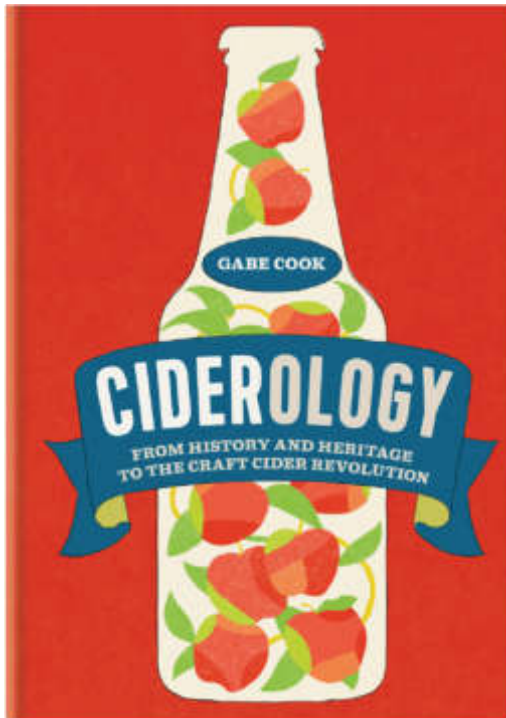


Cider Education at the Beer & Cider Academy

Sagardo Forum 2019

Gabe Cook: The Ciderologist

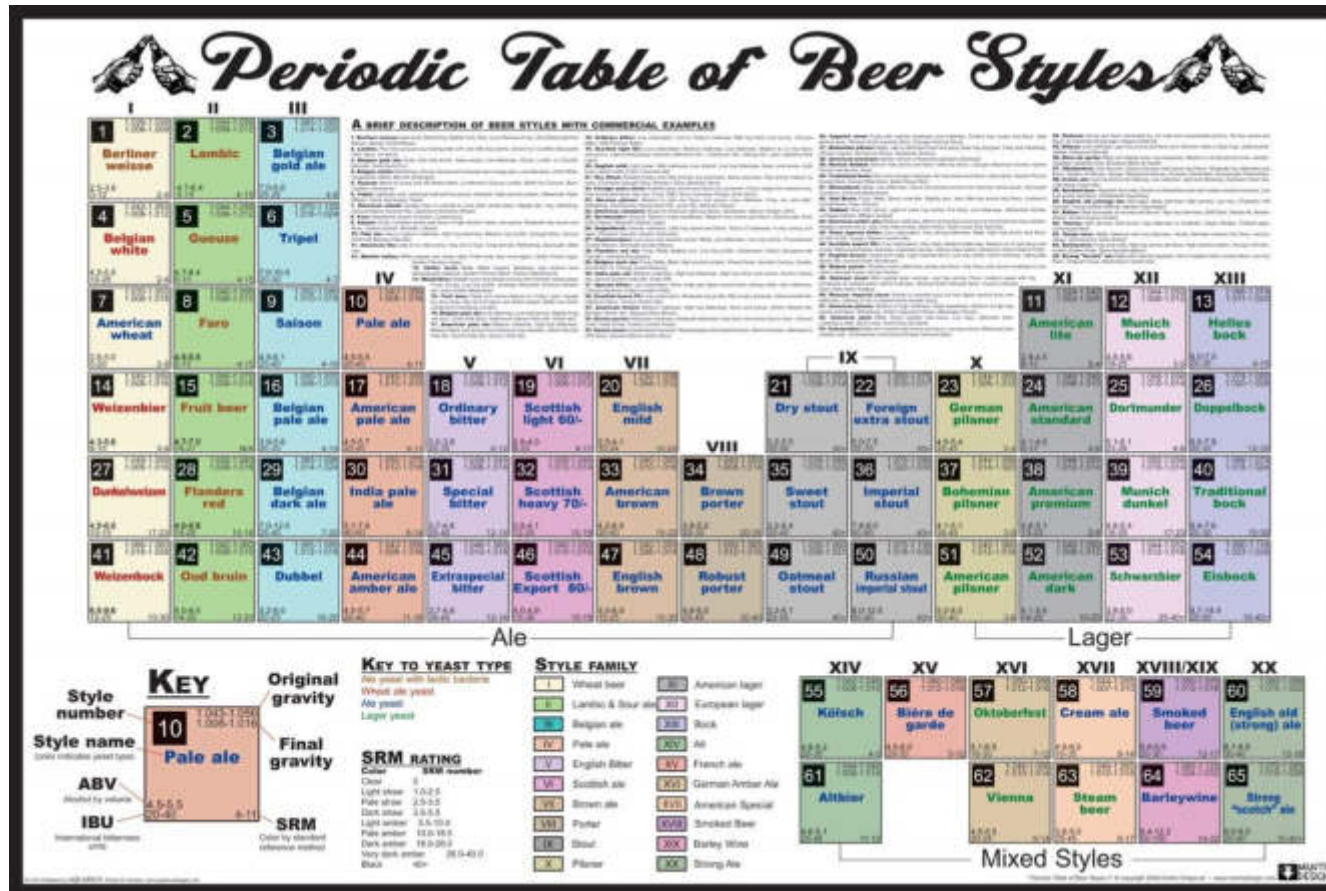
THE CIDEROLOGIST



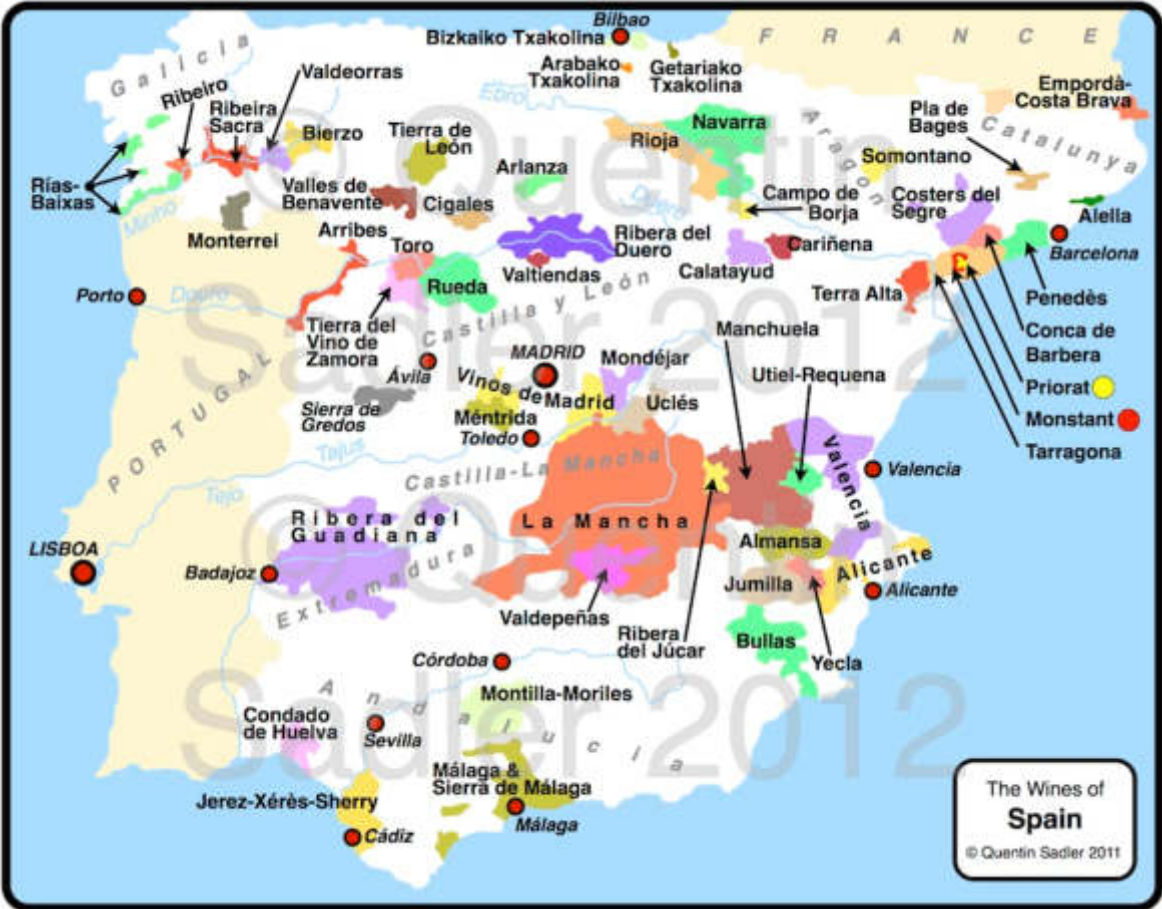
WHAT IS CIDER?



BEER STYLES



WINE STYLES



CIDER STYLES?



EDUCATION PROVIDERS



**Certified
Cider
Professional**
A program of USACM

GLOBAL CIDER STYLES



WEST COUNTRY

FRENCH/KEEVED

MODERN

APFELWEIN *

HERITAGE (USA & EUROPEAN) *

SIDRA NATURAL

TRADITIONAL PERRY

MODERN PERRY

FLAVOURED: FRUITS & FLOWERS

FLAVOURED: HERBS & SPCICES

FLAVOURED: HOPPED

BARREL AGED

ICE

EXPERIMENTAL (CO-FERM / FORTIFIED / > 8.5% ABV ETC) *



STYLES CREATED DIFFERENT WAYS



DIFFERENTIATE BY:

APPLE STYLE

- TANNIC - WEST COUNTRY
- ACID / SHARP - APFELWEIN

PROCESS

- ICE
- KEEVED

PLACE

- SIDRA NATURAL

OTHER FLAVOURS

- HOPPED



EXAMPLE STYLE



Family: Tannic **Style:** West Country

Typical abv: 4.5% – 8.5%

Typical fruit/ingredients: Made using classic, tannin rich West Country cider apples varieties, such as Yarlington Mill, Dabinett and Kingston black. Varieties that bring some acidity and fruitiness are also classically used to provide softness and balance.

Sweetness Range (SG):

1.000 – 1.025: Dry - Sweet

Notes: This style is traditional to the West of England (and Monmouthshire in Wales!). However, orchards are now being planted across the globe to replicate this style.

Style Examples:

Characteristics:

Aroma: ranging between fruity, spicy, medicinal or earthy

Flavour: a balance of acidity, bitterness, astringency, sweetness and fruitiness

Mouthfeel: broad, layered and complex with a long aftertaste



THE CIDEROLOGIST



...AND THEN DIFFERENT INTERPRETATIONS BASED UPON

- FRESH JUICE OR CONCENTRATE?
- HIGH JUICE CONTENT OR LOW JUICE CONTENT?
- WILD YEAST OR CULTURED YEAST?
- VINTAGE PRODUCTION OR BATCH PRODUCTION?
- STILL, CARBONATED OR IN BOTTLE FERMENTED?



BUT WILL CIDER MAKERS USE THIS?



LEVEL

STRAIGHTFORWARD, HONEST CIDER

ABV. 5.4% | 330ML

Colour	Light amber
Carbonation	Lightly sparkling
Filtration	Filtered
Aroma	Typically cidery aroma
Blend	25% Dabinett, 25% Yarlington Mill, 50% bittersweet & bittersharp orchard blend
Flavour	Our least dry-tasting cider, with a little sugar added before bottling to give it a subtle sweetness, making it a very drinkable cider that delivers on taste and quality.



VEGAN



GLUTEN-FREE

MORE THAN JUST EDUCATION



BRISTOL
Cider Salon
3-9 June 2019

THE SALON
Trinity Centre - Sat 8 June
Speciality Cider Tasting

CIDER DINNER
Yurt Lush - Fri 7 June
Five Course Cider-Paired Meal

THE FRINGE
Mon 3 to Sun 9 June
Talks
Tastings
Label Art
Beer-Cider Hybrids
Cider Dinners
Meet-the-Makers
Ciderly Visits

DEJA | THE GOOD MEASURE | WEST STREET KITCHEN | ROOT | CIDER SHOP | BENTHAMS

BREWDOG | THE STABLE | YURT LUSH | WILD BEER | TWO BELLY | SMALL BAR | POCO

WWW.CIDERSALON.CO.UK

EPISODE 1
SUMMER 2019

CELEBRATING THE WORLD OF CRAFT CIDER

FULL JUICE





THANK YOU & WASSAIL!