE 14<sup>th</sup> 2013 in THE SEVERN HALL

At THE THREE COUNTIES SHOWGROUND,  
MALVERN, WORCESTERSHIRE



### ENTRY FORM & DETAILS

#### Conditions of Entry:

- **OPEN TO ALL (except Class 12).** Only **ONE** entry per class per maker. Entry fee is **£3 per class** (**Free** for overseas entries). **DEADLINE** for submission of Entry Forms: **Thursday 6th June 2013.**

The 12 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. **CIDER or PERRY INNOVATION**
12. **PEOPLE'S CHOICE CIDER.** **ONLY** open to paid up members of The Three Counties Cider & Perry Association. To be judged by the public attending the show and for commercially available CIDER only. A case of 12 bottles in full retail dress is required.

**This Competition is  
organised by:**

***The Three Counties  
Cider & Perry  
Association***

- Entries for each class (except Class 11 and Class 12) to be in TWO 75cl. bottles (alternatively TWO 1litre bottles, THREE 50cl. bottles or FOUR 33cl. bottles are acceptable) with suitable closures and tie-on label attached to the neck of each bottle. 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 20<sup>o</sup>C), 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.
- All bottles (other than for Class 11 and Class 12) must be free of any other identifying labels & marks.
- All styles of cider and perry are allowed but entries must be produced by the entrant and, **other than class 11**, 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).
- **Class 11** entries (Cider or Perry Innovation) **must** be based on cider and/or perry and will be judged according to their organoleptic properties (as with all other classes of entries into this competition) **and** scope, interest, uniqueness & potential significance of their innovation. Products may include, but are not limited to the following:
  - Flavoured products;
  - Packaging innovations;
  - Serving innovations;
  - Marketing innovations.

## 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 13<sup>th</sup> 2013**. You will require a vehicle pass which will be sent, on receipt of your entry form and after 1<sup>st</sup> June 2013. Access to the show ground is via the yellow (main) gate.

**Or:**

- b. Delivered in advance to Mike Johnson, Broome Farm, Peterstow, Ross-on-Wye, HR9 6QG (Tel: 07841 839991) by **midday Tuesday June 11<sup>th</sup> 2013**.

**Or:**

- c. Delivered in advance to Tom Oliver, Stanksbridge, Ocle Pychard, Herefordshire, HR1 3RE (Tel: 07768 732026) by **midday Tuesday June 11<sup>th</sup> 2013**

**Overseas entries should be shipped to:**

Peter Mitchell, 74 Culver Street, Newent, Glos.. GL18 1DA, UK (Tel: +44 (0)1531 828330  
**NB Advanced notification of dispatch should be sent to: [info@mitchell-fd.co.uk](mailto:info@mitchell-fd.co.uk).**  
**Entries must be received by Tuesday June 11<sup>th</sup> 2013**

- The organisers can accept no responsibility for the security of entries.
- Judging will take place in the Severn Hall commencing at 09.30am on Friday June 14<sup>th</sup>. 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 Peter Mitchell (01531 828330 / [info@mitchell-fd.co.uk](mailto:info@mitchell-fd.co.uk)).
- 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 will be announced from the **Severn Hall Main Theatre Stage at 1.00pm on Saturday June 15<sup>th</sup>** and show certificates will be presented for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> (& 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) and a Cup and Certificate for "Best Cider or Perry in Show". 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 Choice Cider" will be awarded at a later date (see below).
- Each producer who enters the competition will get **one free pass for SATURDAY JUNE 15<sup>th</sup>** 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 at 1.00pm Saturday June 15<sup>th</sup>.
- Cider and perry entered for competition will remain on display for the 3 Show days and then be disposed of. Bottles will be recycled.
- Due to the time taken to process the results from 3 days of public voting at the Three Counties Show, winners of the "People's Choice Cider" competition will be notified at a later date (normally by early July 2012). The presentation of the trophy and prize cards will then take place at the Malvern Autumn Show on Sunday 29<sup>th</sup> September 2013. Each prize-winner will also receive 2 free tickets for the Autumn Show.
- Any enquiries to: Richard Reynolds (Competition Secretary) t: 01905 27151 e: [info@barbournecider.co.uk](mailto:info@barbournecider.co.uk); or Peter Mitchell t: 01531 828330 e: [peter@mitchell-fd.co.uk](mailto:peter@mitchell-fd.co.uk)

## Please complete and return the below:

NAME:

ADDRESS:

Contact tel no.

CLASSES ENTERED: 1 / 2 / 3 / 4 / 5 / 6 / 7 / 8 / 9 / 10 / 11 / 12 **(Please circle)**

FEE ENCLOSED: (£3/class). Total £.....

Please make cheques payable to The Three Counties Cider & Perry Association

I will deliver to (clearly mark as applicable):

- 1. The Showground
- or
- 2. Mike Johnson (address as above)
- or
- 3. Tom Oliver (address as above)
- or
- 4. Peter Mitchell (for overseas entries, address as above)

**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:**

Richard Reynolds  
TCCPA Competition Secretary  
19, York Place  
Worcester  
WR1 3DR

[info@barbourncider.co.uk](mailto:info@barbourncider.co.uk)

Tel: 01905 27151

**Return Form & Payment by Thursday June 6<sup>th</sup> 2013 at the latest.**