



## Programme

- Introductions
- History of Calvados
- Calvados AOC Classifications
- Cider making for Calvados and equipment options
- Introduction to distillation
- Distillation of Cider
- Pot stills versus Column Stills
- Oak and Aging Calvados
- Calvados flavour development with age
- Blending Pommeau
- Aging Pommeau

## Details

- One Day programme
- 21 April 2024
- Location: Cider Collective, 98 Windmill Road Tamahere
- Start and Finish time: 10am – 4pm
- Lunch provided: Please advise if any dietary requirements.
- Bring a jacket and covered footwear
- Cancellation policy: Full refund if cancelled at least 7 days before course. 80% refund if cancelled within 7 days of course.

### The Cider Collective

98 Windmill Road Tamahere Hamilton

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