WineEng 2019

Orchard to Bottle – some different paths

Apples are not big grapes

Let us not forget the pears!

Cider definition

Cider definition made simple:

Traditional cider is made from apples and/or pears.

Some other ingredients are also common – for example: hopped ciders, cider with fruit, the list of allowable is limited.

In Australia other ingredients may cause the consequent cider to be taxed differently.

Other countries treat this differently, import/export impacts from this.

Concentrate use is common to store juice through the year, and/or to reduce costs.

Cider which meets the fruit wine definition (ie over 8% alc) can contain extra ingredients, provided they are correctly identified.

Follow both FSANZ and the ATO rules as they all apply.

Cider: Mainstream and Craft

A fair distinction to draw in cider is between that of the mainstream "volume" ciders – often made by the larger brewers, with plenty of technology, and the "craft" cider makers.

A reasonable analogy with the wine industry would be the "volume" wine makers producing cask and low cost (premium?) bottles vs the artisan winemakers and vignerons.

Obviously there are overlaps.

A different analogy worth considering is instant coffee and coffee made from freshly roasted beans by a barista.

They are all valid drinks with abundant consumers, but appeal to different markets.

Styles of cider

Globally most people in cider would recognise these categories, they may have slightly different names.

Modern, sometimes called New World, or Contemporary, meaning made from eating apples, lower in tannin, contemporary in style.
It may be anywhere from dry to sweet, usually some sweetness, often carbonated.

Traditional, meaning that it is either a traditional style or is trying to emulate the traditional ciders of Europe, usually with some tannin, often using cider varieties, or if not, then using cidermaking techniques to achieve similar objectives.
Again it maybe anywhere from dry to sweet, often drier, it maybe carbonated.

TOP TEN CIDER CONSUMING COUNTRIES

#1 UK

800M LITRES
GROWTH 0.4%
12.18 LITRES CONSUMED PER PERSON PER YEAR

#2 SOUTH AFRICA

280M LITRES
GROWTH 7.0%
5.0 LITRES CONSUMED PER PERSON PER YEAR

#3 USA

195M LITRES
GROWTH -5.0%
0.6 LITRES CONSUMED PER PERSON PER YEAR

#4 AUSTRALIA

175M LITRES
GROWTH 2.4%
7.2 LITRES CONSUMED PER PERSON PER YEAR

#5 SPAIN

108M LITRES
GROWTH 3.5%
2.4 LITRES CONSUMED PER PERSON PER YEAR

#6 CANADA

86M LITRES
GROWTH 20.5%
2.4 LITRES CONSUMED PER PERSON PER YEAR

#7 ARGENTINA

83M LITRES
GROWTH -6.2%
1.9 LITRES CONSUMED PER PERSON PER YEAR

#8 FRANCE

76M LITRES
GROWTH -2.9%
1.1 LITRES CONSUMED PER PERSON PER YEAR

#9 IRELAND

71M LITRES
GROWTH 2.0%
14.8 LITRES CONSUMED PER PERSON PER YEAR

#10 GERMANY

68M LITRES
GROWTH 1.5%
0.8 LITRES CONSUMED PER PERSON PER YEAR

Apples

- In Europe most apples for cider are harvested from the orchard floor by machine.
  https://www.youtube.com/watch?v=iscgQ-9R6ek

https://www.youtube.com/watch?v=MtymkN_Ug9I

Remember - apples are not big grapes

- Common assumption that winemaking equipment can make cider.
- Crusher not suited
- Bag press, basket press, neither ideal.
- Apple pulp has much less drainage pathway (less skin, seeds and stalks than grapes)
- Tank presses can be modified, requires retrofitting much larger drainage surface internally. Specific cider equipment is built with this.
- Without adaption pressing will be VERY slow and yield will be low.

Voran Apple Mill
LOBO cider

Belt press

Tank press showing enhanced drainage socks

Photo: Brady's Lookout Cider, Tasmania

Stabilising

Options to consider – product dependant

Nothing

Sterile filtration

Pasteurisation

Additives SO2

Sorbate

Benzoate

DMDC

Other

Combinations of the above.

Cider is inherently less stable than wine due to higher pH, lower alcohol and generally lower SO2

Packaging

Small Format

Bottle or Can

Size – to suit market and product

Crown, cork, screwcap

Pressure rating

Keg

Standard Stainless (50L standard fittings), possible moves to smaller sizes coming.

One way plastic (standard or proprietary fittings)

One way stainless?

Novel?

Micro kegs

Bladders

Todays ciders:

Hills Cider Co. Apple

5 Seeds Crisp Apple

LOBO Apple and Pear

Willie Smith’s Bone Dry Apple Cider

LOBO Bodicea