THE 2025 ROYAL THREE COUNTIES INTERNATIONAL CIDER CHAMPIONSHIP

FRIDAY JUNE 13th 2025 in THE CIDER & PERRY TENT at the FOOD ARENA

At THE THREE COUNTIES SHOWGROUND, MALVERN, WORCESTERSHIRE

ENTRY FORM & DETAILS

Three Counties Cider & Perry Association

Conditions of Entry:

- **OPEN TO ALL** Only **ONE** entry per class per maker. Entry fee is **£6 per class** (**Free** for overseas entries). **DEADLINE** for submission of Entry Forms: **Friday 6th June 2025.** The 9 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. **BOTTLE FERMENTED CIDER**
5. **BOTTLE CONDITIONED CIDER**
6. **LOW OR NO ALCOHOL CIDER**
7. **SINGLE VARIETY CIDER**
8. **SPECIALTY CIDER**
9. **CO-FERMENTED CIDER**

This Championship is organised by:
The Three Counties Cider & Perry Association

The Cider and Perry Exhibition is supported by the National Association of Cider Makers.

- Entries for each class 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 labels 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 4** 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 5** 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 20^0C), 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 6** entries (Low or No Alcohol Cider) must be a commercially available product, with an alcohol content **NO higher than 1.2% ABV.**

- Class 7 entries must state the apple variety on the competition label.

- Class 8 may contain all ciders not suited to any other categories. Including but not limited to ice cider, barrel fermented ciders, fortified ciders.
- Class 9 “CO-FERMENTED ciders” is for ciders that have been co-fermented with other fruits or ingredients, e.g. cider with grape skins, or cider with elderflower. All entries should clearly state all ingredients used in the cider.

- All styles of cider are allowed but entries must be produced by the entrant and produced in-line with the current accepted standards & definitions of “cider” of the source country concerned. Such definitions are typically contained in excise tax regulations (e.g. Notice 162 in the UK).

Additional Information:

Entries can either be:

- Delivered direct to the Three Counties Cider & Perry Tent in the “Food Arena” at the Showground, Malvern between **11am – 6.30pm on Thursday June 12th**, 2025**.** You will require a vehicle pass which will be sent, on receipt of your entry form and after 1st June 2025. Access to the show ground is via the yellow (main) gate. ***Or:***

- Delivered in advance to Albert Johnson (Tel: 07472 122498) TheYew Tree Inn, Peterstow, Ross-On-Wye, Herefordshire, HR9 6JZ, UK by **midday Tuesday June 10th 2025.**

Overseas entries should be shipped to:

Albert Johnson The Yew Tree Inn, Peterstow, Ross-On-Wye, Herefordshire, HR9 6JZ, UK
NB Advanced notification of dispatch should be sent to: info@tccpa.co.uk

Entries must be received by Tuesday June 10th 2025

- Entries cannot be accepted on the morning of the competition, unless by prior arrangement.

- Judging will take place in the Cider & Perry Tent commencing at 09.30am on Friday June 13th 2025. The judging panel will consist of 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 **info@tccpa.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. The judges for this year’s competition are to be confirmed.

- Winners of classes 1 to 9 will be announced in the **Cider Show area within the Food Arena at 10.30 on Sunday 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 Trophy and Certificate for the “Best Cider 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”.
- Each producer who enters the competition will get **one free pass for SATURDAY JUNE 14th and/or SUNDAY JUNE 15th** for the show and it would be appreciated if as many entrants as possible were in the Cider Tent when the results are to be announced on Sunday June 15th.

- Cider entered for competition will remain on display for the 3 Show days and then be disposed of. Bottles will be recycled.

- Any enquiries to*:* **info@tccpa.co.uk**

Please complete and return the below:

NAME:

ADDRESS:

Contact telephone: email address:

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

(Please circle each of the classes to be entered)

I will deliver to (clearly mark as applicable):

1 Cider & Perry Tent in the "Food Arena" at The Showground
2 The Yew Tree Inn

Please carefully read all the above information, complete the required information on this page and send alongside proof of BACS payment to
Three Counties Cider and Perry Association
Lloyds Bank plc, 50 High Street, Ross-on-Wye, Herefordshire, HR9 5HJ
Sort Code 30-94-14
Account No 01821750
Payment reference: SURNAME RTC25

to: info@tccpa.co.uk.

Return Form & Proof of Payment by Friday June 6th 2025 at the latest.