# Yew Tree Cider Challenge & Festival – Competition Info

# Raising Money for Charity

<u>Tree Aid is a charity working with communities in the drylands of Africa to tackle</u> <u>poverty and the effects of the climate crisis.</u> See more at: https://www.treeaid.org

# <u>Ethos</u>

- A cider competition inspired by the Big Apple Cider Trials, with peer-judging and complete transparency. All ciders and perries should be pure juice, with no artificial sweeteners. We have combined this with a pub cider festival where the entrants are on sale and profits from the sale of your cider or perry will go to our charity of the year which for 2022 is Tree Aid.
- We rely upon your integrity to vote for the best cider/perry submitted. Tactical voting will not be tolerated.

### Time and Place

- The festival is held over the weekend of July 30<sup>th</sup> to 31<sup>st</sup> 2022, at the Yew Tree Inn, Peterstow, Ross-on-Wye, Herefordshire, HR9 6JZ.
- The draught competition is held on Saturday July 30<sup>th</sup>, from 12.30-3pm. Winners are announced at 3.30pm. Lunch is provided beforehand at 11.30AM.
- Live music will take place after the competition has completed.
- The bottle round table is held on Sunday, July 31<sup>st</sup> from 12 noon to 3pm.

### Cider Challenge

- There are six draught classes: dry / medium / sweet Cider & dry / medium / sweet Perry.
- Champion Cidermaker and Champion Perrymaker will be determined by overall class positions.
- On Sunday, you are encouraged and invited to participate in a 'roundtable' discussion of ciders, where we each contribute thoughts, criticisms and praise to ciders brought. The aim is to inspire and galvanize all of us to make more better quality cider and perry!
- ----We welcome new cidermakers, and guidance on how to judge will be available to all.

#### <u>Judging</u>

- Competitors must be at least 18 years old on the day of the competition.
- Judging is carried out by the makers. If you cannot judge yourself, we would be grateful if you could delegate judging to a friend. If you do provide a judge, each of your entries will be awarded one point.
- Blind tasting of all entries.
  - One judge per class entered is required. Each judge will rank their best four in their category, and their first three will count. Should they pick out their own cider, this vote will be discounted, and the fourth vote will take its place.
  - Because therefore your vote will be cast against you by default, cidermakers able to attend and participate in the judging will receive 1 point (the equivalent of a third placed vote) per category.

- Draught judging will take place in the Yew Tree, between 12.30pm and 3pm on Saturday July 30<sup>th</sup>. Immediately after the awards have been made, full voting will be displayed on the notice board in the Yew Tree.
- The bottle round table takes place at the Yew Tree, between 12 noon and 3pm on Sunday July 31<sup>st</sup>.
- A free basic ploughmans lunch will be provided for all judges, at 11.30AM on Saturday, one per company, with additional lunches available @ £8.00.
- All entrants are entitled to free camping (Friday, Saturday, Sunday night), at Broome Farm (about a ten minute walk to the pub) and are invited to enjoy the rest of the festival over the weekend.

# Ciders and Perries

- There is no entry fee, and instead your entries must be in the form of a 5 or 10 litre bag in box provided free of charge to the Yew Tree. This becomes the property of the Yew Tree, and will go on sale to festival-goers after the judging has finished. In 2019, these sales raised £1000 for HOPE, our chosen charity.
- Bag in boxes may contain between 5 and 10 litres, but **no less than 5**.
- We can also accept 20L bag in boxes. If you do not have a bag-in-box, you may buy one direct from Ross on Wye Cider & Perry Co. at cost price, via prior arrangement. When you submit your entry form, please note then if you need to buy a bag-in-box.
- All bag-in-boxes should be clearly labelled on the **front and back** with name of cider maker, name of cider, and abv. **A third label on top of the box** should give the Specific Gravity and class entered. Please note the apple or perry varieties in your cider / perry as it helps when discussing your entry with cider enthusiasts.
- The organisers reserve the right not to accept any entry that does not meet the required standard of presentation. The organisers' decision is final, both with this and all other aspects of the competition.
- We need volunteers to help run the cider bar over the weekend, please let us know if you can do a shift.

# <u>Prizes</u>

 Perpetual prizes will be awarded for Champion Cidermaker and Champion Perrymaker, with respect to the draught categories. Certificates will be awarded to first, second and third in all draught categories, and given to outstanding products in the bottle competition.

# Further Info

- Please contact either:
- Albert Johnson, Ross-on-Wye Cider and Perry, 07472 122 498 / comp@rosscider.com
- Dave Matthews, Bartestree Cider Co, 01432 850191 / 07929 734129 / Dave.Matthews7@btinternet.com

# Final Thought

- Since this event is in aid of a local charity, it would be appreciated if all visiting cidermakers could bring along their friends and family to support us.

# Sunday Bottle Round Table

- 12 noon, Sunday 31<sup>st</sup> July 2022.
- A constructive round table to encourage production of the highest quality cider and perry possible and to stimulate public interest in cider and perry as high value products.
- All participants to sit around one or more tables, to discuss each entry in turn, and to describe, criticise, assess and praise ciders and perries in a collaborative manner, based upon both taste and aroma as well as comparison with submitted 'tasting notes' to discuss whether the bottled product achieves the aims of the producer
- If interested, please bring two bottles of your best cider, with tasting notes if you have them!